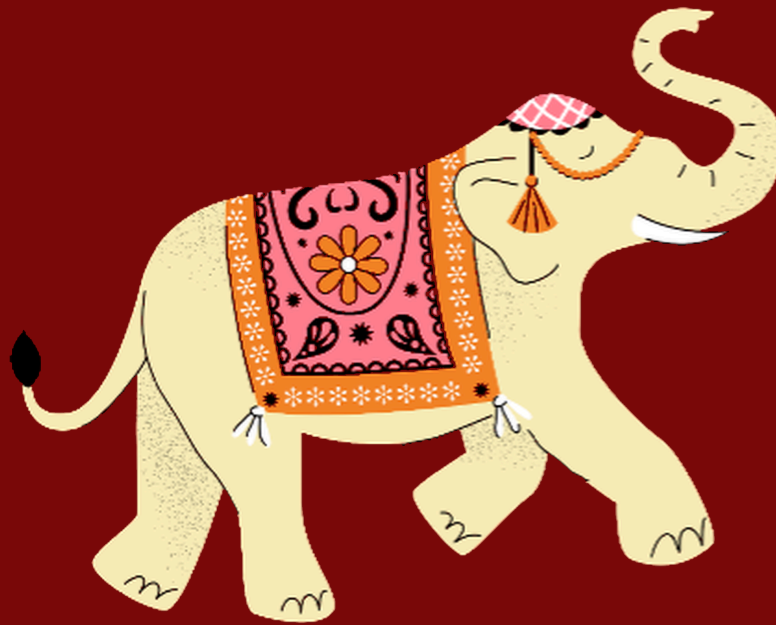


KITIMAT · BRITISH COLUMBIA



Tandoori Grill

AUTHENTIC INDIAN CUISINE

A Celebration of Flavour, Served with Pride

M E N U

TANDOORI GRILL SITS ON THE TRADITIONAL TERRITORY OF THE HAISLA NATION

VEGETARIAN STARTERS

Vegetable Pakora DF-GW MILD \$12.95
Spinach, potato & onion fritters · tamarind chutney

Vegetable Samosas DF MILD \$9.95
Two spiced potato & pea pastries · tamarind chutney

Aloo Channa Chaat GW MEDIUM \$12.95
Spiced potato & chickpeas, onion, cilantro & lemon

Papdi Chaat MILD \$12.95
Crisp wafers, yogurt, chickpeas & three chutneys

Samosa Chaat MEDIUM \$12.95
Crushed samosa, chickpea curry, yogurt & chutneys

NON-VEGETARIAN STARTERS

Fish Pakora DF-GW MEDIUM \$18.95
Basa in ginger, garlic & ajwain, fried golden

Chicken Lollypop MEDIUM \$15.95
Frenched drumettes in Indo-Chinese chili glaze

Chilli Chicken MEDIUM \$18.95
Dry or gravy · wok-tossed peppers & soy-chili glaze

Chicken 65 MEDIUM \$18.95
Yogurt-marinated, curry leaf & chili · dry or gravy

Lemon Butter Prawns MEDIUM \$24.95
Prawns fried, then sautéed in a lemon butter sauce

65

CHENNAI · 1965

Chicken 65

What's in a number?

Why “65”? Sixty-five chilies? A 65-day-old chicken? Dish No. 65 on an army canteen menu? The tall tales are endless — but Chennai's Buhari Hotel says it first fried Chicken 65 in 1965, and the name stuck.

FROM THE TANDOOR

Chargrilled in our clay tandoor · with mint chutney

Tandoori Chicken Tikka GW MEDIUM \$21.95
Juicy chicken thigh cutlets, chargrilled

Afghani Malai Chicken GW **CASHEW** \$23.95
Creamy yogurt & cashew marinade, mild & tender

Tandoori Fish Tikka GW MEDIUM \$20.95
Marinated basa, chargrilled smoky & tender

Tandoori Prawns GW MEDIUM \$24.95
Marinated prawns chargrilled in the tandoor

Paneer Tikka GW MEDIUM \$18.95
Chargrilled paneer with bell peppers & onions

BIRYANI

Made to order, dum-style — saffron-scented basmati, whole spices, fried onions & your choice of protein

Vegetarian \$17.95 **Pork** \$22.95

Chicken \$23.95 **Lamb** \$26.95

Goat (bone-in) \$26.95

PERSIA → THE MUGHAL COURT

Biryani

Fit for an empress

Biryani's name comes from the Persian biryan — “fried” or “roasted.” A favourite legend says Empress Mumtaz Mahal, of Taj Mahal fame, asked the royal cooks for a hearty rice-and-meat dish to feed tired soldiers. Traditionally it's cooked dum-style: the pot is sealed and slow-steamed so every grain drinks in the spice.

