



Tanjore

DAILY LUNCH SPECIAL SERVED WITH SAMOSA, DAL, NAAN, PAPAD, RICE AND A SALAD & DESSERT BAR.

LUNCH MENU

VEGETARIAN

PANEER MAKHANI \$9

Cottage Cheese / fenugreek / creamy butter Sauce

MUTTER PANNER \$9

Cottage Cheese / Green Peas / Cashew Sauce

VEGETABLE KORMA \$9

Fresh Mixed Veggie / Onion & Cashew Sauce

CHANNA MASALA \$9

Chickpeas / Mango Powder / Tomato Sauce

ALOO & GOBI \$9

Potato / Green Peas / Tomato Sauce

MALAI KOFTA \$9

Veggie Dumpling / Creamy Onion Sauce

STREET FOOD

TIKKI CHAAT \$5

Spicy Potato | Crisp Outside | Soft Inside

SAMOSA CHAAT \$5

Samosa | Chana Masala | Chutneys | Spices

CHANA BHATURA \$10

Dome shaped bread | Chickpea gravy

PANEER KATHI ROLL \$8

Cottage cheese | onions | Leavened Bread Wrap

VEG BIRYANI \$10

Slow cooked spiced rice | spices | yogurt

VEG PULAV \$8

Aromatic rice | whole spices | Veggies

CHICKEN KATHI ROLL \$10

Marinated chicken | onions | Leavened Bread Wrap

CHICKEN BIRYANI \$12

Slow cooked spiced rice | spices | yogurt

LAMB KATHI ROLL \$11

Spiced Lamb | onions | Leaved Bread

SERVING SPECIAL
WEEKEND BRUNCH
BUFFET \$13.95

NON-VEGETARIAN

CHICKEN

CHICKEN TIKKA MASALA \$10

Chicken tikka / Fenugreek / Zesty Tomato Gravy

CHICKEN KORMA \$10

Boneless Chicken / Cashew Paste / Rich Creamy Sauce

CHICKEN VINDALOO \$10

Dry Chilli Vinegar Sauce / Onion & Tomato Sauce

KERELA PEPPER CHICKEN \$10

Boneless Chicken / Curry Leaves / Black Pepper

CHICKEN XACUTTI \$10

Dry Coconut / Mustard Seeds / Curry Leaves / Coconut Milk

KADHAI CHICKEN \$10

Khada Spice / Caramelized Onion reduction

LAMB

LAMB KORMA \$11

Boneless Lamb / Cashew Paste / Rice Creamy Sauce

LAMB VINDALOO \$11

Dry Chilli Vinegar Sauce / Onion & Tomato Sauce

BHUNA GOSH \$11

Boneless Lamb / Bhuna Sauce

ANDRA LAMB CURRY \$11

Roasted Black Pepper / Curry Leaves / Andhra Curry Spice

SEAFOOD

GOA SHRIMP CURRY \$11

Shrimp / Dry Coconut / Mustard Seeds / Curry Leaves / Coconut Milk

BHUNA SHRIMP \$12

Shrimp / Bhuna Sauce / Aromatic Spices

PANJIM FISH CURRY \$12

Tilapia / Onion Sauce / Coconut milk

MEEN MOILEE \$12

Tilapia /coconut based / curry leaves / turmeric / Kerala style

DRINKS

LASSI \$5

Mango, Sweet, Salt

THANDAALI \$5

Almond | Peppercorn |

Fennel Seeds | house special

SODA \$3

Mango, SPepsi | Diet Pepsi | Sierra Mist | Crush | Ice Teaweeet, Salt

MADRAS FILTER COFFEE \$4

MASALA TEA \$4

Please let your server know about any allergies or dietary restrictions. Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurised milk may increase your risk of foodborne illness.



