

AL FRESCO

Mini Bites

CHICKEN WINGS – 380

Marinated With Indian Spices and Served
With Tomato Chutney

ACHARI CHICKEN TIKKA – 550

Chicken Cubes Marinated With Yoghurt , Onion, Tomato, and Lemon
- Spicy - Cooked In the Tandoor

MINI BEEF TERIYAKI SKEWERS – 550

Beef In Soy Ginger Garlic, Scallions

CHILLI TOFU BITES – 370 – V

Chickpeas Tofu And Color Pepper With Soy Garlic Ginger

VEGETABLE MANCHURIAN – 400– VE

White Cabbage, Carrots, Garlic, Ginger, Corn Flour,
White Flour, Soya Sauce, Sweet Chili Sauce, Salt

THE JOURNEY BEGINS STARTERS COLD PLATES

CITRUS & SHRIMPS SALAD – 480 – N S

Vietnamese Tossed Shredded Citrus; Bean Sprouts,
Basil, Mint, And Cilantro Are Topped With Shrimps And Roasted Nuts
And Drizzled With A Sweet And Tangy Dressing

MURGH TIKKA SALAD – 370

Boneless Chicken Grilled In Tandoor Oven with Vegetables,
And Mint Chutney Dressing

KACHUMBER SALAD – 280 – VE

Cucumber, Tomato, Onion, Fresh Coriander, Fresh Mint

ASIAN VEGAN SALAD – 370 – V

Chickpeas Tofu, Red Beans, Red And
White Cabbage, Carrots, Red Reddish



V: Vegan VE: Vegetarian N: Nut S: Seafood

All prices are in Egyptian pounds. Taxes and service charge included.

HOT PLATES & BOWLS

INDIAN PAKODAS – S VE

Shrimps – 500 / Chicken – 350 / Onion – 200
Chick Peas Powder, Red Chili Powder Gram Masala, Deep Fried

TANDOOR MIX PAKODA – 600 – S VE

Shrimp, Chicken, Onion, Indian Cheese

SAMOSA – VE

Chicken – 350 / Vegetables – 320
Deep Fried Wraps Of Ginger And Curry Potato Or Chicken

SPRING ROLLS – VE

Chicken – 350 / Vegetables – 320
Deep Fried Wraps Of Vegetables Or Chicken

BOMBAY POTATO – 300 – V

Potato Cooked With Ginger Coriander And Mustard Seeds

TOM YUM GOONG – 450 – S

Thai Hot And Sour Soup With Shrimp

TOMATO SOUP – 275 – VE

Fresh Tomatoes, Cream And Indian Spices
Served With Naan Bread

MULLIGATAWNY SOUP – 290

Yellow Lentil , Chicken Chunks Cream And Indian Herbs

THE JOURNEY CONTINUES...

FROM THE TANDOOR BREAD

PLAIN OR LASSNI NAAN – 120 – VE

Tandoor Baked Bread, Plain Or With Garlic

CHEESE NAAN – 180 – VE

Indian Bread Filled With Cheese

PAPPADUM – 100 – VE

Thin And Crispy Indian Bread

KEBABS

SEEKH KEBAB – 580

Skewers of Minced Lamb, Indian Spices

DELUXE TANDOORI PLATTER – 760

Marinated Chicken Cubes, Lamb Cubs, Seekh Kabab Roast in Tandoor

TANDOORI CHICKEN – 600

Half Chicken, Yoghurt Marinade, Indian Spices

MURGH TIKKA – 600

Boneless Chicken, Yoghurt Marinade, Indian Spices

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CURRIES FROM THE INDIAN SOIL

