



SEAFOOD

44. FISH CURRY	\$20.95
Succulent fish cooked to perfection in a curry.	
45. PRAWN CURRY	\$20.95
Large Prawns cooked with onions, ginger, garlic and spices.	
46. FISH VINDALOO	\$20.95
Spicy hot fish dish with potato.	
47. PRAWN VINDALOO	\$20.95
Hot and beautiful dish, south Indian style.	
48. PRAWN BHUNA MASALA	\$20.95
Large prawn cooked with onion, tomato, capsicum, ginger and garlic.	

BIRYANI DISHES

Biryani are a meal on their own.
They do not require separate curry. It's a Mughlai specialty

49. LAMB BIRYANI	\$20.95
Prepared with succulent lamb and cashews.	
50. BEEF BIRYANI	\$20.95
Prepared with lean pieces of beef, cashews and few sultanas.	
51. CHICKEN BIRYANI	\$20.95
Basmati rice prepared with chicken piece, favourite of the Mughal rulers.	
52. VEGETABLE BIRYANI	\$20.95
Fried rice with a blend of mixed vegetables cooked in Mughal Sauce.	
53. SAFFRON RICE	\$4.00
Aromatic Basmati Indian Rice	

TANDOORI OVEN BREADS

54. TANDOORI CHAPATI	\$3.95
Baked Tandoori bread made from whole meal flour, brushed lightly with butter.	
55. PLAIN NAAN	\$3.50
Tandoori baked bread made from plain flour and brushed lightly with butter.	
56. GARLIC NAAN	\$4.00
Garlic flavoured Tandoori Naan, brushed lightly with butter.	
57. MASALA KULCHA	\$6.00
Naan stuffed with paneer (Indian Cheese), potatoes and spices.	
58. VEGETABLE PARATHA	\$6.00
Naan stuffed with potatoes, cauliflower, peas and spices.	

59. KEEMA NAAN	\$6.50
Naan stuffed with minced meat and special spices.	
60. KASHMIRI NAAN	\$6.50
Naan stuffed with ground nuts and sweet dried fruit.	
61. PUNJABI NAAN	\$6.00
Naan stuffed with fresh spinach and cheese.	
62. CHEESE & GARLIC NAAN	\$6.50
Naan stuffed with garlic and cheese.	
63. CHEESE CHILLI NAAN	\$6.50

ACCOMPANIMENTS

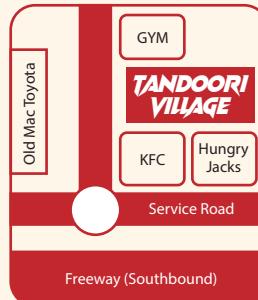
MIXED PICKLE	\$2.50
MANGO CHUTNEY	\$2.50
PAPADAMS (4)	\$3.00
RAITA	\$4.00
Homemade yoghurt and cucumber seasoned with various spices.	
GREEN SALAD	\$6.00
RED ONION SALAD	\$6.00

DESSERTS

GULAB JAMUN	\$5.00
(3 pieces) Warm golden milk dumplings dipped in rose flavoured syrup.	
KULFI	\$5.50
Indian ice-cream made from fresh creamy milk, almonds and pistachio nuts	
LASSI	\$6.50
Traditional Indian drink made from yoghurt. Plain, Mango or rosewater	

KIDS MENU

FRIES	\$5.50
NUGGETS	\$6.50



Shop 11, Springwood Plaza
3.15 Dennis Road, Springwood QLD 4127

MENU VERSION OCT 2023 / www.uniqueprints.com.au



TANDOORI VILLAGE

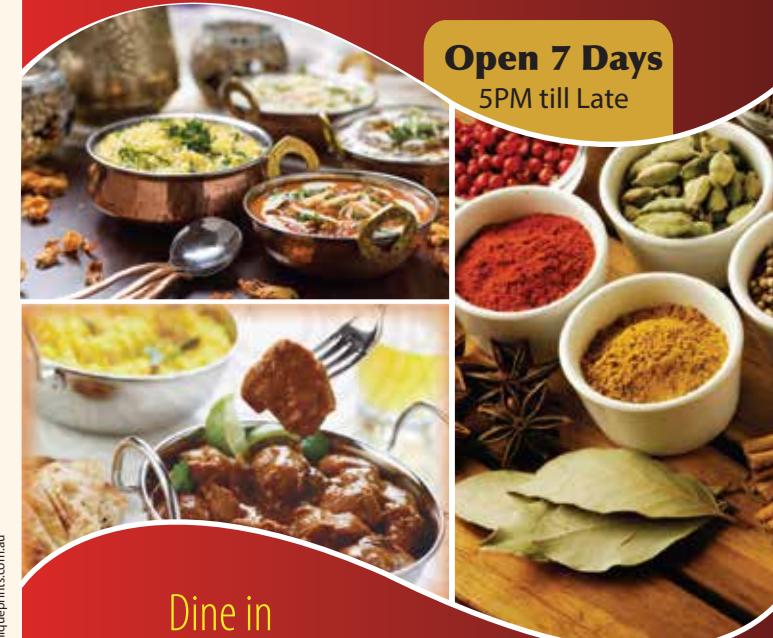
INDIAN CUISINE

www.tandoorivillage.com.au

Shop 11 Springwood Plaza, 3-5 Dennis Road, Springwood

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Corkage Charges Apply

AUTHENTIC INDIAN RESTAURANT
NORTH INDIAN CUISINE AT ITS' BEST

tandoorivillagerestaurant@gmail.com



ENTREE

01. MEAT SAMOSA \$9.50

(2 pieces) Deep fried pockets of homemade pastry filled with special mice and potatoes. Served with chutneys.

