



# TANDOORI TRAILS

# MENU

ADDRESS: 50-52 AN THUONG 29 STREET, DA NANG CITY

HOTLINE: 0899 852 193

0792 532 555

WIFI:

PASS: 55555555

AUTHENTIC INDIAN CUISINE IN DA NANG

# BEVERAGES

## HOT (MILK/WATER)

**TEA** 40  
flavorful Indian spiced  
black tea



**HERBAL'S TEA** 45  
GREEN TEA/ LEMON/  
GINGER/ HONEY/ MIX FRUIT  
flavorful caffeine-free tea.



**MASALA TEA** 45  
flavorful Indian aromatic  
spices/ herbs tea.



**HOT COFFEE** 59  
roasted coffee bean  
powder.



## COLD

**BUTTERMILK** 89  
PLAIN/ SWEET & SALTY  
fermenting pasteurized milk

**MANGO/ PINEAPPLE LASSI** 89  
blended with herbs and sweetener

**MASALA BUTTERMILK** 70  
blended with flavorful Indian spices/  
herbs

**MILKSHAKES** 90  
MANGO/ BANANA/ MIX FRUITS/  
CHOCOLATE/ COLD CF  
blended with ice cream, nuts topping  
with scoop of ice cream

**SODA** 90  
PLAIN/ SWEET & SOUR/  
LEMONADE  
carbonated water blended in herbs,  
sweeteners & tangy salty flavors

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# BUTTERMILK (LASSI)

- 1. PLAIN 55
  - 2. BOONDI 60
  - 3. MASALA 55
  - 4. HERBAL 60
  - 5. CUCUMBER 60
  - 6. MANGO/ PINEAPPLE 65
- mixers of condiments whisk with greek yagurt and spices/ herbs



# EGG OMELETTE

- 1. PLAIN 60
  - 2. MASALA 70
  - 3. CHEESY 99
  - 4. BOILED 55
- mixers of condiments fried with felling of cheese vegetables and flavour of spices/ herbs.



# SPECIAL KABAB ROLL

- 1. VEGETARIAN ROLL 75  
white thin flat bread filled with cube of cootage cheese, fries, house's salad & dip.
- 2. CHICKEN ROLL 110  
filled with aromatic roasted chicken, fries, house's salad & dip.
- 3. MUTTON ROLL 145  
filled with smoky mutton kabab, fries, house's salad & dip.
- 4. FISH ROLL 129  
filled with fish tikka, fries, house's salad & dip.



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# INDO-CHINESE (DRY/ GRAVY)

- |  |     |   |
|--|-----|---|
| 1. CAULIFLOWER MANCHURIAN  | 89  |    |
| 2. PANEER CHILLY   | 160 |    |
| 3. CRISPY BABY CORN  | 95  |   |
| 4. CHILLY CHICKEN/ MANCHURIAN  | 189 |  |
| 5. SCHEWAN CHICKEN   | 189 |  |
| 6. SWEET & SOUR FISH   | 109 |  |
| 7. SCHEWAN PRAWN<br>mixer of condiments toosed in sesame oil &<br>cooking wine | 198 |  |



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# SALAD

- |  |    |
|--|----|
| 1. ONION SALAD   | 40 |
| 2. GREEN SALAD   | 55 |
| 3. KACHUMBER SALAD   | 55 |
| 4. SPECIAL<br>mixture of condiments serve with<br>mayonnaise or lemon - based dressing | 79 |



# FRENCH FRIES

deep fried potatoes strips serve  
with house's dip.

- |                            |     |
|----------------------------|-----|
| 1. PLAIN                   | 89  |
| 2. CHEESE FRY              | 109 |
| 3. TANDOORI TRIALS SPECIAL | 129 |



# PAPADAM

- |  |    |
|--|----|
| 1. PLAIN/ FRY  | 40 |
| 2. MASALA<br>crispy Indian waffer made by lentil,<br>rice and chikpeas, serve with salsa<br>and house's dip. | 55 |
| 3. PEANUT MASALA<br>roasted peanuts coated with tangy<br>flavourful spices                                   | 55 |



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# STARTERS VEG

## VEGETARIAN

### ONION BHAJI

golden crispy onion sliced deep fried with gram flour battered and fragrant Indian spices/ herbs.

79



### MIX PAKORA

crispy mix vegetables deep fried in gram flour battered.