BUTTER CHICKEN – 600

Tandoor Boneless Chicken, Creamy and Spicy Tomato Sauce

CHICKEN KORMA – 650 – N

Chicken cubes, coconut milk, cream sauce

CHICKEN TIKKA MASALA – 700

Tandoor Boneless Chicken,
Rich and Creamy Tomato Sauce, Bell Pepper

CHICKEN CURRY – 600

Tandoor Boneless or with Bones Chicken, Creamy and Curry Sauce

GOA PRAWNS KORMA – 750 – S N

Prawns, coconut milk, Indian spices

GHOST KHADA MASALA – 700

Tender lamb, signature spicy masala sauce

LAMB CURRY – 700

Tender Lamb Cooked with Indian Hot Spices

THAI CURRY TOFU – 400 – V

Thai Yellow Curry, Lemon, Coconut Milk & Chickpeas Tofu

DESI SUBZI - VEGETARIAN

DAL MAKHNI – 400 – VE

Black Lentils with Spices and Butter

PALAK PANEER – 400 – VE

Homemade Cottage Cheese Cooked
with Cream Spinach

VEG THALI – 600 – VE

Dal Makhni, Palak Paneer, Aloo Gobhi,
Basmati Rice, Nan Bread, Gulab Jamun

CHOLE BHATUREI – 400 – VE

panjabi styl choli, with bhature spicy

DAL TARKA WALI – 350 – VE

Yellow Lentil Cooked with Butter , Ginger , Garlic

DESI RICE

DUM BIRYANI:

Veg – 330 – VE

Lamb – 500

Chicken – 450

Mughal Favorite, Basmati Rice
with Lamb or Chicken or Vegetables

KASHMIRI RICE – 260 – N

Basmati Rice with Nuts and Coconut

CHAWAL – 180 – VE

Steamed Basmati Rice

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CHEF'S SIGNATURE

DUM BIRYANI LAMB – 750

Lamb Cubes Slow Cooked Inside Tandoor Oven with Basmati Rice, Ginger, Garlic and Indian Hot Spices, Covered With Naan Bread

GARLIC CHILLI BUTTER FLED PRAWNS – 850 – S

Butter Fled Prawns with Garlic , Lemon

PAN SEARED SALMON – 990 – S

Salmon Butter Lemon Sauce With Rice , Vegetable

FROM THE WOK

BLACK PEPPER BEEF – 950

Wok - Fried Beef, Vegetables, Garlic, Black Pepper Sauce, Butter, Jasmine Rice

ASIAN PLATTER – 1150 – S

Fresh Beef Fillet , Chicken Breast , Shrimps Cooked with Butter Garlic Sauce

STIR FRIED CHICKEN CASHEW NUTS – 650 – N

Chicken Cubes, Bell Peppers Onion, and Cashew Nuts, Soy Sauce

CHICKEN HAKKA NOODLES – 550

Soy Garlic Ginger Chicken, Vegetables, Egg Noodles

CHICKEN TERIYAKI BREAST – 700

Chicken Breast , Teriyaki Sauce With basmati Rice

WOK FRIED RICE – VE S

Vegetables – 280, Chicken – 400, Shrimps – 470

SZECHUAN SHRIMPS – 750 – S

Combination of Sweet Chili Sauce, Soy Sauce, Sriracha, Rice Vinegar, Garlic, Ginger, Crushed Red Pepper Flakes

LET'S SWEETEN UP!!

SWEET MANGO LASSI – 200 – VE

Refreshing Blend of Yoghurt and Mango Juice

PISTA KULFI – 280 – N

Indian Ice Cream with Nuts

GULAB JAMUN – 250 – VE

Soft Delicious Berry Sized Balls Made of Milk Solids, Flour, Soaked in Rose Flavored Sugar Syrup

BANANA FRITTERS – 280 – VE

Fried Banana Served with Ice Cream

RAS MALAI – 250 – VE

Flattened balls of chhana soaked in Malia (a type of clotted cream) flavored with cardamom

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SOFT DRINK

- SMALL WATER – 70**
- LARGE WATER – 95**
- SPARKLING WATER – 100**
- SODA WATER – 100**
- TONIC WATER – 100**
- RED BULL – 175**
- PEPSI & PEPSI DIET – 95**
- 7UP & 7UP DIET – 95**
- MIRINDA – 95**

HOT DRINKS COFFEE

- ESPRESSO – 120**
- AMERICANO – 120**
- CAPPUCCINO – 130**
- CAFÉ LATTE – 130**
- ESPRESSO MACCHIATO – 130**
- TURKISH COFFEE – 100**