02. VEGETABLE SAMOSA (2 pieces) \$9.50

Homemade pastry filled with lightly spiced potatoes & peas served with mint chutney.

03. PAKORAS \$9.50

Very popular Indian snack consisting of bite sized pieces in season vegetables, crispy fried in light batter, served with authentic Indian chutneys.

04. ONION BHAJI \$9.50

Freshly sliced onion rings, coated in a mixture of Besan (Chickpea), Flour, herbs and spices then deep fried. Served with chutneys.

05. SEEKH KEBAS \$13.95

(2 pieces) Lamb mince with fresh green chilli, fresh coriander, onion and spices rolled on a skewer then barbecued in the charcoal clay oven (Tandoor). Served with salad and chutneys.

06. FISH PAKORAS \$13.95

Succulent pieces of fish coated in Besan (chickpea) flour, herbs and spices then deep fried. Served with chutneys.

07. CHICKEN TIKKA \$13.95

(4 Pieces) Boneless chicken pieces dipped in a gentle blend of spices then baked in the Tandoori Oven, served with generous salad and chutneys.

08. TANDOORI CHICKEN HALF \$13.95

4 pieces of delicious tender pieces of chicken marinated in lemon yogurt and Tandoori spices and smoke roasted in clay oven, served with generous salad and traditional mint chutney.

09. TANDOORI CHICKEN FULL \$26.50

8 pieces of delicious tender pieces of chicken marinated in lemon yogurt and Tandoori spices and smoke roasted in clay oven, served with generous salad and traditional mint chutney.

Manchurian \$19.95

Cheese Chilli \$19.95

Chilli Chicken \$19.95

Paneer Tikka \$15.95

Paneer Pakora \$13.95

VEGETARIAN SPECIALS

10. MIXED VEGETABLE CURRY \$18.95

A beautiful curry of fresh garden vegetables cooked to perfection in special herbs and spices.

11. ALU GOBHI \$18.95

Traditional potato and cauliflower curry cooked in Punjabi style.

12. DHAL MAKHANI \$18.95

Lentil curry cooked in a variety of spices and simmered over a slow fire with fresh coriander and a touch of green chilli.

13. CHANNA MASALA \$18.95

Chick peas cooked with tomatoes, cumin and fresh spices.

14. ALU PALAK \$18.95

Fresh ground spinach and potates cooked in fresh ginger, garlic, onions and authentic Indian spices.

15. ALU MATTAR \$18.95

A very famous Indian dish of fresh baby peas and pieces of potatoes cooked in all the delicate herbs and spices.

16. MATTER PANEER \$18.95

Green peas and paneer (Indian cheese) in delicately spiced curry.

17. SAAG PANEER \$18.95

Fresh ground spinach and cheese cubes cooked with fresh ginger, garlic and onions.

18. MALAI KOFTA \$18.95

Delicious balls of paneer and potatoes cooked in a creamy sauce with delicate herbs and spices.

19. SHAHI PANEER \$18.95

Homemade Indian cheese cubes cooked in a delicious combination of herbs and spices.

20. KADAI PANEER \$18.95

Homemade cheese cooked with coriander seeds and panner.

MEAT DISHES

21. LAMB ROGAN JOSH \$20.95

Boneless pieces of lean lamb cooked to perfection in an authentic curry.

22. LAMB KORMA \$20.95

Tender lamb pieces cooked with yoghurt and blended with cashew nuts.

23. SAAG GOSHT WALA \$20.95

Lamb and spinach cooked together.

24. LAMB MADRAS \$20.95

Lamb cooked with spices.

25. CHOLE GOSHT \$20.95

Lamb and Chickpea curry.

26. LAMB SABZI

Lamb curry cooked with fresh garden vegetables.

27. LAMB VINDALOO

Spicy hot lamb dish with potatoes.

28. BEEF CURRY

Classic North Indian cooked with a subtle blend of herbs.

29. BEEF VINDALOO

Spicy hot beef dish with potatoes.

30. BEEF DHANSAK

Beef cooked in lentil curry sauce.

31. BEEF SABZI

Mouth watering beef curry cooked with fresh garden vegetables.

32. ALU KEEMA

Traditional lean beef mince cooked with thinly sliced potatoes with ginger and garlic.

33. TANDOORI SEEKH MASALA

Seekh kebabs cooked in the Tandoor on charcoal then sliced and cooked in a delicious masala sauce.

34. GOAT CURRY

Goat with bone cooked as North Indian style in delicately spiced curry

CHICKEN DISHES

35. CHICKEN CURRY

Boneless chicken cooked in north Indian style in delicately spiced curry.

36. BUTTER CHICKEN

Boneless chicken cooked in tomatoes.

37. CHICKEN SHAHI KORMA

Chicken cooked with yoghurt and blended with cashew nuts.

38. CHICKEN SAAGWALA

Chicken and spinach curry.

39. CHICKEN TIKKA MASALA

Tandoori oven and barbecued boneless chicken fillet pieces cooked and served with a masala sauce.

40. CHICKEN VINDALOO

Spicy hot chicken dish with potato.

41. MURGH SABZI

Authentic chicken curry cooked with delicious vegetables.

42. CHICKEN JALFREZI

Boneless chicken cooked with onions, ginger, capsicum and tomatoes.

43. CHICKEN NILGIRI

Chicken cooked with green herbs and spices.