



303-775-0611

<http://www.wedeliverydouglascounty.com>

# Tandoori Flames-Part.Rest.

## APPETIZERS

Veg. Samosa	\$5.25
<i>Potatoes and peas flavoured with spices and herbs in a light pastry shell.</i>	
Meat Samosa	\$6.30
<i>Ground lamb and peas flavoured with spices and herbs in a light pastry shell.</i>	
Chicken Samosa	\$6.30
<i>Chicken and peas flavoured with spices and herbs in a light pastry shell.</i>	
Chicken Wings	\$6.30
<i>Indian spiced flaming wings.</i>	
Sliced Kebab	\$6.30
<i>Lamb slices cooked with spicy sauce.</i>	
Shrimp Pakora	\$6.30
Vegetable Pakora	\$6.30
<i>Savory vegetables battered in chickpea flour.</i>	
Chicken Pakora	\$6.30
<i>Spiced tender chicken fried in lentil batter.</i>	
Paneer Pakora	\$5.25
<i>Homemade from scratch sliced cheese stuffed with mint flavored spices.</i>	
Onion Bhaji	\$5.25
<i>Seasoned sliced onion with coriander and cumin seeds fried.</i>	
Aloo Tikki	\$5.25
<i>Crispy mashed potatoes.</i>	
Dal Soup	\$5.25
<i>Spiced lentil soup.</i>	
Tomato Soup	\$5.25
<i>Spiced with veggies.</i>	
Chicken Soup	\$5.25
<i>Deliciously spiced chicken with lemon.</i>	
House Salad	\$5.25
<i>House Salad.</i>	

## VEGGIES-VEGAN ENTREES

Bayngan Bhurta	\$13.65
<i>Whole eggplants partially cooked on skewers in the tandoor, then chopped and mixed with tomatoes, onions and tasty spices.</i>	
Saag Paneer	\$13.65
<i>Chunks of homemade cheese cooked with spinach, special herbs and spices.</i>	
Alu Gobi Masala	\$13.65
<i>Cauliflower and potatoes cooked in onions, tomatoes and spices.</i>	
Matter Paneer	\$13.65
<i>Peas with homemade cheese in a delicately spiced curry.</i>	
Daal Tarka	\$13.65
<i>Lentils delicately tempered and seasoned with exotic spices and fried in butte.</i>	
Vegetable Karahi	\$13.65
<i>Vegetables with fresh ginger, garlic, onion, tomatoes, peppers and spices.</i>	
Paneer Karahi	\$13.65
<i>Paneer with onions, tomatoes, peppers and spiced curry.</i>	
Paneer Makhani	\$13.65
<i>Chunks of homemade cheese cooked with onions, tomatoes, butter and cream.</i>	
Alu matter	\$13.65
<i>Peas with potatoes, in a spiced curry sauce.</i>	
Malai Kofta	\$13.65
<i>Paneer and vegetable cutlet sauteed in an onion and cream sauce.</i>	
Vegetables Korma	\$13.65
<i>Garden fresh vegetables gently cooked in spice-laced cream and coconut sauce sprinkled with nuts.</i>	
Channa Masala	\$13.65
<i>Chickpeas with fresh ginger spiced sauce.</i>	
Dum Alu	\$13.65
<i>A delicious fried potato curry.</i>	
Paneer Tikka Keto	\$13.65
<i>Roasted paneer with fresh ginger in dry sauce.</i>	
Bhindi Masala	\$13.65
<i>Okra cooked with onions, tomatoes and spices.</i>	

## MASALA

Seafood Masala	\$17.85
<i>Creamy tomato and onion sauce with traditional indian spices.</i>	
Chicken Masala	\$15.75
<i>Creamy tomato and onion sauce with traditional indian spices.</i>	
Lamb Masala	\$16.80
<i>Creamy tomato and onion sauce with traditional indian spices.</i>	
Beef Masala	\$16.80
<i>Creamy tomato and onion sauce with traditional indian spices.</i>	

## KORMA

Chicken Korma	\$15.75
<i>Creamy coconut sauce cooked with spices sprinkled with almonds and rains.</i>	
Lamb Korma	\$16.80
<i>Creamy coconut sauce cooked with spices sprinkled with almonds and rains.</i>	
Seafood Korma	\$17.85
<i>Creamy coconut sauce cooked with spices sprinkled with almonds and rains.</i>	
Beef Korma	\$16.80
<i>Creamy coconut sauce cooked with spices sprinkled with almonds and rains.</i>	

## SAAG

Lamb Saag	\$16.80
<i>Rich creamy spinach sauce, cooked with herbs and spices.</i>	
Chicken Saag	\$15.75
<i>Rich creamy spinach sauce, cooked with herbs and spices.</i>	
Seafood Saag	\$17.85
<i>Rich creamy spinach sauce, cooked with herbs and spices.</i>	
Beef Saag	\$16.80
<i>Rich creamy spinach sauce, cooked with herbs and spices.</i>	

