




TANDOOR INDIAN RESTAURANT

 WWW.TANDOORINDIANRESTAURANT.ID

 [tandoorindianrestaurantubud](https://www.instagram.com/tandoorindianrestaurantubud)

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Jl. Subak Sok Wayah, Ubud, Kecamatan Ubud, Kabupaten Gianyar, Bali 80571



*All the price are in Indonesian rupiah and
are subject to a 10% Government tax and 5% Service Charge*

Welcome to Tandoor Indian Restaurant

Nestled in the heart of Ubud, just 150 meters from Ubud Palace and 100 meters from the Act Market, Tandoor Indian Restaurant is your gateway to the rich and diverse flavors of India. With a seating capacity of 60 guests, we offer a delightful dining experience that combines authentic Indian cuisine, a warm atmosphere, and beautiful surroundings featuring a swimming pool and outdoor seating.

A Culinary Experience Like No Other

At Tandoor, we take pride in serving a wide variety of dishes to cater to all tastes and preferences. From vegetarian and non-vegetarian options to Jain and Halal-friendly meals, our menu is crafted to suit every guest. You can even customize your dishes to your liking, ensuring a meal tailored just for you.

Perfect for Any Occasion

Whether you're planning a cozy dinner, a group buffet, a birthday celebration, or even a bachelor party, we're here to make your moments special. Our team is dedicated to providing excellent service for every occasion.

Convenient Location and Amenities

We're conveniently located with parking available for both two-wheelers and four-wheelers, making it easy for you to visit. Our serene setting, complete with a swimming pool, creates the perfect atmosphere to enjoy a meal with family and friends.

The Flavors of India in Ubud

Explore our tandoor-cooked specialties, aromatic curries, and freshly baked naan. Every dish is infused with the vibrant spices of India, bringing the true essence of Indian cuisine to the heart of Ubud.

Join us for an unforgettable dining experience, where authentic flavors meet a welcoming ambiance.

SOUP

Khow Suey Soup

Mixed Western Vegetables and Noodles with Coconut Flavor Soup

59k

Minestrone Ai Pesto

Tomato And Fresh Vegetables with Pasta, Finished with Pesto And Parmesan Cheese.

59k

Chicken Corn Soup

Chicken Clear Broths and Buttery Sweet Corn Soup with Herbs and Spices

59k

Tomato Basil Shorba

Mix of Indian & Western tomato soup flavored with fresh basil leaves

45k

Cream of Tomato Soup

Western flavored served with bread croutons

45k

Mushroom Soup

Seasonal mushroom-Fresh herbs and cream

49k

Sweet Corn Soup

Brothy and Buttery sweet Kernel corn soup with spices and herbs

45k

Hot & Sour Soup

Mix versions of Indian and Chinese soup of your choice:

Vegetable

45k

Chicken

47k

Prawn

49k

SALAD

Tomato and Cucumber Salad

Picked In Fresh Gardens Tomato and Cucumber, After Round Sliced

39k

Healthy Sprout Salad

Sprout Beans, Freshly Chopped Onion, Tomato and Cucumber, Crushed Black Peppers with Salt and Lime Dressing.

59k

Kachumbar Salad

A Cubed Cut Vegetables, Onion, Tomato And Cucumber, Carrot And Chopped Coriander Leaves With Salt And Lime Dressing.

49k

Chickpeas Salad

Boiled Chickpeas, Freshly Chopped Onion, Tomato and Cucumber with Salt and Lime Dressing.

59k

Onion Salad

Onion slices, green chilli, lime

15K

Green Salad

The all-time favorite salad combination of onion, cucumber, tomato and Carrot

39K



APPETIZER

Veg Samosa	60k
Pastry filled with potato, green peas, and Indian spices and deep fry	
Chicken Samosa	66k
Pastry filled with chicken keema, green peas, and Indian spices and deep fry	
Mix Veg Fitters	66k
Onion, potato, Capsicum, Gram flour, Indian spices served with mint chutney	
Panner Fitters	66k
Cottage cheese slices, gram flour, Indian spices served with mint chutney	
Onion Bhajiya	45k
South Indian style, curry leaves, and spices mixed with rice powder or gram flour and deep fry	
Monsoon Peanut Masala	66k
Fried peanuts, Chop tomato, onion Indian spices	
Masala Papad	36k
Tasty snack of crisp fried papads topped with a masala filing of onions, tomatoes & spices	
Plain Papad (Roasted / Fried) 2pcs	30k
Plain Omelette	36k
Massala Omelette	39k
French Fries	39k



