

APPETIZERS

MURGH (CHICKEN) LOLLIPOP

Spicy, marinated, and deep-fried bone-in chicken wings served with chili-garlic sauce. 8

CHILI MURGH (CHICKEN)

Boneless chicken marinated in yogurt and spices, fried and served with onions and peppers. 9

PAN-GRILLED CHICKEN WINGS

Steamy, pan-grilled chicken wings sautéed in your choice of spicy vindaloo sauce or mild butter sauce. 8

JHEENGA (SHRIMP) SAMOSA

Deep-fried shrimp and vegetables cooked in a crispy pastry shell and served with mint chutney. 7

65 MURGH / PANEER / GOBI / IDLI

Your choice of murgh (chicken), paneer (cheese), gobi (cauliflower), or idlis (rice cakes) in a spicy sauce and deep fried with curry leaves. Gobi/Idli 7 | Murgh/Paneer 8

TANDOORI FUSION SAMPLER

A sampling of Tandoori Fusion staples. Vegetable samosa, pan-grilled chicken wings, and onion pakoda. 11

BATATA VADA

Sweet potato cakes coated in Indian spices, battered, and deep-fried. 6

MASALA FRIES

Fries seasoned with a blend of chili powder, cumin, and coriander. Served with ketchup. 6

TORTILLA PAPDI CHAAT

Crisp fried tortilla topped with potatoes coated in yogurt, cilantro chutney, and tamarind chutney. 6

BHELPURI

A savory chaat made of puffed rice, vegetables, and a tangy tamarind sauce. 6

DID YOU KNOW?

India is called the Land of Spices. No country in the world produces as many varieties of spices as India.

SYMBOL KEY



Vegetarian



Very spicy



Chef's favorite



Vegan on request



Gluten free

APPETIZERS

ALOO (POTATO) TIKKI

Fried Indian potato cakes made with green chilies and green peas, topped with tamarind, cilantro chutney, and sweet yogurt sauce. 6

VEGETABLE SAMOSA

A vegetable blend in a crispy pastry shell. Served with mint chutney. 5

GOBI (CAULIFLOWER) MANCHURIAN

Batter-dipped, deep-fried cauliflower florets sautéed with onion, bell pepper, and garlic in a soy and chili sauce. 8

MIRCHI BAJJI

Deep-fried chili peppers topped with chaat masala. Served with mint chutney, lemon juice, and diced cilantro. 6

PAKODA

Marinated, lightly-spiced onion straws/chicken dipped in gram flour batter and deep fried. Onion 6 | Chicken 8

SAMOSA CHAAT

A vegetable blend in a crispy pastry shell served with sweet yogurt sauce and a tamarind cilantro chutney. 6

VEGETABLE ROLL

Crisp, deep-fried spring rolls stuffed with onion, carrot, bell pepper, and cabbage. 6

CUT MIRCHI

Double-fried chili peppers with onions and chaat masala. 7

VEGETABLE SAMPLER PLATTER

Combination of samosa, paneer (cheese) tikka, and pakoda. Served with a side of mint chutney. 11

PAANIPURI

Round, hollow puri fried crisp and filled with paani (flavored water). Served with a side of potato masala. 6

Gratuities: Your server relies on tips for his/her living. If you're happy with your service, please consider tipping generously. If something isn't quite right, please let us know so we can work to correct it. Thank you!

An 18% gratuity will automatically be added to parties of 8 or more.

Spice levels: Most Indian food by nature has some spice level, but be sure to ask your server about custom spice level options.

Food Allergy Warning: Our food may contain peanut, dairy, egg, or shellfish products. Please ask a server if you have any concerns.

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TANDOOR (CLAY OVEN)

All entrées served with jeera rice.