## CURRY

Chicken Curry	\$15.75
<i>Onion based sauce simmered overnight with tomatoes, ginger, garlic, herbs and spices.</i>	
Seafood Curry	\$17.85
<i>Onion based sauce simmered overnight with tomatoes, ginger, garlic, herbs and spices.</i>	
Lamb Curry	\$16.80
<i>Onion based sauce simmered overnight with tomatoes, ginger, garlic, herbs and spices.</i>	
Beef Curry	\$16.80
<i>Onion based sauce simmered overnight with tomatoes, ginger, garlic, herbs and spices.</i>	

## VINDALOO

Lamb Vindaloo	\$16.80
<i>Curry sauce with potatoes.</i>	

## SPECIALITIES

Amriks Special	\$25.20
<i>Roasted rack of lamb, sauteed in the chefs special spicy sauce.</i>	
Tandoori Lobster Masal	\$28.35
<i>Tandoori roasted lobster tail and sauteed in special sauce.</i>	
Tikka Nawab	\$16.80
<i>Tandoori boneless chicken with tandoori shrimp cooked in a special sauce and flavored with exotic spices.</i>	
Sher-a-Punjab	\$17.85
<i>Tandoori lamb and tandoori shrimp</i>	

## TRADITIONAL TANDOORI FLAMING BREADS

Onion Kulcha	\$3.15
<i>Stuffed with mixed spices and onions.</i>	
Keema Naan	\$4.20
<i>Seasoned ground lamb.</i>	
Paratha	\$2.10
<i>Multi layered whole wheat bread stuffed.</i>	
Naan	\$3.15
<i>Teardrop shaped white bread baked by slapping it quickly on the fiery sides of the Tandoor.</i>	
Aloo Paratha	\$3.15
<i>Multi layered whole wheat bread stuffed with spiced potato and peas.</i>	
Garlic Naan	\$3.15
<i>Fresh garlic and cilantro.</i>	
Cherry Kulcha	\$4.20
<i>Stuffed with cherries, nuts, and raisins.</i>	

Cheese Naan	\$3.15
<i>Homemade ground cheese baked in the Tandoor.</i>	
Roti	\$2.10
<i>Traditional flat rounded whole wheat bread.</i>	
Gluten Free Naan	\$3.15
<i>Gluten Free bread.</i>	

## **CASTLE PINES**

	<i>cooked in a special sauce with bell peppers and exotic hot spices.</i>	
Malai Chicken Tikka		\$15.75
<i>Boneless Chicken marinated with garlic, cream and cheese, Cooked in the Tanoor.</i>		
Tandoori Lamb Racks		\$25.20
<i>Tandoori roasted rack of lamb lightly spiced. Delicious.</i>		
Tandoori Lobster		\$28.35
<i>Tandoori roasted lobster tail deliciously spiced.</i>		

## **DESSERTS**

Ras-Malai		\$4.20
<i>Indian cream cheese in sweetened milk and served cold with pistachios.</i>		
Carrot Cake		\$4.20
<i>Grated carrots simmered in milk.</i>		
Kheer		\$4.20
<i>Cardamom flavored rice pudding garnished with nuts.</i>		
Gulab Jaman		\$4.20
<i>A light pastry made from dry milk and honey. Served in a thick sugary syrup.</i>		

Chicken Vindaloo	\$15.75
<i>Curry sauce with potatoes.</i>	
Seafood Vindaloo	\$17.85
<i>Curry sauce with potatoes.</i>	
Beef Vindaloo	\$16.80
<i>Curry sauce with potatoes.</i>	

## **KARAHI**

Beef Karahi	\$16.80
<i>Curry sauce with bell pepper, onions, tomatoes.</i>	
Lamb Karahi	\$16.80
<i>Curry sauce with bell pepper, onions, tomatoes.</i>	
Chicken Karahi	\$15.75
<i>Curry sauce with bell pepper, onions, tomatoes.</i>	
Seafood Karahi	\$17.85
<i>Curry sauce with bell pepper, onions, tomatoes.</i>	

## **BIRYANI**

Chicken Biryani	\$15.75
<i>Boneless chicken mixed with rice, nuts and garnished with eggs.</i>	
Lamb Biryani	\$16.80
<i>Rice flavored with herbs and sauteed with cubes of lamb.</i>	
Shrimp Biryani	\$16.80
<i>Rice cooked with special herbs and spices and shrimp.</i>	
Rice Pullao Biryani	\$6.30
<i>Basmati rice cooked with peas, spices and herbs.</i>	
Veggie Biryani	\$16.80
<i>Basmati rice cooked with fresh vegetables and saffron, sprinkled and raisins and nuts.</i>	
Beef Biryani	\$16.80
<i>Savory mix of dried spices and herbs.</i>	