



360-922-0819

<http://www.ordervikingfood.com>

Tandoori Bites

**** Attention Customers ****

Dine-in/take-out prices may vary.

Single-use items, such as plasticware, chopsticks, condiments, and napkins, will not be included unless requested.

Distance Charge

We happily deliver to surrounding areas! The \$4.99 delivery fee covers the first 4 miles from the restaurant. A \$1.25 pro-rated, taxable, distance fee will automatically apply for each additional mile. Your driver receives the entire delivery fee and tip. If you have any questions, please call us at 360-922-0819. A working phone number is required to order.

Appetizers - Vegetarian

- | | |
|--|---------|
| Vegetable Samosa | \$9.19 |
| <i>Crisp patties stuffed with seasoned potatoes and green peas.</i> | |
| Vegetable Pakora | \$9.19 |
| <i>Mixed vegetable fritters.</i> | |
| Paneer Pakora | \$13.79 |
| <i>Homemade cheese dipped in lentil and chickpea flour and deep-fried.</i> | |
| Vegetable Platter | \$20.69 |
| <i>Comes with one samosa and all kinds of pakoras.</i> | |
| Vegetarian Spring Roll | \$13.79 |
| <i>Crispy-fried patties stuffed with different vegetables and served with homemade sauce.</i> | |
| Gobi Pakora | \$10.34 |
| <i>Cauliflower dipped in chickpea paste and deep-fried.</i> | |
| Aloo Tikki | \$10.34 |
| <i>Potatoes with peas, deep-fried and served with sauce.</i> | |
| Gobi Manchurian | \$16.09 |
| <i>Marinated cauliflower tossed in Chinese sauce and spices.</i> | |
| Chili Paneer | \$18.39 |
| <i>Cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, and chili sauce.</i> | |
| Vegetable Manchurian | \$16.09 |
| <i>Veggie balls marinated, fried, then tossed in Chinese sauce with different homemade Indian spices.</i> | |
| Vegetable Momos | \$16.09 |
| <i>Traditional steamed dumplings stuffed with vegetables. Served with sweet chili sauce.</i> | |

Appetizers - Meat

- | | |
|--|---------|
| Hot Wings (With Bone) | \$14.94 |
| <i>Breaded hot wings cooked in a specially made sauce with some selected spices.</i> | |
| Hot Wings (Boneless) | \$14.94 |
| <i>Breaded hot wings cooked in a specially made sauce with some</i> | |

selected spices.

- Chicken Pakora \$12.64
Chicken thigh pieces dipped in chickpea flour paste with spices and deep-fried.
- Chicken Samosa \$12.64
Crisp patties stuffed with seasoned chicken and peas.
- Orange Chicken \$13.79
Chicken cooked in orange sauce and spices.
- Fish 'N Chips \$11.49
Served with fries.
- Coconut Shrimp \$12.64
Deep-fried breaded coconut shrimp served with ranch.
- Chicken 65 \$17.24
Most popular dish in Hyderabad, India. Crisp chicken cooked with a chili garlic sauce, authentic flavors, and spices.
- Fish Pakora \$17.24
Fish pieces marinated in Indian spices and deep-fried.
- Chicken Momos \$17.24
Traditional steamed dumplings stuffed with chicken and served with sweet chili sauce.
- Garlic Shrimp \$28.74
Peeled and marinated shrimp tossed in homemade garlic sauce.
- Meat-Lovers' Platter \$29.89
Mixture of non-vegetarian items.

Specialties From Punjab

- Tikki Chaat \$13.79
Potato cutlet/croquette made with boiled potatoes and spices topped with yogurt and sauces.
- Chole Bhature \$18.39
Combination of chana masala and bhatura, a fried bread made from maida flour.
- Samosa Chaat \$14.94
Samosas topped with chole, dahi, papdi, coriander, tamarind, and mint chutney.
- Amritsari Kulcha \$18.39
Naan with different ingredients and served with channa masala.
- Pani Puri \$13.79
Round, hollow puri, fried crisp and filled with a mixture of flavored water on the side.
- Dahi Puri \$13.79
Round puri consists of potatoes, onions, yogurt, spices, and various sauces.
- Papdi Chaat \$13.79
Crisp fried dough wafers known as papdi, along with boiled chick peas, and potatoes, dahi (yogurt) and chutneys.
- Dahi Bhalla \$13.79
Soft lentil fritters soaked in sweet yogurt, tamarind sauce, and mint sauce, and garnished with different spices.