85



### PANEER FRITTERS

crispy cottage cheese deep fried in gram flour battered and fragrant Indian spices/ herbs.

109



### SMOSA

2 PCS

crispy deep fried stuffed potatoes and peas with home made Indian spices/ herbs.

85



## CHAAT

### PANI PURI

serve with potatoes, chickpeas, onion and flavored tang water and chutneys.

109



### MIX CHAAT

combination of mix fruits and potatoes chickpeas.

119



### ALOO SAMOSA

serve with chickpeas, yogurt, sweet and tangy sauces

109



### DAHI PAPDI CHAAT

crispy fried wafers serve with thickened yogurt and sweet tangy sauce

89

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DAHI BHALLA CHAAT

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109

# STARTERS NON-VEG

## SEA - FOOD

### AMIRTSARI FISH

crispy deep fried fish marinated with ginger garlic aromatic Indian spices and gram flour battered

189



### PRAWN 65

crispy deep fried prawn cubes marinated with yogurt gram flour battered and aromatic Indian spices/ herbs.

199



## NON - VEGETARIAN



### CHICKEN PAKORA

crispy deep fried chicken with gram flour battered and aromatic Indian spices/ herbs.

125



### CHICKEN 65

crispy deep fried chicken cubes marinated with yogurt gram flour battered and aromatic Indian spices/ herbs.

179

# SMOKY FLAVORS

## VEGETARIAN

### 1. DAHI KE KEBAB

crispy golden brown patty flavored with Hung yogurt, cottage cheese combine Indian spices, coated in breadcrumbs and serve with house's dip.

110



### 2. TANDOORI ALOO

charcoal flavored potatoes stuffed with cottage cheese, nuts and Indian spices, serve with house's dip.

139



### 3. PANEER TIKKA

charcoal flavored with Hung yogurt, Indian spices serve with diced onion, bell peppers and house's dip.

139



### 4. PANEER MALAI TIKKA

creamy charcoal flavored with Hung yogurt, cream, cashew baste and combine with Indian spices/ herbs serve with house's dip.

189

### 5. ACHARI PANEER TIKKA

tangy charcoal flavored with Hung yogurt combine with Indian spices/ herbs and serve with house's dip.

189

### 6. CHEESY PANEER TIKKA

cheesy charcoal flavored with Hung yogurt, grated cheese, combine with Indian spices/ herbs and serve with sliced onion, bell pepper and house's dip.

189



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# SMOKY FLAVORS

## VEGETARIAN

### 7. LEHSUNI PANEER TIKKA

charcoal flavored cottage cheese marinated with garlic, Indian spices/ herbs, serve with house's dip.

189



### 8. TANDOORI SOYA CHAAP TIKKA

charcoal flavored with Hung yogurt, Indian spices/ herbs and serve with diced onion, bell peppers and house's dip.

189



### 9. MALAI SOYA CHAAP

creamy charcoal flavored with Hung yogurt, cream, cashew paste and combine with Indian spices/ herbs serve with house's dip.

189

### 10. ACHARI SOYA CHAAP

angy charcoal flavored with Hung yogurt combine with Indian spices/ herbs and serve with house's dip.

189



### 11. CHEESE SOYA CHAAP

cheesy charcoal flavored with Hung yogurt, grated cheese, combine with Indian spices/ herbs and serve with diced onion, bell pepper and house's dip.

199

# SMOKY FLAVORS

## NON -VEGETARIAN

### 1. TANDOORI CHICKEN (FULL/ HALF)

charcoal flavoved with aromatic fragant.

390/ 199



### 2. MURG TIKKA

charcoal flavored with Hung yogurt , Indian spices serve with diced onion, bell peppers and house's dip.

179



### 3. MALAI MURG

creamy charcoal flavored with Hung yogurt, cream, cashew baste and combine with Indian spices/ herbs serve with house's dip.

189



### 4. BHATTI KA MURG

charcoal flavored with Hung yogaut Indian spices serve with House/s dip.

189



### 5. CHEESY MALAI TIKKA

cheesy charcoal flavored with Hung yogurt, grated cheese, combine with Indian spices/ herbs and serve with sliced onion, bell pepper and house's dip.

199



### 6. CHICKEN SHEEKH KEBAB MURG

charcoal flavored with tenderground chicken and combine with Indian spices and herbs serve with house's dip.

