

Tandoori Grill

Whistler, BC

Phone: 604-905-4900

Founded in October 1997

by the

Original

*Tandoori Kitchen of Vancouver,
British Columbia*

A t all our Tandoori locations we have selected dishes that are most sumptuous, inspired by Great Indian Emperors and perfected by Royal Chefs of by-gone eras. The Moghal Kings who brought renaissance and enrichment to Indian culture, favoured the technique of cooking in a Tandoor clay oven. We adopted the original way of food preparation in all our restaurants.

The mode of cooking makes the difference! At the Tandoori Grill you will enjoy cuisine that has special and distinct flavors. We also offer a great selection of curry and vegetarian dishes from authentic recipes originated in various parts of India, all freshly prepared daily.

When you choose from our menu, you will experience a glimpse of heaven in an exotic atmosphere.

We hope that the delight of this exquisite cuisine will find a place in your memory.



The bowl, our trademark, symbolizes our signature dishes prepared in an original Tandoor oven on high heat (320C/600F) over charcoal. The marinated finest selection of lamb, fish or chicken pieces are first barbecued on skewers to perfection to enhance succulence before a quick stove-top finish with fine sauces and exotic spices takes place. The Tandoor also serves to bake our leavened and unleavened naan breads vertically in authentic style.

Appetizers

Served with our special tamarind chutney or mint chutney

Vegetable Samosa	4.95
<i>Two crisp patties stuffed with potatoes, peas and a dash of Indian spices.</i>	
Onion Bhagi	7.95
<i>Deep fried onion fritters.</i>	
Vegetable Pakora	7.95
<i>Deep fried mixed vegetable fritters, battered with chickpea flour.</i>	
Paneer Pakora	12.95
<i>Marinated fresh home-made cheese, batter fried to crisp.</i>	
Assorted Indian Snacks	12.95
<i>Vegetable Pakora, Samosa, Chicken Tikka and Seek Kebab.</i>	
Chicken Pakora	12.95
<i>Batter fried boneless pieces of chicken, marinated in ginger, garlic and spices.</i>	
Chili Kebab	12.95
<i>Pieces of barbecued minced lamb, blended with onions, bell peppers and herbs, stir fried.</i>	
First barbecued on skewers in Tandoor oven.	
Fish Pakora	12.95
<i>Fried pieces of cod fish delicately battered with chickpea flour.</i>	

Stuffed Breads

Spinach Nan	5.95
<i>Leavened bread, stuffed with grated homemade cheese and chopped spinach.</i>	
Keema Nan	5.95
<i>Leavened bread stuffed with minced lamb.</i>	
Peshwari Nan	5.95
<i>Leavened bread stuffed with coconuts, raisins, cashews, almonds and pistachios</i>	

Breads

Baked vertically in Tandoor

Roti	2.50
<i>Unleavened whole wheat bread.</i>	
Nan	2.95
<i>Leavened bread of fine flour.</i>	
Garlic Nan	3.50
<i>Leavened garlic bread.</i>	
Plain Paratha	3.95
<i>Unleavened whole wheat bread with butter.</i>	
Aloo Paratha	5.95
<i>Unleavened whole wheat bread stuffed with mashed potatoes and peas.</i>	



Legend: Unleavened dough has no raising agent, so it cannot ferment to become aerated. This process creates a very light bread.

Leavened bread: 4000 years ago, the Egyptians discovered how to ferment dough by adding yeast, causing it to aerate with tiny bubbles and rise.

