

<b>37</b> Chicken Tikka Masala	15.50
<i>Chicken tikka cubes cooked in creamy tomato sauce</i>	
<b>38</b> Chicken Korma	15.50
<i>Chicken cooked in a mild creamy sauce with spices</i>	
<b>39</b> Lamb Curry	15.50
<i>Boneless lamb meat cooked in a mildly herb sauce</i>	
<b>40</b> Kadai Lamb	15.50
<i>Boneless lamb sauteed with onions, bell peppers and Indian spices</i>	
<b>41</b> Lamb Korma	16.50
<i>Lamb cooked in a mild creamy sauce with spices</i>	
<b>42</b> Lamb Vindallo (spicy) 🔥	16.50
<i>Lamb cooked in a hot and sour tangy tomato sauce with potatoes</i>	
<b>43</b> Kheema Curry	16.50
<i>Minced lamb meat with peas, green chillies, onions, ginger, garlic and fresh coriander</i>	
<b>44</b> Goat Curry	16.50
<i>Flavorful goat prepared in a traditional Punjabi curry</i>	

## TANDOORI BREADS

<b>45</b> Tandoori Rotti (whole wheat bread) 🌿	2.99
<b>46</b> Butter Naan	2.99
<b>47</b> Garlic Naan	3.50
<b>48</b> Tandoori Aloo Paratha (stuffed potato bread) 🌿	4.99
<b>49</b> Tandoori Onion Kulcha	4.99
<b>50</b> Keema Naan (minced lamb)	5.50

## RICE

Biryanis (served with Raita)

<b>51</b> Veg Biryani	14.50
<b>52</b> Chicken Biryani	14.50
<b>53</b> Lamb Biryani	15.50
<b>54</b> Egg Fried Rice	7.99
<b>55</b> Peas Pulao 🌿	4.99
<b>56</b> Plain Rice	4.50

## SIDES

<b>57</b> Plain Yogurt	3.99
<b>58</b> Raita	4.50
<b>59</b> Fresh Salad	3.99
<b>60</b> Papadam	1.99
<b>61</b> Pickle	1.99

## DESSERTS

<b>62</b> Gulab Jamun	3.99
<b>63</b> Punjabi Kulfi	3.99
<b>64</b> Ice Cream	3.99

## BEVERAGES

<b>65</b> Mango Lassi	3.99
<b>66</b> Indian Chai	3.99
<b>67</b> Salt Lassi	3.50
<b>68</b> Soda Can	1.99



# INDIAN RESTAURANT

1245 Pleasant Grove Blvd, Suite 120  
Roseville, CA 95678

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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, onions and tangy mint spiced water
- 4 **Aloo Tikki Chaat** 7.99  
Indian potato patties served with garbanzo beans topped with yogurt, mint sauce, tamarind sauce and onions
- 5 **Samosa Chaat** 🌱 7.99  
Indian potato patties served with garbanzo beans topped with yogurt, mint sauce, tamarind sauce and onions
- 6 **Cholle Bhature** 11.99  
seasoned garbanzo beans with onion and cilantro, served with two freshly puffed fried bread
- 7 **Gobi Manchurian** 🌱 13.99  
Fried cauliflower cooked with chopped onion and soy sauce
- 8 **Chili Paneer (Cottage Cheese)** 14.50  
Fried cheese cooked with bell peppers, onions, and special sauce

## NON-VEGGIE APPETIZERS

- 9 **Fish Pakora** 11.99  
Boneless fish seasoned batter and deep fried served with mint sauce
- 10 **Chili Chicken** 14.99  
Boneless chicken breast cooked with green chillies, bell peppers and onions
- 11 **Chili Fish** 15.50  
Fried seasoned fish cooked with bell peppers, onions and sauce

## TANDOORI WRAPS

- 12 **Chicken Tikka Wrap** 11.99  
Chicken tikka, fresh onion, lettuce with mayonnaise & mint sauce in fresh baked naan
- 13 **Lamb Seekh Kabab Wrap** 12.50  
Minced lamb, fresh onion, lettuce with mayonnaise & mint sauce in fresh baked naan

- 14 **Paneer Wrap** 11.99  
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** 14.99  
Cottage cheese marinated in yogurt and spices served on sizzler
- 16 **Tandoori Chicken** Half 11.99 | Full 18.99  
Chicken marinated in yogurt and spices served with grilled onions on sizzler
- 17 **Chicken Tikka** 15.50  
Boneless Chicken marinated in yogurt and spices served on sizzler
- 18 **Malai Tikka** 15.99  
Boneless chicken marinated in cream, yogurt, and mild spices served on sizzler
- 19 **Lamb Seekh Kebab** 15.50  
Minced lamb with green chillies, onions, ginger, garlic, and fresh coriander
- 20 **Tandoori Shrimp** 16.50  
King size wild caught shrimp marinated with spices
- 21 **Fish Tikka** 16.99  
Marinated fish cubes served with grilled onions on sizzler
- 22 **Mix Grill** 21.99  
Combination of tandoori chicken with bone, chicken tikka, malai tikka, seekh kabab, tandoori shrimp served with sizzling onions



**Chef Special**  
Barbeque Bone-in Chicken  
Cooked in creamy sauce  
with herb & spices  
16.50



## VEGETARIAN CURRIES

- 23 **Black Daal** 🌱 12.99  
Black lentil cooked with herbs and spices
- 24 **Dal Makhni** 13.50  
Black lentil cooked with cream and spices
- 25 **Chana Masala** 🌱 13.99  
Garbanzo beans slow cooked in a sauce with herbs and spices
- 26 **Sahi Paneer** 14.99  
Preparation of cottage cheese in a thick gravy made up of cream and spices
- 27 **Malai Kofta** 14.99  
Vegetable dumpling balls cooked in creamy tomato sauce
- 28 **Paneer Tikka Masala** 14.99  
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** 🌱 13.99  
Curried dish of potatoes and peas
- 31 **Saag Aloo** 🌱, Paneer 13.99  
The comfort food of punjab, Slow cooked fresh spinach and green vegetables with ginger and garlic
- 32 **Kadai Paneer** 14.50  
Cottage cheese cooked with onion and bell peppers
- 33 **Veg. Korma** 14.99  
Garden vegetables cooked in a cream sauce with spices

## NON-VEGETARIAN CURRIES

- 34 **Chicken Curry** 14.50  
Boneless chicken cooked with herbs and spice mix
- 35 **Chicken Kadai** 14.99  
Boneless chicken sauteed with onions, bell peppers, and Indian spices
- 36 **Butter Chicken** 15.50  
Barbeque chicken breast served in our popular sauce