195



### 7. TANGRI KABAB

charcoal flavored drumsticks with Hung yagourt, cream, cashew paste and combine with Indian spices and herbs serve with house's dip.

209



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# SMOKY FLAVORS

## KABAB

### 1. LAMB CHOP

charcoal flavoved with aromatic fragant.

229



### 2. BURRA KABAB LAMB

charcoal flavored with Hung yogurt and special marination with Indian spices/ herbs.

229



### 3. LAMB BHATI KABAB

charcoal flavored with chunks of lamb, marinated with Hung yagurt, Indian spices.

239



### 4. LAMB SHEEKH KABAB

charcoal flavored tender, juicy ground meat marinated with Indian aromatic spices/ herbs.

199



## SEAFOOD SMOKY FLAVORES

### 1. TANDOORI FISH TIKKA

charcoal flavoved with aromatic fragant.

160



### 2. TANDOORI PRAWN

charcoal flavoved with aromatic fragant.

195



### 3. CHESSY PRAWNS TIKKA

charcoal flavored with Hung yogurt, creamy Indian spices serve with diced onion, bell peppers and house's dip.

209



### 4. GRILLED SMOKED FISH

charcoal flavored whole fish marinated with special masala and aromatic spices/ herbs.

195

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# CURRIES

## VEGETARIAN

### 1. DAL MAKHNI 159

Slow cooked black lentil, kidney beans cooked in rich butter & tomato base gravy.

### 2. DAL TADKA 145

yellow lentil cooked with onion, tomato masala, and aromatic spices

### 3. DAL FRY 129

yellow lentil cooked with fried onion, tomato, and aromatic spices.

### 4. MIX VEGETABLES 145

Tossed in mild butter, tomato base semi gravy with spices.

### 5. BHINDI-DO-PYAZA 155

Tomato, onion base semi gravy with aromatic spices/herb.

### 6. ALOO JEERA 139

Tossed in cumin seeds with aromatic spices/herbs.

### 7. ALOO GHOBHI MASALA 145

Tossed in onion, tomato base dry masala with aromatic spices/herbs.

### 8. VEG KOLAPURI 155

Spicy tomato, onion base semi gravy with special kolapuri spices.

### 9. BANGAN KA BARTA 135

Roasted eggplant cooked in tomato, onion base dry masala with spices.

### 10. PALAK PANEER 169

cooked in fresh, smooth spinach, spices and herbs.

### 11. PANEER BUTTER MASALA 175

cooked in mild spiced sweet and tangy tomato base gravy.

### 12. PANEER KADHAI 185

cooked in tomato, onion base gravy with home made kadhai masala

### 13. PANEER LABABDAR 189

cooked in mild spiced and tomato base gravy with creamy and fragrant spices

### 14. PANEER CHANGEZI 189

cooked in rich tomato, butter and creamy gravy with aromatic spices/ herbs.

### 15. PANEER METHI MUTTER MASALA 189

cooked in rich and creamy, mild spiced onion, tomato base masala with spices/ herbs.

### 16. PANEER - DO - PYAZA 185

cooked in rich mild tomato, onion base semi gravy diced onion with aromatic Indian spices/ herbs.

### 17. SOYA CHAAP BUTTER MASALA 175

cooked in mild spiced sweet and tangy tomato base gravy.

### 18. SOYA CHAAP CHANGEZI 189

cooked in rich tomato, butter and creamy gravy with aromatic spices/ herbs.

### 19. SOYA CHAAP KOLAPURI 189

spicy tomato, onion base semi gravy with special kolapuri spices.

### 20. VEG KORMA 199

rich, creamy, smooth, sweet, yogurt, onion and nut base gravy with touch of spices/ herbs.

### 21. YOGURT CURRY (PUNJABI, GUJRATI, KATHIYAWADI) 155

cooked in tangy yogurt mixer of gram flour and aromatic spices

### 22. MUTTER MASHROOM MASALA 185

cooked in onion, tomato base masala, with aromatic spices/ herbs.

