

## SOUPS & STARTERS

### MULLIGTAWNY SOUP

Lentil soup endowed with coconut and chicken bits. Please advise if you need vegetarian soup. 8.45

### SAMOSA - 4 PIECES

Crispy triangular pastry stuffed with potato and peas. 10.95

### PAKORA PLATTER - 4 PIECES

Vegetable fritters and Onion bhajjis. 10.95

### HARYALI PALAK KEBAB - 4 PIECES

Spinach patties stuffed with goat cheese. 13.95

### ALOO TIKKI CHAAT

Nostalgic old school aloo tikki with sweet yogurt, dates, mint chutney and tamarind chutney, finished with sev and pomegranate. 14.95

### TANDOORI MOMOS - 6 PIECES

Mix Veg 16.95 | Chicken 16.95

### CHICKEN PAKORA

Fillet of chicken in gram flour batter, deep fried. 14.45

### FISH AMRITSARI PAKORA

Street food from Punjab, crispy battered fish. 14.95

### POTATO CORN CHEESE TIKKI - 4 PIECES

Popular monsoon snack in India - Crispy spiced potato patties stuffed with spicy corn and cheese. 14.95

### DO RANGA TANDOORI SOYA CHAAP

Grilled cubes of soya chaap marinated in two house-made marinades, tossed with onions & pepper and garnished with a generous dollop of butter. 20.95

### MILA ZULA PLATTER

Shared Platter - Samosa, Haryali Palak Kebab, Onion and Mix-veg Pakora. 14.45

Add chicken pakora or Fish Pakora. 3.00

### CHILLI SOYA CHAAP

Vegetarian Delight - Hakka inspired soya chaap. 16.95

## VEGETARIAN

### MALAI KOFTA

Soft delicious dumplings of cottage cheese & potatoes, served in a flavorsome sauce - a classic dish of Mughal origin. 18.95

### KAJU MATAR PANEER

Green peas and cottage cheese cooked in rich creamy gravy. 19.45

### PANEER MAKHANWALA

Fresh and soft cottage cheese simmered in a buttery, tomato gravy. 19.45

### PANEER TAWA MASALA

A house specialty, tandoori paneer (homemade cottage cheese) cooked with peppers in spicy yellow gravy. 18.95

### PALAK AAP KI PASAND

A classic north Indian dish, fresh spinach puree seasoned with fresh herbs and spices with your choice of Potato or Mushroom or Paneer. 18.95

### BHINDI DO PYAZA

Okra cooked with onions, dry mango powder and spices. 17.95

### BAINGAN PATIALA

Eggplant tempered with onion seed and herbs. 18.95

### ALOO GOBHI

Classic simple preparation of potato and cauliflower florets perfectly done in thick masala. 18.95

### SOYA CHAAP BUTTER MASALA

Soy chops in a creamy tomato-onion gravy. 18.95

### CHANA MASALA

Chickpeas curry seasoned with traditional Indian spices like cumin, garam masala, coriander, and turmeric. 17.95

### TADKA DAL

Full-flavored spicy yellow lentils. 17.95

### DAL MAKHANI

Black lentils simmered overnight, finished with home churned butter and cream. Creamy and earthy, this dal is a delicious accompaniment to a tandoori meal. 17.95

### NAVRATTAN KORMA

Mix of fresh vegetables in rich cashew sauce. 18.95

### BANARASI STUFFED ALOO

Potatoes stuffed with Ginger, Paneer and Cheese in a rich and creamy Indian tomato gravy! 19.95

## BREADS

### NAAN

Plain 4.25 | Butter 4.45 | Garlic 5.45 | Chilli Naan 5.45 | Cheese Garlic 9.95

ROTI - Whole wheat bread. 3.75

ALOO PARANTHA - Roti stuffed with spiced potato. 6.95

### LACHA PARANTHA - Flaky layered bread

Plain 4.95 | Chilli 5.25 | Pudhina 5.95

ONION KULCHA - Stuffed naan with onions. 6.95

### ROTI KI TOKRI (BREAD BASKET)

Plain Naan, Lacha Parantha, Roti, Onion Kulcha. 16.95

## NON - VEGETARIAN

### IMPERIAL CHICKEN KORMA

Imperial's original, tender pieces of chicken cooked in a creamy white sauce with a hint of coriander and black pepper. 20.95

### BUTTER CHICKEN

Popularly known as "Murgh Makhani", boneless pieces of tandoori chicken simmered in our signature tomato butter favored gravy accented with dry fenugreek. 20.95

### MALAI METHI MURGH

Tender boneless chicken morsels, flavored with fenugreek and cream. 20.95

### MUTTON RARHA

Boneless lamb marinated in roasted spices and slow cooked in a robust tomato and sautéed onion gravy. 23.95

### DELHI BUTTER CHICKEN

Imperial's original, spicy and less creamy Butter Chicken. 20.95

### CHICKEN TIKKA MASALA

Roasted chicken chunks and peppers in spicy thick curry. 20.95

### MURGH KALI MIRCH

Boneless chicken spiked with freshly pounded black pepper, finished with fresh coriander. 20.95

### KADHAI CURRY

Your choice of protein simmered in a combination of green and red peppers, crushed red chillies and roasted coriander seeds.