From The Tandoor

- Tandoori Chicken \$25.29
Chicken marinated in yogurt, garlic, ginger, and mild Indian herbs.
- Tandoori Fish Tikka (Salmon) \$29.89
Subtly seasoned chunks of fish with spices and herbs.
- Tandoori Prawns \$26.44
Prawns marinated in fine herbs and spices.
- Lamb Seekh Kababs \$28.74
Ground lamb blended with special Indian herbs then cooked on skewers.

Paneer Tikka	\$24.14
<i>Cheese marinated in spices and grilled in tandoor.</i>	
Chicken Tikka	\$26.44
<i>Boneless, succulent chicken marinated in yogurt, garlic, ginger, and very mild spices.</i>	
Chicken Malai Tikka	\$26.44
<i>Creamy boneless, succulent chicken marinated in yogurt, garlic, ginger, green chilies, mint, cilantro, and lime paste.</i>	
Chicken Kababs	\$26.44
<i>Ground chicken blended with onions, peppers, and Indian herbs, and cooked on skewers.</i>	
Chicken Truffel	\$28.74
<i>Boneless chicken cooked in white sauce and homemade spices.</i>	
Tandoori Mix	\$29.89
<i>Pieces of different Tandoori items together.</i>	

Soup

Lentil Soup	\$8.04
<i>Soup of red and yellow lentils made with homemade spices.</i>	
Tomato Soup	\$8.04
<i>Soup of tomatoes made with cream and homemade spices.</i>	
Chicken Soup	\$10.34
<i>Soup of chicken broth made with mild spices.</i>	
Vegetable Soup	\$8.04
<i>Soup of different vegetables made with cream and spices.</i>	

Vegetarian Specialties

Channa Masala	\$20.69
<i>Chickpeas with fresh tomatoes, ginger, garlic, and onion sauce.</i>	
Matter Paneer	\$20.69
<i>Fresh garden peas cooked with our homemade cheese and curry sauce.</i>	
Saag Paneer	\$20.69
<i>Tender chunks of homemade cheese in creamed spinach, lightly seasoned.</i>	
Paneer Tikka Masala	\$21.84
<i>Cubed farmer's cheese simmered in our signature tomato-butter cream sauce.</i>	
Shahi Paneer	\$20.69
<i>Homemade cheese cooked in fresh tomato sauce, butter, and mild Indian spices. (Contains cashews and almonds.)</i>	
Dal Makhani	\$20.69
<i>Creamed black lentils cooked in a traditional way with homemade spices.</i>	
Baingan Bharta	\$20.69
<i>Puree of baked eggplant sauteed with onions and tomatoes.</i>	
Malai Kofta	\$20.69
<i>Dumpling of fresh vegetables and cheese cooked in a mild almond cream sauce.</i>	
Aloo Gobhi	\$20.69
<i>Cauliflower and cubed potatoes cooked with mildly spiced garlic and ginger sauce.</i>	
Mixed Vegetables	\$20.69
Saag Aloo	\$20.69
<i>Spinach with broccoli, potatoes, and ground spices.</i>	
Indian Pakora Curry	\$20.69
<i>Vegetable dumplings simmered in our chickpea flour curry sauce.</i>	
Vegetable Korma	\$21.84
<i>Made in homemade onion sauce with vegetables and nuts.</i>	

Bhindi Masala	\$20.69
<i>Okra dish cooked with onions.</i>	
Palak Paneer	\$20.69
<i>Cubes of paneer cooked in spinach with onion sauce and spices.</i>	
Channa Saag	\$20.69
<i>Chickpeas cooked in spinach sauce.</i>	
Kadahi Paneer	\$21.84
<i>Paneer in a thick gravy made with cream, bell peppers, and authentic spices.</i>	
Dal Tadka	\$20.69
<i>Yellow lentils sauteed with a hint of ginger and garlic.</i>	
Gobbi Tikka Masala	\$21.84
<i>Cauliflower cooked in onion sauce with spices and cream sauce.</i>	

