VEGETARIAN APPETIZER & CH	AAT
1 Vegetable Samosa 🤌	5.99
Two samosas filled with mildly spiced potatoes and peas deep fried served with sweet and mint sauce	
2 Vegetable Pakora 🥔 🐨 Mixed vegetable dipped in a spicy batter & deep fried served with chutneys	7.50
3 Pani Puri (8 pcs) Crispy, fried puffed ball filled with potatoes, onions and tangy mint spiced water	8.50
4 Aloo Tikki Chaat Indian potato patties served with garbanzo beans topped with yogurt, mint sauce, tamarind sauce and onions	8.99
5 Samosa Chaat Indian potato patties served with garbanzo beans topped with yogurt, mint sauce, tamarind sauce and onions	8.99
6 Cholle Bhature Seasoned garbanzo beans with onion and cilantro, served with two freshly puffed fried bread	13.99
7 Amritsari Cholle Kulche Seasoned garbanzo beans with onion and cilantro, served with one potato filled bread	13.99
8 Gobi Manchurian Fried cauliflower cooked with chopped onion and soy sauce	15.50
9 Chili Paneer (Cottage Cheese) Fried cheese cooked with bell peppers, onions, and special sauce	15.50
NON VEGGIE APPETIZERS	
10 Fish Pakora @ Boneless fish seasoned batter and deep fried served with mint sauce	13.99
11 Chili Chicken Boneless chicken breast cooked with green chillies, bell peppers and onions	15.50
12 Chili Fish Fried seasoned fish cooked with bell peppers, onions and sauce	16.99
MILD MEDIUM SPICY EXTRA SPICY	

TANDOORI WRAPS	
13 Paneer Wrap Roasted cottage cheese, fresh onion & shredded lettuce with mayonnaise & mint sauce rolled in fresh baked naan	12.99
14 Chicken Tikka Wrap Chicken tikka, fresh onion, lettuce with mayonnaise & mint sauce in fresh baked naan	13.50
15 Lamb Seekh Kabab Wrap Minced lamb, fresh onion, lettuce with mayonnaise & mint sauce in fresh baked naan	13.50
TANDOORI / BBQ All items cooked in clay oven & served on sizzler	
16 Paneer Tikka @ Cottage cheese marinated in yogurt and spices served on sizzler	16.50
17 Tandoori Chicken Chicken marinated in yogurt and spices served with grilled onions on sizzler	23.50
18 Tandoori Tikka Boneless Chicken marinated in yogurt and spices served on sizzler	16.50
19 Malai Tikka Boneless chicken marinated in cream, yogurt, and mild spices served on sizzler	16.99
20 Lamb Seekh Kebab @ Minced lamb with green chillies, onions, ginger, garlic, and fresh coriander	16.50
21 Tandoori Shrimp @ King size wild caught shrimp marinated with spices	17.50
22 Fish Tikka @ Marinated fish cubes served with grilled onions on sizzler	17.99
23 Mix Grill @ Combination of tandoori chicken with bone, chicken tikka, malai tikka, seekh kabab, tandoori shrimp served with sizzling onions	23.50
Chef Special Barbeque Bone-in Chicken Cooked in creamy sauce with herb & spices 18.50 VEGAN @GLUTEN FREE	

VEGETARIAN CURRIES Curries served with rice	
24 Black Daal 🥒 🖙 Black lentil cooked with herbs and spices	13.50
25 Dal Makhni @ Black lentil cooked with cream and spices	14.50
26 Chana Masala 🥒 🐵 Garbanzo beans slow cooked in a sauce with herbs and spices	14.99
27 Sahi Paneer @ Preparation of cottage cheese in a thick gravy made up of cream and spices	15.99
28 Malai Kofta Vegetable dumpling balls cooked in creamy tomato sauce	15.99
29 Paneer Tikka Masala @ Preparation of cottage cheese in our special tomato and butter sauce.	15.99
30 Matar Paneer @ Cottage cheese mixed with green peas cooked with onion and tomato sauce	14.99
31 Aloo Matar ∌☺ Curried dish of potatoes and peas	13. 99
32 Saag Aloo, , Paneer () The comfort food of punjab, Slow cooked fresh spinach and green vegetables with ginger and garlic	14.99
33 Kadai Paneer @ Cottage cheese cooked with onion and bell peppers	15.50
34 Veg. Korma Garden vegetables cooked in a cream sauce with spices	15.50
NON-VEGETARIAN CURRIES	
35 Chicken Curry @ Boneless chicken cooked with herbs and spice mix	15.50
36 Chicken Kadai Boneless chicken sauteed with onions, bell peppers, and Indian spices	15.50
37 Butter Chicken @ Barbeque chicken breast served in our popular sauce	16.50

38 Chicken Tikka Masala Chicken tikka cubes cooked in creamy tomato sauce	16.50
39 Chicken Korma Chicken cooked in a mild creamy sauce with spices	16.50
40 Lamb Curry Boneless lamb meat cooked in a mildly herb sauce	16.50
41 Kadai Lamb Boneless lamb sauteed with onions, bell peppers and Indian spices	16.50
42 Lamb Korma Lamb cooked in a mild creamy sauce with spices	17.50
43 Lamb Vindallo (ЕХТКА НОТ) 🍖 🐨 Lamb cooked in a hot and sour tangy tomato sauce with potatoes	16.99
44 Keema Curry @ Minced lamb meat with peas, green chillies, onions, ginger, garlic and fresh coriander	16.99
45 Goat Curry @ Flavorful goat prepared in a traditional Punjabi curry	16.99

TANDOORI BREADS

46 Tandoori Rotti 🛛 whole wheat bread 🥒 Butter	2.99
47 Butter Naan	2.99
48 Garlic Naan	3 50
49 Tandoori Aloo Paratha stuffed potato bread 🤌 Butter	4.99
50 Tandoori Onion Kulcha	4.99
51 Keema Naan (minced lamb)	5.50
52 Chicken Naan	5.50

RICE Biryanis (served with Raita)

53Veg Biryani 🥖	14.99
54 Chicken Biryani	15.99
55 Lamb Biryani	16 99
56 Egg Fried Rice	8.50
57 Peas Pulao 🥖	4.99
58 Plain Rice 🥖	4.99
⊘ VEGAN ⊕GLUTEN FR	EE

	SIDES	
59 Plain Yogurt	JIDLJ	3.99
60 Raita		4.50
61 Fresh Salad 🥖		3 99
62 Papadam 🥖		1.99
63 Pickle 🥖		1.99
	DESSERTS	
64 Gulab Jamun		3.99
65 Punjabi Kulfi		4.50

BEVERAGES

66	Mango Lassi	5.50
67	Indian Chai	3.99
68	Salt Lassi	4.99
69	Soda Can	2.50

IF YOU HAVE ANY FOOD ALLERGY PLEASE NOTIFY US



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