

CHICKEN

BUTTER CHICKEN	22.90
Boneless chicken cooked in thick tomato sauce with butter & creamy sauce.	
CHICKEN KORMA	22.90
Chicken curry cooked in almonds & cashew nut sauce with touch of cream.	
CHICKEN TIKKA MASALA	22.90
Marinated chicken filets cooked in tandoori then cooked in special spices with capsicum, tomatoes & onion.	
MANGO CHICKEN	22.90
Mild Chicken curry in Mango flavoured sauce finished with coconut cream.	
SAAG CHICKEN GOSHT	22.90
Boneless chicken with spinach & spices in thick sauce.	
CHICKEN VINDALOO(MED-HOT)	22.90
Chicken cooked in Vindaloo sauce with fresh green chillies and potatoes. (Hot).	
BOMBAY CHICKEN	22.90
Tasty dish with coconut milk, chillies, green pepper, onion, coriander leaves and potatoes.	
CHICKEN DAHIWALA	22.90
Boneless piece of chicken cooked with garlic, onions, tomatoes and fresh yoghurt.	
CHICKEN CHILLI MASALA (MED)	22.90
Chicken pieces cooked with Indian spices, onion, ginger, garlic and chilli sauce	
CHICKEN MADRAS	22.90
Chicken cooked with coconut cream, chillies, green pepper, onion & fresh coriander	
CHICKEN XACUTI	22.90
An authentic goan specialty chicken cooked with roasted coconut spices and herbs	

ENTREES

VEGETABLE SAMOSA	4.90 ea
Savoury crisp pastry, Stuffed with mildly spiced potatoes and green peas.	
PANEER PAKORA(4 PIECES)	8.90
Cottage cheese deep fried with lightly spiced chick pea flour.	
ONION BHAJI	8.90
Onions slices lightly spiced coated with chick pea batter and deep fried.	
ALOO BOUNDA (4 PIECES)	7.90
Little balls of mashed potato, green peas and afghani nuts and spices, deep fried.	
MEAT SAMOSA	4.90 ea
Savoury crispy pastry stuffed with lamb mince and deep fried.	
CHICKEN TIKKA(4 PIECES)	12.90
Boneless chicken fillets marinated in saluted spices and cooked in Tandoori (Clay) Oven.	
FISH PAKORA(4 PIECES)	12.90
Fish fillets marinated in Indian style and lightly fried.	
LAMB CHOP(3 PIECES)	17.90
Lamb cutlets Marinated with Indian spices & cooked in clay oven.	
CHICKEN 65	12.90
Very crispy small pieces of chicken fried with rice batter ginger, garlic, lime juice and curry leaves	

VALUE PACKS BEST VALUE FOR MONEY SET DISHES NO CHANGES

VEGGIE VALUE PACK 55.90

Onion Bhaji 2 pieces, Veg Korma, Butter Paneer, Nan, Rice, Pappadums, Mint sauce, Raita

VALUE PACKS FOR 2 59.90

2 Veg Samosa, Butter Chicken, Beef madras, Nan Bread, Rice, Pappadums, mint sauce, Raita

VALUE PACK FOR 4 99.00

All for just \$24.75 p/head only
4 veg samosa, 4 Chicken Tika, Butter chicken, Mixed Vegetable korma, Beef vindaloo/madras, Nan Bread, Rice, Pappadums, mint sauce, Raita

10% OFF

on all takeaway and delivery orders
received before 4.30 on friday and saturday.
(excluding value packs)

Conditions Apply

All food can be prepared
**MILD, MEDIUM, HOT &
GLUTEN FREE** on request

Prices Subject to change without notice
Includes 10% GST



DELIVERY AVAILABLE

*CONDITIONS APPLY

FULLY LICENSED

PHONE: 08 9841 1088
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75 FREDERICK ST, ALBANY
ALBANYTANDOORI.COM.AU

OPEN 7 DAYS

OPENING TIMES
5PM TIL LATE

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TAKEAWAY MENU
PLEASE NOTE THIS IS
A TAKEAWAY MENU ONLY

VEGETARIAN (FROM THE VEGETABLE GARDEN)

DAL MAKHANI	20.90
Mixed lentils & kidneys beans slowly simmered with herbs finished with cream.	
SAAG PANEER	20.90
Pureed spinach & home made cottage cheese uniquely blended with spices, garnished with Indian herbs and cream.	
MALAI KOFTA	20.90
Veggie crumbles balls blended with cottage cheese in a mild sauce.	
SHABNAM CURRY	20.90
A delightful blend of green peas, potatoes, cheese & mushrooms cooked with white wine and almonds.	
PUMPKIN MASALA	20.90
Butter nut pumpkin tempered with mustered seeds & tomato gravy, delicious.	
MIXED VEGETABLES KORMA	20.90
Combination of seasonal vegetables cooked in thick creamy sauce.	
MIX VEGETABLES	20.90
Mix vegetables cooked with traditional style and Indian herbs and with the flavour of onion sauce.	
ALOO GOBHI MASALA	20.90
Cauliflower, Potatoes with cooked tomato, onions and herbs	
PUNJABI CHANA MASALA	20.90
Chick peas slowly simmered with tart pomegranate seeds and coriander cooked with diced tomato	
ALOO ZEERA	20.90
Potato cubes tempered with cumin seeds and herbs and spices.	

