

- 70. PEA'S PULAO \$7.50
Basmati rice sauteed with fresh garden green peas
- 71. LEMON COCONUT RICE \$7.50
Dish prepared by soaking white rice with coconut
- 72. KASHMIRI PULAO \$7.50
Basmati rice cooked with fruits and nuts

Breads (Freshly cooked in tandoor)

- 73. PLAIN NAAN \$3.50
Plain flour bread
- 74. BUTTER NAAN \$4.00
Plain flour naan with butter
- 75. GARLIC NAAN \$4.00
Naan lavishly flavoured with garlic butter
- 76. CHEESE NAAN \$6.00
Bread filled with tasty cheese
- 77. GARLIC CHEESE NAAN \$6.50
Cheese naan with garlic on top
- 78. KASHMIRI NAAN \$6.50
Naan stuffed with a mixture of dry fruits and nuts and cooked in tandoor
- 79. CHEESY HERB NAAN \$6.50
Cheese naan infused with herbs
- 80. NUTELLA NAAN \$6.50
Naan stuffed with Nutella
- 81. TANDOORI ROTI \$3.50
Wholemeal flour bread
- 82. TANDOORI BUTTER ROTI \$4.00
Roti with butter
- 83. GARLIC ROTI \$4.50
Roti lavish flavoured with garlic butter
- 84. LACHHA PARATHA \$5.50
A spiral layered version of roti
- 85. ALOO PRANTHA \$6.50
Wholemeal bread stuffed with luxurious mix of mashed potatoes, green chilli and a secret blend of masala spices
- 86. ALOO KULCHA \$6.50
Naan stuffed with mashed potatoes with chef's special masala
- 87. PANEER KULCHA \$6.50
Naan stuffed with cottage cheese, herbs and mild spices
- 88. KEEMA NAAN \$6.50
Naan stuffed with mince meat

Accompaniment

- 89. RAITA/YOGHURT (sweet/salty) \$4.50
Yoghurt dip with cucumber and carrot
- 90. ONION SALAD \$4.50
- 91. MIX MASALA SALAD \$4.50
- 92. MIX PICKLES \$2.50
- 93. MANGO CHUTNEY \$2.50
- 94. MINT CHUTNEY \$2.50
- 95. GREEN CHILLY \$2.50
- 96. PAPADUM \$2.50

Desserts

- 98. MANGO ICE CREAM \$6.00
- 99. GULAB JAMUN \$6.00
Milk based fried dumplings in sugary syrup served hot or cool

- 99. PISTACHIO ICE CREAM \$6.00
- 101. CARROT HALWA \$7.50
Carrot dessert pudding

Drinks

- 102. MANGO LASSI \$5.00
- 103. PLAIN LASSI/ SWEET LASSI/ SALTY LASSI \$4.00
- 104. SOFT DRINKS \$4.00
Coke, Lift, SunKist, Diet Coke, Pepsi, Sprite, Solo, Fanta, Mountain dew, Schweppes etc

Tea/Coffee

- 105. GINGER TEA \$5.00
Tea with fresh ginger
- 106. MASALA/ CARDAMOM TEA \$5.00
Tea with special masala flavour

Fruit Juice

- 107. MIX FRESH FRUIT JUICE \$8.50
- 108. APPLE JUICE \$8.50

Lunch Special (11am - 2:30pm)

- CHOOSE CURRY + RICE + ANY SOFT DRINK \$14.50
- CHOOSE CURRY + NAAN + ANY SOFT DRINK \$14.50

FULLY LINCENSED

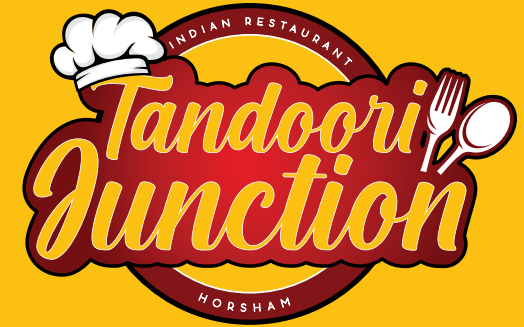
Food Order through
Phone calls | Online food apps |
Website | Visit to Restaurant

DELIVERY CHARGE \$10

PH: (03) 53811330

1/120 Wilson Street, Horsham, VICTORIA 3400

DELIVERY PARTNERS



TAKEAWAY | DELIVERY | DINING

7 DAYS OPEN

LUNCH 11:00am to 2:30pm	DINNER 4:30pm to 9:30pm
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visit: tandoorijunctionindianrestaurant.com.au
Enquiry: info@tandoorijunctionindianrestaurant

