



Open Tandoor

INDIAN KITCHEN

WE SOURCE OUR INGREDIENTS MINDFULLY; HIGHEST QUALITY AND BEST FLAVOR ARE ALWAYS OF THE UTMOST IMPORTANCE.

We use organic cooking oil to prepare majority of our dishes, non-GMO frying oil, and majority of the ingredients used are non-GMO, locally sourced Lamb, and the house blended spices. Our products do not contain soy, artificial food coloring, or MSG.

MONDAY – FRIDAY
LUNCH: 11:30AM – 2:30PM & DINNER: 4:00PM-9:00PM
SATURDAY: 12:00PM-9:00PM
SUNDAY: 12:00PM – 7:00PM

Lunch Special

Served 11:30am -2:00pm

COMBO (+\$1 for carry out)

CHOOSE 1 FULL ORDER OR 2 HALF ORDERS Chicken Tikka, Butter Chicken, Chicken Curry, Daal, Channa Masala, Saag Paneer. Served with white basmati rice. \$11

Snacks

SAMOSA VT

CRISPY & SAVORY: Two fried flour pastries stuffed with potatoes, peas, and spices. Served with mint and chutney. \$6

Naan Wrap

CHICKEN WRAP

Boneless chicken marinated in yogurt, spices, and cooked in tandoor, then wrapped in a garlic naan with shredded cabbage, rice pilaf*, and a drizzle of our mint chutney. \$10

*Tikka rice pilaf consists of basmati rice, bell peppers, and onions cooked in our specialty tikka sauce.

Tandoori Chicken Kebab Platter

Boneless chicken marinated in yogurt and spices, cooked on skewers in tandoor. Served with house made rice pilaf*, plain naan, and mint chutney. Substitute plain naan with garlic naan (+\$1) or cheese naan (+\$1.50). \$16

Naans VT

PLAIN NAAN Clay oven baked flatbread. \$3

GARLIC NAAN Clay oven baked garlic flatbread. \$4

CHEESE NAAN Clay oven baked flatbread filled with cheddar cheese. \$4.50

Extras VT GF

WHITE BASMATI RICE \$2.75

CHUTNEY Mint & cilantro, tamarind, ginger hot sauce. \$.75

RAITA Yogurt with shredded cucumber and seasoning. \$4.50

Dessert

GULAB JAMUN \$4

Sweet pastry ball served in a sugar syrup.

Non-Alcoholic Drinks

INDIAN CHAI

Loose leaf tea brewed with whole milk and a unique blend of spices. \$4

MANGO LASSI (Yogurt Smoothie)

\$4.50

NATURAL SODA DRINKS

Entrees Meals

Served with white basmati rice. Serves 1 person.

VEGETARIAN ENTRÉES

CHANNA MASALA VT, GF, V

Garbanzo cooked in onion, garlic, ginger, tomatoes, and spices. \$15

VEGETABLE CURRY VT, GF

Carrots, cauliflower, lima beans, zucchini, and green beans cooked in our signature curry sauce with a slight touch of cream. \$15

SAAG PANEER VT, GF

Paneer simmered in smoothly blended spinach, broccoli with onion, garlic, ginger and spices. \$16

DAAL VT, GF, V

Red lentils slow cooked with onion, garlic, ginger, spices. \$13

PANEER MAKHANI VT, GF

Paneer simmered in our signature curry sauce with a slight touch of cream. \$16

PANEER TIKKA MASALA VT, GF

Paneer simmered in our creamy tomato tikka sauce. \$16

MEAT ENTRÉES

CHICKEN TIKKA MASALA GF

Boneless chicken marinated in spices, cooked in our specialty creamy tomato tikka sauce. \$15

CHICKEN CURRY GF

Boneless chicken marinated in spices, cooked in our signature curry sauce with a slight touch of cream. \$16

BUTTER CHICKEN GF

Boneless chicken cooked in a unique combination of our spices sautéed in light butter, onion, garlic, ginger, and creamy tomato sauce. \$15

CHICKEN SAAG GF

Boneless chicken cooked in saag with our signature curry sauce. \$16

LAMB CURRY GF

Boneless locally sourced lamb marinated in yogurt and spices, cooked in our signature curry sauce. \$19

LAMB SAAG GF

Boneless locally sourced lamb marinated in yogurt and spices, cooked in saag with our signature curry sauce. \$20

Beer and Cider on Tap & Bottle

ROTATING SELECTION (Ask Server)

Wine by the Glass or Bottle

ROTATING SELECTION (Ask Server)

ORDER ONLINE FOR PICKUP OR DELIVERY AT
OpenTandoor.com

VT = VEGETARIAN V = VEGAN GF = GLUTEN FREE* *Important note on gluten free: food is produced in a facility where gluten items are prepared.

* MEAT TEMPERATURE AND FOOD SAFETY Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.