

<h2>Appetizers</h2>	
Papad	
Cumin flavored lentil crisps	\$2.25
Roasted or Fried	\$2.95
Garnished	
Samosa (2)	
Potatoes and peas in savory crispy pastry	\$4
Pakora(6)	
Onion, potatoes, cauliflowers and cumin seeds rolled with gram flour	\$4.50
Paneer Pakora(5)	
Cheese fritters	\$5.50
Aloo Tikki(3)	
Deep fried gently spiced deep fried potatoes	\$4.50
Dhokla Patra	
Combination of steamed gram flour bread and patra leaves tempered with black mustard seeds	\$5
Tanjore Veg Tiffin	
A delightful combination of vegetable appetizers	\$9
Reshmi Kebab	
Pate of Chicken baked on a skewers over charcoal	\$9
Chicken Samosa	
Minced Chicken cooked with spices and stuffed in a crispy pastry	\$4.50
Chicken Tikka	
Our bonless chicken marinated in yogurt and cooked over charcoal	\$9
Tandoori Shrimp	
Marinated Shrimp cooked on a skewer over charcoal served with raita	\$9
<h2>Accompaniments</h2>	
Saag	
Seasoned spinach and fenugreek leaves	\$8.50
add Paneer or Chicken	\$9.50
Baigan	
Grilled and mashed eggplant	\$8.50
Bombay Bhaji	
Bombay style vegetables mashed with exotic spices	\$8.50
Kheema	
Minced lamb with herbs and spices	\$9.95
Raita	
Savory yogurt with cucumber	\$2.95
Dal Lentils	\$6.95
Mango Chutney	\$2.25
Mixed Pickle	\$2.25

<h2>Chaats & Cold Appetizers</h2>	
Dahi Bhalla	
Lentil dumplings in yogurt and tamarind chutney	\$5
Samosa Chaat	
Savory chickpeas topped with samosa, yogurt and tamarind sauce	\$6
Bhel	
Puffed rice, gram flour sev (noodle), crushed pooris, tomatoes and onions mixed with sweet and tangy sauces	\$6
Dahi Batata Poori	
Crisp Poories topped with potatoes, gram flour sev, tamarind and yogurt	\$6
Chaat Papri	
Wheat chips and chickpeas tossed with tamarind and yogurt	\$6
Pani Poori	
Semolina pooris topped with moong beans, gram flour sev and savory sauces	\$6
<h2>Soups & Salads</h2>	
Mulligatawney	
Traditional lentil soup flavored with herbs and spices	\$4
Tomato Rasam Wada	
Red gram lentil soup laced with tomatoes and tamarind and complimented with rice lentil dumplings	\$4
Tanjore Salad	
Kachumber on a bed of lettuce served with raita	\$4
Kachumber	
Tomatoes, cucumber, carrots tossed in lemon and herbs	\$3
<h2>Rice</h2>	
Biryani	
Rice cooked with exotic blend of herbs and spices, served with Raita	
Vegetable	\$14
Chicken	\$15
Lamb / Shrimp / Goat	\$16
Peas Pulao	
Rice coked with onion, green peas, and cumin	\$6.95
Basmati Rice	
Fragrant rice cooked with a hint of cumin seeds	\$2.50

