



Indian Tandoori Restaurant

www.tandoori-aachen.de

Tandoori, Curry und Vegetarian Dishes
BIRIYANIS
Vegan und Gluten free dishes

All dishes are available as Take-Away too.

Opening hours:

Monday closed

Tuesday–Saturday 18.00 - 23.00

Sunday 12:30 – 15:00 and 17:30 – 23:00

Karlsgraben 37 - 52064 Aachen. Tel.: 0241 – 400 88 68

ALLERGENS: *If you are allergic to milk products, nuts, flour please do let us know. We have a special Menu Card for. Even though we have taken care to describe the dishes they may still contain other ingredients as well.*

Last but not least:

To avoid unnecessary provision costs
we prefer Cash. EC Card is also welcome.



The Indian chili, been beaten by England's 'Infinity chili' as the hottest in the world.

'Infinity chili' bred in the historic market town of Grantham, Lincolnshire is hotter than the Bhut Jolokia chili, according to tests conducted by the Warwick University.

On the Scoville Scale, Infinity chili has been rated at 1,067,286, while the Bhut Jolokia chili is measured at 1,041,427, The Sun reports. A jalapeño measures just 2,500 to 5,000 on the Scoville Scale.

The Lincolnshire variety is named Infinity for its "never-ending" burn, which cannot be quelled by even the best antidote, milk. A novice who eats it can require hospital treatment for mouth blisters and burns.

The paper quoted Grower Woody Woods, 37, of Fire Foods in Grantham, as saying: "It is like eating red-hot coal. To grow such a burning hot chili in our climate is unbelievable."

MENÜ 1

PAKORAS

Fried savories of potatoes, cauliflower, onions coated with gram flour and golden fried

MURGH KORMA

Chicken curry prepared in a marinade of Yoghurt, Ginger-Garlic along with fresh herbs, roasted and powdered poppy seeds, Cardamom and mogul masalas

SOAN PAPDI

Flaky sweet made with gram flour, sugar, with Almonds and Pistachios.

MENÜ 2

DAHI BHALE

Lentil cakes in yoghurt. Urad lentils overnight, ground the next day with ginger, asafetida and other spices, formed into cakes and deep fried, boiled in hot water so as to drain the oil and lastly served in/with spicy yoghurt

TAWA MURGH

Succulent pieces of boneless chicken marinated in cheese, yoghurt, ginger and garlic and salt; prepared with bay leaves, fresh herbs, roasted poppy seeds, almonds and mogul masalas und lastly crowned and enriched with capsicum. tomatoes, cashew nuts and raisins and onions ⁽³⁾

KULFI

Indian ice cream made of skimmed milk and enriched with pistachios, almonds and saffron

Please let us know as to how hot you would like to have your choice of dishes spiced

Hot scale: 5, 6, 7, 8, 9, 10

MENÜ 3

PAKORAS

Fried savories of potatoes, cauliflower, onions coated with gram flour and golden fried

TAWA GOHST

Succulent pieces of boneless lamb marinated in, yoghurt, ginger and garlic and salt; prepared with bay leaves, fresh herbs, roasted poppy seeds, almonds and mogul masalas und lastly crowned and enriched with capsicum, tomatoes, cashew nuts and raisins and onions ⁽³⁾

KULFI

Indian ice cream made of skimmed milk and enriched with pistachios, almonds and saffron

MENÜ 4 (vegetarian)

DAHI BHALE

Lentil cakes in yoghurt. Urad lentils overnight, ground the next day with ginger, asafetida and other spices, formed into cakes and deep fried, boiled in hot water so as to drain the oil and lastly served in/with spicy yoghurt

HYDERABADI BAIGAN

Egg - plant in Hyderabad style roasted and prepared with yoghurt, ginger and garlic, black mustard seeds, ground almonds, curcuma, garam-masala and /or coconut flakes in ginger and garlic and various Indian spices in Hyderabad style.