CHAAT

Samosa Chaat	69K
Indian Desi Street style samosa with creamy yogurt and chutneys	
Channa Chaat	59K
A delicious snack made with boiled chickpeas, onions, tomatoes and spices	
Tangy Potato Papdi Chaat	49K
Refined flour chips , potato, creamy yogurt & chutneys	
Sev Puri (6 pcs)	49K
Crispy flat pastry, topped with flavourful herbs, veggies, potato & sev (gram flour noodles)	

VEG STARTER

Dahi Ki Shole Kabab

Cottage Cheese and Bell Pepper, Marinated Fresh Yogurt and Seasoned Indian Spices. Made Patties and Bread Gums Coated To Deep Fry

89k



Crispy Corn Kabab

Corn And Potato Smash Together With Seasoned Indian Spices. Made Patties Topping Crispy Corn Flakes to Deep Fried

89k



Cheese Ball

Freshly Grated Cottage Cheese Alone With Cheddar Cheese and Seasoned Indian Spices. Made A Ball Shapes And Bread Gums Coated To Deep Fry.

99k

Cigar Cheese Roll

Freshly Grated Cottage Cheese With Cheddar Cheese And Bell Pepper, Marinated Indian And Italian Spices. Roll Typed Shapes And Bread Gums Coated To Deep Fry.

99k

Mint Paneer Tikka

Juicy chunks of Indian Cottage cheese marinated in homemade mint paste and grilled to perfection

99k



Paneer Tikka

Cottage cheese marinated in spices & grilled in a tandoor oven

99k

Paneer Tikka Malai

Juicy chunks of Indian Cottage cheese marinated in homemade cream paste and grilled to perfection

99k

Tandoori Malai Broccoli

Grilled broccoli, indian spices, creamy marinated

99k



Tandoori Mushroom

Grilled mushroom, indian spices, tandoori marinated

89k

Hara Bhara Kebab

Vegetables, spinach patties , Indian spices, and deep-fried

69k

Beetroot Kebab

Made with fried beetroot patties and aromatic spices

69k



Mushroom Salt & Pepper

Fried mushroom with bell pepper and black pepper

69k

Cauliflower Salt & Pepper

Fried Cauliflower with bell pepper and black pepper

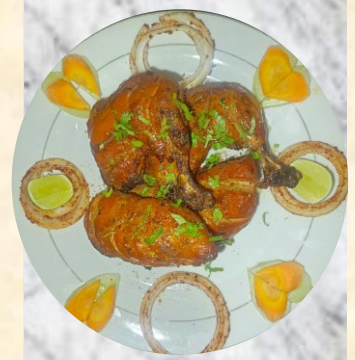
69k

NON VEG STARTER

Reshmi Kabab

Boneless Chickens Marinated Yoghurt and Indian Aromatic Spices, Cooked In Classic Tandoori Charcoal Oven

99k



Pepper Chicken

Boneless Chickens With Onion And Tomato Seasoned In South Indian Whole Grant Masala. Cooking In Whole Crushed Black Pepper

99k

Achhari Chicken Tikka

Boneless chicken – marinated with Indian spices & grilled in a Tandoor oven and served with mint chutney

99k



Murgh Malai Tikka

Boneless breast chicken marinated with cheese, cashew paste, yogurt, and Indian spices grilled in a Tandoor oven

99k

Murgh Mint Basil Tikka

Boneless chicken marinated with mint basil-flavored, Indian spices grilled in a Tandoor oven

99k



Tandoori Murugh

Boneless chicken marinated with mint basil-flavored, Indian spices grilled in a Tandoor oven

