

DESSERTS

Don't forget to save room for dessert. We have a couple delicious options to satisfy everyone's sweet tooth.

Honey Butter Naan \$6

What could be better than our fresh Naan right out of the oven? What if it's smothered in Honey and Butter with a dusting of cinnamon and sugar...

TahnBits™ \$5

Otherwise know as Gulab Jamun, TahnBits™ are perfectly sweet mini donut balls covered in syrup. Try them today, you won't regret it.

Mango Rasmalai \$6

Soft Indian cheesecake patties served in a delicate creamy mango sauce. A perfect way to finish any meal.

DRINKS

Sweet Mango Lassi \$4

A perfect treat to compliment your meal. A smoothie made with fresh mango, yogurt, milk, sugar, and a touch of cardamom.

Chai Tea \$2

Coffee \$2

Bottled Soft Drink \$3

Enjoy an ice-cold bottle of one of our refreshing Coca-Cola products.



EXTRAS

Tahn Door Sauce \$2

Our Tahn Door Sauce is made using a secret blend of spices. A mouthwatering Masala zing to every bite. Great with Tahn Door Fries or Samosa Bites!

Mint Yogurt Sauce \$3

Mild Tamarind Chutney \$2

Medium Mango Chutney \$2

Hot Indian BBQ Sauce \$2

FIND US ONLINE



Don't forget to follow us on Instagram or like us on Facebook to get the latest news and let us know what your favorite dishes are!

ORDER NOW

The fastest and easiest way to order from us is to go to tahndoor.com and place your order directly. Scan the QR code and select Delivery or Pick-up.

WEBSITE: www.tahndoor.com

PHONE #: (604) 553-7990



Tahn Door

INDIAN
EATERY

SOFT OPENING MENU

STARTERS

Tahn Door Fries **\$5**
Our own house blend of spices to take your fries up a notch. Also a great side to any of our other dishes.

Dippin' Naan **\$6**
Freshly baked Naan brushed with our garlic butter, cut into strips, and served with our decadent Butter sauce.

Stuffed Naan
Traditional Indian stuffed flat-bread, brushed with garlic butter, served in 3 varieties:

Spinach Stuffed **\$4**
Aloo (Potato) Stuffed **\$4**
Onion Stuffed **\$4**

Pakorras
Chickpea battered fritters in three varieties:

Veggie Pakoras **\$6**
Chicken Pakoras **\$10**
Fish Pakoras **\$11**

Samosa Bites™
Samosas are an absolute favorite. Our Samosa Bites™ are a unique take on this traditional snack and are a great add-on to any meal. Served with one of our dipping sauces.

6 Bites **\$4**
12 Bites **\$7**
24 Bites **\$12**

TANDOORI

Tandoori Chicken
Legs & thighs marinated for 24 hours in two unique ways: Malai - a creamy blend of ginger, garlic, and traditional spices.

Tandoori - a tangy blend of yogurt, sweet paprika, ginger, and traditional spices.

4 Pieces **\$12**
8 Pieces **\$22**
12 Pieces **\$34**

Chicken Tikka Skewers **\$15**
Boneless chicken marinated in yogurt and a blend of spices, cooked in our Tahn Door oven.

Lamb Kebabs **\$18**
Ground lamb mixed with spices, ginger, garlic, and caramelized onions. Cooked to perfection in our Tahn Door oven.

VEGETABLE DISHES

Daal Makhani **\$13**
Black lentils stewed on a slow fire overnight, garnished with cream and coriander.

Eggplant Bhartha **\$14**
Roasted eggplant and green peas seasoned with herbs and spices.

Chana Masala **\$13**
Beautifully stewed chickpeas cooked in onion, tomatoes, ginger and garlic.

Aloo Gobi **\$14**
Fresh cauliflower, potatoes, coriander, tomatoes and aromatic spices.

Palak Paneer **\$15**
Creamy spinach cooked with Indian cheese, onions and traditional spices.

