




Tandoori
Cocina de la India

De la India a tu paladar



From the creators of the TABUN Restaurant, it came to Mercado del Río EL TANDOORI

The word Tandoori refers to a traditional oven in India where we make naan bread and where we prepare most of our dishes.

A delicious explosion of flavors with the perfect combination of vegetables, chickens and lambs made with the flavors and aromas of India. Our dishes are prepared to the minute and to your liking, so you can choose between strong or soft, spicy or not spicy flavors.

Come and live this magical experience in Mercado del Río.

Tandoori
From India to your plate

Lassi

Typical beverages of India based on yogurt

SWEET LASSI \$ 8.500

Mango

Traditional mango drink with spices and flavor from India

Strawberry

Traditional drink based on strawberry, spices, ginger, cardamom and mint

ACID LASSI \$ 8.500

Passion fruit

Exotic drink with Passion fruit and spicy flavor

Spicy

Indian spice drink with mint and salt

Lemonads

Peppermint / Passion fruit
Cherry / Lychee / Coconut \$ 7.900

Natural \$ 7.500

Naturale Juices

Mango / Strawberry / Passion fruit \$ 6.900

Exotic and refreshing drinks

Falude, persian drink \$ 9.900
Lemonade with rose water and rice paste

Rose milk \$ 11.900
ogurt, coconut milk, orange blossom water, mixed with rose water

Cold or hot drinks

Red fruits tea \$ 8.900
(Cold or hot)

Lemon tea with peppermint \$ 7.900
(Cold or hot)

Chai tea \$ 8.500
Soft mixture of milk, aromatic plants and seeds that provide anti-inflammatory and anti-oxidant benefits and help with cardiovascular problems





Entrance

Samosa of vegetables \$ 4.900

Hindu pastry stuffed with potatoes and vegetables

Chicken Samosa \$ 5.900

Hindu pastry stuffed with chicken

Pakora \$ 12.900

Crispy and golden cauliflower, classic from the streets of Bombay

Aloo gobi \$ 14.900

Potatoes with curry cauliflower with the touch of spices

Tandoori wings \$ 24.900

Spicy wings dipped in yogurt and spices made in the Tandoori

India Magical \$ 22.900

Shrimp in traditional massala sauce, with grated cheese, raisins and naan sticks



Aditions

House Potatoes \$ 12.900

Our unique and original potatoes dipped in sweet and sour sauce

Rice with vegetables and teriyaki made to the wok \$ 11.900

Basmati \$ 11.900

Long grain Indian rice

Salad \$ 5.000

Delicious Indian-style salad to accompany your dishes



Bakery

Naan \$5.500

Traditional Hindu yogurt-based bread

Naan with garlic \$ 6.000

Bathed in garlic butter

Naan with cheese \$ 10.000

Tandoori plates

(Includes 1 companion of your choice)

Vegetables kebab \$ 24.900
Mixed vegetables tandoori

Panner tikka \$ 26.900
Spiced Indian cheese cubes, tandoori grilled

Shrimp Tandoori \$ 49.900
Shrimp marinated with yogurt and Indian sauce made in tandoori accompanied by naan bread

Chicken tikka \$ 33.900
Spice-marinated boneless chicken cut, yogurt and Raitha roasted in tandoori to perfection

Lamb Tandoori \$ 39.900
Pieces of lamb made in tandoori and marinated with yogurt and spices

Curry plates

(Includes 1 companion of your choice)

Chicken butter \$ 29.900
Chicken nuggets marinated with spices in tomato sauce and butter

Tikka massala chicken \$ 34.900
Pieces of chicken breast marinated with Indian spices and heavy cream

Ellora massala \$ 34.900
Fish cuts sealed in onion, garlic and tomatoes marinated in Indian sauce

Al kadhai chicken \$ 27.900
Delicious and fine pieces of chicken marinated in spices, bathed in garam massala, cumin and tomato base, with a touch of caraway

Lamb vindaloo \$ 39.900
Pieces of lamb cooked over low heat, bathed in yogurt and spices





Combined

Tandoori mixed \$75.900

Mixed lamb, wings accompanied by pakoras, samosas, 2 types of potatoes, breaded cheese and Indian salad

Personal mixed \$35.900

Combination of lamb, wings, Indian pie, French fries and sweet and sour potatoes. Tempura cauliflower pakoras, crispy cheese cubes and house sauce

Curry mixed \$74.900 (For 2 persons)

4 Indian-style salads and garlic naan bread, 2 samosas (vegetables and chicken), kadhai chicken, lamb vindaloo tandoori and vegetable jalfrezi, accompanied by house potatoes and basmati rice

Tandoori mixed \$ 79.900 (Para 2 personas)