Full / Half - 119/89k



Gilafi Chicken Seekh Kebab

Minced Chicken Mixed with Indian spices Chopped onion, tomato, capsicum, wrapped over grilled in Tandoor oven

99k

Chicken 65

Chicken chunks marinated with southern spices and deep fried and served with mint chutney

99k



Mutton Seekh Kebab

Minced mutton mixed with Indian spices chopped onion, tomato, and capsicum, wrapped over grilled in a Tandoor oven

129k

Pepper Prawn

Prawn, black pepper

129k

Fish Tikka

Boneless fish marinated with yogurt and Indian spices

99k



Amritsari Fish Fry

Boneless fish, carom seed, gram flour, deep fry

99k

Fish Pakora

Boneless fish, carom seed, gram flour, Indian spices

99k

VEG INDIAN CURRY

Bhindi Masala

Ladyfinger, Onion, Tomato

89k



Bindi Do Pyaza

Tomato, Onion Gravy

89k



Vegetable Kofta Curry

Mix vegetables balls curry with the choice of choice of spinach gravy/ Tomato gravy/ Onion tomato gravy

89k

Veg Kasoori Handi

Fenugreek (Methi) and Spinach gravy, Onion Tomato, Indian spices

89k



Lahsooni Corn Palak

Spinach, Boiled Corn, Indian spices

89k



Kadai Mushroom

Button Mushroom, Kadai Spices, Onion Tomato Gravy

89k

Palak Mushroom

Mushroom, Indian Spices, Spinach gravy

89k

Mushroom Mutter

Button Mushroom, Green peas, Indian spices, Onion Tomato gravy

89k



Makai Mushroom

Mushroom and Corn, Onion Tomato gravy, Indian spices

89k

Kadai Chooley

Chickpeas in Kadai massala with Tomato onion gravy

89k

VEG INDIAN CURRY

Suzhi Melonie

Spinach Gravy Mixed With Onion Tomato Gravy, Added Indian Spices With Mixed Vegetables.

89k



Veg Jalfrezi

Mix Vegetables and Bell Pepper with Tamarind Sauce, Indian Spices with Onion Tomato Semi Gravy

89k



Cheese Butter Masala

Onion Tomato Gravy, Taste of Salty and Milky Flavor with Indian Spices.

99k

Kaju Masala

Onion Tomato Gravy, Cashew Nut Paste and Fried Cashew Nuts With Indian Spices.

129k



Gobi Adraki

Cauliflower and Onion Tomato Gravy with Indian Spices.

89k

Chooley Masala

Chickpeas in Panjabi homemade curry

89k

Mix Veg Dry

Indian mix Vegetables cooked in Onion tomato semi-dry gravy

89k



Malai Kofta

Deep fried cottage cheese ball with dry nuts stuffed, served with rich creamy cashew nut gravy

89k

Mix Veg Chettinad

Assorted Vegetable, Southern spices chettinad massala

89k



PANEER

Paneer Butter Masala

Clay oven-roasted and shredded paneer tempered with heavy butter and cream

95k

Paneer Makhani

Traditionally made tender cubes of indian cottage cheese cooked in rich creamy tomato gravy

95k

Paneer Tikka Masala

Marinate of clay oven cotage cheese with indian spices, green capsium and tomato gravy

95k

Kadai Panner

Cottage Cheese cooked in onion and bell paper, topped with kadai roasted masala to give the unique flavour

89k

Mutter Panner

Clay oven-roasted and shredded paneer tempered with heavy butter and cream

89k

Palak Panner

Indian cottage cheese in the smooth creamy spinach gravy

89k

Methi Malai Panner

Indian cheese cottage in the creamy, mildly sweet gravy with hints of bitterness from methi leaves

Paneer Labadar

Cottage cheese cubes in a creamy, mildly tangy, and faintly sweet gravy

95k

Paneer Corn

Cottage cheese and corn in tomato onion-based gravy, spiced with garam masala

95k

Paneer Kalimerch

Paneer cubes tossed in creamy sauce Flavoured with ground black pepper

95k

Panner Khurchan

Cottage cheese, bell pepper with onion and cashew gravy

89k



ALOO

Jeera Aloo

North Indian dish of potato and cumin seeds

79k

Methi Palak Aloo

Potato and spinach flavoured with Fenugreek and spices

79k

Hing (Asafoetida) Dhaniya Aloo

Stir-fried semi-gravy potato with aromatic Indian masala, hing and coriander leaves