KULFI

Indian ice cream made of skimmed milk and enriched with pistachios, almonds and saffron

Please let us know as to how hot you would like to have your choice of dishes spiced

Hot scale: 5, 6, 7, 8, 9, 10

MENÜ 5 (Vegetarian)

LENTILS SOUP

Spicy soup made of lentils

KOFTA

Vegetables dumplings with mashed potato coating prepared in a creamy and spicy Indian masala gravy prepared with a garlic ginger paste, Tomatoes, Dill, Coriander, Fennel seeds, Cumin, Sugar, Chili flakes and other spices.

SOAN PAPDI

Flaky sweet made with gram flour, sugar, with Almonds and Pistachios.

MENÜ 6

ONION BHAJI

Onion rings coated with gram flour and deep fried

CHICKEN VINDALOO HOT scaling 8 or more

Chicken marinated in red vinegar, ginger-garlic and yoghurt and prepared with north Indian spices

KULFI

Indian ice cream made of skimmed milk and enriched with pistachios, almonds and saffron

Please let us know as to how hot you would like to have your choice of dishes spiced

Hot scale: 5, 6, 7, 8, 9, 10

MENÜ 7

PAKORAS

Vegetable savories coated with gram flour and golden fried

CHICKEN TIKA MASALA

Succulent pieces of boneless bar-be-cued in the Tandoor; blended in a pan with salt, red chili powder, Coriander seeds ground roasted, black-pepper, Mango powder, pinch of brown sugar, vinegar and Tomato-cream; ⁽³⁾

SOAN PAPDI

Flaky sweet made with gram flour, sugar, with Almonds and Pistachios.

MENÜ 8

Chicken Tika

The Tandoori heritage: succulent pieces of Chicken -off the bone- marinated overnight in a yoghurt marinade and grilled in the Tandoor.

SHAHI KORMA

Chunks of lamb marinated in yoghurt, ginger and garlic; prepared with black cardamom, bay leaves, cinnamon, Shahi cumin and other mogul spices, enriched with powdered almonds; simmered with onions, tomatoes, capsicum and served in a wok

SOAN PAPDI

Flockige Süßigkeit aus Kichererbsen –und Weizenmehl, Nüssen und Pistazien.

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Hot scale: 5, 6, 7, 8, 9, 10

CHILDREN'S MENU

Chicken Tikka with rice

SOUP

- 1 **DAL SHORBA**
Spicy soup made of lentils

STARTERS

- 2 **PAKORAS**
Fried savories of potatoes, cauliflower, onions coated with gram flour and golden fried
- 3 **DAHI BHALE**
Lentil cakes in yoghurt. Urad lentils overnight, ground the next day with ginger, asafetida and other spices, formed into cakes and deep fried, boiled in hot water so as to drain the oil and lastly served in/with spicy yoghurt
- 4 **ONION BHAJI**
Onion rings coated with gram flour and deep fried

5 CHICKEN TIKKA

The Tandoori heritage: succulent pieces of Chicken -off the bone- marinated overnight in a yoghurt marinade and grilled in the Tandoor.

Please let us know as to how hot you would like to have your choice of dishes spiced

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TANDOORI SPECIALITIES

The Tandoor Oven is a North Indian invention and is made of clay and has the form of a barrel. The fire which burns at the flat bottom of the oven comes from charcoals, which heat the side walls of the Tandoor and allow a difference in temperature without the heat in the upper part being undiminished.

The Tandoori oven is ignited about two hours before use. It has been traditionally proven that a Tandoor which is used regularly enhances the taste and delicacy of the dishes prepared in the Tandoor. The heated up clay releases a soft aroma which penetrates into the dishes. The particular taste of a Tandoori chicken comes from the smoke caused by the drops of marinade falling upon the charcoal. In modern India, Tandoori ovens are very frequently heated up with gas and lava stones.