Entrée

1. PAPER DUMS (4pieces)	\$2.50
2. PALAK PAKODA Spinach fritters made with spiced chickpea flour coating and deep fried	\$6.50
3. ONION RINGS Onion rings coated in chickpea barter and fried	\$6.50
4. POTATO CHIPS With garlic aioli	\$5.00
5. VEGETABLE SAMOSA (2pieces) Pastry stuffed with vegetables , spices and deep fried	\$6.00
6. CAULIFLOWER PAKODA/MIX PAKODA Cauliflower fritters made with spiced chickpea flour coating and deep fried. Crispy on the outside and soft on the inside	\$7.50
7. FISH FRY PAKODA Fish deep fried in chickpea batter with spices	\$14.90
8. ALOO TIKKI (3 pieces) Round patties of potatoes and spices and deep fried	\$6.50
9. SPRING ROLLS A small roll of thin pastry filled with vegetables and deep fried.	\$6.50
10. CHAAT PAPRI Crisp pastry tossed along with chickpeas & potatoes drizzled with sweet yoghurt & various chutneys finished with roasted cumin powder.	\$11.50

Tandoori Starter

11. KOKORI KEBAB Lamb mince kebabs cooked in clay oven with special herbs and spices	\$14.90
12. LAMB CHOPS Lamb chops marinated in chef special spices and cooked in a clay oven	\$22.90
13. TANDOORI MIX GRILL A luxurious mix of the chef selection of non veg kababs	\$20.90
14. CHICKEN TIKKA (4 pieces) Pieces of chicken thigh fillet, marinated overnight and cooked in our charcoal tandoor	\$14.90
15. TANDOORI CHICKEN Chicken marinated with hung yoghurt, chef's mix of herbs & spices and cooked to perfection in tandoor.	Half \$12.90 Full \$22.90
16. TANDOORI MUSHROOM Marinated mushrooms skewered and cooked in clay oven and served with mint and tamarind chutney	\$12.90

Mains Non-Vegetarian

GOAT (Choose chilli Mild, Medium or Hot)

17. GOAT CURRY Goat meat curry slowly simmered in a rich sauce of tomato, onion, ginger garlic and spices	\$21.90
18. GOAT KORMA Pieces of goat cooked in creamy cashew nut sauce and topped with nuts	\$21.90
19. GOAT VINDALOO Goat flavoured in a homemade vindaloo pastes with a hint of vinegar	\$21.90

CHICKEN (Choose chilli Mild, Medium or Hot)

20. BUTTER CHICKEN Chicken with attitude. Tender pieces of chicken marinated overnight, tandoori chicken cooked in world famous tomato based sauce	\$18.90
21. CHICKEN CURRY Chicken stewed in an onion and tomato based sauce and flavoured with a variety of spices	\$18.90
22. KADHAI MURGH MASALA (chicken tikka masala) Chicken marinated, cooked in tandoor and tomato, capsicum and onion finished with fresh coriander	\$18.90

23. CHICKEN KORMA Chicken boneless cooked in creamy , cashew, based gravy and spices	\$18.90
24. MURGH SAAG WALA Diced chicken cooked in spinach and creamy, tomato based gravy	\$18.90
25. CHICKEN VINDALOO (medium and hot chilli) Chicken cooked in a vindaloo pastes with a hint of vinegar	\$18.90
26. MANGO CHICKEN This delicacy consists of diverse flavours, from the meaghtiness of the chicken, sweetness of the mango, savouriness of curry power, creaminess of coconut milk to sourness of vinegar	\$18.90
27. CHICKEN JALFREZI Chicken with vegetables in spicy tomato onion gravy and finished with cream	\$18.90
28. CHICKEN MADRAS Chicken cooked in traditional madras curry, flavoured with fresh curry leaves, mustard seeds and coconut	\$18.90

LAMB (Choose chilli Mild, Medium or Hot)

29. LAMB ROGAN JOSH Diced lean lamb cooked in rich onion gravy and selected herbs and garnished with fresh coriander	\$18.90
30. SAAG LAMB Tender lamb simmered in spinach, fenugreek and authentic combination of spices	\$18.90
31. LAMB MANGO Diced lamb tossed in mustard seed and chef special sauce with touch of mango	\$18.90
32. LAMB VEG MASALA A delicious combination of vegetables and lamb	\$18.90
33. LAMB KORMA Diced lean lamb marinated with yoghurt and seasonal herbs cooked on a slow fire in a creamy sauce. Topped with fresh coriander and cashew nuts	\$18.90
34. LAMB MADRAS Lamb cooked in south Indian style tempered with mustard seeds and curry leaves	\$18.90
35. LAMB VINDALOO (chilli medium and hot only) Lean lamb pieces cooked with vindaloo pastes and potatoes in the chef's special sauce	\$18.90
36. LAMB DAAL GOAST Very popular lamb recipes. Its is basically a lamb simmered with spices, mixture of toor dal and chana dal or just any either of them	\$18.90

