

Tandoor & Tap

Appetizers

VEGETARIAN

Chili Paneer * * * *	10
Fresh Paneer Cheese Fried & Tossed In A Chili Sauce.	
Garlic Cheese Naan * * * *	9
Unleavened Bread Stuffed With Cheese, Topped W/ Ghee, Fresh Minced Garlic & Cilantro.	
Vegetable Samosa * * * *	6
Crisp Turnovers Stuffed W/ Seasoned Potatoes, Green Peas & Deep Fried.	
Gobi Manchurian * * * *	12
Cauliflower Deep Fried & Sautéed In A Tangy Soy-Based Sauce.	

NON-VEGETARIAN

Chicken 65 * * * *	12
Chicken Chunks Seasoned W/ Spices & Deep Fried.	
Chicken Samosa * * * *	8
Crisp Turnovers Stuffed W/ Seasoned, Minced Chicken.	
Chicken Manchurian * * * *	14
Bite Size Pieces Of Chicken Breast Deep Fried & Sautéed In A Tangy Soy-Based Sauce.	
Chili Chicken * * * *	14
Boneless Chicken Sautéed With Green Chilies, Bell Peppers, Onions, & Tomatoes In A Garlic Chili Paste.	

Flatbreads

Naan	3
Unleavened Bread	
Garlic Naan	5
Unleavened Bread Cooked W/ Fresh Minced Garlic & Butter.	
Bullet Naan * * * *	8
Unleavened Bread Topped W/ Green Chilies, Cilantro, & Garlic.	
Roti Tandoori	4
Round Whole Wheat Flour Bread.	
Onion Kulcha	9
Whole Wheat Leavened Bread Stuffed With Onions	

Entrees

VEGETARIAN ENTREES

Aloo Tikka Masala * * * *	15	Mutter Paneer * * * *	16
Potatoes Simmered In A Creamy Masala Sauce.		Fresh Paneer Cheese Cooked W/ Green Peas In A Mild Curry Sauce.	
Egg Curry * * * *	18	Methi Mutter Malai * * * *	16
Hard Boiled Eggs In A Rich Tomato & Onion Gravy Sauce.		Seasoned Fenugreek & Sweet Peas In A Creamy Mix Of Herbs & Spices.	
Malai Kofta * * * *	16	Paneer Tikka Masala * * * *	17
Veggie Dumplings In An Onion & Heavy Cream Based Curry.		Tandoori Cooked Paneer Cheese, Diced Onion & Bell Peppers Simmered In A Creamy Onion & Tomato Sauce.	
Navratan Korma * * * *	17	Dal Tadka * * * *	15
An Assortment Of Garden Fresh Vegetables Delicately Cooked In A Rich Creamy Sauce.		A Combination Of Lentils & Tomatoes Tempered W/ Cumin Seeds & Garlic.	
Dal Saag * * * *	16	Vegetable Jalfrezi * * * *	21
A Traditional Dish Of Spinach & Lentils Tempered W/ A Blend Of Spices.		Mixed Vegetables Cooked In A Tangy Tomato Sauce.	
Dal Makhani * * * *	15	Bhindi Masala * * * *	22
Whole Black Lentils Simmered Until Tender, Seasoned W/ Ginger, Garlic, & Herbs.		Okra Cooked In A Blend Of Fresh Spices (Seasonal)	
Paneer Makhani * * * *	17	Chana Saag * * * *	19
Fresh Paneer Cheese Cooked In A Creamy Tomato Sauce.		Chickpeas Cooked With Garlic, Onion, & Spinach In A Blend Of Spices.	
Palak Paneer * * * *	16	Aloo Saag * * * *	18
Fresh Paneer Cheese Delicately Cooked In A Blend Of Spices & Puréed Spinach		Diced Seasoned Potatoes Cooked Delicately With Spinach.	
Aloo Gobi * * * *	16	Paneer Jalfrezi * * * *	24
Potatoes & Cauliflower Cooked W/ Onion, Tomatoes, & Spices.		Fresh Homeade Paneer Cheese Cooked With Fresh Vegetables, Tomatoes, & Exotic Indian Spices.	
Chole Puri * * * *	16		
Chickpeas & Tomatoes Simmered W/ Onions & A Blend Of Spices W/ 2 Pieces Unleavened Deep-Fried Bread (Puri).			

Tandoor & Tap Indian Kitchen

40 East Main St., Statesboro, GA. 30458

912.259.1212 | tandoorandtap.com

Jain Items Must Have 24 Hours Notice And A Minimum 2 Orders.