### 23. CHANA MASALA 169

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# ***CURRIES (VEG/ NON-VEG)***

## **NON - VEGETARIAN**

- |  |            |  |            |
|--|------------|--|------------|
| <b>1. BUTTER CHICKEN BONE/BONE LESS</b><br>roasted chicken cooked in tomato base, butter and creamy sause.                         | <b>155</b> | <b>7. MURG RARA</b><br>cooked in minced chicken with onion, yogurt base gravy with aromatic Indian's spices/ herbs.                    | <b>169</b> |
| <b>2. MURG TIKKA MASALA</b><br>roasted boneless chicken cooked in tomato base semi gravy with diced onion, bellpeppers and tomato. | <b>169</b> | <b>8. MURG - DO - PYAZA</b><br>cooked in rich milk tomato, onion base semi gravy diced onion with aromatic Indian's spices/ herbs.     | <b>169</b> |
| <b>3. CHICKEN CURRY</b><br>chicken cooked in home made curry masala, tomato and onion base gravy.                                  | <b>139</b> | <b>9. CHICKEN SHAHI KORMA</b><br>cooked in rich flavored with sauce with aromatic Indian's spices/ herbs.                              | <b>190</b> |
| <b>4. KADAI CHICKEN</b><br>cooked in home made kadai masala with diced onion, bellpeppers and tomatoes.                            | <b>159</b> | <b>10. TAWA CHICKEN</b><br>roasted chicken cooked in spicy tangy tomatoes, onions base dry gravy with aromatic Indian's spices/ herbs. | <b>175</b> |
| <b>5. VINDALOO CHICKEN</b><br>cooked in spicy and tangy flavored gravy with aromatic Indian's spices/ herbs.                       | <b>189</b> | <b>11. LEMON CHICKEN</b><br>cooked in ginger, garlic, onion, yogurt base tangy lemon semi gravy with aromatic Indian spices/ herbs.    | <b>155</b> |
| <b>6. MURG CHANGEZI</b><br>cooked in rich tomato butter and creamy gravy with aromatic spices/ herbs.                              | <b>189</b> | <b>12. MURG SAAG WALA</b><br>cooked in spinach rich mild butter gravy with aromatic Indian spices/ herbs.                              | <b>159</b> |



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# CURRIES

## MUTTON

### 1. ROGAN JOSH

cooked in rich tomato yogurt base gravy with Indian spices/ herbs.

### 2. MUTTON CURRY

cooked in home made curry masala, tomato and onion base gravy.

### 3. MUTTON SAAG WALA

cooked in spinach rich mild butter gravy with aromatic Indian spices/ herbs.

### 4. MUTTON SHEEKH KADHAI MASALA

roasted Kabab cooked in tomato onion base semi gravy diced bell peppers, onion , tomato, with special home made kadhahi masala.

### 5. MUTTON RARA

cooked in minced meat with onion, yogurt base gravy with aromatic Indian's spices/ herbs.

### 6. MUTTON VINDALOO

cooked in spicy and tangy flavored gravy with aromatic Indian's spices/ herbs.



## SEAFOOD

### 1. FISH CURRY

cooked in sweet touch of tanginess flavour coconut based curry with aromatic spices/ herbs.

### 2. TAWA FISH MASALA

fish steak cooked in spicy tangy tomatoes, onions base dry gravy with aromatic Indian's spices/ herbs.

### 3. PRAWN TIKKA MASALA

roasted prawns cooked in tomato base semi gravy with diced onion, bellpeppers and tomato.

### 4. PRAWN CURRY

cooked in spicy tomato, onions base gravy with aromatic Indian's spices/ herbs.

## EGG

### 1. EGG TIKKA MASALA

roasted egg cooked in tomato base semi gravy with diced onion, bellpeppers and tomato.

### 2. TAWA EGG

cooked in spicy tangy tomatoes, onions base dry gravy with aromatic Indian's spices/ herbs.

### 3. EGG CURRY

cooked in spicy tomato, onions base gravy with aromatic Indian's spices/ herbs.

### 4. EGG GARLIC BUTTER

tossed in garlic tomato, onions base gravy with aromatic Indian's spices/ herbs.



159

170

198

189

129

129

129

145

190

209

190

189

189

189

# BREAD

1. ROTI PLAIN/ BUTTER

45



2. MISSI ROTI

55



3. NAAN PLAIN/ BUTTER

55



4. GARLIC NAAN

75



5. CHILLY GARLIC NAAN

70



6. CHEESE STUFF NAAN

75



7. KULCHA

79

ONION/ PANEER/ GOBI/ MIX/ CHEESE



8. RUMALI ROTI

59

traditional Indian flat bread made by wheat flour & refined flour cooked in clay oven.