Despite the reputation which Tandoori specialties have acquired in India, the main repertoire consists of just two types of bread and chicken and the Boti-kebab, an unforgettable dish prepared with lamb cubes without fat and a marinade of yoghurt. In modern India one can also come across Tandoori fish-specialties.

The Meat barbecued in the Tandoor is marinated overnight in a very special garlic-ginger yoghurt masala (spices).

T A N D O O R I B R E A D

Conditioned by the climate in the Punjab in North India bread is made of wheat. Chapattis, Phulka, Tandoori Roti, Naan and Bhataras are types of bread which originate from the Punjab.

T A N D O O R I S P E C I A L I T I E S

Served in a sizzler with Basmati rice*

21 MURGH KARAI

Succulent pieces of boneless chicken marinated overnight, barbecued in the Tandoor and then simmered gently with traditional spices in a rich tomato-cream gravy, garnished with capsicum and served in a wok

22 TAWA MURGH*

Succulent pieces of boneless chicken marinated in cheese, yoghurt, ginger and garlic and salt; prepared with bay leaves, fresh herbs, roasted poppy seeds, almonds and mogul masalas und lastly crowned and enriched with capsicum. tomatoes, cashew nuts and raisins and onions

23 TAWA GOHST*

Succulent pieces of boneless lamb marinated in, yoghurt, ginger and garlic and salt; prepared with bay leaves, fresh herbs, roasted poppy seeds, almonds and mogul masalas und lastly crowned and enriched with capsicum, tomatoes, cashew nuts and raisins and onions

24 MILIJHULI*

Tandoori specialties: chicken, lamb

Please let us know as to how hot you would like to have your choice of dishes spiced

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NON-VEGETARIAN DISHES

Even though most of the Hindus are vegetarian, the north-Indian families have been in the course of time influenced by the non-vegetarian Sikhs and Rajputs. Several meat dishes have been introduced by them. The inhabitants of the Oudh have been in turn influenced by the Christians and the meat dishes from Kerela are particularly tasty. But the best meat delights originate from the home of an Indian Muslim. The delicate specialties from Hyderabad, Delhi, Lucknow (Oudh), the original centers of Muslim culture and cuisine - are revered in the entire country.

CHICKEN TIKKA MASALA

*Marks & Spenser claim to sell 18 tonnes a week of the stuff:
23 million portions a year are sold in Indian restaurants:
10 tonnes of it a day are produced by Noon Products destined for
supermarkets:*

*A musical in Newport, Gwent has been written in praise of it:
Organisers of Kingfisher National Curry Day claim that if all the*

portions sold in one year in UK were stacked they would constitute a Tikka tower 2770 times taller than the Greenwich Millennium Dome

CHICKEN

Served with Basmati rice

30 MURGH KORMA

Chicken curry prepared in a marinade of Yoghurt, Ginger-Garlic along with fresh herbs, roasted and powdered poppy seeds, Cardamom and mogul masalas

32 CHICKEN VINDALOO: hot scaling 8 or more

Chicken marinated in red vinegar, ginger-garlic and yoghurt and prepared with north Indian spices

35 CHICKEN TIKKA MASALA

Succulent pieces of boneless bar-be-cued in the Tandoor; blended in a pan with salt, red chili powder, Coriander seeds ground roasted, black-pepper, Mango powder, pinch of brown sugar, vinegar and Tomato-cream; ⁽³⁾

L A M B

41 SHAHI KORMA

Lamb curry prepared in a marinade of yoghurt, ginger-garlic along with fresh herbs, roasted and powdered poppy seeds, cardamom and mogul masalas

43 LAMB VINDALOO: hot scaling 8 or more

Lamb curry marinated in red vinegar, ginger-garlic and yoghurt and prepared with north Indian spices

44 KEEMA MATAR: Minced lamb with peas:

North Indian speciality: Minces lamb meat prepared in a ginger garlic paste with onions, black mustards seeds, cardamom, paprika powder, curcuma peas and other spices

45 SAAG GOHST: Lamm mit Rahmspinat

Chunks of lamb meat prepared with Cumin seeds, black pepper, cloves, cinnamon, cardamom, onions ginger garlic chillies, cream spinach and other spices.