4 Indian-style salads and garlic naan bread, 2 samosas (vegetables and chicken), tandoori wings, chicken tikka and lamb tandoori accompanied by house potatoes and vegetable biryani rice

Platos vegetarianos

(Accompany the dish with an addition)

Mixed vegetarian \$64.900

Combination of croquettes in Indian sauce, vegetables sautéed in coconut milk and special preparation of marinated cheese in traditional sauce. Accompanied with 4 salads, 1 vegetable samosa, Indian mango sauce and garlic butter naan

Vegetable Jalfrezi \$25.900

Low-fat curry dish, zucchini, cauliflower, paprika and chickpeas

Malai kofta \$26.900

Mashed potato croquettes with cheese in a yogurt and tomato sauce, seasoned with spices

Golán \$ 26.900

Chickpeas with spinach in coconut milk and tomato

Panner butter massala \$28.900

Made in a tomato, tofu cheese, butter and cream based sauce that gives the sauce a smooth and creamy texture

Wrap

(Includes house potatoes)

Panner tikka wrap \$ 20.900

Tikka cheese with lettuce, onion, tomato, topped with curry cheese, wrapped in our naan bread and our house sauce to spread

Chicken tikka wrap \$ 24.900

Chicken tikka with lettuce, onion, tomato, topped with curry cheese, wrapped in our naan bread and our house sauce to spread

Lamb tikka wrap \$ 29.900

Lamb tikka with lettuce, onion, tomato, topped with curry cheese, wrapped in our naan bread and our house sauce to spread

Hindu veggie

Biryani rice \$ 34.900

Indian style fine grains of rice mixed with vegetables, chicken and lamb

Hindu brugol \$ 34.900

Mix of vegetables and chickpeas, sautéed in coconut milk and slices of lamb and chicken, marinated in the Indian style

Fresh mango salad \$ 18.900

Mix of lettuce, cherry tomato, mango, strawberry and onion. Bathed in honey and cardamom syrup

Desserts

Delhi fussion \$ 16.900

Combination of vanilla ice cream with gulan and cardamom croquettes

Carrot gajar \$ 17.900

Pasta with grated carrot, nuts, milk and sugar flavored with cardamom





Young wines

Trapiche
Merlot

cup half bottle

\$ 14.900 \$ 65.900

Cousiño Macul don Luis
Cabernet Sauvig

\$ 14.900 \$ 39.000 \$ 65.900

Cousiño Macul don Luis
Sauvignon Blanc

\$ 14.900 \$ 39.000 \$ 69.000

Castillo Molina
Chardonnay

\$ 15.900 \$ 89.000

Reserve Wines

Las Moras reserva
Malbec

\$ 79.000

Castillo Molina
Cabernet Sauvig

\$ 36.000 \$ 89.000

Trapiche Broquel
Malbec

\$ 114.900

Sangria

cup half jug

Sangria
Diversity of fruits marinated with rum
and a mixture of wine

\$ 12.000 \$ 33.000 \$ 60.000

Sangría hindu style
Flavored Indian Sangria

\$ 13.500 \$ 36.000 \$ 70.000



Cocktails

Taj Mahal \$25.900

Pieces of fruit with gin, tonic water, cardamom, mint and blue curaçao

Pineapple and Ginger Mojito \$23.900

One of the variations of the classic Cuban mojito, perfect for summer afternoons.

Vodka, peppermint, lemon juice, homemade syrup

**Green apple margarita
cherry / traditional** \$23.900

Indian-style pina colada \$28.900

Rich cocktail with Hindu notes and a touch of orange blossom water to highlight the flavors. Cardamom, cloves, a touch of orange blossom water, pineapple, heavy cream and coconut milk

International Beers



Mexican beer recognized worldwide as an icon of relaxation and refreshment. Presented in its exclusive transparent bottle, always crowned with a slice of lemon

\$8.900



Authentic American lager. Made with the finest ingredients and an exclusive wood maturation process, generating a balanced flavor, very refreshing and with a quick finish

\$8.000



Sophisticated lager of European origin with more than 600 years of brewing tradition. Characterized by a subtle bitterness. Served at your exclusive crystal chalice

\$9.000



Craft beers made in small quantities, with ingredients from the best crops in the world. Cajicá Miel / Monserrate Roja / Chapinero Porter

\$8.000

Heineken \$7.900

National Beers

Águila Normal / Light / zero \$5.900

Club Colombia golden / red \$6.900

Sodas

Gaseosa Postobon \$4.500

Soda water / water \$5.000

Flavored sodas \$6.900

Red Fruits / Mint / Passion Fruit / Lychee
Lemon / Pepper





Tandoori
Cocina de la India

De la India a tu paladar

www.eltandoori.com

 @RestauranteEITandoori  @EITandoori