9. TAWA ROTI PLAIN/ BUTTER

55



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# RICE

- |               |    |
|---------------|----|
| 1. PLAIN RICE | 79 |
| 2. JEERA RICE | 85 |
| 3. CURD RICE  | 90 |
| 4. LEMON RICE | 90 |

steamed long - grain, aromatic, fluffy tossed in fragrant spices & herbs.



# BIRYANI

- |            |     |
|------------|-----|
| 1. VEG     | 139 |
| 2. CHICKEN | 159 |
| 3. MUTTON  | 189 |
| 4. PRAWN   | 209 |
| 5. EGG     | 129 |

aromatic white long - grain, serve with raita, papad & mirchi salan.

# KHICHDI

- |                   |     |
|-------------------|-----|
| 1. MOONG DAL      | 85  |
| 2. MIX VEGETABLES | 99  |
| 3. MASALA         | 109 |

mixer of rice & daal with full of nutritious and comfort light meal.



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# INDO-CHINESE FLAVOURS

1. CREAM OF TOMATO

60



2. SWEET & SOUR

55



3. THUPKA

139



4. LEMON CORIANDER

45



5. MANCHOW SOUP

mix of broth, touch of flavorful

60



## NON - VEGETARIAN



1. CHICKEN THUPKA

139



2. HOT & SOUR

85



3. CHICKEN - MONCHOW

85



4. SEAFOOD

mix of broth, touch of flavourful sauces, spices & herbs.

99

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# MAIN COURSE (VEG/ NON-VEG)

## NOODLES

1. VEG HAKKA NOODLES

95



2. CHICKEN NOODLES

159



3. EGG NOODLES

129

4. SEAFOOD NOODLES

189



5. SCHEWAN (VEG/ NON - VEG)

169

mixer of condiments are tossed in touch of sesame oil and flavours of Indo & Chinese and sauces



## RICE

1. VEG FRIED

139



2. CHICKEN FRIED

159

3. EGG FRIED

129



4. SEAFOOD FRIED

199

5. SCHEWAN (VEG/ NON - VEG)

199

mixer of condiments are tossed in touch of sesame oil.

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# SOUTH-INDIAN

- |  |            |
|--|------------|
| <b>1. PLAIN DOSA</b>   | <b>90</b>  |
| <b>2. MASALA DOSA</b>  | <b>125</b> |
| <b>3. PANEER DOSA</b>  | <b>135</b> |
| <b>4. CHEESE DOSA</b>  | <b>135</b> |
| <b>5. MIX DOSA</b>   | <b>145</b> |
| <b>6. EGG DOSA</b><br>thin crispy crepe, fermented batter of rice and lentil, serve with sambhar, coconut and tomato chutneys. | <b>129</b> |
| <b>7. IDLY</b><br>steamed savoury rice and lentil cakes.   | <b>90</b>  |
| <b>8. UTTAPAM</b><br>thick, fluffy pancakes, fermented rice and lentil base, topping with mixed vegetables.                    | <b>80</b>  |
| <b>9. MEDU VADA</b> 2 PCS  | <b>90</b>  |
| <b>10. SAMBAR VADA</b><br>crispy outside and soft inside doughnut, mixer of black lentil.                                      | <b>145</b> |
| <b>11. ALOO BONDA</b><br>crispy deep - fried mashed potatoes patty coated with chickpeas flour.                                | <b>99</b>  |
| <b>12. POHA PLAIN/ MASALA</b><br>rice flakes tossed in fragrant Indian's spices/ herbs.  | <b>90</b>  |
| <b>13. CHOLE PURI</b>  | <b>119</b> |
| <b>14. CHOLE BHATURE</b>   | <b>149</b> |



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# DESSERT

## RICE POODING 89

sweet and creamy, slow cooked rice in milk, nuts and sweetner

## GULAB JAMUN 89

soft, moist and melt in your mouth milk dumplings soaked in cardamon syrup

## ICE CREAM

- CHOCOLATE 50
- VANILA 50
- MANGO 60
- BUTTERSCOTCH 69

## BEER

- HEINEKEN 40
- TIGER 35
- SAIGON SPECIAL 30
- LARUE 30



## WATER/ SOFT DRINKS

- COCA-COLA/ PEPSI 30
- COCA LIGHT/ PEPSI LIGHT 30
- SPRITE 30
- FANTA 30
- AQUARIUS 15
- DASANI 15
- GINGER ALE SODA 30



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