

Viva Vegetarian CONTINUED

Mixed Vegetables	\$15.90
A medley of vegetables cooked in ginger, garlic, & onion sauce	
Tadka Dahl	\$13.90
Traditional tempered dahl with garlic, chillies, onions, tomatoes, curry leaves & mustard seeds	
Dahl Makhni	\$13.90
Dahl cooked in a rich tomato, almond & creamy ginger sauce	
Dahl Palak	\$13.90
Dahl cooked with spinach & aromatic spices	

Hyderabadi Biryani

A traditional rice & meat dish garnished with fried onions & cashew nuts and served with raita & papadums

Vegetable	\$17.90
Goat with Bones	\$18.90
Lamb / Chicken / Chicken Tikka	\$19.90
Prawn	\$21.90

Salads

Chicken Tikka Salad	\$9.90
A green Salad, tomato, onions, carrots with slices of succulent Chicken Tikka & Tandoori Nights Lemon & Vinegar Special dressing	
Tandoori Prawn Salad	\$11.90
A green Salad, tomato, onions, carrots with slices of succulent Tandoori Tiger Prawns & the Tandoori Nights Lemon & Vinegar Special dressing	
Green Salad	\$4.90
Lettuce, onion, cucumber, a garden fresh salad with vinegar lemon dressing	
Onion Salad	\$3.90
Onion with green chillies with vinegar lemon dressing	

Naan From The Tandoor

Plain Naan	\$3.00
Garlic Naan	\$4.00
Garlic & Cheese Naan	\$6.00
Kheema Naan (spicy lamb mince)	\$5.00
Onion Kulcha	\$4.00
Potato Naan	\$4.00
Peshwari Naan (dry coconut and sultana)	\$5.00
Tasty Cheese Naan	\$5.00
Punjabi Naan (spinach and tasty cheese)	\$5.00
Chicken and Cheese Naan	\$6.00
Chicken Naan	\$5.00
Tandoori Roti (wholemeal tandoori bread)	\$4.00
Mixed Vegetarian Naan Basket	\$15.90
4 Naans, 1 of each – Potato Naan, Onion Naan, Punjabi Naan, Peshwari Naan	
Mixed Non-vegetarian Naan Basket	\$16.90
4 Naans, 1 of each – Chicken & Cheese Naan, Chicken Naan, 2 Kheema Naan	

Rice & Accompaniments

Steamed Basmati Rice (per person)	\$2.00
Jeera Basmati Rice (per person)	\$3.00
Coconut Rice	\$8.00
Special Egg Fried Rice	\$8.00
Cucumber & Yoghurt Raita	\$4.00
Mango Chutney	\$3.00
Mixed Pickle	\$3.00

Desserts & Beverages

Gulab Jamun (2pcs)	\$4.00
Mango Kulfi (homemade mango ice-cream)	\$4.90
Mango Lassi	\$5.50
Lassi (Sweet & Salty)	\$5.50
Soft Drinks	\$2.50

Family Pack - \$66.99*

TAKEAWAY SPECIAL

CHICKEN TIKKA

(6 Pc. OR CHOOSE FROM ANY SINGLE entrée)

3 x REGULAR CURRIES

2 x RICE

2 x NAAN

1 x VEGETABLE RAITA

1 SERVE OF PAPADUMS

Dinner for Two - \$25*

TAKEAWAY SPECIAL

1 x LARGE CURRY

1 x RICE

4 x PAPADUMS

1 x NAAN

* \$2 EXTRA for SEAFOOD CURRIES

ALL PRICES AND PRODUCTS CORRECT AT TIME OF PRINTING JUNE 2015, SOME PRICES AND PRODUCTS MAY CHANGE IN THE FUTURE

All Curries Gluten Free
Naan 100% Vegetarian

We Cater For
Parties & Events



LIKE US ON FACEBOOK

Lunch Special from \$6.90*

Tandoori Nights

Fully Licenced
Indian Restaurant

BYO (Wine Only)

As MILD as you need,
As HOT as you like - Just ask

Dine In, Take Away
Free Home Delivery*



*CONDITIONS APPLY

For Bookings Phone:

(07) 4041 6955 0425 797 207

CORNER OF SHERIDAN & GROVE ST, CAIRNS

OPEN 7 DAYS A WEEK 11:30AM TILL LATE

email: tandoorinightscairns@yahoo.com.au

www.tandoorinightscairns.com.au

Entrées ALL SERVED WITH SALAD & SAUCE

Papadum Platter	\$7.90
Delicious combination of six crisp papadums, raita (yoghurt & cucumber dip), mango chutney & mixed pickle	
Papadums (4 pieces)	\$3.00
4 delicious crisp Papadums	
Lamb Cutlets (4 pieces)	\$16.90
Tender lamb cutlets, marinated with special sauces overnight & slow cooked	
Lamb Samosa (2 pieces)	\$9.90
Deep fried pockets of puff pastry filled with lamb mince	
Vegetarian Samosa (2 pieces)	\$9.90
Spiced peas & potatoes encased in a flaky butter pastry	
Pakoras	\$9.90
Consisting of bite sized pieces of seasoned vegetables, crispy fried in chick pea batter	
Prawn Pakoras	\$13.90
Prawn marinated in light spicy flour, garlic, coriander & spices, then deep fried	
Fish Pakoras	\$13.90
Pieces of fish marinated in light spicy flour, garlic, coriander & spices then deep fried	
Onion Bhaji	\$9.90
Onions with coriander & chilli in a light spicy batter	
Seekh Kebabs	\$13.90
Lamb mince with fresh green chilli, fresh coriander, onions & spices rolled on a skewer then barbecued in the tandoori oven	
Chicken Tikka	\$13.90
Boneless chicken pieces dipped in a gentle blend of spices then baked in the tandoori oven	
Paneer Pakora	\$13.90
Fresh and spiced cottage cheese slices dipped in a light spicy batter & deep fried	
Tandoori Chicken	Half \$13.90 Full \$23.90
Delicious tender pieces of chicken marinated in lemon yoghurt, baked in tandoori oven	
Malai Tikka	\$13.90
Boneless chicken marinated in yoghurt, cream & Indian spices. Cooked in the clay oven	
Calamari Rings	\$13.90
Crispy deep fried golden calamari rings served with lemon.	
Tandoori Nights Special Platter	\$31.90
Assortment platter which includes: Half of Tandoori Chicken, 2 pieces of Malai Tikka, 2 pieces of Seekh Kebab, 2 Lamb Cutlets.	
Vegetable Platter	\$15.90
Assortment platter which includes 2 pieces of Vege Samosa, 4 pieces of Onion Bhaji & 4 pieces of Pakora	
Seafood Platter	\$24.90
Assortment platter which includes 4 pieces of Fish Pakoras, 4 pieces of Prawn Pakoras, 4 pieces Calamari Rings	

Chicken Dishes

Butter Chicken	\$17.90
Chicken simmered in a smooth ginger, tomato and cream sauce	
Chicken Tikka Masala	\$17.90
Chicken cooked with capsicum, onions & fenugreek in a tomato sauce	
Mango Chicken	\$17.90
Chicken cooked in a sauce flavoured with mango & almonds	
Punjabi Chicken	\$17.90
Chicken cooked in tomato, onion & special Punjabi spices	
Chicken Vindaloo	\$17.90
Chicken cooked in a hot & spicy sauce made with red chillies, cumin, vinegar & tomato	
Chicken Madras	\$17.90
Chicken cooked in a spicy Sth. Indian curry made with a mix of fennel & pepper	
Chicken Korma	\$17.90
Chicken cooked in a creamy & mild, almond & cashew sauce	
Chicken Saagwalla	\$17.90
Chicken simmered with spinach, tomato & onion	
Chicken Kadhai	\$17.90
Cooked in a traditional Kadhai with capsicum, tomatoes, onion, garlic, fresh herbs & spices	
Chicken Dhansak	\$17.90
Marinated diced chicken, lentils, tomato, onions	