Shahi Paneer **\$15**
Indian cheese cooked delicately in a creamy tomato and onion sauce, flavored with a touch of cardamom.

Veggie Korma **\$15**
A medley of fresh vegetables, cooked in a cashew cream sauce.

DON'T FORGET TO MAKE IT A MEAL BY ADDING A COUPLE SIDES OR A STARTER

CHICKEN DISHES

Butter Chicken **\$14**
Boneless chicken breast cooked in a creamy tomato sauce.

Chicken Curry **\$14**
Boneless chicken breast cooked in traditional curry sauce.

Chicken Tikka Masala **\$14**
Boneless chicken cooked in onion, garlic, ginger, tomatoes and peppers, tossed with fresh cilantro and finished off with a touch of cream.

Chicken Palak **\$15**
Boneless chicken breast cooked in a creamy spinach sauce.

Chicken Korma **\$15**
Boneless chicken breast cooked in cream, cashews and cardamom.

Chicken Vindaloo **\$14**
Boneless chicken breast cooked in a tangy and spicy sauce mixed with potatoes.

Chicken Chili **\$15**
Boneless chicken breast cooked delicately in exotic spices, green chillies, vinegar, onions and peppers.

Chicken Coconut Curry **\$15**
Boneless chicken cooked in a coconut curry sauce flavored with mustard seeds and curry leaf.

ALL OF OUR DISHES ARE SERVED MILD. THEY CAN ALSO BE ORDERED IN MEDIUM, HOT, AND EXTRA HOT

LAMB DISHES

Lamb Vindaloo **\$16**
Boneless pieces of lamb cooked in a tangy and spicy sauce mixed with potatoes.

Lamb Palak **\$16**
Boneless pieces of lamb cooked in a creamy spinach sauce with fresh ginger and spices.

Lamb Korma **\$17**
Boneless pieces of lamb cooked in a cream, cashew and cardamom sauce.

Lamb Curry **\$16**
Boneless pieces of lamb cooked in traditional curry sauce.

SEAFOOD DISHES

Fish Coconut Curry **\$17**
Alaskan Cod cooked in a coconut curry sauce flavored with mustard seeds and curry leaf.

Prawn Curry **\$18**
Jumbo prawns cooked in a coconut curry sauce flavored with mustard seeds and curry leaf.

Prawn Masala **\$18**
Jumbo prawns cooked in onion, garlic, ginger, tomatoes and peppers, tossed with fresh cilantro and finished off with a touch of cream.

Tahn • Door CREATIONS

Our very own! These Tahn Door creations are big on taste and a great way to try something new. You won't find these anywhere else...

Tahn Door Naan Wrap **\$9**
Our signature Naan Wrap is perfect for enjoying the tastes of India on the go. Starting out with our fresh, house made naan topped with a Chicken Tikka skewer and dressed to perfection with our famous Tahn Door Sauce.

Tahn Door Butter Chicken Sandwich **\$9**
The ultimate in Indian handhelds. Starting with carefully marinated chicken breast, lightly battered and fried, served on a toasted bun with a bed of Thoran Coleslaw, topped with our Butter Sauce Aioli.

Make it a meal by adding a bottled drink and your choice of Tahn Door Fries or Samosa Bites - \$5

SIDES

Naan **\$2**

Garlic Naan **\$3**

Basmati Rice **\$4**

Rice Pulao **\$5**
Basamati rice cooked in green peas, cumin and spices.

Biryani Rice
Basmati rice cooked with either fresh vegetables, boneless chicken, or lamb with yogurt and Indian spices.

Vegetable Biryani **\$13**

Chicken Biryani **\$15**

Lamb Biryani **\$18**

Thoran Coleslaw **\$5**
A unique spin on coleslaw inspired by a traditional Thoran recipe including coconut, cumin, and other spices.

Kachumber Salad **\$7**
Diced tomatoes, cucumber, lettuce, and cilantro tossed in a black salt vinaigrette.