Salads

Indian Salad	5.95
<i>Lettuce, cucumber, tomatoes, daikon, onions and fresh lemon.</i>	
Katchumber Salad	5.95
<i>Lettuce, cucumber, bell peppers and tomatoes, tossed with oil, lemon juice, vinegar, salt and pepper.</i>	

Chicken Specialties

à la carte

Palak Chicken	13.95
<i>Boneless chicken cooked with chopped spinach and freshly ground exotic spices.</i>	
Curry Chicken	13.95
<i>A traditional boneless chicken cooked in onions, tomatoes, ginger, garlic and exotic spices.</i>	
Chicken Vindaloo	13.95
<i>Boneless pieces of chicken cooked in a tangy sauce, coconut, vinegar and potatoes – a specialty of Goa.</i>	
Chicken Jalfrazie	14.95
<i>Tender, boneless pieces of chicken marinated with fresh ground spices, sauteed with tomatoes onions and bell peppers.</i>	
Chicken Shahee Korma	15.95
<i>Boneless pieces of chicken delicately cooked in a mild sauce with onions and ground cashew nuts.</i>	
Chili Chicken	15.95*
<i>Boneless pieces of chicken cooked in green chilies, tomatoes, green peppers, onions and ginger and finished with a dash of vinegar and a cream and butter sauce.</i>	
Chicken Tikka Masala	15.95*
<i>Boneless pieces of chicken, barbecued and simmered in a thick onion gravy, fresh tomatoes added and finished with cream and herbs.</i>	
Butter Chicken	14.95*
<i>Boneless pieces of chicken marinated in ginger and garlic, cooked in a butter-tomato sauce.</i>	

* *Chicken is first barbecued on skewers in a Tandoor oven.*

To spice up your selection, please choose from a scale of 1 (mild) to 5 (very hot).

Legend: Specialty of Goa — Recipe originated in the coastal region of the Arabian Sea.

Lamb Specialties

à la carte

Bhuna Gosht	17.95
<i>Boneless lamb cooked with fresh tomatoes, ginger, garlic, vinegar, onions and green peppers.</i>	
Rogan Josh	17.95
<i>A spicy north Indian dish of lamb, cooked in yogurt, sprinkled with dry fenugreek leaves.</i>	
Lamb Korma	17.95
<i>Boneless pieces of lamb cooked delicately in a mild cream sauce with onions and ground cashew nuts.</i>	
Palak Gosht	17.95
<i>Lamb cooked with chopped spinach and exotic Indian spices.</i>	
Lamb Curry	17.95
<i>Pices of lamb cooked in onion gravy and exotic spices.</i>	
Lamb Vindaloo	17.95
<i>Lamb cooked with potatoes in a tangy sauce, coconut and vinegar – a specialty of Goa.</i>	
Lamb Masala	17.95
<i>Boneless pieces of lamb cooked in onions, ginger, green peppers and tomatoes.</i>	

To spice up your selection, please choose from a scale of 1 (mild) to 5 (very hot).



Vegetarian Specialties

à la carte

Dal Maharani	11.95
<i>Creamed lentils with aromatic spices, cooked in garlic and onions.</i>	
Channa Masala	11.95
<i>Chickpeas cooked with tomatoes, fresh ginger, onions, and exotic spices.</i>	
Palak Aloo	12.95
<i>Chopped spinach cooked with potatoes, onions, and tossed with fresh coriander leaves.</i>	
Aloo Gobhi	13.95
<i>Fresh cauliflower and potatoes cooked with fresh onions, tomatoes and exotic spices.</i>	
Vegetable Jalfrazie	13.95
<i>Mixed vegetables cooked with onions, green peppers, ginger, garlic and a dash of vinegar.</i>	
Eggplant Bhartha	13.95
<i>Whole eggplants are roasted over charcoal, mashed, seasoned with herbs, and sauteed with onions and tomatoes.</i>	
Paneer Makhani (Noorjahani)	14.95
<i>Tender pieces of home-made cheese simmered in a butter-tomato sauce, finished with cream.</i>	
Paneer Masala	14.95
<i>Tender pieces of home-made cheese cooked in a thick onion gravy with fresh tomatoes, ginger and herbs, finished with a touch of cream.</i>	
Matter Paneer	13.95
<i>Home-made tender cheese, curried with green peas, cooked in onion gravy and spices.</i>	
Palak Paneer	13.95
<i>Chopped spinach cooked delicately in ginger, garlic and onions, mixed with pieces of home-made cheese.</i>	
Shahee Paneer	14.95
<i>Home-made chopped cheese cooked in thick onion gravy with ground cashews, cream and a sprinkle of dry fenugreek leaves.</i>	
Vegetable Korma	14.95
<i>Mixed vegetables, cooked in onions, cream sauce and cashew nuts.</i>	

To spice up your selection, please choose from a scale of 1 (mild) to 5 (very hot).