Prices And Availability Of Menu Items Subject To Change



Non-Vegetarian Entrees		
Saag Chicken	18	
Fresh Spinach & Chicken Sautéed In A Curry Sauce.		
Chicken Makhani (Butter Chicken)	16	
Boneless Pieces Of Chicken Cooked In Butter, Seasonings, & Fresh Tomato Paste.		
Chicken Korma	18	
Chicken Breast Chunks Cooked Delicately In An Almond Based Curry.		
Chicken Kadai	17	
Chicken Sautéed With Mixed Bell Peppers & Onions In A Blend Of Fresh Spices		
Chicken Tikka Masala	16	
Tender Tandoori-Cooked Boneless Chicken Curried In A Special Sauce.		
Chicken Curry	17	
Chicken Simmered In A Tomato & Onion Sauce W/ A Blend Of Aromatic Herbs & Spices.		
Mango Chicken Curry	20	
Chicken Breast & Mango Puree Delicately Simmered In An Onion Gravy Sauce W/ A Blend Of Spices		
Chicken Vindaloo	20	
A Fiery Chicken Dish Made W/ Potato Pieces & Fresh Ground Spices In An Indo-Portuguese Style		
Chicken Jalfrezi	23	
Boneless Chicken Pieces Cooked With Bell Peppers, Tomatoes, Fresh Vegetables, & Exotic Indian Spices.		
Lamb Korma	23	
Tender Pieces Of Lamb Cooked Delicately In An Almond Based Curry		
Lamb Saag	22	
Fresh Spinach Delicately Seasoned & Cooked With Pieces Of Lamb.		
Lamb Pasanda	22	
Boneless Lamb Cooked With Mango Puree, Fenugreek, Ginger, Garlic, & Spices.		

Tandoori Specialties		
Made In Our Traditional Charcoal Clay Pit		
Tandoori Chicken		
Spring Chicken Marinated In Yogurt & Blended With Spices & Herbs, Roasted In Our Clay Oven & Served On A Sizzling Platter.		
Half Chicken	15	
Full Chicken	27	
Tandoori Lamb Chops	29	
Lamb Chops Marinated In Indian Spices & Delicately Cooked.		
Tandoori Chicken Tikka	19	
Tandoori Masala Wings	16	
Tandoori Fish Tikka	21	
Tandoori Shrimp	19	
Tandoori Paneer Tikka (6 Pieces)	19	
Chicken Malai Kebab	21	

Desserts		
Gulab Jamun	6	
Spongy Roundels Of Powdered Milk, Golden Fried & Soaked In Sweet Saffron Syrup. Served Warm.		
Mango Lassi	6	
A Yogurt-Based Mango Milkshake.		
Kashmiri Naan	11	
Unleavened Bread Stuffed With A Ground Blend Of Almonds, Cashews, Powdered Coconut, & Cherries. (Sweet)		
Ras Malai	8	
Made From Soft Melt In Your Mouth Flattened Paneer Balls Soaked In A Thickened Sweetened Milk Flavored With Cardamom & Saffron, & Garnished With Nuts.		

Non-Vegetarian Entrees		
Lamb Vindaloo	24	
An Australian Lamb Dish Made W/ Potato Pieces & Fresh Ground Spices In An Indo-Portuguese Style.		
Lamb Curry	22	
Lamb Simmered In A Tomato & Onion Sauce W/ A Blend Of Aromatic Herbs & Spices.		
Fish Jalfrezi	24	
Chunks Of Fresh Mahi Cooked With Bell Peppers, Tomatoes, Fresh Vegetables, & Exotic Indian Spices.		
Fish Curry	21	
Tender Cubes Of Mahi Mahi Simmered In A Seasoned Onion & Tomato Gravy.		
Shrimp Saag	22	
Fresh Spinach Delicately Seasoned & Cooked With Shrimp.		
Shrimp Curry	22	
Shrimp Simmered In A Tomato & Onion Sauce W/ A Blend Of Fresh Spices.		
Shrimp Kadai	19	
Shrimp Sautéed With Mixed Bell Peppers & Onions In A Blend Of Fresh Spices.		
Shrimp Korma	22	
Shrimp Cooked Delicately In An Almond Based Curry.		
Shrimp Vindaloo	22	
Shrimp Made W/ Potato Pieces & Fresh Ground Spices In An Indo-Portuguese Style.		
Goat Curry	24	
Goat W/Bone Cooked In A Traditional Sauce.		
Biryani		
Basmati Rice Cooked With An Aromatic Blend Of Herbs & Spices. Cooked W/ Your Choice Of Either:		
W/ Egg	16	W/ Lamb 21
W/ Vegetables	17	W/ Shrimp 22
W/ Chicken	18	

Sides		
Basmati Rice		
Small Portion	3	
Large Portion	5	
Basmati Jeera Rice	6	
Rice Cooked W/ Cumin Seeds & Whole Spices Tempered In Ghee.		
Spinach Pulao	9	
Basmati Rice, Fried Onions, Spinach.		
Masala Mircha	9	
Jalapeños Deep Fried & Tossed In Fresh Ground Spices.		
Peas Pulao	12	
Also Known As Matar Pulao, A Classic Indian Rice Pilaf Made With Basmati Rice, Whole Spices, Herbs, & Green Peas.		

Drinks		
Soft Drinks	3	
Coke, Diet Coke, Ginger Ale, Sprite, Blue Powerade		
Sweet Tea	3	
Masala Chai Tea	4	
Spiced Milk Tea (Lunch Only).		

Water		
Spice Levels		
✱ ✱ ✱ ✱	Mild	✱ ✱ ✱ ✱ ✱ Spicy
✱ ✱ ✱ ✱	Medium	✱ ✱ ✱ ✱ ✱ Very Spicy
*Ask Your Server If You Want To Increase The Spice Level.		