<h2>Traditional Favorites</h2>	
(Served with Basmati Rice)	
Jalfrezi * Bengali	
A popular Bengali preparation using turmeric, red chilies, mustard seeds, cumin and coriander	
Vegetable	\$14
Chicken or Shrimp	\$15
Kadai * N. India	
Tomatoes, onions, and green peppers tossed in exotic spices	
Chicken	\$15
Lamb or Shrimp	\$16
Paneer (cottage cheese)/Vegetable	\$14
Khorma Delhi	
Blend of spices cooked in cashew nut puree and yogurt	
Vegetable	\$14
Chicken	\$15
Lamb or Shrimp	\$16
Masala Delhi	
A popular curry made with tomatoes and fenugreek leaves	
Chicken Tikka	\$15
Lamb	\$16
Vegetable or Paneer (cottage cheese)	\$14
Salmon or Shrimp	\$16
Saagwala Punjab	
Spinach, and fenugreek leaves seasoned and cooked	
Paneer (cottage cheese)/Aloo (potatoes)	\$14
Lamb or Shrimp	\$16
Chicken	\$15
Vindaloo * * Goa	
A hot and spicy curry with chilies, garam masala, ginger, garlic laced with vinegar	
Chicken	\$15
Lamb or Shrimp	\$16
Vegetable	\$14
Traditional Curry	
Paneer or Vegetable	\$13
Chicken	\$15
Goat or Lamb or Shrimp or Salmon	\$16
Aloo Chole Sindh	
Chickpeas and potatoes in delightful savory sauce	\$13
Aloo Gobhi Bengal	
Cauliflower and potatoes cooked in herbs and spices	\$13
Aloo Mutter Delhi	
Combination of potatoes and peas cooked in herbs and spices	\$13
Baigan Bhurta Hydrebad	
Mashed eggplant cooked with tomatoes, green peas and spices	\$13

Balti Spiced Vegetables . Kashmir	
Vegetables cooked with green mango, herbs, and lentils	\$13
Bhindi Achari	
Okra cooked with pickling spices, fennel and onion seeds, mustard and turmeric	\$14
Bhindi Masala	
Okra cooked with onions, dry mango and turmeric	\$14
Bombay Bhaji	
Bombay style mixed vegetables mashed with exotic spices	
Vegetable	\$14
Chicken/Lamb	\$15
Dal Bukhara Kashmir	
Black lentils cooked in tomatoes and spices	\$13
Dal Tadka	
Yellow Dal cooked with onions, tomatoes ginger and garlic	\$13
Gobi Char Chari Bengal	
Cauliflower and potatoes flavored with fennel and onion seeds	\$13
Malai Kofta N. India	
Vegetable croquettes stuffed with nuts and herbs simmered in delightful gravy	\$13
Mutter Paneer Delhi	
Green peas and cottage cheese cooked in herbs and spices	\$13
Shahi Paneer	
Homemade cottage cheese cooked in a rich tomatoes and herb sauce	\$14
Khara Masala Balti Chicken Kashmir	
Chicken cooked with delightful whole spices tossed with herbs	\$15
Lamb Bhuna Kashmir	
A simple country style Lamb curry	\$16
Malabar Masala Kerela	
Lamb sautéed with ginger, cilantro, and spices from Malabar coast	\$16
Ra Rah Lamb Punjab	
Lamb cooked with herbs and spices	\$16
Rogan Josh Kashmir	
A traditional lamb curry cooked with cloves, cardamom and other delightful spices	\$16
Sali Boti Bombay	
Bombay style lamb curry flavored with apricot	\$16

7% State and Local tax added.
 We accept MasterCard, Visa, American Express & Discover.

Reminder: Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase risk of food illness.

Tandoori

(Served with Basmati Rice)

Chicken Khurchan Boneless tandoori chicken with herbs and spices	\$15
Tandoori Chicken Popular Indian barbeque chicken	\$15
Reshmi Kebab Pate of chicken and herbs wrapped on a skewer and grilled over charcoal	\$16
Chicken Tikka Boneless chicken marinated in yogurt & rubbed with spices and cooked over charcoal	\$16
Boti Kebab Lamb chunks rolled, marinate and char grilled	\$17
Kakori Kebab Lamb minced with herbs and spices wrapped on a skewer and cooked over charcoal	\$17
Salmon Tikka Delightful gently spiced salmon flavored with cumin	\$18
Tandoori Shrimp Shrimp roasted in a tangy marinate over charcoal	\$18
Tandoori Mix Delightful combination of Chicken, Lamb and Shrimp	\$19

Breads

Naan A popular bread baked on walls of clay oven and enriched with butter (can be ordered dry)	
Plain	\$3.50
Aloo (potatoes)	\$3.95
Onion	\$3.95
Garlic	\$3.95
Paneer (cottage cheese)	\$3.95
Peshwari (nuts and raisins)	\$4.25
Kheema (ground lamb)	\$4.50
Poori Deep fried whole wheat puffed bread	
Plain	\$3.95
Paratha Whole wheat bread cooked on a skillet	
Plain	\$3.95
Aloo (potatoes)	\$4.50
Kheema (ground lamb)	\$4.75
Bread Basket Combination of Plain, Onion and Garlic Naan	\$9.95
Tandoori Roti Whole wheat bread baked in clay oven	\$3.95
Chapati (2) Flat whole wheat bread	\$3.95

Combination Dinners

Vegetable Combo Subji Khorma and Saag Paneer served with raita Basmati rice and plain naan	\$19
Chicken Combo Chicken Tikka Masala and Chicken Saag served with raita, Basmati rice and plain naan	\$20
South Indian Combo Idili, Wada and a Masala Dosa served with coconut chutney and sambhar	\$16

Southern Favorites

Dosa Crepes made with rice and lentils served with coconut chutney and sambar	
Plain Dosa	\$9
Masala Dosa (stuffed with potatoes & onions)	\$11
Chicken Dosa (chicken, potatoes & onions)	\$12
Kheema Dosa (lamb, potatoes & onions)	\$13
Mysore Masala (crepe is lined with a chili paste)	\$12
Paneer	\$12
Egg	\$12

Uttapam

Rice and lentil pancake served w/ coconut chutney and sambhar	
Onion	\$11
Vegetable (onion, peppers & paneer)	\$13

Idli-Sambhar

Steamed rice and lentil cakes served with coconut chutney and sambhar	\$5.50
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Medu Wada

Lentil dumplings with coconut chutney and sambhar	\$5
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Xacuti

Delightful coconut and tamarind curry served with Basmati rice	
Vegetable	\$14
Chicken	\$15
Shrimp or Salmon	\$16

Kheema Kothmir

Minced lamb cooked with fresh coriander leaves	\$16
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Chicken Chettinad

Chicken simmered with coconut, curry leaves and spices	\$15
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Madras Curry * *

A curry prepared with southern Indian spices and sprinkling of red chillies served with Basmati rice	
Vegetable	\$14
Chicken	\$15
Shrimp	\$16
Salmon	\$16

Sweets

Gulab Jamun Evaporated milk dumplings dipped in rose syrup served warm and topped with crushed pistachio	\$3.95
Kheer Indian style rice pudding flavored with cardamom	\$3.95
Ras Malai Homemade cottage cheese patties in flavorful milk sauce	\$4.95
Kulfi Mango or Malai	\$4.95

Drinks

Lassi Refreshing yogurt drink in a flavor of your choice:	
Sweet/Salted	\$2.95
Rose	\$3.25
Mango	\$3.95
Fresh Lime Soda	\$2.50
Chai Indian style tea brewed in a pot	\$2.50
Tea Served in a pot milk on the side	
Darjeeling, Assam or Bengal Spiced	\$2.50
Coffee Dark Roast	\$2.50
Soda Coke, Diet Coke, Sprite or Ginger Ale	\$2.00
Assorted Juices and Waters	
Mango, Cranberry, Pineapple and Orange Juice	\$2.50
Perrier	\$2.50
San Pellegrino	\$5.25

Tanjore House Specials

Your choice \$13 each

(discounts or other promotions not applicable on these specials.)

Punjabi Kadhi - Pakora submerged in a yogurt gravy served with rice
Rajma - Red Kidney beans in a gravy sauce served with rice
Chole Bathura - Chick pea curry served with bathura (a white flour deep fried bread)
Tari Wala Chicken - Punjabi style chicken curry (with bones) served with rice
Aloo Subji - Potato curry flavored with cumin, coriander & gram masala served with poori
Chili Chicken - Chicken cooked with bell peppers, onions & chilies in a tart sauce served w/rice
Maki Ki Roti & Sarson Ka Saag - Punjabi style corn bread and mustard greens



We Deliver -

Foodler

Eat24

GrubHub

Mix Menu

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