46 ALU GOHST: Lamm Curry mit Kartoffeln

Chunks of lamb meat with potatoes prepared with cumin seeds, black pepper, cloves, cinnamon, bay leaves, onions, curcuma, chili powder, green chillies ginger and garlic and salt

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Hot scale: 5, 6, 7, 8, 9, 10

(V E G E T A R I A N) D I S H E S

There are various types of vegetarian food in the west as well as in the east. The simplest form is naturally not to eat meat. A step further means abstention from chicken. Next fish and sea food are black-listed. The most ardent vegetarian bans eggs too because eggs are considered embryonic chicks. No matter what the reason may be for not eating meat, the vegetarian cuisine has a tradition ranging thousands of years. It is as healthy as it is delicious. In India it mainly consists of rice and dals (lentils):

In every Indian home Dal is prepared at least once a day. Sweets and snacks are also prepared from Dals and served invariably on all festive occasions. The Dals are rich in

proteins. There are numerous types of Dals: Masoor Dal, Moong Dal, Urad Dal, Channa Dal, Toovar Dal, Arhar Dal, Kale Chole, Kabule Chole (chick pea types) and Rajma.

VEGETARIAN DISHES

Served with Basmati Rice

- 61** PUNJABI SAAG
Spinach prepared as in the Punjab

- 62 **SAAG PANEER**
Spinach with cubes of homemade cottage cheese as prepared in the Punjab
- 63 **VEGETABLE KOFTA**
Vegetables dumplings prepared in a creamy and spicy Indian masala gravy and served in a wok
- 64 **HYDERABADI BAIGAN**
Egg - plant in Hyderabad style roasted and prepared with yoghurt, ginger and garlic, black mustard seeds, ground almonds, curcuma, Garam-masala and /or coconut flakes in ginger and garlic and various Indian spices in Hyderabad style
- 65 **KARAI PANEER**
Homemade cottage cheese prepared with Indian masalas in rich creamy and spicy gravy along with capsicum and served in a wok.

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R I C E (SIDE DISH)

- 80 **BASMATI CHAVAL**
Basmati rice

BIRIYANI RICE Basmati Reis prepared with saffron, mace, black and green cardamom, bay leaves, fennel seeds, brown sugar and finally crowned with finely fried onions finely cashew nuts and raisins.

RELISHES

- 80 HOT SAUCE
- 81 RAITA
Yoghurt with spices along with potatoes and/or grated cucumber
- 83 PAPADAMS
- 84 EXTRAS
- 85 PICKLES
- 86 CHUTNEY

B R E A D S

- 90 NAAN
Leavened fine flour bread brushed with butter
- 91 BUTTER NAAN
Light bread layered with butter
- 92 GARLIC NAAN

D E S S E R T S

ICE CREAM

KULFI

Indian ice cream made of skimmed milk and enriched with pistachios, almonds and saffron

SOAN PAPDI

Flaky sweet made with gram flour, sugar, with Almonds and Pistachios

Please let us know as to how hot you would like to have your choice of dishes spiced

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BEVERAGES (Indian)

Masala Milk: Milk garnished with saffron, cardamom and chopped almonds

Masala Chai: Indian tea with cardamom and masalas

Mango Juice

Lassi Sweet (Yoghurt drink)

Lassi Salted

Lassi Masala with salt and spices

Lassi Mango

Chai (Tee)

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Gift Vouchers:

We offer gift vouchers for all occasions:

Last but not least:

**To avoid unnecessary provision costs
we prefer Cash. EC Card is also welcome.**

Subject to change
All prices inclusive of Vat.
Stand 02.04.2016