



2652 N Halsted St • (773) 327-2652 • www.TANDOORCHICAGO.com

CATERING MENU

Hor D'oeuvres

	Half	Full
* Chaat Fries		
<i>One of our fusion creations, these curly fries are mixed with a special blend of Indian spices and seasonings.....</i>	35	70
* Vegetarian Samosa		
<i>Light, flaky pastry stuffed with a mixture of potatoes, peas, and savory seasonings.....</i>	40	80
* Beef Samosa		
<i>Delightfully seasoned minced ground beef encased in a crispy, golden brown pastry.....</i>	45	90
Papadum Platter		
<i>Thin, lightly toasted lentil wafers.....</i>	30	60
Chicken Pakora Platter		
<i>Crispy and flavorful pieces of tandoori chicken fried in a special homemade batter.....</i>	40	80
Vegetarian Pakora Platter		
<i>Onions, jalapeños & potatoes marinated in our homemade batter and fried.....</i>	40	80
Shrimp Pakora Platter		
<i>Shrimp dipped in chickpea batter and fried.....</i>	50	100
Paneer Pakora Platter		
<i>Paneer cheese fried in our chickpea batter.....</i>	50	100
Aloo Masala		
<i>Mashed potatoes seasoned with a distinctive blend of spices and herbs, topped with peas and served with a side of our homemade tikka masala, a rich and creamy tomato sauce.....</i>	50	100
Masala Ceviche		
<i>Served with side of Papadum chips.....</i>	75	150

Salads

	Half	Full
Kachumber Salad <i>Romaine lettuce, cucumber, tomatoes and lemon slices.....</i>	50	100
Tandoori Chicken Salad		
<i>Romaine lettuce, tomatoes, cucumbers, red onions and sliced lemons topped with our boneless chicken cooked in the tandoor.....</i>	60	120
Seekh Kabob Salad		
<i>Romaine lettuce, tomatoes, cucumbers, red onions and sliced lemons topped with seekh kabob cooked in the tandoor.....</i>	60	120
Tandoori Shrimp Salad		
<i>Romaine lettuce, tomatoes, cucumbers, red onions and sliced lemons topped with shrimp cooked in the tandoor.....</i>	60	120

- * Chef's Recommendations
- 🍃 Vegetarian
- 🌶️ Spicy

Half Tray serves 10-15
Full Tray serves 20-25



Host your party or event with us!

Contact our Director of Private Events Faraz Sardharia at Faraz@tandoorchicago.com or 773.327.2652 (direct line)



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Tandoor Entrees

All Tandoor Entrees are marinated 24 hours & cooked only after you order to ensure they arrive succulent & juicy, as barbecue should be.

	Half	Full
* Tandoor Mix Grill Platter		
<i>A house specialty. This adventurous combination platter allows you to sample our Tandoori Chicken Boti, Shrimp Tandoori, and Seekh Kabob. Served with a side of our rich Tikka Masala Sauce.....</i>		
	100	200
* Assorted Mix Grill Platter		
<i>A combination of Lamb Boti Kabob, Kafta Kabob, and Murg Malai. Served with a side of our rich Tikka Masala Sauce.....</i>		
	100	200
Tandoori Chicken		
<i>Chicken marinated in our spices, slow roasted in our traditional clay oven then charbroiled to perfection.....</i>		
	Chicken Legs....75	150
	Whole Chicken...100	200
* Tandoori Chicken Boti		
<i>Succulent pieces of boneless chicken marinated in our spices and slow roasted in the tandoor then charbroiled. A house specialty.....</i>		
	75	150
* Tandoori Lamb Boti Kabob		
<i>Tender, boneless cuts of lamb slow roasted in the tandoor.....</i>		
	80	160
Shrimp Tandoori		
<i>Luscious shrimp slow roasted in the tandoor.....</i>		
	80	160
Tandoori Beef Boti Kabob		
<i>Chunks of boneless, tender beef, marinated in a blend of our house spices, and slow roasted in the tandoor.....</i>		
	80	160
☛ Paneer Tandoori		
<i>Cuts of fresh paneer cheese & an assortment of seasonal vegetables baked in tandoor.....</i>		
	80	160
* Seekh Kabob		
<i>Freshly minced ground beef mixed with our special blend of house spices, then charbroiled on a skewer in the tandoor for a delicious smoked flavor.....</i>		
	80	160
Murg Malai		
<i>Boneless chicken breast marinated in a mixture of our special spices and cream, then slow roasted in the tandoor.....</i>		
	75	150
Tandoori Fish		
<i>Flaky Mahi Mahi marinated in our house blend and baked in the tandoor.....</i>		
	80	160
☛ Tandoori Aloo		
<i>Fresh potatoes & vegetables marinated in our house spices & cooked in the tandoor.....</i>		
	75	150