Seafood Specialties

à la carte

- Bombay Fish Curry** 17.95
Pieces of fish cooked with traditional spices and onion gravy.
- Fish Vindaloo** 17.95
*Fish pieces cooked with potatoes in a tangy sauce, coconut and vinegar
– a specialty of Goa.*
- Fish Masala** 17.95
Pieces of fish cooked with fresh onions and green peppers in a thick gravy.
- Prawn Curry** 19.95
Prawns cooked in onion gravy with ground spices.
- Prawn Jalfrazie** 19.95
Prawns cooked with fresh bell peppers, onions and fresh tomatoes in a light curry sauce.
- Prawn Masala** 19.95
Prawns cooked in fresh onions, green peppers and in a mildly spiced gravy.
- Prawn Vindaloo** 19.95
*Prawms cooked with potatoes in a tangy sauce, with coconut and vinegar
– a specialty of Goa.*
- Prawn Korma** 19.95
Prawms cooked in onions with cream sauce and cachew nuts.

Biryanis Rice Specialties

à la carte

- Vegetable Biryani** 15.95
Basmati rice cooked with onions and tomatoes, vegetables and exotic spices.
- Chicken Biryani** 19.95
*Boneless pieces of chicken delicately cooked with Indian basmati rice,
onions, green peppers and exotic spices.*
- Lamb Biryani** 19.95
*Boneless pieces of lamb delicately cooked with Indian basmati rice,
onions, green peppers and exotic spices from a special recipe.*
- Prawn Biryani** 20.95
Basmati rice, onions and green peppers, cooked with jumbo prawns and exotic spices.

To spice up your selection, please choose from a scale of 1 (mild) to 5 (very hot)

Tandoori Grill Sizzlers

Barbecued over charcoal, on skewers in a clay-based Tandoor oven
and served on a bed of fresh onions and bell peppers on a small sizzler
on your table.

à la carte

Veggy Paneer Tikka	15.95
<i>Homemade cheese pieces, marinated in yogurt, ginger, onions, garlic, and royal spices.</i>	
Tandoori Chicken	14.95
<i>Half a chicken on the bone, marinated in yogurt, ginger, garlic and vinegar.</i>	
Seekh Kebab	18.95
<i>Tender rolls of minced lamb mixed with royal spices.</i>	
Chicken Tikka	17.95
<i>Boneless chicken marinated in yogurt ginger, garlic and exotic spices.</i>	
Fish Tikka	20.95
<i>Cod marinated in homemade yogurt and garlic.</i>	
Lamb Tikka	21.95
<i>Marinated leg of lamb pieces.</i>	
Mixed Grill	26.95
<i>Marinated pieces of Tandoori Chicken, Chicken Tikka, Seekh Kebab, Tandoori Prawns, Lamb Tikka and Fish Tikka.</i>	
Tandoori Prawns	26.95
<i>Eight pieces of marinated Jumbo prawns, barbequed with exotic spices.</i>	
Lamb Chops	26.95
<i>Marinated in yogurt, ginger, garlic, and fresh herbs.</i>	



Accompaniments

RICE

Steamed Rice 3.95
Boiled Indian Basmati rice.

Pulao Rice 4.95
Basmati rice, green peas, cumin seeds and onions.

YOGURT

Raita 3.95
Homemade yogurt whipped with squash and herbs.

OTHER

Papadom 1.95
Thin lentil flour wafers.

Mango Chutney 1.95

Mixed Pickles 1.95

Prices and menu items are subject to change without notice.
We are not responsible for items left in the restaurant. Right of admission reserved.

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