At House of Tandoor we put the tandoor centre stage - showcasing the distinct smoky flavours of the oven with fire-roasted prime cuts of meat, paneer, and fresh breads, teamed with the most fragrant spiced curries and biryanis, all served in a vibrant, communal atmosphere. Classic Indian cooking brought right up to date.

WELCOME TO OUR HOME!

HOUSE OF TANDOOR

SMALL PLATES

Light bites and street snacks, these small serves are perfect for sharing

SEEKH KEBAB ROLL ............................................ €12
Green chutney, pomegranate

CHICKPEA CHAT (V) ...................................... €7
Pomegranate, green chilli

CORONATION CHICKEN CAESAR SALAD ... €12
Fresh tomato, pickled red onion

SPICY MANGO SALAD (GF) (V) ..................... €10
Cucumber, peanuts, ginger, chilli

CURRY

From delicate and zesty, to fiery and intense, all our curries are deeply flavoured and expertly spiced - our servers are happy to guide you towards your perfect curry

OLD DELHI BUTTER CHICKEN (GF) ........ €21
Smoked tomato

SEABASS MEEN MOILEE (V) .................. €20
Coconut milk

SAAG PANEER (GF) ................................... €18
Spinach, kale

OLD DELHI PANEER MAKHANI (GF)(V) ... €18
Smoked tomato

LAMB ROGAN JOSH (GF) ....................... €19
Yogurt, fennel powder

CHUTNEYS & SAUCES

TAMARIND CHUTNEY (GF) ..................... €1
GREEN CHILLI CHUTNEY (GF) ............ €1
SMOKED TOMATO CHILLI (GF) .......... €1
SMOKED AUBERGINE RAITA (GF) .... €1
CUCUMBER YOGHURT RAITA (GF) .... €1
LIME PICKLE YOGHURT (GF) ........... €1
MANGO CHUTNEY (GF) ....................... €1
CHUTNEY THALI (GF) (V) ................... €5
(All of the above)

CURRY SAUCE (GF) .................................. €4.5

TANDOOR

Sitting proudly at the front of our kitchen are our three tandours - traditional clay ovens from Northern India. The unique shape of the oven, extreme cooking temperature, and the use of thick metal skewers ensure food is cooked to perfection and adds a delicious smoky flavour

AMITSAI CRISPY LAMB CHOPS (GF) ........... €24

HOUSE OF TANDOOR CHICKEN (GF) ... €18

BLACK PEPPER CHICKEN TIKKA (GF) ... €16

MASALA CAULIFLOWER (GF)(V) ........ €14
Yoghurt, pomegranate

LASOONI PANEER TIKKA (GF)(V) .......... €15

PAPRIKA TIGER PRAWNS (GF) ............ €20

BROCCOLI MALAI (GF)(V) ..................... €14
Smoky tomato chutney

BIRIYANI

The Biryani has many forms and its exact origins are unclear, but it always consists of layers of spiced fragrant basmati rice, slow-cooked to perfection in a sealed pot. Perfect for sharing, or as a main meal all by yourself

CHICKEN BIRIYANI .......................... €22
Saffron’d rice potted and cooked with tomatoes, onions and herbs

MORRELL BIRIYANI .......................... €18
Saffron’d rice potted and cooked with cashew nuts, onions and herbs

SNAKS FROM THE TANDOOR

Traditional flatbreads, stretched by hand and cooked against the wall of the tandoor at high temperature, creating a bubbly, crispy texture

BHAJI ONION RINGS (GF)(V) ................. €7
With smoked aubergine raita

GREEN PEA SAMOSA (V) .................. €6
Mint sauce

INDIAN PICKLE PLATE (GF)(V) ............. €6
Seasonal vegetable, coriander seed

NAANS FROM THE TANDOOR

Traditionally made flatbreads, freshly stretched by hand and cooked to perfection in a sealed pot. Perfect for sharing, or as a main meal all by yourself

WHOLEWHEAT ROTI (GF) .................. €3

BUTTER NAAN (V) ......................... €3

BONE MARROW NAAN ........................ €5

GREEN CHILLI, GARLIC & MATURE CHEDDAR NAAN (GF) .. €5

SIDES

TOMATO, ONION & CUCUMBER KACHUMBER SALAD (GF)(V) ........... €5
SAUTEED OKRA, ONION (GF)(V) .......... €5
FRAGRANT BASMATI RICE (GF)(V) ........ €4
NIMBU MASALA FRIES (GF)(V) ......... €5
HOUSE BLACK DALH (GF) ................. €5

SWEETS

TANDOORI PINEAPPLE (GF)(V) .............. €7
Mango sorbet

NUTELLA NAAN (V) .......................... €9
Coconut ice cream

SUNDAY ALL DAYS (V) .................... €6

SELECTION OF ICE CREAM & SORBETS (GF)(V)(Ve) ................. €5
Ask your server for flavours

If you have any special dietary requirements or allergies, please let your server know
(V) Suitable for vegetarians
(GF) Gluten Free

@houseoftandoor_berlin