Fusion Specialties

Designed by Faraz, all our fusion entrees are famous dishes from different culinary traditions with an innovative approach. Each original meal in this section has been combined with a variety of ingredients and spices from India and Pakistan.

	Half	Full
* Penne Tikka Masala		
<i>Penne pasta sauteed in our homemade buttery cream sauce topped with your choice of tandoori chicken or tandoori shrimp. Served with a side of garlic naan.....</i>		
	100	200
Chicken Fajitas		
<i>Spiced chicken cooked with onions, green peppers & fresh squeezed lemons.....</i>		
	90	180
* Beef Steak Fajitas		
<i>Spiced beef cooked with onions, green peppers & fresh squeezed lemons.....</i>		
	100	200
Kafta Kabob		
<i>A blast from the past, Fattoush made this famous! A traditional Lebanese entrée featuring ground beef, parsley, onions, and cayenne mixed together and slow roasted in the tandoor.....</i>		
	80	160
* Cajun Tandoori Chicken Boti		
<i>Boneless white meat rubbed with fierce spices and a dairy free marination baked in the tandoor. Dairy Free.....</i>		
	80	160
* Tandoor Char Burger Sliders		
<i>Deliciously seasoned burger cooked on the grill.....</i>		
	80	160
Tamarind Wings		
<i>18 pieces / 36 pieces / 72 pieces.....</i>		
	45 / 80 / 150	



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Karhai Signature Sensations

	Half	Full
* Chicken Tikka Masala		
<i>Boneless white meat baked in the tandoor enveloped in our homemade buttery cream sauce. Our take on the classic butter chicken.....</i>	80.....	160
* 🍷 Beef Nehari		
<i>A house specialty, Nehari is known for its rich texture and varied spice</i>		
<i>Cuts of sirloin beef slowly cooked in a savory homemade sauce and garnished with jalapeños and ginger.....</i>	90.....	180
* Lamb Karhai		
<i>Tender cuts of lamb stewed in our satisfying onion and pepper based sauce.....</i>	80.....	160
Chicken Karhai		
<i>Boneless chicken stewed in our satisfying onion and pepper based sauce.....</i>	75.....	150
* Chicken Saag		
<i>Boneless chicken stewed in our home made spinach, tomato & onion based sauce.....</i>	80.....	160
Frontier Chicken		
<i>Boneless chicken thigh marinated in yogurt, fresh squeezed lemons & a blend of our special spices, sautéed with onions, tomatoes & green peppers on a griddle.....</i>	90.....	180
* Lamb Tikka Masala		
<i>Boneless cuts of lamb baked in the Tandoor oven and marinated in our homemade buttery cream sauce.....</i>	80.....	160
Lamb Saag		
<i>Tender cuts of Lamb stewed in homemade spinach, tomato & onion based sauce.....</i>	90.....	180
Shrimp Tikka Masala		
<i>Seasoned shrimp bathed in our homemade buttery cream sauce.....</i>	80.....	160
Steak Tikka Masala		
<i>Boneless tender beef baked in the tandoor, then enveloped in our homemade buttery cream sauce.....</i>	90.....	180

