



Bombay Tandoor

Restaurant

CARRY OUT MENU

Tyson's Corner
(Near Sheraton Premiere Hotel)
8603 Westwood Center Drive
Vienna, Virginia 22182

Tel: 703-734-2202

Fax: 703-734-2457

Daily Lunch Buffet

Mon - Fri 11:30 am - 3:00 pm

Sat - Sun 12:00 pm - 3:00 pm

Mon - Thu \$ 12.00

Fri - Sun \$14.00

Dinner Hours

Fri - Sat 5:30 pm-10:30 pm

Sun-Thu 5:30 pm-10:00 pm

Banquet facility on premises up to 175 people
Catering for all occasions up to 2000 people

Delivery within 3-mile radius
Minimum \$25

10% DISCOUNT ON ALL ENTRÉE

MIN. \$25 PURCHASE REQUIRED - PROMO CODE LTD-10

Visit our website - www.bombaytandoor.com

Email bombaytandoor@msn.com

Promotions are subject to expire without notice

Appetizers

Aloo Papri Chat - 5

a delicious combination of crispy wafers, chopped potatoes and garbanzo beans tossed in yogurt and tamarind chutney served chilled

Naan Quesadilla - 7

naan bread wrapped with your choice of masala paneer or chicken tikka

Vegetable Samosa - 5

seasoned peas and potatoes wrapped in a triangle pastry shell

Vegetable Samosa Chat - 6

samosas topped with potatoes, crispy wafers, yogurt and tamarind sauce

Vegetable Pakora - 5

batter fried assorted fresh vegetable fritters served with mint and tamarind sauce

Paneer Pakora - 7

batter fried home made cheese cubes served with mint and tamarind sauce

Paneer Shashlik - 8

marinated cheese cubes grilled in the tandoor

Chicken Tikka - 8

tender chicken pieces marinated in authentic Indian spices grilled in the tandoor

Chicken Tikka Mint - 8

tender chicken pieces marinated in mint yogurt grilled in the tandoor

Malai Chicken - 9

house "cream" infused chicken kabobs

Lamb Seekh-Kabob - 9

a delicacy of minced lamb flavored with aromatic, herbs cooked on a skewer in the tandoor

Bombay Tandoor Kabob Platter - 12

a delicious sampling of assorted kabobs and shrimp tossed in luxurious masala sauce, served mild or spicy

Crab Cake BT - 12

a specialty of the house. Maryland crab rubbed in cumin spice

Shorba (Vegetarian Soup)

Tomato Shorba - 5

fresh tomato soup served with an extra touch of garlic and spices

Shorba Dal - 5

lentil puree cooked with herbs and spices

Accompaniments

Mixed Masala Kachumber - 4

chopped onions, cucumber, tomato and cilantro, mixed with lemon dressing and chat masala

Green Salad - 4

fresh green salad with Indian vinaigrette

Onion Salad - 3

sliced onions with peppers and lime

Raita - 3

whipped fresh yogurt with cucumber, tomato and herbs

Tandoori Specialties

Full Chicken - 19

Half Chicken - 12

chicken marinated in a mixture of yogurt, garlic, ginger and other select spices and grilled in the tandoor

Tandoori Lamb Chop - 20

(a specialty of the house)

tender lamb chops marinated in authentic Indian spices grilled in the tandoor

Tandoori Salmon Tikka -20

boneless salmon cubes delicately marinated and grilled in the tandoor

Tandoori Prawns - 21

(our chef's recommendation)

jumbo juicy prawns marinated and grilled in the tandoor

Chicken Specialties

Chicken Tikka Masala - 16

a delicious preparation of tandoori chicken cooked in a creamy tomato sauce with red and green peppers

Butter Chicken - 15

a delicious preparation of tandoori chicken cooked in a creamy tomato and butter sauce

Chicken Manglorian - 16

a specialty of Goa, chicken marinated in coconut milk and spices

Chicken Korma - 15

chicken pieces cooked with almond sauce

Chicken Kadhai - 15

chicken lightly cooked with fresh ginger, garlic, cilantro, diced tomatoes and spices

Chicken Saag - 15

marinated chicken cooked with spinach and spices

Chicken Vindaloo - 15

a spicy Goan specialty, a delicious combination of chicken marinated in vinegar, hot peppers and spices, cooked over low heat

Lamb Specialties

Lamb Roghan Josh - 17

a specialty from Kashmir, lean chunks of lamb cooked in a rich almond sauce

Lamb Korma - 17

a fragrant creamy lamb stew cooked in almond sauce and dry fruits

Lamb Vindaloo - 17

a spicy specialty of Goa, finely cut lamb marinated in hot peppers and spices, cooked over low heat

