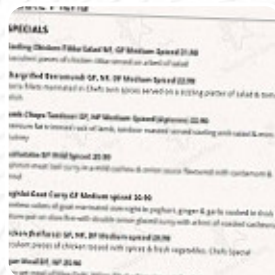
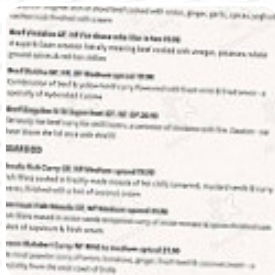




## Chefs of Tandoori Menu

<https://menuweb.menu>

259 Unley Road, Malvern, SA, MALVERN, Australia  
+61883735055 - <https://www.chefsoftandoori.com.au>



The restaurant from MALVERN offers **138** different **courses and drinks** on [the menu](#) at an average price of A\$13. Chefs of Tandoori is a restaurant that has received mixed reviews, with some customers experiencing issues with the food and service. One customer was disappointed with the overcooked Tandoori chicken and poor customer service when requesting a refund. Others found the food to be simple and bland, with basic Indian dishes that were not exciting. However, there were also positive reviews praising the delicious and plentiful meals, exceptional service, and outstanding quality of the dishes. Customers highlighted the wonderful Indian spices and flavors, tender chicken, and soft fluffy naan bread. Despite some inconsistencies, many customers still highly recommended Chefs of Tandoori for a flavorful and satisfying dining experience.

# Chefs of Tandoori Menu

## Non Alcoholic Drinks

WATER

## Entrées

GARDEN FRESH SALAD A\$8

## 10 Most Popular

PAPADAMS

## Fish Dishes

FISH CURRY

## Seafood

PRAWN

## Lamb

ROGAN JOSH

## Sauces

GRAVY

## Indian Main Dishes

LAMB VINDALOO

## Vegetarian Specialties

PALAK PANEER

## Beef Dishes

BEEF KORMA

## Tandoori Spezialitäten

TANDOORI PRAWNS

## Beilagen Und Dips

LIME PICKLE A\$2

## Indische Gerichte Mit Hähnchen

KASHMIRI A\$5

## Fladenbrot Und Beilagen

SWEET MANGO CHUTNEY A\$2

## Coffee

ESPRESSO

## Goat Dishes

GOAT CURRY

## Modifiers

BEEF KORMA (GF) A\$21

## Sundries

MINT YOGHURT CHUTNEY A\$2

## Condiments

MIXED VEGETABLE PICKLE A\$2

## Non Vegetarian Curries

BUTTER CHICKEN (GF) A\$20

## Breads And Accompaniments

PLAIN YOGHURT A\$5

# Chefs of Tandoori Menu

## Pakora - Starters

PAKORA

## Drinks

GLASS OF WINE

DRINKS

## Vegetarian Dishes

MALAI KOFTA

CUCUMBER RAITA A\$6

## Banquets

THAALI BANQUET (BANQUET FOR 1) A\$24

NAWABI BANQUET A\$66

## Restaurant Category

VEGAN

DESSERT

## Side Dishes



RICE

TAMARIND CHUTNEY A\$2

NAN

## Basmati Rice

STEAMED SAFFRON RICE (GF)(NF) A\$3

KASHMIRI PULLAO (GF) A\$4

BIRYANI RICE (GF) A\$5

## Mains (Non-Vegetarian - Chicken)

DHABA MURG (MEDIUM SPICED) (GF) A\$20

CHICKEN TIKKA MASALA (MEDIUM SPICED)(GF)(NF) A\$20

CHICKEN CHETINAD (HOT SPICY) (GF)(NF)(DF) A\$20

## Mains (Non-Vegetarian - Beef)

BEEF VINDALOO (GF)(NF) A\$21

BEEF DALCHA (GF)(NF)(DF) (MEDIUM SPICED) A\$21

BEEF ZINGALOO (GF)(NF)(DF) A\$22

## Mains (Non-Vegetarian - Lamb)

LAMB DO PAIZA (MEDIUM SPICED) (GF) A\$22

LAMB ROGAN JOSH (MEDIUM SPICED)(GF)(NF) A\$22

LAMB PALAK (MEDIUM SPICED) (GF)(NF) A\$22

LAMB MADRAS (MEDIUM SPICED) (GF)(NF)(DF) A\$22

## Mains (Non-Vegetarian - Seafood)

KERALA FISH CURRY (GF)(NF) (MEDIUM SPICED) A\$20

AMRITSARI FISH MASALA (GF)(NF) (MEDIUM SPICED) A\$20

PRAWN MALABARI CURRY (NF) A\$24

PRAWN TAKA TIN CURRY (NF)(DF) (HOT SPICY) A\$24

## Salads, Raita & Chutneys

TOMATO BEETROOT CHUTNEY A\$2

CHILLI GARLIC CHUTNEY HOT A\$2


# Chefs of Tandoori Menu

|  |      |
|--|------|
| MIXED CHUTNEY PLATE                          | A\$5 |
| PAPPADUM LENTIL WAFERS DEEP FRIED (4 PIECES) | A\$2 |

## Biryani

|                            |       |
|----------------------------|-------|
| KASHMIRI PULAO             |       |
| VEGETABLE BIRYANI (GF)(NF) | A\$23 |
| LAMB BIRYANI (GF)(NF)      | A\$25 |
| BEEF BIRYANI (GF)(NF)      | A\$25 |
| CHICKEN BIRYANI (GF)(NF)   | A\$25 |