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DINER MENU

SOUPS

TOMATO SOUP \$5

TOMATOES | ROASTED GARLIC | KASOORI METHI,

LOBSTER RASA \$8

LOBSTER BISQUE | ROASTED GARLIC | THYME | THAI RUM | CARROTS

MULLIGATAWNY SOUP \$5

LENTILS | FENUGREEK LEAVES | GINGER | TURMERIC

HOUSE SALAD \$5

FRESH LETTUCE | TOMATOES | CUCUMBERS | CARROTS | ONIONS | HOUSE DRESSING

VEGETARIAN APPETIZER

VEGETABLE SAMOSA \$5

CRISPY TURNOVER | STUFFED | SEASONED POTATOES | PEAS

SPINACH PAKORA \$6

SPINACH | CHICKPEA FLOUR | RICE FLOUR | GINGER

LASUNI GOBI \$8

CAULIFLOWER | CORN FLOUR | RICE FLOUR | GARLIC SAUCE

PANEER SHASHLIK \$10

COTTAGE CHEESE | YOGURT | SPECIAL MARINATION | COOKED IN TANDOORI

KURKURE BHINDI \$8

FRESH OKRA | BESAN FLOUR | AROMATIC SPICES

ALOO TIKKI \$5

CURRY SPICES | CRISP POTATO PATTIES

HARA BHARA KEBAB \$8

SPINACH | POTATOES | GREEN PEAS | GRATED SPICED COTTAGE CHEESE

CORN KEBABS \$8

CORN KERNELS | CUMIN SEEDS | CORIANDER | GUNPOWDER

ONION BHAJI \$6

ONION FRITTERS | CRISPY CHICKPEA BATTERED

NON VEGETARIAN APPETIZER

LAMB SAMOSA \$8

CRISPY TURNOVER | STUFFED | FLAVORED MINCED LAMB | PEAS

TANDOORI WINGS \$10

CHICKEN WINGS | TANDOORI MARINATED | CLAY POT

JHOR JHINGA \$11

SAUTEED PRAWNS | BUTTER | JHOR BIHARI MASALA

SCALLOPS KADIPATTA \$11

GRILLED SCALLOPS | AROMATIC SPICE | POPPY SEEDS | TOMATO CHUTNEY

MURGH MAMBARI \$9

CRISP CHICKEN | CELERY | GINGER | SPICY CHILI CONCOCTION

ROTI PE BOTI \$11

POUNDED LAMB GRILLED ON STONE | KASHMIRI CHILIES | PARATHA

BREAD DELICACIES

NAAN \$3

WHITE LEAVENED BREAD

ROTI \$3

WHOLE WHEAT BREAD

ROSEMARY NAAN \$4.50

WHITE LEAVENED BREAD WITH ROSEMARY

GARLIC NAAN \$4

WHITE LEAVENED BREAD WITH GARLIC

ONION NAAN \$4

WHITE LEAVENED BREAD WITH SPICED ONIONS

MUSHROOM TRUFFLE NAAN \$6

WHITE LEAVENED BREAD WITH MUSHROOMS AND TRUFFLE OIL

AFGHANI NAAN \$6

WHITE LEAVENED BREAD WITH NUTS AND RAISINS

ALOO PARATHA \$5

WHOLE WHEAT BREAD

LACCHA PARATHA \$5

WHOLE WHEAT LAYERED BREAD

PUDINA PARATHA \$5

WHOLE WHEAT LAYERED BREAD WITH MINT



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BOMBAY STREET FOOD

PANI PURI SHOOTERS \$6

BOMBAY STREET FAVORITE | CRISPY
POORI | SPICY FLAVORED WATER

ALOO TIKKI CHAAT \$5

SPICY POTATO | CRISP OUTSIDE | SOFT
INSIDE

SAMOSA CHAAT \$5

SAMOSA | CHANA MASALA | CHUTNEYS | SPICES

PALAK CHAAT \$6

CRISP PALAK | SPICES | CHUTNEYS | HINT OF KETCHUP AIOLI

TANDOORI SPECIALITIES

PANNER TIKKA \$16

HOMEMADE CHEESE CUBES | TANDOORI SPICES MARINATION

TANDOORI SUBZ \$14