79k

Aloo Panchtara

Semi gravy pan-fried potato and with 5 kinds of whole seeds

79k

Aloo Gobi

A classic vegetarian dish of stir fried potato and cauliflower

79k

Aloo Chutney wala

Potato cooked with a tangy, spicy and flavourful mint

79k

DAL

Dal Khichdi

A simple and healthy dish made with lentils and steamed rice, a load of ghee, cumin seeds

69k

Dal Tadka

Dhaba style lentil tempered with indian spices

69k

Dal Fry

Dal cooked with onion, Tomato and indian spices

69k

Dal Makhani

traditional Delhi-style split black lentil tempered with heavy butter and cream

69k

Mix Dal

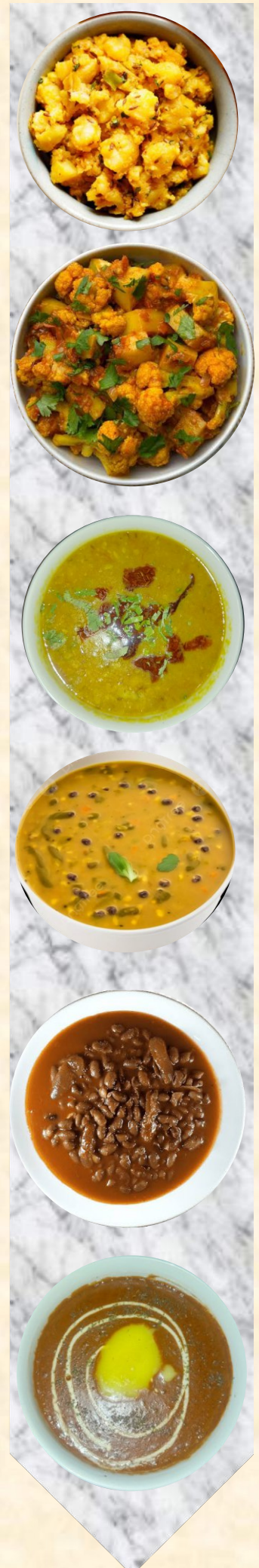
Chef's special three types of lentils cooked in Indian spices

69k

Rajmaha Rasila

Boiled red kidney bean, Onion Tomato, Indian spices

69k



NON VEG INDIAN CURRY

EGG

Egg Masala

79k

A popular dish from north Indian, 2 boiled egg, onion tomato masala

Egg Curry

79k

Boiled egg 2, indian spices, Onion tomato gravy

Egg Bhurji

79k

Scrambled eggs, chop onion tomato and Indian spices

CHICKEN

Butter Chicken

99k

Classic North Indian chicken recipe, cream, butter, tomato gravy

Chicken Korma

99k

Boneless chicken, creamy cashew gravy, Indian Spices

Chicken Tikka Masala

99k

Roasted chicken, capsicum, onion tomato gravy

Kadai Chicken

99k

Spicy chicken, Capsicum, Onion, Tomato Gravy

Panjabi Murgh Saagwala

99k

Spinach, Cream, Chicken, Indian spices

Methi Murgh Kalimerch

99k

Chicken, pepper, Fenugreek leaves

Chicken Chettinad

99k

Classic South Indian chicken recipe, Chettinad spices

Madrasi Chicken Curry

99k

Homemade chicken curry, southern spices, curry leaves

Andra Chicken Curry

99k

Spicy and flavour full chicken currtty unique flavour from the freshly roasted spice mixed

Methi Malai Murugh Kalimerch

99k

Boneless Chicken with Cashew Nut Gravy, Cream, Black Pepper and Indian Spices.