BEEF (Choose chilli Mild, Medium or Hot)

37. BEEF CURRY Tender pieces of beef cooked with onion based gravy and spices	\$18.90
38. BEEF KORMA Authentic beef cubes cooked in creamy cashew nut sauce and topped with nuts	\$18.90
39. BEEF MASALA Beef cooked in onion and tomato based sauce with capsicum and onion vegetables	\$18.90
40. BEEF VINDALOO Diced lean beef marinated in hot chilli sauce, cooked with vindaloo pastes, potatoes and spices.	\$18.90
41. BEEF KASHMIRI Diced beef cooked in fruit salad, onion based gravy and cashew and almonds sauce	\$18.90
42. BEEF MADRAS Diced lean beef cooked with selected spices and coconut in a south Indian style. Finished with curry leaves and fresh coriander	\$18.90

Mains Vegetarian

43. SHAHI PANEER Paneer cooked in very mild tomato & cashew based sauce	\$16.90
44. DAAL MAKHANI Black lentil cooked with tomato, onion and creamy gravy with special spices	\$16.90
45. NAVARATTAN KORMA Mixed vegetables cooked in cream & cashew based sauce	\$16.90

46. PUMPKIN MASALA A semi dry pumpkin dish with spices and coconut finish	\$16.90
47. MALAI KOFTA Blended cottage cheese, potatoes and nut dumplings in an exquisite gravy topped with cream, finished with fresh coriander and cashew nuts	\$16.90
48. ALOO MATER PANEER Famous north Indian curry made with potatoes , peas and paneer in simmered in a flavourful light and tangy tomato gravy	\$16.90
46. EGGPLANT /BAINGAN BARTHA (V) Roasted Smoky Eggplant mashed and tossed tomato and onion	\$16.90
50. CHICKPEA MASALA (V) Chickpeas simmered in a rich blend of spices like cumin, garam masala and turmeric along with garlic, ginger, onion, chopped tomatoes and chillies	\$16.90
51. VEGETABLE CURRY (V) Mixed vegetables cooked in onion & tomato based gravy	\$16.90
52. SAAG PANEER Classic Indian dish of cooked spinach studded with cubes of fried paneer cheese , thickened with cream or coconut milk	\$16.90
53. MUSHROOM CURRY Mushrooms with green peas cooked in a onion and gravy	\$16.90
54. ALOO GOBHI (V) Cauliflower and potato cubes tossed with flavoursome cumin seeds and spices	\$16.90
55. KADAI PANEER Paneer cooked in masala sauce , tossed with capsicum and onion	\$16.90
56. CHICKPEA LENTILS (CHANNA DAL) (V) Yellow lentils cooked with onion, tomato, ginger & selected spices garnished with fresh coriander	\$16.90
57. PANEER MAKHNI Paneer cubes cooked in spicy and rich gravy of pureed tomato, cashew nuts, milk,cream and butter	\$16.90

Seafood (Choose chilli Mild, Medium or Hot)

58. FISH CURRY Fish pieces cooked in onion and tomato based sauce with spices and herbs	\$20.90
59. FISH MALABAR /PRAWN MALABAR Fish or prawn cooked in mild aromatic sauce with coconut milk, curry leaves and mustard seeds	\$20.90
60. GARLIC PRAWN MASALA Prawn cooked in semi dry gravy with garlic, capsicum, ginger, onion , tomato and spices	\$20.90
61. FISH VINDALOO/PRAWN VINDALOO Fish or prawn marinated in hot chilli sauce , cooked with vindaloo pastes seasonal spices and potatoes and garnished with chilli and fresh coriander	\$20.90

Biryani (Choose chilli Mild, Medium or Hot)

62. GOAT BIRYANI Goat pieces cooked with special herbs and served with rice	\$18.50
63. CHICKEN BIRYANI Chicken pieces cooked with special herbs and served with rice	\$17.50
64. LAMB BIRYANI Succulent lamb cooked with special herbs and served with rice	\$17.50
65. BEEF BIRYANI Succulent beef cooked with special herbs and served with rice	\$17.50
66. VEGETABLES BIRYANI (V) Mix vegetables cooked with special herbs and served with rice	\$16.50

Rice

67. PLAIN RICE Plain boiled basmati rice	\$5.50
68. SAFFRON RICE Rice cooked with saffron	\$6.50
69. ONION JEERA RICE Aromatic basmati rice cooked with onion and cumin seeds	\$7.50