TEA

- HERBAL, EARL GREY, CINNAMON, ENGLISH
BREAKFAST, FRUITS, GREEN TEA – 80**

JUICES

- FRESH – 150**
Lemon – Orange – Season Fruit
- CANNED JUICES – 80**



NON ALCOHOLIC COCKTAILS

HAWAIIAN – 220

Pineapple Juice - Blue Curacao-Coconut Syrup

VIRGIN MOJITO – 220

Fresh Mint-Sweet And Sour Mix-Mojito Flavor - Soda

VIRGIN STRAWBERRY DAIQUIRI – 220

Fresh Strawberry -Sweet And Sour Mix .Strawberry Puree

SPICY MANGO – 220

Fresh Mango - Sweet and Sour Mix - Mango Syrup - Fresh

MOCHA FRAPPE – 220

CHOCOLATE FRAPPE – 220

POP CORN FRAPPE – 220

MANGO FRAPPE – 220

BEER

HEINEKEN – 200

SAKKARA – 200

STELLA – 200

NON-ALCOHOLIC BEER – 110

PITCHER 1.5 L

SANGRIA – 1600

Wine-Brandy-Herbs-Local Fruits

PEACH GINGER ICED TEA – 800

Fresh Ginger-Peach Puree -Lemon Juice-Syrup Green Tea

GIN & TONIC CORNER

TANDOOR GIN & TONIC – 380

Gin – Tonic – Rose Water

SPICED ORANGE & CINNAMON G & T – 380

Gin – Tonic – Fresh Orange – Cinnamon Stick –
Fresh Ground Nutmeg

SPICED APPLE G & T – 380

Gin – Tonic – Apple Juice – Fresh Apple Slices –
Cinnamon – Star Anise

ROASTED PINEAPPLE G & T – 380

Gin – Tonic - Pineapple Juice- Lime

CUCUMBER G & T – 380

Gin – Tonic - Cucumber Juice – Lime - Basil

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COCKTAILS

APERITIF (ASIAN)

APERITNI – 400

Homemade Aperol - Tequila-Orange Juice-Sparkling Wine

SPICY LYCHEE BELLINI – 400

Sparkling Wine -Spicy Lychee-Homemade Lemon Juice
-Cinnamon Sticks

ASIAN CENTURY

(LOCAL PREMIUM ALCOHOL)

TIKI BOAM – 380

With Whisky-Amaretto Homemade Liquor
-Lemon Juice -Pineapple Juice

SPICY PINEAPPLE MARGARITA – 380

With Tequila -Triple Sec Homemade-Lemon Juice
-Fresh Pineapple Juice -Jalapeno-Chili Salt

STRAWBERRY BASIL MOJITO – 380

With Rum -Basil Infused In Homemade Strawberry
-Cordial Topped Soda

TANDOOR SIGNATURE

(LOCAL PREMIUM ALCOHOL)

RUM MASALA CHAI – 380

Rum -Indian Chai -Star Anise-Cinnamon -Browned Sugar -Ginger

THAI DAIQUIRI – 380

Rum -Passion Fruit Puree-Lime Juice-Simple Syrup-Jalapeno

TOKYO MULE – 380

Vodka-Spicy Ginger Syrup-Cucumber Juiced-Lime Juice -Soda

APERITIF

ARAK KASRAWAN – 220

MOSAIC GRAPPA – 220



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SPIRITS

(EGYPTIAN PREMIUM ALCOHOL)

VODKA ID BLUE – 200

GIN BUTLER'S – 200

GIN HARRY'S – 200

RUM CUBANA – 200

WHISKY OLD STAGE – 200

WHISKY DEVLIN – 200

TEQUILLA MALVADO – 200

COGNAC MOSAIC - 200

BRANDY ZOTTOS - 200

INTERNATIONAL COCKTAILS

(LOCAL PREMIUM ALCOHOL)

PINA COLADA – 380

Light Rum, Pineapple Juice, Coconut Milk,
Coconut Puree, Simple Syrup

LONG ISLAND ICE TEA – 380

Vodka-Rum-Gin-Triple Sec-Sweet And Sour Topped Cola

LONG BEACH – 380

Vodka-Rum-Gin-Triple Sec -Sweet And
Sour Topped Cranberry Juice

BULL FROG – 380

Vodka-Rum-Gin- Blue Curacao -Sweet
And Sour Mix -Topped Red Bull

COSMOPOLITAN – 380

Vodka-Triple Sec -Sweet And Sour Mix-Cranberry Juice

SEX ON THE BEACH – 380

Vodka-Peach Schnapps-Orange Juice-Cranberry Juice

MARGARITA – 380

Tequila-Triple Sec-Margarita Mix

DAIQUIRI – 380

Rum -Lime Juice-Sugar Syrup -Fresh Juice

MOJITO – 380

Rum-Fresh Mint -Lime-Brown Sugar
-Mojito Flavor - Topped Soda



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