

SOUP AND SALAD

TOMATO SOUP (RASAM) D V G N 5
Tamarind and tomato based tangy hot herbal soup.

MUSHROOM SOUP N 5
Cream of mushroom and spices.

HOUSE SALAD 6

APPETIZERS (VEG)

VEG SAMOSA (2) D V N 5
Deep-fried pastry pockets stuffed with potatoes, green peas and spices.

VEG SPRING ROLLS (5) D V N 5
Spring rolls stuffed with flavorful minced vegetables and deep-fried.

PAKODA D V G N 6
SPINACH/ MIRCHI / ONION/ POTATO
A crispy fried snack made from lentil flour and spices.

GOBI 65 D V N 11
Crunchy fried snack made with cauliflower.

MEDHU VADA (3) D V G N 6
Savory fried snack made with lentils.

ALOO BONDA (4) D V G 7
Spiced mashed potatoes dipped in chickpea flour.

APPETIZERS (NON-VEG)

KODI VEPPUDU G 15
Our signature semi dry chicken dish made with perfect blend of spices.

GUNTUR CHICKEN FRY G N 15
Popular Andhra Spicy Fried Chicken.

CHICKEN 65 N 15
Seasoned fried chicken cubes.



555 CHICKEN 15
Spicy blend of fried bite sized boneless chicken.

CHICKEN MAJESTIC 15
Crispy chicken tossed with TG house sauce.

APOLLO FISH 16
Fried fish tossed with TG special sauce.

MADRAS FISH FRY D N 16
Marinated fish fried with TG special spices.

EGG BONDA (4) D G 8
Spiced boiled egg dipped in chickpea flour.

LAMB SUKKA G 18
Lamb sauteed with peppers, chilies and spices.

TANDOOR

All tandoori dishes are marinated in a spicy sauce & cooked on a skewer in tandoori clay oven.

PANEER KEBAB (DRY) G N 16

MURGH KEBAB (CHICKEN) G N 16

TANDOORI CHICKEN G N 16

LAMB SHEEKH KEBAB G N 17

MALAI KEBAB G N 17

MIXED TANDOORI PLATTER G N 22

UTHAPPAM

Savory rice pan cake, served with sambar and chutneys.

PLAIN D G V N 12

ONION D G V N 14

MIX VEG D G V N 15
(Onion, tomato & carrot)

IDLI (3) D G V N 9
Soft and fluffy steamed cake made with fermented rice and lentils, served with sambar and chutneys.



DVGN D - Dairy free V - Vegan G - Gluten free N - Nuts free



RESTAURANT MENU



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918-893-2450 | WWW.TANDOORIGUYSBA.COM
FOLLOW US ON   @TANDOORIGUYS 
SUN-THURS > 11:00 a.m. - 9:00 p.m. FRI-SAT > 11:00 a.m. - 10:00 p.m.
MON > CLOSED

DOSA

Traditional south indian crispy savory crep, served with sambar and chutneys.

PLAIN D G V N	12
GHEE PAPER ROAST G N	13
CHEESE G N	14
ONION D G V N	14
GHEE PODI G N	14
MASALA D G V	14
EGG D G N	15
MYSORE MASALA D G V	15
RAVA D V N	15
ONION RAVA D V N	16
ONION RAVA MASALA D V	17
KARI DOSA (CHICKEN) D G N	17



BREAD

NAAN - BUTTER **3** / GARLIC **4** / BULLET **4** / CHEESE **4**

Indian pita bread baked in a clay oven.

KULCHA - ONION **4** / PANEER **6** / KASHMIRI **6**

Indian stuffed bread.

PAROTTA(2) **5**

South indian layered bread.

TANDOORI ROTI **3**

Wheat bread.

KIDS MENU

CHICKEN NUGGETS & FRIES **7**

CHEESE NAAN **4**

ENTREES

Served with rice.

	Regular	Large		Regular	Large
VEG	15	25	LAMB	18	30
PANEER	16	26	FISH	18	30
CHICKEN	16	26	SHRIMP	18	30
BEEF	17	28			

TIKKA MASALA **G N** - PANEER /CHICKEN/LAMB /TOFU **V** /VEG **V**

Your choice of protein in rich buttery sauce.