MURGH (CHICKEN) TANDOORI

Bone-in chicken marinated in yogurt and spices and roasted in a tandoor. Half 12 | Whole 17



 GF

LAMB CHOPS

Pasture-raised lamb seasoned with cilantro, ginger, garlic, yogurt, and spices. 24



 GF

SEEKH KEBAB

Indian-seasoned ground meat on skewers, cooked in a tandoor. Chicken 15 | Lamb 17

 V

PANCH PORAN PANEER (CHEESE) TIKKA

Paneer marinated in five spices and roasted in a tandoor. 12

 GF

CHICKEN TIKKA

Chicken marinated with hung yogurt (thick, creamy yogurt) and Indian spices, roasted in a tandoor. 15

 GF

MURGH (CHICKEN) MALAI TIKKA

Chicken marinated with cashew, cheese, cream, and cardamom, roasted in a tandoor. 15

 GF

TANDOORI PRAWNS

King-sized prawns marinated with hung yogurt (thick, creamy yogurt) and Indian spices, roasted in a tandoor. 20

FISH TIKKA ZAFRANI

Fish marinated with saffron, hung yogurt (thick, creamy yogurt), and Indian spices, roasted in a tandoor. 24

 GF

ACHARI CHICKEN TIKKA

Chicken marinated in pickled spices and yogurt, roasted in a tandoor. 15

TANDOORI TRIPLE PLAY

Combination of two pieces each of achari chicken or malai tikki, seekh kebab, and tandoori chicken. 24

DID YOU KNOW?

The majority of Tandoori Fusion's vegetables are sourced from local family farms.

SYMBOL KEY



Vegetarian



Very spicy



Chef's favorite



Vegan on request



Gluten free

LAMB & GOAT

All entrees served with jeera rice.

LAMB ROGAN JOSH

Kashmiri delicacy of lamb in fennel-flavored onion gravy. Can substitute goat. 14

BHUNA GOSHT (GOAT)

Popular goat specialty made with a mint-flavored onion and tomato gravy. Can substitute lamb. 14

GOSHT (GOAT) MALABAR

South Indian-style goat simmered in coconut milk tempered with mustard seeds and curry leaves.
Can substitute lamb. 14

LAMB VINDALOO

Lamb and potatoes cooked in a hot and spicy vinegar garlic sauce. 14

LAMB SAAG

Lamb cooked with fresh spinach and spices. 14

GOSHT (GOAT) GONGURA

A popular South Indian delicacy. Marinated goat cooked in a lightly-spiced onion gravy with kenaf leaves. 15

GOSHT (GOAT) CURRY

Braised goat cooked in a gravy of browned onions, tomato, ginger, yogurt, and garlic. 15

ANDHRA GOSHT (GOAT)

A spicy goat curry made with poppy seeds, lemon juice, and chilies. 13

LAMB JALFREZI

Lamb cooked with bell peppers and other vegetables in a tomato garlic sauce. 14

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FUSION

All entrées served with jeera rice.

VINDALOO SHEPHERD'S PIE

Marinated lamb and potatoes cooked in a hot and spicy vinegar garlic sauce and topped with mashed potatoes. Served with a side salad. 12

MURGH (CHICKEN) BUTTER POT PIE

Juicy chicken and vegetables in a tomato cream sauce with naan crust. Served with a side salad. 12



V

DOUBLE CHEESE MURGH (CHICKEN) TIKKA PIZZA

Marinated chicken, mozzarella cheese, peppers, and a robust tomato sauce on light and airy naan. Can substitute chicken for paneer (cheese). 12

MURGH (CHICKEN) BURGER

Finely-ground, seasoned chicken burger topped with tomato, onion, cilantro mayonnaise, and lettuce on hot naan. Served with masala fries. 12

V

GOBI (CAULIFLOWER) MANCHURIAN PASTA

Battered, deep-fried cauliflower florets, sautéed with bell peppers in a garlic chili sauce. Served over penne pasta. 10

SEAFOOD



GF

JHEENGA (SHRIMP) MANGO CURRY

Zesty, thick shrimp curry cooked with a mixture of mango and tomato sauce. 14

GF

JHEENGA (SHRIMP) MASALA

Seasoned shrimp cooked in a tomato and onion masala, garnished with coriander. 15



GF

GOAN FISH CURRY

Fish curry served in a delicious goan-style onion sauce with coconut milk. 14

CHEPALA (FISH) PULUSU

Fish seasoned with South Indian spices and cooked in tamarind sauce. 14

DID YOU KNOW?

Staple ingredients of Indian cuisine like potato, tomato, and chili don't have Indian origin. They were actually brought to India by the Portuguese.

SYMBOL KEY



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Chef's favorite



Vegan on request



Gluten free

CHICKEN

All entrées served with jeera rice.