Vegetarian Treasures

	Half	Full
* Chana Masala		
<i>Our Chana Masala is made up of chickpeas, onions, & tomatoes, sautéed with an assortment of herbs & spices.....</i>	60.....	120
* 🍷 Mutter Paneer Tikkah Masala		
<i>Our signature rich, creamy Tikka sauce with pieces of fresh green peas & paneer cheese.....</i>	60.....	120
🍷 Aloo Gobi		
<i>Made with potatoes, cauliflower, tomatoes and onions simmered with Indian spices.....</i>	60.....	120
* 🍷 Palak Paneer		
<i>Indian style cheese & the freshest cut spinach slow roasted in rich creamy sauce.....</i>	60.....	120
🍷 Mixed Vegetable Curry		
<i>A medley of fresh potatoes, broccoli, cauliflower, green peas, carrots, corn, and scallions stewed together with an assortment of exotic spices.....</i>	60.....	120
🍷 Okra Curry		
<i>Fresh cut okra cooked with onions and spices in a yogurt based sauce.....</i>	60.....	120
🍷 Daal		
<i>Our Daal contains a variety of spices and lentils stewed together for a unique flavor combination.....</i>	60.....	120



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Breads

	Half	Full
* Naan <i>A leavened, oven-baked flatbread.....</i>	30.....	60
* Garlic Naan <i>Chunks of garlic cooked within our famous oven baked flatbread.....</i>	35.....	70
Paneer Cheese Naan <i>Melted paneer cheese in an oven baked naan.....</i>	40.....	80
Keema Naan <i>A layer of our spiced ground beef within our oven baked bread.....</i>	40.....	80
Onion Kulcha <i>Onions in our special oven baked flatbread.....</i>	40.....	80
Chill Naan <i>Jalapeños cooked within our oven baked bread.....</i>	40.....	80
Tandoori Roti <i>Whole wheat bread baked cooked in the tandoor oven.....</i>	40.....	80
Chapathi <i>Whole wheat flour flatbread cooked on the tava.....</i>	40.....	80
Paratha <i>Whole wheat bread cooked on an indian iron wok tava with a hint of butter.....</i>	40.....	80
Aloo Paratha <i>Buttery whole wheat bread stuffed with spiced potatoes and peas.....</i>	50.....	100

Biryani's

	Half	Full
* Chicken Biryani <i>Traditional homemade oven baked rice includes layers of spices, saffron and boneless chicken.....</i>	75.....	150
* Lamb Biryani <i>Cuts of lamb slowly baked with layers of spices. Accompanied by raita and our famous achar.....</i>	80.....	160
Shrimp Biryani <i>Oven roasted shrimp baked rice within a blend of exotic spices, onions and tomatoes.....</i>	75.....	150
* Vegetarian Biryani <i>Broccoli, cauliflower, peas, corn, carrots, potatoes and rice baked with flavorful vibrant spices.....</i>	70.....	140
Chili Chicken Biryani <i>Boneless spicy dark meat chicken and rice baked together with layers of exotic spices.....</i>	75.....	150
Combo Biryani <i>Fresh riced baked with our boneless chicken, boneless lamb & succulent shrimp.....</i>	100.....	200

Desserts

* Homemade Mango Cheesecake <i>Homemade mango cheesecake made with a ginger cookie crust. Topped with whipped cream and garnished with pistachios. Choose from 12, 14, or 16 cut slices.....</i>	70
* Homemade Chocolate Fudge Cake <i>Choose from 12, 14, or 16 cut slices.....</i>	70
Gulab Jamun Platter <i>Homemade mini doughnuts soaked in an aromatic rose scented syrup. 25 pieces / 50 pieces / 100 pieces.....</i>	50 / 100 / 175
Kulfi <i>Choose from : Pistachio • Falooda • Mango</i>	70 per gallon

