

38 Chicken Tikka Masala	14.99
<i>Chicken tikka cubes cooked in creamy tomato onion sauce</i>	
39 Chicken Korma	14.99
<i>Chicken cooked in a mild creamy sauce with nuts and raisins</i>	
40 Lamb Curry	14.99
<i>Boneless lamb meat cooked in a mildly herb sauce</i>	
41 Kadai Lamb	14.99
<i>Boneless lamb sauteed with onions, bell peppers and Indian spices</i>	
42 Lamb Korma	15.50
<i>Lamb cooked in a mild creamy sauce with nuts and raisins</i>	
43 Lamb Vindallo (spicy) 🔥	15.50
<i>Lamb cooked in a hot and sour tangy tomato sauce with potatoes</i>	
44 Kheema Curry	15.99
<i>Minced lamb meat with peas, green chillies, onions, ginger, garlic and fresh coriander</i>	

TANDOORI BREADS

45 Tandoori Rotti (whole wheat bread) 🌱	2.50
46 Butter naan	2.99
47 Garlic naan	3.50
48 Keema naan (minced lamb)	5.50
49 Tandoori onion kulcha	4.99
50 Tandoori Aloo paratha (stuffed potato bread) 🌱	4.50

RICE

Biryanis (served with Raita)

51 Veg biryani	13.99
52 Chicken biryani	13.99
53 Lamb biryani	14.99
54 Egg fried rice	7.99
55 Peas pulao 🌱	4.50
56 Plain Rice	3.99

SIDES

57 Plain Yogurt	3.99
58 Raita	4.50
59 Fresh Salad	3.99
60 Papadam	1.99
61 Pickle	1.99

DESSERTS

62 Gulab Jamun	3.99
63 Special Kulfi	3.99
64 Ice Cream	3.99

BEVERAGES

65 Mango Lassi	3.99
66 Indian Chai	2.99
67 Salt Lassi	3.50
68 Soda Can	1.99



INDIAN RESTAURANT

1245 Pleasant Grove Blvd, Suite 120
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VEGETARIAN APPETIZER & CHAAT

- 1 Vegetable samosa**  5.50
two samosas filled with mildly spiced potatoes and peas deep fried served with sweet and mint sauce
- 2 Vegetable Pakora** 6.99
Mixed vegetable dipped in a spicy batter & deep fried served with chutneys.
- 3 Pani Puri (8 pcs)** 6.99
Crispy, fried puffed ball filled with potatoes, chickpeas and tangy mint spiced water
- 4 Aloo Tikki Chaat** 7.99
Indian potato patties served with garbanzo beans, yogurt, mint sauce, tamarind sauce, onion, tomato & cilantro
- 5 Samosa Chaat**  7.99
Indian potato patties served with garbanzo beans and topped with yogurt, mint sauce, onions, tomato, and cilantro
- 6 Cholle Bhature** 10.99
seasoned garbanzo beans with onion and cilantro, served with two freshly puffed fried bread
- 7 Chili Paneer (Cottage Cheese)** 13.99
Fried cheese cooked with bell peppers, onions, and special sauce
- 8 Gobi Manchurian**  13.50
Fried cauliflower cooked with chopped onion and soy sauce.

NON VEGGIE APPETIZERS

- 9 Fish Pakora** 10.99
Boneless fish seasoned batter and deep fried served with mint sauce
- 10 Chili Chicken** 13.99
Boneless chicken breast cooked with green chillies, bell peppers and onions
- 11 Chili Fish** 14.99
Fried seasoned fish cooked with bell peppers, onions and sauce

TANDOORI WRAPS

- 12 Chicken Tikka Wrap** 10.99
Chicken tikka, fresh onion, lettuce with mayonnaise & mint sauce in fresh baked naan
- 13 Lamb Seekh Kabab Wrap** 10.99
Minced lamb, fresh onion, lettuce with mayonnaise & mint sauce in fresh baked naan
- 14 Paneer Wrap** 10.99
Roasted cottage cheese, fresh onion & shredded lettuce with mayonnaise & mint sauce rolled in fresh baked naan

TANDOORI / BBQ

All items cooked in clay oven & served on sizzler

- 15 Paneer Tikka** 13.99
Cottage cheese marinated in yogurt and spices served on sizzler
- 16 Tandoori Chicken** Half 10.50 | Full 17.99
Chicken marinated in yogurt and spices served with grilled onions on sizzler
- 17 Chicken Tikka** 14.99
Boneless Chicken marinated in yogurt and spices served on sizzler
- 18 Malai Tikka** 14.99
Boneless chicken marinated in cream, yogurt, and mild spices served on sizzler
- 19 Lamb Seekh Kebab** 14.50
Minced lamb with green chillies, onions, ginger, garlic, and fresh coriander
- 20 Tandoori Shrimp** 15.50
King size wild caught shrimp marinated with spices
- 21 Fish Tikka** 16.50
Marinated fish cubes served with grilled onions on sizzler
- 22 Mix Grill** 19.99
Combination of tandoori chicken with bone, chicken tikka, malai tikka, seekh kabab, tandoori shrimp served with sizzling onions

VEGETARIAN CURRIES

- 23 Black Daal**  12.50
Black lentil cooked with herbs and spices
- 24 Dal Makhni** 12.99
Black lentil cooked with cream and spices
- 25 Chana Masala**  13.50
Garbanzo beans slow cooked in a sauce with herbs and spices
- 26 Sahi Paneer** 14.50
Preparation of cottage cheese in a thick gravy made up of cream, nuts, and spices
- 27 Malai Kofta** 14.50
Vegetable dumpling balls cooked in creamy tomato sauce
- 28 Paneer Tikka Masala** 14.50
Preparation of cottage cheese in our special tomato and butter sauce.
- 29 Matar Paneer** 13.99
Cottage cheese mixed with green peas cooked with onion and tomato sauce
- 30 Aloo Matar**  13.50
Curried dish of potatoes and peas
- 31 Palak Aloo**  13.99
Indian spinach and spices (potato or cheese option)
- 32 Kadai Paneer** 14.50
Cottage cheese cooked with onion and bell peppers
- 33 Palak Paneer** 14.50
Slow cooked spinach with herb and fresh ginger and garlic
- 34 Veg. Korma** 14.50
Garden vegetables cooked in a cream sauce with nuts
- 35 Chicken Curry** 13.99
Boneless chicken cooked with herbs and spice mix
- 36 Chicken Kadai** 14.50
Boneless chicken sauteed with onions, bell peppers, and Indian spices
- 37 Butter Chicken** 14.99
Barbecued chicken breast served in our popular sauce

DINE-IN ★ TO-GO ★ CATERING