MURGH (CHICKEN) TIKKA MASALA

Roasted chicken cooked in a creamy sauce and served with bell peppers. 12



MURGH (CHICKEN) KORMA

Chicken cooked in a mild cashew and yogurt sauce. 13



MURGH (CHICKEN) VINDALOO

Chicken and potatoes cooked in a hot and spicy vinegar garlic sauce. 13

MURGH (CHICKEN) BUTTER

A traditional, conservative Indian dish with roasted chicken cooked in a rich, buttery tomato sauce. 12

MURGH (CHICKEN) PALAK

Chicken cooked with fresh spinach in a garlic, onion, and tomato masala. 13

MURGH (CHICKEN) JALFREZI

Chicken with onions, peppers, and other vegetables in a chili tomato sauce. 13



ANDHRA KODI KURA

Chicken curry made with poppy seeds, lemon juice, chilies, and spices. 12

MURGH (CHICKEN) GONGURA

Marinated chicken cooked in a lightly-spiced onion gravy with kenaf leaves and spices. 14



MURGH (CHICKEN) CHETTINAD

Spicy curry with chicken, onion, and coconut. 12

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VEGETARIAN & VEGAN

All entrées served with jeera rice.



GF

V

MALAI KOFTA

Grated paneer (cheese) and vegetable dumplings in a rich, nutty cream sauce. 12

GF

V

PALAK PANEER (CHEESE)

Paneer (cheese) cooked in a mildly-spiced creamy spinach sauce. 11

GF

V

SHAHI PANEER (CHEESE)

Paneer (cheese) cooked in a tomato base infused with Indian spices. 12

GF

V

PANEER (CHEESE) MAKHANI

Paneer (cheese) prepared in a rich, buttery tomato sauce. 12

GF

V

ALOO (POTATO) GOBI (CAULIFLOWER)

Potatoes and cauliflower cooked in a mildly-spiced sauce. 10

GF

V

DAL TADKA

Lightly-tempered split lentils cooked in a smoky onion, ginger, garlic, and tomato masala. 9

GF

V

NAVRATAN KORMA

Mixed vegetables and fruits in an onion, nut, and yogurt sauce. 12

GF

V

ALOO (POTATO) VEGETABLE KURMA

A South Indian-style delicacy. Mixed vegetables and potatoes in an onion, tomato, and yogurt sauce. 12

DID YOU KNOW?

Tandoori Fusion custom blends our spices by hand with an imported stone grinder.

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VEGETARIAN & VEGAN

All entrées served with jeera rice.

PUNJABI CHANA (CHICKPEA) MASALA

Garbanzo beans cooked Punjabi style in a mild and tangy chickpea curry with a custom blend of spices and herbs. 10

DAL MAKHANI

Black lentils simmered on a low fire with tomato, ginger, and garlic. Finished with butter and cream. 10

CHOLEY BHATURA

Garbanzo beans cooked Punjabi style in a mild and tangy chickpea curry with a custom blend of spices and herbs. Served with bhatura (fried, leavened flatbread). 13

KADAI BHINDI (OKRA)

Fresh okra tossed with onion, tomato, bell pepper, and spices. 10

ADRAKI GOBI (CAULIFLOWER)

Cauliflower and ginger cooked with tomato, onion, and spices. 10

DONDAKAYA MASALA

Savory ivy gourds cooked in a spicy curry of vegetables, nuts, and sesame. 12

BAGARA BAINGAN / GUTHI VANKAYA

Eggplant cooked with traditional peanut, sesame, and curry sauce. 12

MIXED VEGETABLE CHETTIINAD

Flavorful, spicy curry prepared with vegetables, coconut and Indian spices. 12

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BIRYANI & RICE

MURGH (CHICKEN) DUM BIRYANI

Marinated, perfectly-spiced, bone-in chicken and rice slow cooked in a heavy steam. Accompanied with raita. 12

VEGETABLE BIRYANI

Pot-sealed basmati rice with aromatic vegetables, herbs, and spices. Accompanied with raita. 10

GOSHT (GOAT) DUM BIRYANI

Marinated goat slow cooked with rice in a heavy steam. Accompanied with raita. **Only available Friday-Sunday.** 14



ULAVACHARU MURGH (CHICKEN) BIRYANI

Marinated, perfectly-spiced bone-in chicken and rice slow cooked in a heavy steam.
Served with ulava (lentils, imported from India) gravy. 14

COCONUT RICE

South Indian rice flavored with coconut, curry leaves, and mustard seeds. 6

SAFFRON RICE

Basmati rice cooked with saffron. 4

PEAS PULAO

Basmati rice cooked with fresh green peas. 6

FRIED RICE

Pan-fried rice cooked in soy sauce with a mixture of cabbage, peas, carrots, and peppers.
Vegetable 8 | Egg 10 | Chicken 11

JEERA (CUMIN) RICE

Rice cooked with cumin. 3

UPMA

Thick Indian breakfast porridge made with cream of rice and vegetables. 4

DID YOU KNOW?