LAMB

ROGAN JOSH	25.90
Favourite all, diced lamb cooked with Indian herbs and onion base gray.	
LAMB SAAG	25.90
Simmered in fresh spinach puree lightly spiced, finished with cream.	
BHUNA GHOST	25.90
Lamb cooked with Tomatoes, onions, green chillies herbs.	
LAMB KORMA	25.90
Lamb cooked with korma sauce and cashew nuts.	
LAMB VINDALOO (MED - HOT)	25.90
Lamb cooked in vindaloo base sauce finished with fresh green chillies and potatoes.	
LAMB MADRAS	25.90
Lamb cooked with coconut cream, chillies, green pepper, onion & fresh coriander.	
CHILLI LAMB	25.90
Diced lamb cooked with ginger, garlic and onion and special chilli sauce.	

BEEF

BEEF KORMA	22.90
Beef cooked in a Korma sauce and cashew nuts	
BEEF MADRAS	22.90
Beef cooked with coconut cream, chillies green pepper, onion & green coriander.	
BEEF VINDALOO (MED - HOT)	22.90
Beef cooked vindaloo sauce finished with fresh green chillies.	
GHOST KASHMIRI (KATHMANDU)	22.90
Beef filets, cooked in oriental spices in specials sauce with green pepper & herbs.	
BEEF SAAG	22.90
Beef cooked in thick sauce of spinach & Indian herbs and garnish with dash of cream.	
BEEF CHILLI MASALA (MED)	22.90
Cooked with Onion, tomatoes, ginger, green chillies herbs and chilli sauce.	
BEEF XACUTI	22.90
An authentic goan specialty diced beef cooked with roasted coconut spices and herbs	

SEA FOOD

FISH VINDALOO (MED - HOT)	25.90
Diced fish cooked in vindaloo sauce and finished with chillies.	
SAAG PRAWNS.	25.90
Soothing combination of prawns with piece of spinach and sliced, fresh coriander.	
GARLIC PRAWNS MASALA	25.90
Prawns tempered with garlic, red chillies & vinegar in a spicy curry sauce.	
PRAWN/FISH MALABAR	25.90
Prawn/fish fillet cooked with coconut milk & cashew nut sauce	
PRAWN/FISH MALAI	25.90
Prawns/fish cooked with milk cashew nut sauce.	
PRAWN/FISH TIKA MASALA	25.90
Prawns/Fish cooked with capsicum, onions and Indian mild spices	

BIRYANI

Biryani is one of the famous south Indian dish whose main ingredient is rice which is than cooked with meat or vegetables and we are giving raita as a compliment with that.

VEGETABLE BIRYANI	26.90
Mix vegetables cooked with rice and special biryani and Indian spices	
CHICKEN/BEEF BIRYANI	28.90
Meat cooked with basmati rice and special biryani masala and Indian spices.	
LAMB BIRYANI	30.90
Lamb cooked with basmati rice and special biryani masala and Indian spices.	
PRAWN BIRYANI	30.90
Prawns cooked with rice and special biryani masala and Indian spices	

RICE

SAFFRON BASMATI RICE	6.90
Plain basmati rice.	
PEAS PULAO	8.90
Basmati rice cooked with butter and fresh green peas.	
MUSHROOM PULAO	8.90
Basmati rice cooked with mushrooms & mild spices.	
KASHMIRI PULAO	8.90
Rice flowered with coconut & nuts & fruits.	

BREADS

GLUTEN FREE OPTION AVAILABLE ON REQUEST

PLAIN NAAN (Plain flour bread from clay oven.)	4.90
GARLIC NAAN	4.90
With fresh garlic, coriander and butter.	
BUTTER NAAN	4.90
Layered with butter and baked in tandoor.	
ALOO KULCHA	6.90
Naan Bread stuffed with spiced potatoes.	
PANEER NAAN	6.90
Stuffed with cheese, capsicum & onion etc.	
PESHWARI NAAN	6.90
(Naan stuffed with dried nuts.)	
KEEMA NAAN	6.90
Naan stuffed with minced lamb.	
CHEESE NAAN	6.90
Naan stuffed with cheddar cheese	

SIDE ORDERS

PLATTER	9.90
Raita, Mango Chutney, Mint Sauce, Tamarind & date Sauce, Mixed Pickle, Papadums (4 Pieces)	
RAITA	3.90
A yoghurt dip with (carrot, cucumber, coriander, salt, sugar)	
TOSSED INDIAN SALAD	8.90
SAUCES: Mint Sauce, Mango Chutney	3.90
Tamarind Date Sauce	3.90
PAPPADUMS (5 PIECES)	3.90
MIXED PICKLE	3.90

BEVERAGES

LASSI (mango, strawberry, sweet, salty)	6.90
SOFT DRINKS Cans 250ml	3.90