Chicken

Butter Chicken	\$21.84
<i>Sliced boneless tandoori chicken marinated in fresh herbs and spices in a creamy tomato sauce.</i>	
Kadahi Chicken	\$21.84
<i>Boneless chicken cooked in onion sauce with cubed onion, peppers, authentic herbs, and spices.</i>	
Chicken Curry	\$21.84
<i>Boneless chicken prepared with a heavenly curry made according to authentic Jalpuri tradition.</i>	
Chicken Tikka Masala	\$21.84
<i>Diced tandoori chicken cooked with tomatoes and herb sauce.</i>	
Chicken Saag	\$21.84
<i>Chicken cooked in homemade cream spinach seasoned with fresh Indian spices.</i>	
Chili Chicken	\$21.84
<i>Chicken pieces marinated with fresh ground spices and sauteed with tomatoes, onions, and bell peppers.</i>	
Chicken Vindaloo	\$21.84
<i>Chicken and potatoes in a zesty, spicy, hot curry sauce.</i>	
Chicken Korma	\$22.99
<i>Cooked in creamy tomato and onion sauces with a pinch of nuts.</i>	
Cream Chicken	\$21.84
<i>Chunks of chicken thigh made in creamy sauce and Indian spices.</i>	
Punjabi Chicken (With Bone)	\$22.99
<i>Homestyle cooked chicken leg quarter in curry sauce with authentic spices.</i>	
Jira Chicken	\$24.14
<i>Boneless chunks of chicken marinated in yogurt and spices cooked in a creamy sauce with a hint of ginger and garlic, based on cumin powder.</i>	
Achari Chicken	\$24.14
<i>Chicken cooked with pickling spices in a curry sauce.</i>	
Goa Chicken	\$24.14
<i>Tender chicken cooked in a spicy, tangy spice paste with coconut shred and coconut milk.</i>	
Methi Chicken	\$24.14
<i>Tender chicken cooked methi mung with a hint of cream.</i>	
Chicken Tikka Dal	\$21.84
<i>Boneless chicken cooked with black lentils, with all spices and herbs.</i>	
Spicy Mango Chicken	\$24.14
<i>Chicken cooked in spicy mango sauce including peppers, sesame seeds, garlic, ginger, and authentic flavors.</i>	
Chicken Jalfrezi	\$24.14
<i>Chicken stir-fried and served in a</i>	

spicy sauce.

Lamb & Goat

- Lamb Curry \$28.74
Chunks of lamb cooked in curry sauce with authentic spices.
- Lamb Tikka Masala \$28.74
Diced lamb cooked with tomato sauce and herbs.
- Lamb Tikka Dal \$28.74
Chunks of lamb cooked with black lentils.
- Lamb Ragan Josh \$28.74
Lamb cubes cooked in a blend of curry sauce.
- Lamb Vindaloo \$28.74
Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce.
- Goat Curry \$27.59
Goat with bones cooked Punjabi style with tomatoes and onions.
- Lamb Saag \$28.74
Lamb cooked in homemade creamed spinach and a touch of curry sauce.
- Lamb Korma \$28.74
Diced lamb with a rich gravy sauce of cream, coconut, raisins, almonds, and spices.
- Goat Vindaloo \$27.59
Goat with bones cooked in onion sauce with potatoes.
- Goat Korma \$27.59
Goat with bones cooked in coconut creamy tomato and onion sauce with a pinch of nuts.
- Bhuna Goat \$27.59
Tender goat with bone cooked in different Indian gravies and homemade spices.

Seafood

- Fish Curry \$26.44
Fish prepared with a heavenly curry.
- Fish Vindaloo \$26.44
Fish and potatoes in a zesty, hot curry sauce.
- Fish Makhni \$26.44
Fish marinated with fresh ground spices and sauteed tomatoes.
- Fish Korma \$27.59
Fish cooked in creamy tomato and onion sauces with a pinch of nuts.
- Prawns Vindaloo \$28.74
Prawns cooked in vindaloo sauce with a bunch of spices.
- Shrimp Curry \$28.74
Shrimp cooked in traditional curry and homemade species.

Biryani

- Lamb Biryani \$28.74
Finest basmati rice with lamb combined in a masterful blend of spices.
- Chicken Biryani \$26.44
Finest basmati rice combined with tender pieces of chicken and a touch of curry sauce. Garnished with nuts and raisins.
- Shrimp Biryani \$28.74
Finest basmati rice flavored with saffron and cooked with succulent pieces of prawn, nuts, and 21 exotic spices.
- Vegetable Biryani \$24.14
Finest basmati rice cooked with nine garden fresh vegetables, dried fruits, and nuts.
- Goat Biryani \$27.59
Finest basmati rice cooked with

goat and homemade Indian spices.