According to Indian Food Theory, there are only six flavors: sweet, salty, bitter, sour, astringent, and spicy.

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IDLI & VADA

V RICE IDLI

Three soft, fluffy breakfast cakes made with rice. Served with sambar and chutney. 5

V MEDU VADA

Three deep-fried lentil fritters. 6

V SABUDANA VADA

Delicious, fried fritters of tapioca pearls, potatoes, chilies, and peanuts, served with sweet yogurt sauce. 6

V BABAI IDLI

Steamed rice and lentil cakes served with ghee and chutney. 6

V MASALA VADA

Three deep-fried fritters made from chana (chickpea) dal and spices. 6

V PUNUGULU

A deep-fried treat made from a batter of rice, urad dal, and spices. Served with chutney. 6

V IDLI VADA

Two idli cakes and a crispy medu vada. Served with chutney. 6

V MYSORE BONDA

Fried dumplings made with flour, yogurt, and spices. Served with coconut chutney. 6

SOUPS

V TOMATO FENNEL

Fresh tomato reduction flavored with fennel. 3

V MULGHATTWANI

Fragrant soup made with lentils, carrots, and cilantro. 4

V SAMBAR

Lentil soup with carrots, squash, tomatoes, and onions. 4

CHICKEN SHORBA

Chicken in a coriander and garlic-flavored stock. 5

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DOSAS

Served with chutneys and sambar.

FRESHLY-MADE DOSAS

A large, thin pancake made from a mixture of rice and lentils.

Plain 7 | Ghee 8 | Egg 9 | Onion 8 | Potato Masala 8 | Cheese 8 | Potato & Spices Mysore Masala 9
Punjabi Chana (chickpeas) 8 | Chicken Kheema 10 | Guntar Karam (chili powder) 8

MLA PESARATTU UPMA

Dosa made with green lentils and stuffed with upma (thick rice porridge). 10

BEZAWADA PESARATTU

Dosa made with green lentil batter. 8

ONION PESARATTU

Dosa made of green lentil batter stuffed with diced onion. 9

UTTAPPAM

A thick dosa stuffed with a mix of onions, tomatoes, cilantro, coriander, and green chilies. 9

BREADS & NAANS

FRESHLY-MADE NAANS

Baked flatbread made in our tandoor oven. Plain 3 | Butter 3 | Garlic 4 | Keema Lamb 6
Garlic and Cilantro 4 | Peshawari 5 | Onion-stuffed 4 | Potato-stuffed 4 | Chili-stuffed 4
Combo (plain, butter, and garlic — no substitutions) 8

RAGGI MUDDA

A rich and savory cake made with finger millet, rice, and salt. 5

PURI

Deep-fried, whole-wheat flatbread. 4 With a side of potato masala curry. 8

TANDOORI ROTI

Whole-wheat bread baked in a tandoor oven. 2

DID YOU KNOW?

Tandoori Fusion has live music and a full service bar almost every Friday and Saturday night.

SYMBOL KEY

-  Vegetarian
-  Vegan on request
-  Very spicy
-  Gluten free
-  Chef's favorite