Murugh Makhani

99k

Boneless Chicken with Tomato Gravy, Cashew Nut Paste, Honey and Indian Spices

Chicken Bhuna Masala

99k

Boneless Chicken with Indian Whole Grant Masala and Onion Tomato Semi Gravy



MUTTON

Mutton Pepper Masala

Tender lamb cooked with freshly ground black peppers and spices

119k

Mutton Rogan Josh

A signature preparation of mutton cooked with onion, special indian spices

119k

Mutton Curry

Classic homemade lamb curry, Indian spices

119k

Mutton Masala

Boneless chunks of Indian spices, onion tomato masala

119k

Kadai Mutton

Spicy mutton, capsium, onion, tomato, kadai masala

119k

Mutton Saagwala

Mutton chunks with smooth creamy spinach gravy

119k

FISH

Fish Curry

Boneless fish with mustard paste onion tomato gravy

119k

Fish Kolapuri

Boneless fish, south indian tadka, coconut flavour, indian spices

119k

Fish Goan Curry

Semi spices coconut milk curry cooked with sweetness of the onion amchur flavour

119k

Fish Methi Curry

Fish, Fenugreek leaves, Onion Gravy

119k

PRAWN

Kadai Jheenga

Prawns, Kadai masala, Onion Tomato

119k

Butter Prawns

Prawns cooked with cream, butter, and tomato gravy

119k



RICE

White Basmati Rice

Long-grained aromatic Indian rice

45k

Jeera Rice

Steamed Basmati rice tossed with cumin seed (Jeera)

59k

Choice of Flavoured Rice Puloo

Saffron/Green Peas / Vegetables/Roasted cumin seed (Bhunna Jeera)/Mint

59k

Kashmiri Puloo

Basmati rice with dry fruits and Nuts

59k



BIRYANI

Biryani Is Originate In Persia (Now Iran) To South Asia. In Northern India 15th Centurys.After in India All the Region Biryani is Famous in Different Types of Various Spices with Meat and Vegetables.

In Our Restaurant Biryani Made with Aromatic Selected Basmati Rice and Some Meats, Sea Foods, Egg, Paneer and Vegetables. Marinade with Indian spices with Masalas cooked in flavored rice

Dear Guest on your touch love taste is veg or non/veg. Choose Your Biryani in our menu

Vegetable Biryani 75k

Egg Biryani 79k

Chicken Biryani 89k

Mutton Biryani 119k

Prawn Biryani 119k

Fish Biryani 119k

Chicken 65 Biryani 119k

Paneer Biryani 119k

- Raita served with biryani is complimentary. Extra raita available at an additional cost
- Biryani is recommended for those who enjoy a bit of spice. For guests who prefer something milder, we suggest trying our fried rice or pulao options.

INDIAN BREADS

NAAN

Naan is thick Breads Are Made with All Purpose Refined Flour, Cooked in Classic Tandoori Oven

Plain	25k
Butter	29k
Butter Garlic	29k
Plain Garlic	29k
Garlic Chili	29k
Cheese	35K
Cheese Garlic	39k
Cheese Chili	39k

CHAPATI

Chapati is a Thin Breads Are Made with Whole Wheat Grant Flour, Cooked in Tawa Pan. In India Some Other Names (Fulka, Tawa Roti)

Plain	25k
Butter	29k

TANDOOR ROTI

Tandoori roti's is a Thin Breads Are Made with Whole Wheat Grant Flour, Cooked in Classic Tandoori Charcoal Oven

Plain	27K
Butter	29k

KULCHA

Kulcha's is thick Breads Are Made with All Purpose Refined Flour, Cooked in Classic Tandoori Oven and tawa pan. Even Kulcha's can make stuffed different vegetables and spices inside

Plain	29k
Plain Garlic	29k
Butter	29k
Butter Garlic	29k
Potato	29k
Paneer	29k
Onion	29k
Mix Vegetables	29k

MISSI ROTI 29k

Missi roti is a Thick Breads Are Made with Bengal gram dal Flour, Cooked in Classic Tandoori Charcoal Oven

MALABAR PARATHA

Malabar Paratha is a Thick layered crunchy soft Breads Are Made with All Purpose Refined Flour, Cooked in tawa pan it is famous in southern part India