VEGETARIAN MAINS

served with basmati rice

Aloo Shimla Mirch DF·GW MEDIUM **\$16.95**
Potato & bell pepper in cumin-scented masala

Mix Veg Jalfrezi GW MEDIUM **\$20.95**
Seasonal vegetables in a bright tomato-pepper sauce

Aloo Matar DF·GW MEDIUM **\$16.95**
Potato & green peas in fragrant onion-tomato gravy

Channa Masala DF·GW MEDIUM **\$17.95**
Slow-cooked chickpeas with ginger & amchur

Dal Fry DF·GW MEDIUM **\$16.95**
Mixed lentils with ginger, garlic & fenugreek leaves

Dal Makhani GW MILD **\$18.95**
Black lentils simmered overnight with butter & cream

Paneer Kadahi GW MEDIUM **\$20.95**
Cottage cheese, peppers & onions in crushed-spice gravy

Shahi Paneer GW MILD **CASHEW** **\$20.95**
Paneer in a royal cashew-cream sauce with saffron

Matar Paneer GW MILD **\$20.95**
Paneer & green peas in fragrant tomato-onion gravy

Paneer Lawabdar GW MILD **CASHEW** **\$21.95**
Paneer & peppers in a rich tomato-cream gravy

Saag Paneer GW MILD **\$20.95**
Paneer in a velvety curry of mustard greens & spinach

“

PUNJAB IN WINTER

Saag

Straight from the mustard fields

Those golden fields swaying through Bollywood love songs? That's mustard — and its peppery leaves are the heart of saag. In Punjab, mustard greens and spinach are slow-cooked until silky for winter's favourite comfort food, traditionally scooped up with makki di roti, a sunny cornmeal flatbread.

NON-VEG MAINS

served with basmati rice · ask your server about the chef's special

Butter Chicken GW MEDIUM **CASHEW** **\$23.95**
Roasted chicken in silky tomato, cashew & cream sauce

Mango Chicken GW MILD **\$23.95**
Sweet Alphonso mango & cream · a guest favourite

Chicken Tikka Masala GW MEDIUM **\$23.95**
Grilled tikka in a bold, smoky tomato-onion masala

Fish Curry GW MEDIUM **\$23.95**
Tender basa simmered in a tangy, home-style curry

Kadahi Chicken DF·GW MEDIUM **\$23.95**
Wok-tossed with bell peppers & crushed coriander

Saag Chicken GW MEDIUM **\$23.95**
Chicken simmered in creamy mustard greens & spinach

Prawn Masala GW MEDIUM **\$26.95**
Prawns simmered in a spiced onion-tomato masala

Vindaloo DF·GW SPICY **22.95 / 23.95 / 26.95**
Fiery Goan classic · pork / chicken / lamb

Korma GW MILD **CASHEW** **23.95 / 26.95**
Mild cashew & yogurt curry · chicken / lamb

TWO CURRIES, TWO LEGENDS

Butter Chicken

Born from leftovers

Delhi's Moti Mahal, opened in 1947, rescued unsold tandoori chicken with a bath of tomato, butter and cream. Two restaurants have since gone to court over who invented it.

Vindaloo

Hold the potatoes

Nothing to do with aloo (potato)! It's the Portuguese carne de vinha d'alhos — meat in wine and garlic — reimaged in Goa with vinegar and fiery chilies.

SALADS

add chicken +4.95 · prawns +5.95 · chickpeas +4.95

Green Salad GW·DF **\$8.95**

Crisp greens & veg with lemon vinaigrette

Kachumber Salad GW·DF **\$9.95**

Cucumber, tomato & onion, chaat masala & lime

Punjabi Salad GW·DF **\$4.95**

Sliced red onion, green chillies & lime

Caesar Salad **\$13.95**

Romaine, parmesan, croutons & Caesar dressing

Greek Salad GW **\$15.95**

Tomato, cucumber, green peppers,
red onion, olives & feta

KIDS MENU

age 10 & under · includes a small milk or juice

Chicken Strips & Fries **\$11.95**

Crispy chicken tenders with golden fries

Lil' Butter Chicken CASHEW **\$10.95**

A small, extra-mild butter chicken with basmati rice



A SWEET ENDING

Gulab Jamun

Rose water & purple plums

Gulab is Persian for rose water – the perfume in the syrup – and jamun is a small purple Indian plum these little dumplings resemble. Legend credits the royal Mughal kitchens; we just call it the perfect last bite.

SIDES

Butter Naan **\$3.50**

Garlic Naan **\$4.50**

Side Basmati DF·GW **\$4.00**

Jeera Rice (cumin) DF·GW **\$5.00**

Mutter Pulao (peas) GW **\$5.50**

Saffron Rice GW **\$5.95**

Coconut Rice GW **\$5.95**

Plain Raita GW **\$3.50**

Cucumber Raita GW **\$5.00**

DESSERTS

Gulab Jamun v **\$6.95**

Two warm dumplings in cardamom & saffron syrup

Tempura Cheesecake v **\$8.95**

Tempura-battered, deep-fried · house berry compote

Sorbet DF·GW **\$7.95**

Ask about today's flavour · a light, dairy-free finish

TELL US HOW WE DID



REVIEW US
ON GOOGLE



LIKE & REVIEW
ON FACEBOOK

V VEGETARIAN DF DAIRY-FREE GW GLUTEN-WISE CASHEW CONTAINS CASHEWS MILD MEDIUM SPICY

ALLERGIES · Dishes marked **CASHEW** contain cashew nuts. Many dishes contain dairy or gluten, and all food is prepared in a shared kitchen. Many can be made **dairy-free or cashew-free on request** – please **tell your server about all allergies when you order.**

Menu and pricing subject to change. Prices in CAD, taxes extra.

TANDOORI GRILL · SALADS · SIDES · DESSERTS