CAULIFLOWER, BROCCOLI | MUSHROOM | ROCK POTATOES
| GRAM FLOUR | GINGER JUICE | TANDOORI SPICES

AMRISTARI MURGH TIKKEY \$16

CHICKEN | ROASTED RED PEPPERS | KASHMIRI CHILIES |
SOUR CREAM

MURGH MALAI TIKKA \$16

CHICKEN | SAFFRON | CARRAWAY SEEDS | CLOVES |
MACE | MOZZARELLA

ANGAREY TANDOORI CHICKEN \$18

HUNG YOGURT | TANDOORI SPICES | GINGER | LIME ZEST

NOORANI BRANZINO \$25

WHOLE BRANZINO | ROASTED CHILIES | CUMIN |
CORIANDER | CHILI | GARAM MASALA

MEHRUNISA JHINGA \$22

PRAWNS | CAROM SEEDS | TURMERIC | GARAM MASALA |
SOUR CREAM

BOTI KABAB \$18

LAMB | MALT VINEGAR | GARAM MASALA | GINGER | GARLIC

RAUNAK E SEEKH KABAS \$18

LAMB KABABS | MACE | GARLIC | CLOVES |
CORIANDER | PEPPERS

RAH RAH LAMB CHOPS \$28

LAMB CHOPS | FENNEL | CLOVES | CINNAMON |
JEERA POTATOES | SOUR CREAM

TANJORE SPECIAL MIX GRILL \$24

ASSORTED TANDOORI PLATTER

VEGETARIAN SPECIALITIES

METHI CHURAN BINDI \$14

OKRA | FENUGREEK SEEDS |
POMEGRANATE | CARAMELIZED ONIONS

MALAI KOFTA \$15

POTATO | PANEER | KASHMIRI SPICE | AROMATIC TOMATO
CASHEW NUT REDUCTION

MARTABAN CHOLE \$14

CHICKPEAS | SPICY ONION GRAVY | AMCHUR

ALOO GOBI \$14

BROILED CAULIFLOWER | POTATOES | CAROM SEEDS
| CUMIN SEEDS | SMOKED PEPPERS

BAINGAN SARAF \$15

JAPANESE EGGPLANT | DESICCATED COCONUT | WHOLE
SPICES | PEANUTS

PANEER MAKHANI \$16

MASALA PANEER | PUNJABI TOMATO REDUCTION
| KASOORI METHI

ZAMEEN DOZ PANEER \$16

MASALA PANEER | RICH CASHEW NUT GRAVY

KADHAI PANEER \$16

PANEER | BELL PEPPER | TOMATOES | ONIONS | WHOLE
ROASTED SPICES

MUTTER PANEER \$16

GREEN PEAS | HOMEMADE CHEESE CUBES | THICK AND
RICH SAUCE

SAAG PANEER \$16

HOMEMADE CHEESE CUBES | SPINACH | FRESH
GINGER | GARLIC

NAVRATTAN KORMA \$15

FRESH VEGETABLES | MILDLY SPICED CASHEW SAUCE

VEGETABLE MAKHANI \$15

FRESH VEGETABLES | CREAMY TOMATO SAUCE |
HERBS AND SPICES

NARGISI ALOO \$15

STUFFED POTATOES | CREAMY CASHEW NUT SAUCE |
AROMATIC SPICES

DAL TADKA \$12

MIXTURE OF YELLOW LENTILS

DAL MAKHANI \$14

SLOW COOKED BLACK LENTILS | DOUBLE CREAM |
TOMATOES | KHADDA SPICES



CHICKEN SPECIALITIES

DHABA DA MURGH \$16

KHADA SPICE | PLUM TOMATOES |
CARAMELIZED ONION REDUCTION

MURGH VINDALOO \$16

SPICY GARLIC AND VINEGAR CONCOCTION |
SMOKED CLOVES | MADRAS CHILIES

CHICKEN TIKKA MASALA \$18

CHICKEN TIKKA | DOUBLE CREAM | ONION | PEPPER

CHICKEN KORMA \$16

CHICKEN | HERBS | CASHEW NUTS

CHICKEN SAAGWALA \$16

CHICKEN | SPICED CREAMY SPINACH

KASHMIRI CHICKEN \$16

CHICKEN | ONION | AROMATIC SPICES | CASHEW NUTS

ANDHRA CHICKEN CURRY \$16

CHICKEN | GINGER | CURRY LEAVES | ANDHRA CURRY SPICE