CHICKEN 20.95 | LAMB 23.95 | SHRIMP 24.95

### LAMB ROGANJOSH

Delicacy from the valleys of Kashmir, lamb pieces cooked with onions and yogurt with a rich flavor of saffron and 'Rogan' - spice tinged oil. 22.95

### GOAT MASALA

Ontario goat meat cooked with aromatic spices. 22.95

### GOAN CURRY

From Goa - a little pocket of Indian paradise - Tender fish / shrimps in a rich aromatic tomato coconut curry. 23.95

### BHUNA GHOSHT

Beef Curry cooked with peppers and onion. 21.95

### VINDALOO

For those who dare to adventure, Goan hot curry sauce

CHICKEN 20.95 | LAMB 23.95 | BEEF 21.95 | SHRIMP 24.95

### MADRAS

Flavoured with curry leaves and finished with coriander.

CHICKEN 20.95 | LAMB 23.95

### PALAK

fresh spinach puree seasoned with fresh herbs and spices.

CHICKEN 20.95 | LAMB 22.95

### MURGH HANDI

Spicy & flavorful - Chicken drumsticks cooked in rich onion-tomato gravy

19.95

## CONDIMENTS

MANGO CHUTNEY 3.95

RAITA 3.95

MIXED PICKLE 3.45

### LACHA PYAZ

Onion, chilli and Lemon. 3.45

## TANDOORI

### TANDOORI CHICKEN

A classic creation of tandoori cuisine, half chicken marinated overnight in pressed yogurt and spices. 20.95

### AFGHANI CHICKEN

A classic creation of tandoori cuisine, chicken drumsticks marinated overnight in pressed yogurt and spices, softened with cream, grilled in the tandoor. 20.95

### MURGH MALAI TIKKA

Mouth melting morsels of chicken softened with cream, grilled in the tandoor. 21.95

### MURGH MIRCH TIKKA

Our all time hit a.k.a Green Chicken Tikka, boneless pieces of chicken marinated in green chili paste, done to a turn in Tandoor. 21.95

### TANDOORI LAMB CHOPS - 6 PIECES

Succulent rack of lamb flavoured with fresh ginger and spices. 31.95

### SEEKH KEBAB

Tender kebab of smoked ground lamb meat. 22.95

### ANGARA SHRIMP

Carom seeds (ajwain) flavored, spicy tandoori jumbo shrimp. 24.95

### AMRITSARI FISH TIKKA

Fish lover's delight, chunks of fish in tangy tongue tingling marinade delicately cooked in tandoor. 23.95

### TANDOORI LOBSTER

Two Lobster tails grilled in tandoori marinade with subtle spices. 35.95

### CHICKEN TRIO

Mirch tikka (3pcs), Malai tikka (3pcs), Tandoori chicken (2pcs). 23.95

### SEAFOOD SIZZLER

Bemisal & Angara shrimp, Fish Tikka (9pcs). 25.95

### KEBAB PLATTER

Lamb Chops, Seekh Kebab, Fish Tikka, Mirch Tikka (8pcs). 33.95

### TANDOORI VEG PLATTER

Tandoori Gobhi, Do Ranga Soya Chaap, Paneer Tikka and Cheese Malai Kebab. (16-18 pieces). 31.95

### IMPERIAL'S SIGNATURE - MURGH KEBAB PLATTER

Chicken Tikka (3pcs), Reshmi Chicken Kebab (3pcs), Murgh Malai Tikka (3pcs) and Murgh Mirch Tikka (3pcs). 31.95

## RICE & BIRYANIS

### BIRYANI

Rice enlivened with wide variety of seasoning:

CHICKEN 19.95 | LAMB 20.95 | GOAT 20.95 | SHRIMP 23.95 | VEGETABLE 18.95 | EGG 18.95

CHICKEN TIKKA BIRYANI 20.95 

HYDERABADI DUM CHICKEN BIRYANI 16.95 

SAFED CHAWAL  

Plain white basmati rice. 4.95

KESARI PULAO  

Saffron flavored rice. 4.95

LIKE IT SPICY AND TRADITIONAL? ASK THE SERVER TO  
MAKE IT DESI STYLE FOR A LITTLE EXTRA KICK. 

PLEASE ADVISE US OF YOUR FOOD ALLERGIES.  
15% GRATUITY WILL BE ADDED FOR GROUPS OF 5 OR  
MORE.

— THE IMPERIAL —  
**TANDOOR**  
FINE INDIAN CUISINE

 WWW.IMPERIALTANDOOR.COM