Egg Biryani \$24.14

*Finest basmati rice cooked with
boiled eggs and many homemade
Indian spices.*

Rice

Jeera Rice \$6.89

*Rice cooked with cumin seeds and
other fine aromatics.*

Pulao Rice \$8.04

*Rice cooked with vegetables and
hand-blended spices.*

Aloo Rice \$6.89

*Basmati rice cooked with potatoes
and Indian spices.*

Extra Rice \$4.01

Breads

Aloo Paratha \$5.74

*Naan stuffed with potato, onion,
cilantro, and spices.*

Tandoori Roti \$3.44

*Whole wheat flatbread made in
tandoor (clay oven).*

Tava Roti \$4.01

*Whole wheat flatbread cooked on
the stovetop.*

Garlic Naan \$5.16

*Naan topped with garlic and
coriander.*

Onion Kulcha \$5.16

*Leavened bread stuffed with onion
and spices.*

Paneer Naan \$6.31

*Naan stuffed with spiced cottage
cheese.*

Chicken Naan \$6.31

Naan stuffed with chicken.

Kashmiri Naan \$6.31

*Contains raisins, coconut, and
nuts.*

Spinach & Goat Cheese Naan \$6.89

*Made with fresh spinach, creamy
goat cheese, and our house blend of
spices.*

Chili-Garlic Naan \$5.74

*Naan bread with spicy green
chilies and garlic on top.*

Lachha Paratha \$6.31

*Flaky, layered whole wheat
flatbread made with special whole
wheat flour.*

Salads

Yogurt \$5.16

Raita \$5.74

*Cool whisked yogurt, cucumber,
and carrot.*

Garden Salad \$10.34

*Contains lettuce, onions, green
chilies, cucumbers, and cabbage (red
and green), and seasonal fruits.*

Fish Salad \$14.94

*Fish, lettuce, onions, cucumbers,
and ranch dressing.*

Shrimp Salad \$16.09

*Roasted shrimp, lettuce, onions,
and cucumbers.*

Indian Salad \$10.34

*Lettuce, tomatoes, onions,
cucumbers, and sprinkled with olive
oil.*

Chicken Salad \$16.09

Chicken, lettuce, and dressing.

Chutney

Tamarind Chutney \$1.14

Mint Chutney \$1.14

Dessert

Kheer Badami	\$6.89
<i>Traditional Indian rice pudding made with milk, raisins, and nuts.</i>	
Gulab Jamun	\$6.89
<i>Sweet pastry ball served warm in honey flavored syrup.</i>	
Mango Malai Ice Cream	\$5.74
<i>Ice cream made with the king of fruits (mango) and milk.</i>	
Rose Ice Cream	\$5.74
<i>Ice cream made with rose flavored syrup and the real rose petal.</i>	
Pistachio Ice Cream	\$6.89
<i>Ice cream made with milk, pistachios, and nuts.</i>	
Moong Dal Halwa	\$11.49
<i>Sweet yellow lentil pudding with almonds and cashews. Served warm.</i>	
Gajar Halwa	\$11.49
<i>Nutritional virtue of milk, carrots, and nuts brought together, ideally served warm.</i>	
Rasmalai	\$8.04
<i>Rich creamy, sweet cardamom-flavored paneer cheese (chhana).</i>	
Falooda With Ice Cream	\$10.34
<i>Milk cooked for overnight and cooled. Served with silky vermicelli noodles, and basil seeds. Topped with ice cream.</i>	

Non-Alcoholic Beverages

Fountain Drinks	\$3.44
Mango Lassi	\$5.74
<i>Contains dairy.</i>	
Salt Lassi	\$5.74
<i>Contains dairy.</i>	
Rose Lassi	\$5.74
<i>Contains dairy.</i>	
Sweet Lassi	\$5.74
<i>Contains dairy.</i>	
Chocolate Milk	\$4.59
Plain Milk	\$4.01
Indian Masala Chai Tea	\$3.44
<i>Contains dairy.</i>	
Soda (Can)	\$3.44
<i>Coke, Fanta, Sprite, Root Beer, Ginger Ale, or Dr. Pepper.</i>	
Water Bottle	\$1.14
Indian Coffee & Milk	\$5.74
Cold Coffee	\$8.04