KERALA PEPPER CHICKEN \$16

CHICKEN COURSED PEPPER | ONION | COCONUT

AMRISTARI BUTTER CHICKEN \$16

TANDOORI PULLED CHICKEN | TOMATO
BUTTER REDUCTION | FENUGREEK LEAVES

LAMB SPECIALITIES

TALLI LAMB VINDALOO \$18

TEQUILA INFUSED SPICY GARLIC AND VINEGAR CONCOCTION |
SMOKED CLOVE | MADRAS CHILIES

ANDHRA LAMB CURRY \$18

ROASTED BLACK PEPPER | CURRY LEAVES | BEDKI CHILIES |
ANDHRA CURRY SPICE

PATIALA GHOSH \$18

CARAMELIZED ONION | BLACK CARDAMOM | WHOLE
ROASTED GARAM MASALA | SAFFRON

IRANI GHOSH \$18

LAMB | CARDAMOM | CARAMELIZED ONION SAUCE

LAMB ROGAN JOSH MILD \$18

LAMB COOKED ON SLOW FIRE | WHOLE SPICES

LAMB SAAGWALA MILD \$18

LAMB IN MILD SPINACH GRAVY

LAMB SHAHI KORMA MILD \$18

LAMB | CREAMY CASHEW | MALT VINEGAR | GREEN APPLE

LAMB MAKHANI MILD \$18

LAMB | CREAMY TOMATO SAUCE | KASOORI METHI

LAMB BHUNA \$18

LAMB ONION | GINGER | GARLIC | TOMATO AND HERBS

GHOSH TELLICHERRY \$18

LAMB | ROSEMARY | WHOLE CRUSHED SPICES |
SHITAKE MUSHROOMS | RED WINE

SEAFOOD SPECIALITIES

GOAN PRAWNS KODI MILD \$21

GOAN SPECIALITY | PRAWNS | COCONUT | CUMIN | CURRY
LEAVES

ALLEPPEY PRAWNS \$21

PRAWNS | MUSTARD | CUMIN | CURRY LEAVES | COCONUT
MILK | LEMON ZEST

TAMILIAN FISH CURRY \$20

MAHI MAHI | COCONUT CREAM | KOKUM | CURRY LEAVES |
WHOLE RED CHILIES

FISH XACUTTI \$20

MAHI MAHI | DRY COCONUT | STAR ANISH | GARAM MASALA

BOMBAY SHRIMP MASALA \$21

SHRIMP | ROASTED SPICES | TOMATO BROTH

PRAWNS MAKHANI MILD \$21

SHRIMP COOKED IN CREAMY TOMATO SAUCE | HERBS

PRAWNS VINDALOO \$21

SHRIMP PREPARED WITH RED CHILIES | MALT VINEGAR | GARLIC

PRAWNS SAAGWALA MILD \$21

SHRIMP COOKED IN MILD SPINACH GRAVY

GARLIC SHRIMP BHUNA \$21

MARINATED SHRIMP | ONION | GINGER | WHOLE SPICES

SHAHI SHRIMP KORMA MILD \$21

SHRIMP | SPICED ALMOND | CASHEW | SAFFRON

LEMON SAFFRON HALIBUT \$28

HALIBUT | GARLIC | LEMON JUICE | SAFFRON | COCONUT MILK

PASTOONI LOBSTER MASALA \$32

1OZ LOBSTER TAIL | CLOTTED TURMERIC | SHIITAKE MUSHROOMS |
CHABLIS | TOMATO BUTTER SAUCE

DUM PUKHT BIRYANI

SLOW COOKED BIRYANI | SPICES | CLOVES | YOGURT

CHICKEN \$17 | LAMB \$18 | PRAWNS \$21



DESSERTS

RICE PUDDING \$8

CAMELIZED BASMATI RICE
WITH ALMONDS, PISTACHIOS
AND RAISINS

GULAB JAMUN \$8

DRIED MILK PASTRIES IN A
HONEY AND CARDAMOM
SYRUP

KULFI \$8

TRADITIONAL INDIAN ICE CREAM
PREPARED WITH REDUCED MILK,
FLAVORED WITH PISTACHIO OR
MANGO

RASMALAI \$8

PRESSED INDIAN
CHEESE, REDUCED MILK,
ROSE WATER SYRUP

GAJRELA \$8

CAMELIZED CARROT PUDDING,
PISTACHIOS, CASHEW NUTS,
VANILLA ICE CREAM AND
RASPBERRY COULIS