Goat Dishes

Tandoori Nights Special Goat Curry	\$17.90
Served on the bone, marinated overnight & slow cooked in ginger, garlic & Tandoori Nights Special Spices	
Goat Madras	\$17.90
Served on the bone, marinated overnight & slow cooked in a Sth. Indian Curry, made with Tandoori Nights Special Spices	

Lamb & Beef Dishes

Dhansak – Beef or Lamb	\$16.90 / \$17.90
Marinated diced lamb, beans, tomato, peas, onion & spices	
Vindaloo – Beef or Lamb	\$16.90 / \$17.90
Hot & spicy sauce made with red chillies, cumin, vinegar & tomato	
Madras – Beef or Lamb	\$16.90 / \$17.90
A spicy Sth. Indian curry made with a mix of fennel, pepper & fenugreek seeds	
Rogan Josh – Beef or Lamb	\$16.90 / \$17.90
A classic Nth. Indian curry cooked with ground spices & herbs	
Korma – Beef or Lamb	\$16.90 / \$17.90
A creamy & mild, almond & cashew sauce	
Kadhai – Beef or Lamb	\$16.90 / \$17.90
Cooked in traditional kadhai with capsicum, tomatoes, onions, garlic, fresh herbs & spices	
Lamb Shanks	\$23.90
Succulent lamb shanks marinated overnight & slow cooked.	
<i>Please allow extra time for preparation to ensure most succulent & tender lamb</i>	

Seafood Curries

Goan – Fish or Prawn	\$19.90
Fragrant coconut, chilli & tamarind flavoured Sth. Indian curry	
Kadhai – Fish or Prawn	\$19.90
Seafood (Barramundi or Tiger Prawns) cooked in an aromatic curry of capsicum & onions	
Madras – Fish or Prawn	\$19.90
A spicy Sth. Indian curry made with a mix of fennel, pepper & fenugreek seeds	
Punjabi Curry – Fish or Prawn	\$19.90
A classic Nth. Indian curry cooked in onion gravy and subtle blend of herbs	
Vindaloo – Fish or Prawn	\$19.90
Seafood (Barramundi or Tiger Prawns) in a hot & spicy sauce made from red chillies, cumin, vinegar & tomato	

Viva Vegetarian TURN OVER FOR MORE DISHES

Palak Paneer	\$16.90
Cottage cheese cubes in a spinach and aromatic spices curry	
Paneer Muttar	\$16.90
Cottage cheese cooked with green peas in a rich onion & tomato sauce	
Paneer Butter Masala	\$16.90
Cottage Cheese cubes in a rich tomato, almond & creamy ginger sauce	
Kadhi Paneer	\$16.90
Cottage cheese cooked in traditional kadhi with capsicum, tomatoes, Onions, garlic, fresh herbs & spices. Garnished with coriander & fresh tomatoes	
Shahi Paneer	\$16.90
Cottage cheese cubes cooked in a creamy cashew almond & onion sauce	
Malai Kofta	\$16.90
Vegetarian Curry, Kofta (donut balls) in a curry made from fenugreek leaves & special spices in a beautiful cashew nut lightly sweetened sauce	
Aloo Muttar	\$15.90
Potato & peas pan fried with ginger, chillies, fresh coriander, spices & tomatoes	
Merthi Muttar Malai	\$15.90
All curries gluten free, Naan Bread 100% vegetarian	
Bombay Aloo	\$15.90
Potato cubes, pan-fried with ginger, garlic & spices in a tomato onion sauce	
Aloo Saag	\$15.90
Potato cubes pan fried with spinach & tomatoes, in a creamy onion sauce	
Aloo Gobhi	\$15.90
Potato & cauliflower florets pan fried with ginger, chillies, fresh coriander, spices & tomatoes	
Aloo Baingan	\$15.90
Eggplant & potato curry with aromatic spices, curry leaves, onions & tomatoes.	
Chana Masala	\$15.90
Chickpea cooked with onion, tomato, & spices.	
Subzi Malai Bahar	\$15.90
Vegetables cooked in a rich creamy cashew sauce. Lightly sweetened dish	

As HOT as you like, As MILD as you need