WHEAT PARATHA'S

Wheat Paratha is a Thick layered crunchy soft Breads Are Made with Whole Wheat Grant Flour. Cooked in Classic Tandoori Charcoal Oven it is famous in northern part India

Lachha	29k
Pudina Mint	29K
Masala Mirchi Chili	29k
Methi Fenugreek Leves	29k
Potato	29k
Paneer	29k
Onion	29k
Mix Vegetables	29k

POORI 19k

Poori is buffed fried bread are Made with Whole Wheat Grant Flour this popular in India is an breakfast bread

BHATURA 29k

Bhatura is buffed fried bread are Made with All Purpose Refined Flour this popular in India is an breakfast



Please note: Our chats, samosa, bread, fitters, pappad, and bhajiyas are all made with flour coatings and are not suitable for gluten-free diets.

CHINESE

Honey Chilli Potato	60k
Chilli Chicken	90k
Chili Paneer	90k
Veg Fried Rice	69k
Egg Fried Rice	79k
Chicken Fried Rice	89k

NOODLES

Veg Noodles	69k
Egg Noodles	79k
Chicken Noodles	89k
Haka Noodles	69k, 79k, 89k
Veg, Egg, Chicken	
Schezwan Noodles	69k, 79k, 89k
Veg, Egg, Chicken	
Garlic Noodles	69k, 79k, 89k
Veg, Egg, Chicken	



PASTA

	Veg	Chicken
Alfredo Pasta Cream and Permesan cheese	89k	99k
Arrabiata Sauce Pasta Chunky tomatoes sauce, Sundried tomatoes	89k	99k
Pesto Sauce Pasta Sweet Basil, Olive oil	89k	99k
Salsa Rosa Sauce Pasta Blend of tomato concassa & bechamel sauce	89k	99k

RAITA

Plain yogurt	33k
Cucumber Raita	39k
Mix Veg Raita	39k
Boondi Raita	39k
Onion Raita	39k
Tomato Raita	39k



DESSERT

Gulab Jamun

A Famous Indian Sweet It Is a Fried Dough Balls That Are Soaked In Sticky Sugar Syrup. We Served 2 pieces of hot Gulab Jamun

55k

Gulab Jamun with Ice Cream

2 Pieces of Fried Dough Balls That Are Soaked In Sticky Sugar Syrup With One Scoop of Vanilla Ice Cream

65k

Rasgulla

Milk Is Curdled and Drained Of Make Balls Are Soaked In Sticky Sugar Syrup. We Served 2 Pieces of Cold Rasgulla

55k

Kulfi

Frozen Milk Stick Ice Cream With Very Famous In India. It Is Flavored With Cardamom, Saffron and Keser Badam

35k

Mango Kulfi

Frozen Milk with Fresh Mango Stick Ice Cream with Stick Very Famous In India. It Is Flavored With Cardamom, Saffron, Rose Petals and Badam

35k

Hot Brownies

Chocolate Baked Dessert Bar .Served In Hot

49k

Brownies with Ice Cream

Hot Chocolate Baked Dessert Bar with Top Scoop of Vanilla Ice Cream

55k

Moong Dal Halwa

Moong Dal with Sugar, Cardamom and Saffron, Dry fruits and nuts cooked With Ghee

69k

Carrot Halwa

Grated Carrots Roasted With Ghee Added Flavored Milk, Cardamom, Saffron, Dry fruits and nuts

69k

Carrot Halwa With Ice Cream

Grated Carrots Roasted With Ghee Added Flavored Milk, Cardamom, Dry fruits and nuts topping scoop of Vanilla Ice Cream

69k

Fruits Platter

Seasonal cut fruits salad

69k

Ice Cream

Vanilla/Chocolate

20k



Restaurant Rules:

- **Outside Food Not Allowed** - Kindly refrain from bringing outside food into the restaurant.
- **Outside Alcohol Charge** - A fee of 150K per bottle will be charged for any outside alcohol brought into the restaurant.
- **Respect Other Guests** - Please ensure that children are supervised and do not disturb other guests' dining experience.
- **Smoking Policy** - Smokers, please be considerate of families and children nearby. Use designated smoking areas only.

THANK YOU!



SEE YOU AGAIN