## Specials


|  |   |       |
|--|---|-------|
|  | CHARGRILLED BARRAMUNDI (MEDIUM SPICED)(NF) (DF)(GF) | A\$25 |
|  | MUGHALI GOAT CURRY (MEDIUM SPICED)(GF)              | A\$21 |
|  | ALMOND CHICKEN CURRY (MILD SPICED)(GF)              | A\$21 |
|  | VEGAN MEAL (MEDIUM SPICED) (GF)(NF)(DF)             | A\$26 |
|  | LAMB KABULI (MEDIUM SPICED) (GF)(NF)(DF)            | A\$22 |
|  | BEEF KASHMIRI (MILD SPICED) (GF)(NF)                | A\$22 |

## Entree


|                                       |       |
|---------------------------------------|-------|
| VEGETABLE SAMOSA (2 PIECES) (NF)(DF)  | A\$9  |
| VEGETABLE PAKORAS (4 PIECES) (NF)(DF) | A\$9  |
| ONION BHAJI (NF)(DF)                  | A\$9  |
| PRAWN PAKORAS (4 PIECES)(NF) (DF)     | A\$13 |
| MIXED PAKORAS (NF)(DF)                | A\$13 |

|  |       |
|--|-------|
| ASSORTED PAPPADUM BASKET (FOR TWO)(GF)(NF)(DF) | A\$10 |
|--|-------|


## Tandoori Dishes

|  |   |       |
|--|---|-------|
|  | CHICKEN TIKKA (MEDIUM SPICED)(GF) (NF)            | A\$12 |
|  | SEEKH KEBAB (MEDIUM SPICED)(GF) (DF)(NF)          | A\$12 |
|  | CORIANDER CHICKEN TIKKA (MILD SPICED)(NF)         | A\$12 |
|  | GARLIC PRAWN TANDOORI (MEDIUM SPICED)(GF)(NF)     | A\$14 |
|  | TANDOORI KEBAB PLATTER (MEDIUM SPICED)(GF)(NF)    | A\$14 |
|  | TANDOORI CHICKEN (MEDIUM SPICED)(GF)(NF)          | A\$12 |
|  | TANDOORI PANEER TIKKA (V) (MEDIUM SPICED)(GF)(NF) | A\$13 |

## These Types Of Dishes Are Being Served

|  |           |
|--|-----------|
|  | BREAD     |
|  | CHICKEN   |
|  | DESSERTS  |
|  | LAMB      |
|  | MEAT      |
|  | SALAD     |
|  | FISH      |
|  | ICE CREAM |

## Vegetarian Delights

|  |                          |       |
|--|--------------------------|-------|
|  | ALOO GHOBI (GF)(NF) (DF) | A\$11 |
|  | PALAK PANEER (GF) (NF)   | A\$11 |

# Chefs of Tandoori Menu

|   |       |
|---|-------|
| MIXED VEGETABLE CURRY (GF)                              | A\$11 |
| DHALL MAKHANI (GF)(NF)                                  | A\$11 |
| EGGPLANT PATIALA (GF)(DF)(VE)<br>(MEDIUM SPICED)        | A\$11 |
| CHICKPEA MASALA (GF)(NF)(DF)<br>(VE)(MEDIUM SPICED)     | A\$11 |
| OKRA DO PIAZZA (GF)(NF)(DF)(VE)<br>(MEDIUM SPICED)      | A\$11 |
| YELLOW MASOOR DHALL (GF)(NF)<br>(DF)(VE)(MEDIUM SPICED) | A\$11 |
| MALAI KOFTA (MILD SPICED)                               | A\$11 |
| PANEER LAZIZ (GF)(MILD SPICED)                          | A\$11 |
| PESHAWARI ALOO (GF)(NF)<br>(MEDIUM SPICED)              | A\$11 |

## Tandoori Naan Bread

|   |             |      |
|---|-------------|------|
|  | PLAIN (NF)  | A\$3 |
|   | BUTTER (NF) | A\$3 |
|   | GARLIC (NF) | A\$4 |
| SPICY (NF)  | A\$4        |      |
| CHEESE (NF)   | A\$5        |      |
| ROTI (NF)(DF)   | A\$3        |      |
| PARANTHA (NF)   | A\$4        |      |
| BHATURA (NF)  | A\$4        |      |
| KEEMA (NF)  | A\$5        |      |
| COMBO 1 (NF)  | A\$6        |      |
| COMBO 2 (NF)  | A\$6        |      |

## Ingredients Used

BUTTER

VEGETABLES

GARLIC



|         |
|---------|
| TOMATO  |
| ONION   |
| PRAWNS  |
| BEEF    |
| HONEY   |
| COCONUT |
| YOGURT  |
| OKRA    |
| SEAFOOD |
| CHEESE  |

## Indian



|                  |
|------------------|
| CHICKEN BIRYANI  |
| BIRYANI          |
| CHICKEN CURRY    |
| VEGETABLE CURRY  |
| RAITA            |
| TANDOORI CHICKEN |
| KORMA            |
| BUTTER CHICKEN   |
| NAAN             |
| CHICKEN TIKKA    |
| CHICKEN KORMA    |
| VINDALOO         |
| CHAI             |
| ONION BHAJI      |
| ROTI             |
| CHEESE NAAN      |
| PAPADAM          |



# Chefs of Tandoori Menu

# Chefs of Tandoori

259 Unley Road, Malvern, SA,  
MALVERN, Australia

### Opening Hours:

Made with menuweb.menu