ACCOMPANIMENTS

SUBZI (VEGETABLE) RAITA

Yogurt with cucumber, carrot, onion, tomato, and roasted cumin. 2

PINEAPPLE RAITA

Pineapple-infused yogurt. 3

ROASTED PAPPADUM

Roasted Punjabi lentil crackers with crushed peppercorn and mint chutney. 2

MANGO CHUTNEY

Sweet mango preserves. 2

MIXED PICKLE

Spicy Indian mixed pickled vegetables. 2

KID'S MENU

LITTLE MALAI TIKKA

Kid's sized version of our Malai Tikka chicken. 5

LITTLE TENDERS

Chicken tenders with a mild Indian flare. 5

LITTLE FRIES

Traditional American fries. 3

MINI UTAPPAM

A thick dosa stuffed with a mix of onions, cilantro, and green chilies. 5

NUTELLA DOSA

Handmade dosa stuffed with a hazelnut chocolate spread. 5

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AFTER DINNER

V SHAHI TUKDA

Pan-fried bread topped with an aromatic, thick sweet cream and nuts. 4

RICE PUDDING

Caramelized basmati rice, nuts, and raisins in a sweet, milky pudding. 3

V GULAB JAMUN

Milk dumplings deep fried until golden brown and served in a sweet sugar syrup. 4

GF V SOOJI HALWA

A thick but light-tasting pudding topped with nuts. 3

GF V MANGO PUDDING

Sweet and smooth mango pudding made with egg, heavy cream, sugar, and mango pulp. 4

GF V SEMIYA PAYASAM

A sweet and creamy dessert of milk and vermicelli noodles topped with nuts and raisins. 3

GF V CARROT HALWA

Dessert made with carrots and milk, topped with nuts. 3

V KULFI

An Indian take on ice cream. Mango or Kesar Pista (pistachio). 6

V RASMALAI

Indian cottage cheese cooked in sugar syrup and dunked in sweet condensed milk. 4

COFFEE

Regular or decaf. 2

INDIAN COFFEE

No refills. 2

CHAI TEA

With milk. No refills. 2

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AUTHENTIC INDIAN CUISINE FARM TO TABLE



Tandoori Fusion was born out of a desire by Purna Veer, our founder, to bring the dishes of his home country, India, to his home of Louisville, Kentucky – with a little modern flare. We believe in a farm-to-table philosophy – with much of our produce coming straight from Purna’s farm, Veering Creek.

Simply put, we believe people should be able to eat well, eat local, and enjoy new flavors as well as familiar ones.

Situated on 90 acres of beautiful, rolling bluegrass, Veering Creek Farm is home to the largest hops yard in the Commonwealth of Kentucky. Our five-acre hops yard is currently growing over 5,000 hops plants and our vineyard boasts more than 5,000 vines. The vegetable garden and hoop houses provide fresh vegetables to Tandoori Fusion year-round, ensuring your dishes contain natural, authentic Indian vegetables, fruits, and herbs.

GLOSSARY

ALOO Potatoes	GOBI Cauliflower	MURGH Chicken
BHINDI Okra	GOSHT Goat	PANEER Cheese
CHANA Chickpea	JEERA Cumin	SUBZI Vegetable
CHEPALA Fish	JHEENGA Shrimp	

BAJJI Spicy Indian dish similar to a fritter.

BIRYANI A mixed rice dish that combines spices, vegetables, and meats. It’s an Indian delicacy!

CHUTNEY Sauce made of fruits or vegetables with vinegar, spices, and sugar.

GHEE Clarified butter. Ghee is prepared by simmering butter until the milk fats separate, leading to a nutty and aromatic flavor.

IDLI Savory rice cake made by steaming a batter consisting of fermented black lentils and rice.

KORMA Meat or vegetables served in a curry sauce consisting of yogurt, cream, garlic, ginger, coriander, garam masala, cumin, turmeric, and chili powder.

MAKHANI The Hindi word meaning “with butter” — most often associated with the popular rich, creamy dish made from butter and a combination of curry spices. Often served in the sauce is murgh (chicken), paneer (cheese), or dal (lentils).

MASALA A blend of spices used in Indian cuisine.

NAAN A pita-like flatbread baked in a tandoor oven.

PAKODA A gram (chickpea) flour-battered, tasty fried bite.

PANCH PORAN Five spices consisting of cumin, brown mustard, fenugreek, nigella, and fennel seeds.

TANDOOR A traditional clay oven used to cook a variety of authentic Indian dishes.

TIKKA A marinade of yogurt and aromatic spices (including coriander, cumin, garlic powder, paprika, garam masala, ginger, mint, and chili powder), often used on select cuts of meat before it’s cooked in the tandoor oven.

VADA Category of savory fried snacks. Different types can be described as fritters, cutlets, doughnuts, or dumplings.

VINDALOO Very spicy Indian curry dish. Yum!