LUNCH THALIS
Choose one option from the Tandoor or Curries. All Thalis served with bowls, breads, chutneys, and dessert.

FROM THE TANDOOR

HOUSE OF TANDOOR CHICKEN \[\text{(GF)}\] \[\text{...}$17
Kashmiri chilli, yoghurt, lime

BROCCOLI MALAI \[\text{(GF)}\] \[\text{...}$15
Smoky tomato chutney, almonds

CURRY

OLD DELHI BUTTER CHICKEN \[\text{(GF)}\] \[\text{...}$17
Charcoal-smoked tomato cream

OLD DELHI PANEE MAKHANI \[\text{(GF)}\] \[\text{...}$15
Smoked tomato cream, fenugreek

VEGAN SAAG \[\text{(V)}\] \[\text{...}$15
Spinach and kale

BOWLS

BHAJI ONION RINGS \[\text{(GF)}\] \[\text{...}$7
Smoked aubergine raita

HOUSE BLACK DAHL \[\text{(GF)}\] \[\text{...}$9

NIMBU MASALA FRIES \[\text{(GF)}\] \[\text{...}$5

TOMATO KACHUMBER SALAD \[\text{(GF)}\] \[\text{...}$5

BREADS

BUTTER NAAN \[\text{(V)}\]

CHUTNEYS

Green chilli chutney
Smoky tomato chutney
Cucumber raita

DESSERT

TANDOORI PINEAPPLE \[\text{(GF)}\] \[\text{...}$10
Mango sorbet

SNAKS

BHAJI ONION RINGS \[\text{(GF)}\] \[\text{...}$7
Smoked aubergine raita

INDIAN PICKLE PLATE \[\text{(GF)}\] \[\text{...}$6
Seasonal vegetable, coriander seed

SMALL PLATES

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

CORONATION CHICKEN CAESAR SALAD \[\text{...}$12
Cucumber, avocado, romaine

CHICKPEA CHAAT \[\text{(V)}\] \[\text{...}$7
Pomegranate, green chilli

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

HOUSE OF TANDOOR CHICKEN \[\text{(GF)}\] \[\text{...}$18
Kashmiri chilli, yoghurt, lime

BLACK PEPPER CHICKEN TIKKA \[\text{(GF)}\] \[\text{...}$16
Crispy garlic, ginger, charred lemon

LASOONI PANEE TIKKA \[\text{(GF)}\] \[\text{...}$15
Onion, black pepper, fried garlic

BROCCOLI MALAI \[\text{(GF)}\] \[\text{...}$14
Smoky tomato chutney, almonds

CURRY

From delicate and zesty, to fiery and intense, all our curries are deeply flavoured and expertly spiced. There’s a curry out there for everyone - our knowledgeable servers are happy to guide you towards your perfect curry

OLD DELHI BUTTER CHICKEN \[\text{(GF)}\] \[\text{...}$21
Charcoal-smoked tomato

SAAG PANEE \[\text{(GF)}\] \[\text{...}$18
Kale, garlic, crispy chilli

OLD DELHI PANEE MAKHANI \[\text{(GF)}\] \[\text{...}$18
Smoked tomato, fenugreek

NAANS FROM THE TANDOOR

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

WHOLEWHEAT ROTI \[\text{(GF)}\] \[\text{...}$3

BONE MARROW NAAN \[\text{(GF)}\] \[\text{...}$5

CHILLI, GARLIC & CHEDDAR NAAN \[\text{(V)}\] \[\text{...}$5

SIDES

DEVICE THALI (all of the above) \[\text{...}$6

CHUTNEYS & SAUCES \[\text{...}$1 \text{each}

TOMATO & ONION KACHUMBER \[\text{(GF)}\] \[\text{...}$5

FRAGRANT BASMATI RICE \[\text{(GF)}\] \[\text{...}$4

NIMBU MASALA FRESH \[\text{(GF)}\] \[\text{...}$5

HOUSE BLACK DAHL \[\text{(GF)}\] \[\text{...}$5

SWEETS

Sweet eats and indulgent treats - our selection of Indian accented desserts are the perfect way to finish your meal.

CHUTNEY’S Thali (all of the above) \[\text{...}$6

TANDOORI PINEAPPLE \[\text{(GF)}\] \[\text{...}$7
Mango sorbet

NUTELLA NAAN \[\text{(V)}\] \[\text{...}$9
Coconut ice cream

ICE CREAM & SORBETS \[\text{(GF)}\] \[\text{...}$5
Mango, coconut, chocolate

@houseoftandoor_berlin

WELCOME TO OUR HOME!

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.