KADAI MASALA **G N** - PANEER /CHICKEN / BEEF MEAT BALLS /LAMB /FISH / SHRIMP

Smoky dish made with kadai spices.



VINDALOO **D G N** - CHICKEN(Bone in) / SHRIMP / BEEF MEAT BALLS /LAMB /FISH

Chef's special signature dish cooked in spicy tangy sauce with potatoes.

KARAHI **G N** - CHICKEN(Bone in) / LAMB /BEEF MEAT BALLS

Popular Pakistani dish made with tomatoes, ginger and spices.

KORMA **G N** - VEG / CHICKEN / LAMB / BEEF MEAT BALLS / SHRIMP

Rich and creamy sauce made with onion, garlic and ginger.

PEPPER FRY **D G N** - EGG / MUSHROOM / CHICKEN / LAMB / SHRIMP / MUSHROOM **V**

Hot and spicy south indian dish made with ground pepper.

SAAG **G N** - PANEER / CHICKEN / BEEF MEAT BALLS / LAMB

Indian dish made with blend of spinach and house special sauce.

CHILLI **N** - PANEER / CHICKEN / BEEF MEAT BALLS / SHRIMP / FISH

Hot and spicy dish made with our in house chilli sauce.

CHETTINAD **G N** - PANEER /CHICKEN(Bone in) /BEEF MEAT BALLS /LAMB /FISH / SHRIMP /TOFU **V** / MUSHROOM **V**

Fiery curry made with authentic traditional spices from south india.

NILGIRI **D G N** - PANEER **G N** /CHICKEN(Bone in) / BEEF MEAT BALLS /LAMB

A flavorful dish made with coconut, cilantro, mint and spices.

ACHARI **G N** - PANEER / CHICKEN(Bone in) /LAMB

A North Indian dish made with aromatic spices and pickling flavors.

GONGURA **D G N** - CHICKEN(Bone in) / LAMB / SHRIMP

Popular Andhra dish made with blend of fresh gongura leaves and house special sauce.

METHI CHICKEN(Bone in) **D G N**

Chicken cooked with fenugreek leaves in a spicy ginger garlic sauce.

MALAI KOFTA KORMA **G**

Dumplings of fresh cheese and vegetables cooked in a rich creamy sauce.



MATAR PANEER **G N**

North Indian dish made with paneer, peas and spices.

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GOBI MANCHURIAN **D V N**

Crispy cauliflower tossed in ginger garlic sauce.

DAL TADKA **D G V N**

Lentils cooked with onions, tomatoes and spices.

CHANNA MASALA **D G V N**

Garbanzo beans cooked with Indian spices and tomato-onion sauce.

BAGARA BAINGAN **D G V N**

Eggplant cooked in peanut sauce.

ALOO GOBI **D G V N**

Indian dish made with potatoes, cauliflower and spices.

BHINDI MASALA **D G V N**

North indian dish made of stir-fried okra and spices.

CABBAGE THORAN **D G V N**

Stir fried cabbage.

RICE AND NOODLES **G**

HYDERABADI BIRYANI -VEG **14** / EGG **15** / PANEER **15** / CHICKEN **16** / LAMB **18**

Aromatic basmati rice with traditional biryani spices.

NOODLES **N** - VEG **14** / EGG **15** / CHICKEN **16**

FRIED RICE - VEG **14** / EGG **15** / PANEER **15** / CHICKEN **16**

Str - fried rice

DESSERTS

GULAB JAMUN

A pastry ball soaked in sweet syrup.

5

RASAMALAI

Patties of fresh homemade cheese in sweetened milk served chilled.

6

RICE KHEER

Traditional Indian rice pudding.

4

MANGO CUSTARD **G N**

A delicious fruity dessert.

4

FRUIT HALWA

Dessert made with semolina, fruits, ghee, sugar and saffron.

4

FALOODA

A refreshing layered dessert made with rose syrup, sweet basil seeds, silky vermicelli, milk and ice cream.

8



SIDES

RAITA

4

EXTRA SAMBAR

2