Lamb Kadhai - 17

lamb pieces cooked with fresh ginger, garlic, cilantro and fresh tomatoes

Lamb Chops Masala - 19

(our chef's recommendation)

finely cut lamb chops cooked in a thick sauce served mild or spicy

Lamb Patyala - 17

a specialty of Patyala, tender boneless lamb and potatoes cooked with ground onion, ginger, garlic and masala

Lamb Saag - 17

lamb pieces cooked with spinach and spices

Seafood Specialties

Prawns Malabar - 19

(a specialty of the house)

jumbo shrimps marinated in coconut milk and spices

Prawns Masedar - 19

jumbo shrimps sautéed with ginger, garlic, tomatoes and golden onions

Kon Kan Fish Curry - 18

a delicacy from Goa, coconut flavored spicy tilapia curry

Basmati Rice Specialty

Lamb Biryani - 14

long grained Basmati rice cooked with cubes of lamb marinated with masala, saffron and spices, served with raita

Chicken Biryani - 13

long grained Basmati rice cooked with succulent pieces of chicken blended with exotic herbs, served with Raita

Shrimp Biryani - 17

long grained Basmati rice cooked with marinated shrimp blended with exotic herbs, served with raita

Vegetable Biryani - 12

long grained Basmati rice with seasonal vegetables and herbs, served with raita

Basmati Rice - 4

long grained rice cooked with cumin seeds

ALL ENTRÉES SERVED WITH RICE

Vegetarian Specialties

Navratan Korma - 11

mixed vegetables cooked in mild curry sauce garnished with dry nuts

Malai Kofta - 11

soft homemade cheese dumplings stuffed with dry fruits, cooked in a mild sauce

Bhindi Masala - 10

lightly sautéed okra with onions and herbs

Baigan Bharta - 10

eggplant grilled over charcoal, mashed, cooked with fresh tomatoes, onions, ginger and spices

Gobi Aloo - 10

cauliflower and potatoes cooked in aromatic spices

Vegetable Vindaloo - 11

a specialty of Goa, a delicious combination of mixed vegetables, marinated in hot peppers and spices cooked over low heat

Saag Paneer - 11

chopped spinach and marinated cheese cubes cooked in herbs and spices

Saag Makki - 11

chopped spinach and corn cooked with herbs and spices

Paneer Makhani - 12

marinated cheese cubes cooked in a fresh tomato and butter sauce

Mutter Paneer - 12

marinated cheese cubes and peas cooked in aromatic spices

Mutter Mushroom - 12

fresh mushrooms and peas cooked in aromatic spices served with or without paneer

Punjabi Dal Makhani - 10

black lentils cooked over a slow fire seasoned with fresh herbs

Rajasthani Dal Tarka - 10

yellow lentils cooked over a slow fire seasoned with fresh herbs

Dinner Recommendations

Tandoori Mixed Grill - 21

a feast for kabob lovers

an assortment of tandoori chicken, prawns, boti kabab chicken tikka, lamb seekh kabab served on a sizzling platter, accompanied by chickpeas and naan bread

Vegetarian Thali - 17

(not available for take out)

an assortment of vegetarian specialties including three vegetables, dal makhani, raita, and parantha served with choice of gulab jamun or kulfi

Freshly Baked Indian Bread

Naan - 2

light and fluffy white flour bread baked in the tandoor

Crispy Whole Wheat Roti - 2

crispy whole wheat bread baked in the tandoor

Pudina Parantha - 3

whole wheat bread topped with mint leaves

Onion Kulcha - 3

naan stuffed with finely chopped onions and spices

Garlic Kulcha - 3

naan stuffed with chopped garlic and spices

Kashmiri Naan - 3

naan stuffed with cashew nuts and dried fruits

Aloo Parantha - 4

brown flour bread stuffed with potatoes and herbs

Basket of Assorted Breads - 8

chef's choice

Jalpaan (Drinks)

Mango Lassi - 5

mango smoothie

Juices - 4

mango, pineapple, tomato, orange and cranberry

Soda - 2

coke, sprite, ginger ale, diet coke and iced tea

Desserts

Gulab Jamun - 5

milk dumplings deep fried to a golden brown, simmered in syrup

Carrot Halwa - 5

steamed grated carrots, cooked and simmered in milk and sugar syrup with a touch of green cardamom

Rasmalai - 6

cream cheese patties prepared in sweetened milk flavored with cardamom and pistachios

Kulfi Ice Cream - 6

Choice of Mango or Pista flavor

Rani's ice cream flavored with mango and nuts or pistachio and almonds

Lunch Box Special

All Lunch Meals come with Rice, Dal (Lentils) Naan Bread and Raita

Tandoori Meal - 10

tandoori chicken and vegetable of the day

Chicken Meal - 10

butter chicken and vegetable of the day

Veggie Meal - 10

mutter or saag paneer and vegetable of the day

Lamb Meal - 12

lamb rogan josh and vegetable of the day

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE