

Vegetarian Delights

ALOO GOBHI 🌱🌱 \$16
A COMBINATION OF POTATOES AND FRESH CHICKPEA COOKED WITH HERBS AND SPICES

CHANA MASALA 🌱🌱 \$16
FRESHLY CHOPPED COOKED WITH TOMATOES, ONIONS AND ACCOMPANIED WITH A BAKED IN BREAD SELECTION

BHINDI BHAJI
BHINDI ALOO 🌱🌱 \$16
TENDER BAKED BAKED SAUTERED WITH TOMATO SAUCE OR ONIONS OR POTATOES WITH TOMATOES, HERBS AND SPICES

DAL TADKA 🌱🌱 \$16
YELLOW LENTILS TADKAED WITH FRESH TOMATOES, HERBS AND SPICES

KADHAI PANEER 🌱🌱 \$19
HOMEMADE COTTAGE CHEESE COOKED IN TADKA SAUCE WITH ONIONS, BELL PEPPERS AND TOMATOES

PALAK PANEER 🌱🌱 \$19
FRESH SPINACH AND COTTAGE CHEESE COOKED IN A HEALTHY SAUCE

MATTAR PANEER 🌱🌱 \$19
PANEER AND COTTAGE CHEESE COOKED IN HOMEMADE SAUCE

MALAI KOFTA 🌱🌱 \$17
SOFT AND JUICY HOMEMADE DUMPLINGS SERVED IN CREAMY SAUCE

MUSHROOM DO-PIYAZA 🌱🌱 \$17
FRESH MUSHROOMS COOKED WITH TOMATOES AND SAUCE

DAL MAKHNI 🌱🌱 \$17
A MIXTURE OF BLACK LENTILS AND MEXICAN BEANS COOKED WITH BUTTER AND CREAM

Rice

BASMATI RICE \$5
STEAMED WHITE BASMATI RICE

SAFFRON RICE \$6
SAFFRON FLAVORED YELLOW RICE

MAKE YOUR CHOICE FROM THE SPICE/HOT METER
MILD MEDIUM HOT

GLUTEN FREE 🌱 DAIRY FREE 🌱 VEGAN 🌱 VEGETARIAN 🌱

COCONUT BASMATI RICE \$7
COCONUT FLAVORED WHITE BASMATI RICE

VEGETABLE BIRYANI \$16
YELLOW BASMATI RICE SERVED WITH MIXED VEGETABLES, SAFFRON SPICES AND A MIX OF FRESH HERB LEAVES

CHICKEN BIRYANI \$20
TENDER CHICKEN SERVED WITH FRESH HERBS, HERBS, SPICES AND A MIX OF FRESH HERB LEAVES

LAMB/GOAT/BEEF/FISH BIRYANI \$23
YELLOW BASMATI RICE SERVED WITH LAMB/GOAT/BEEF/FISH, HERBS, SPICES, AND FRESH HERB

Breads & Naan

WHOLE WHEAT & FRIED BREAD
LACHCHA PRATHA \$6
COOKED WHOLE WHEAT BREAD

TANDOORI ROTI \$4
WHOLE WHEAT BREAD

BHATURA \$5
DEEP FRIED COOKED WHITE BREAD

FLAVOURED NAAN

BUTTER NAAN \$4
TOASTED WITH BUTTER

GLUTEN FREE NAAN \$6
NAAN MADE WITH CORNMEAL FLOUR

GARLIC NAAN \$6

STUFFED NAAN

COCONUT NAAN \$6
ALUWALA NAAN \$6
COOKED NAAN

CHEESE NAAN \$6
MELTAWAY CHEESE STUFFED

CHICKEN NAAN/BEEF NAAN \$8
NAAN STUFFED WITH PANEER/CHICKEN/GOAT/BEEF SAUCE AND HERBS

PANEER WALLA NAAN \$7
TENDER BAKED CHICKEN

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Sides Dish

ACHAR \$5 **CHUTNEY** \$5
CHOOSE YOUR FLAVOUR

RAITA \$6
+ MANGO
+ APPLE
+ TANGY

Beverages

LASSI \$5 **CHAI** \$3
CHOOSE YOUR FLAVOUR

+ MANGO
+ STRAWBERRY
+ COCONUT
+ SALTY
CAN POP \$2.5

Dessert

GULAB JAMUN \$6
DEEP FRIED COTTAGE CHEESE BALLS
COOKED IN GULAB SAUCE

PUDDING \$6
CHOOSE YOUR FLAVOUR
+ RICE
+ MANGO



East Indian Cuisine

www.tandoorigourmet.ca

Phone: 780-962-9625

213 Calahoo Road
Spruce Grove
Alberta T7X 1R1

Catering Available

10% Off Take Out

RESTAURANT HOURS

Monday: 5:00pm - 9pm
Tuesday - Sunday
11:30am - 9pm

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Appetizer

VEGGIE PAKORA 🌱	\$7
ONE WHOLE FLOURED BALL OF FRESH VEGETABLES IN SUN-DRIED TOMATO SAUCE	
VEGGIE SAMOSA 🌱	\$7
3 PIECES OF CRISPY DOUGH FILLED WITH VEGETABLES, SPICES, PEAS, CORN & POTATO	
BEEF SAMOSA	\$8
3 PIECES OF CRISPY DOUGH FILLED WITH BEEF	
PANI PURI 🌱	\$12
A BITE SIZE CRISP CRISPY PUFFED BALL THAT IS FILLED WITH POTATO CHUTNEY AND FLAVOURED WATER	
PANEER PAKORA 🌱🌱	\$12
THESE ARE IN OUR HOUSE HOMEMADE COTTAGE CHEESE FRIED TO GOLDEN PERFECTION	
BUTTER CHICKEN POUTINE	\$12
FRENCH FRIES TOPPED WITH BUTTER CHICKEN SAUCE AND SPICES	
FISH PAKORA 🌱🌱	\$15
FISH COOKED IN BUTTER SAUCE	
BEEF SEEKH 🌱	\$15
HARVEST BEEF FRIED WITH HOME GARDEN SPICES, PEPPERS AND COOKED IN CLAY OVEN	
CHICKEN 63 🌱	\$15
CHICKEN STRIPS BATTERED WITH CHETTINAD SPICES, MUSTARD & CURRY LEAVES	
CHICKEN TIKKA 🌱	\$15
CHICKEN BREAST MARINATED IN YOGURT AND GARLIC GARBH, BAKED IN CLAY OVEN TO PERFECTION	
HONEY CHILI FRIES 🌱	\$10
HONEY SAUCE FRIES IN A CRISP BATTER AND TOPPED WITH BEECHAM SAUCE	

Soups & Salads

TOMATO SOUP	\$7
LENTIL SOUP 🌱🌱	\$7
CHICKEN HOT & SOUR SOUP 🌱🌱	\$8
GREEN SALAD 🌱	\$8
CHICKPEA SALAD 🌱	\$8

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Tandoori Classics

SERVED WITH RICE AND POTATOES

FISH KEBAB 🌱	\$21
SEA SALAD FISH AND BELL PEPPER MARINATED WITH MILD SPICES AND BAKED IN CLAY OVEN	
TANDOORI SALMON 🌱	\$25
SALMON AND BELL PEPPER MARINATED WITH MILD SPICES IN CLAY OVEN	
TANDOORI PRAWNS 🌱	\$25
DELICIOUS CHARTER PRAWNS MARINATED AND BAKED IN CLAY OVEN TO PERFECTION	
SEAFOOD PLATER 🌱	\$29
COMBINATION OF FRESH PRAWNS, MUSSELS, TIDY AND SALAD FISH FRIED WITH HONEY SAUCE	
TANDOORI CHICKEN 🌱	
HALF / FULL	\$20/\$28
MARINATED CHICKEN IN THICK AND CRISP OF CHICKEN SAUCE, LIGHTLY OILED AND BAKED IN THE CLAY OVEN	
TANDOORI MIX GRILL 🌱	\$28
COMBINATION OF MEAT VEGETABLES SERVED ON A BEEF AND PLATTER	
CHICKEN MALAI TIKKA 🌱	\$18
SOFT MARBLE OF CHICKEN BAKED IN CREAMY CHEESE MARINATED WITH GARLIC SAUCE, LIGHTLY COOKED IN CLAY OVEN	
TANDOORI LAMB CHOPS 🌱	\$27
LAMB CHOPS IN A CRISP BATTER & VEGGIES MARINATED WITH CREAMY GARLIC & HONEY SAUCE, BAKED AND COOKED IN CLAY OVEN	
MULTANI PANEER TIKKA 🌱🌱	\$20
HOMEMADE COTTAGE CHEESE AND BELL PEPPER MARINATED IN CREAMY CHEESE AND SPICE, BAKED IN CLAY OVEN	
TANDOORI SOYA CHOPS 🌱🌱	\$20
SOYA CHOPS MARINATED WITH HOUSE TANDOORI MASALA AND BAKED IN TANDOORI	



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Specialties

CHILI FISH 🌱🌱	\$21
BUTTER FRIED FISH AND BELL PEPPER TOPPED IN HONEY SAUCE	
GARLIC CHILI PRAWNS 🌱🌱	\$24
BUTTER FRIED PRAWNS AND BELL PEPPER TOPPED IN HONEY SAUCE	
CHILI PANEER 🌱🌱	\$20
VEGETABLE MANCHURIAN 🌱🌱	\$18
VEGETABLES MARINATED IN HONEY SAUCE	
CHILI CHICKEN 🌱🌱	\$20
BUTTER FRIED CHICKEN AND BELL PEPPER TOPPED IN HONEY SAUCE	
HONEY CHILI GOBHI 🌱	\$16
BUTTER FRIED CAULIFLOWER SLICED IN HONEY AND TOPPED WITH BEECHAM SAUCE	
VEGGIE 🌱🌱 / CHICKEN 🌱	
HAKKA NOODLE	\$16/\$18
HAKKA NOODLES WITH FRESH VEGETABLES AND HONEY SAUCE IN CHICKEN	
VEGGIE FRIED RICE 🌱🌱🌱	\$16
CHICKEN FRIED RICE 🌱🌱	\$18

Chef Signature

SERVED WITH RICE

BUTTER CHICKEN 🌱	\$21
BUTTER CHICKEN BREAST FRIED COOKED IN TOMATO SAUCE BUTTER SAUCE	
CHICKEN TIKKA MASALA 🌱	\$22
MARINATED CHICKEN BREAST COOKED IN THICK SAUCE, SPICES SAUCE	
KALI MIRCH CHICKEN 🌱	\$21
PRAWN BUTTER MASALA 🌱	\$24
COMBINATION OF PRAWNS COOKED TO PERFECTION IN A BUTTER SAUCE	

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MUGHLAI BEEF KORMA 🌱	\$22
PIECES OF BEEF IN A CREAMY SAUCE COATED WITH GARDEN SPICES	
SHAHI PANEER 🌱🌱	\$20
HONEY SAUCE COTTAGE CHEESE WITH THICK AND CREAMY SAUCE	
NAVRATAN VEG KORMA 🌱🌱	\$19
A VEGETARIAN VERSION OF KORMA WITH VEGETABLES AND HONEY SAUCE COATED IN A THICK CREAMY SAUCE	
DUM ALOO 🌱🌱	\$19
POTATOES STUFFED WITH CHEESE AND COOKED IN A PINEAPPLE CREAMY SAUCE	

Curry & Masala

OUR PREMIUM BLEND OF CURRIES MADE IN HOUSE BY THE CHEF DAILY ENJOY THE REALITY

CHOOSE YOUR PROTEIN:

CHICKEN	\$18	BEEF	\$20
GOAT	\$22	FISH	\$18
LAMB	\$22	SHRIMPS	\$24

CHOOSE YOUR SAUCE:

CURRY 🌱🌱	
KETCHUP AND TOMATO BASED GRAB COOKED UNDER A SLOW FIRE	
CHETTINAD 🌱🌱	
COCONUT BASED CURRY WITH A MIX OF MUSTARD SEEDS AND CURRY LEAVES	
MASALA 🌱🌱	
POTATO SAUCE WITH GARLIC, TOMATOES AND GARLIC SAUCE	
KADHAI 🌱🌱	
BUTTER CHICKEN, BELL PEPPER AND TOMATOES COOKED IN SAUCE THICKENED WITH BUTTER	
ROGANJOSH 🌱🌱	
RED THICK CURRY COOKED WITH GARLIC AND SPICES	
KORMA 🌱	
HONEY SAUCE COTTAGE CHEESE	
VINDALOO 🌱🌱	
VEGETARIAN COOKED WITH A TOUCH OF TANDOORI AND TOPPED WITH GARLIC COCONUT	

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