

URBAN CREATIONS

Enjoy a Curated Selection of Urban Tandoor's Portioned, À La Carte Creations

CHICKEN 65 MAKHANI

Marinated, Fried Chicken over Coconut Basmati Rice, Topped with Delhi-Style Makhani gravy.

23

GOLDEN PERSIAN PANEER KOFTA

Crispy Vegetable Croquettes made with Spinach & Paneer, Served over Malai sauce with Spiced Rice.

23

CRISPY INDIAN MACHLI MOILEE

Fried Indian White Fish (Seasonal), Served Over Coconut Rice with House Keralan Moilee Sauce.

25

SOUPS & SALADS

TOMATO SOUP Prepared with Fresh Tomatoes, Fine Herbs, and Cream	6
CHICKEN SOUP Traditional Chicken Soup, Made with Fresh Chicken & Spices	6
SWEET CORN SOUP (VEG/CHICKEN) Made with Fresh Sweet Corn & Peppers	7
MANCHOW SOUP (VEG/CHICKEN) Prepped with Soy, Vinegar, Garlic, and Shallots	7
UT SHREDDED KACHUMBER SALAD Our Take on a Traditional Kachumber Salad Made with Fresh Cucumbers, Tomatoes, Onions, Lettuce, & More	7
PAYA SOUP Traditional Spiced Hyderabad Goat Paya Soup, Made with Roasted Goat Trotters, Cooked for Hours on End.	12

STARTERS

SAMOSA 2 PCS Traditional Indian Samosas Filled With our House Mixture of Spiced Potatoes, Fried till Crispy.	8
SAMOSA CHAT House made Samosa Topped with Chickpeas, Gamished with an Array of Indian Sauces	10
GOLDEN ONION PAKORAS Thin Sliced Onion Fritters Fried to Perfection	10
MIXED VEG. PAKORA An Assortment of Crispy Vegetable Fritters Battered in Chickpea Flour and Fried to Perfection	11
CUT MIRCHI Fresh Green Chilies Seasoned & Double Fried, Served Chopped.	10
MIRCHI BAJJI Fried Chilies Stuffed with Mix of Chopped Onions, Lemon Juice & Red Chili Powder	11
FALAFEL, HUMMUS & NAN CHIPS House Made Hummus, Crispy Falafel, & Nan Chips	13
EDAMAME Freshly Steamed Edamame Served Mild/Spicy	9
CRISPY CORN CHAAT Golden Crispy Corn tossed with Thinly Chopped Onions, Cilantro, and Indian Spices.	11
CAULIFLOWER PATAKA (UT SPECIAL) Crispy Fried Cauliflower Tossed in our Homemade Sweet & Spicy Orange Chili Sauce	13
TANDOORI PANEER/ CHICKEN TACOS Warm Tortilla, Your Choice of Paneer / Chicken Sautéed Peppers & Onions, Fresh Lettuce & Sauces.	14
FRESHLY FRIED CALAMARI Hand Breaded, and Fried till Golden Served with Our Tangy Dipping Sauce	14
SHRIMP PATAKA (CHEF’S SPECIAL) Golden Fried Shrimp Tossed in Our Secret Orange Chili Sauce	15

FROM THE TANDOOR

A CENTURIES OLD TRADITION — COOKED IN OUR 700° CLAY OVEN	
PANEER TIKKA Homemade Indian Cheese with Fresh Spices and Herbed Yogurt, Roasted & Served	20
CLASSIC CHICKEN TIKKA Traditional Pieces of Boneless Chicken Marinated and Seasoned with Mughlai Spices	20
CHICKEN MALAI KABAB Boneless Chicken Marinated in Fresh Cream, Yogurt, and Traditional Indian Spices	20
TANDOORI CHICKEN (HALF) Bone-In Chicken Seasoned, Marinated & Roasted, to Perfection, Topped with Indian Butter	20
CHICKEN SHEEKH KEBAB Minced Chicken Marinated with Herbs & Spices	22
MUGHLAI LAMB CHOPS Imported Lamb Chops Marinated Traditionally in Ginger, Garlic, & Herb Scented Yogurt	26
ROASTED SALMON TIKKA Sliced Fish Filet Cooked with Ginger, Garlic, & Delicate Spices Tandoori Roasted To Perfection.	23
UT MIXED GRILL (VEGETARIAN) An Array of Fresh Vegetables (Cauliflower, Paneer, Peppers, Broccoli, Onions) Spiced with Aromatic Herbs	24
UT MIXED GRILL (NON-VEGETARIAN) A Sampler of our best Tandoori Kebabs, Seafood & Meats	26

INDO-CHINESE

CHILI PANEER (SEMI-DRY/SAUCE) Crispy Fried Paneer Cooked in our Indo-Chinese Sauces	17
LOLLIPOP CHICKEN (SEMI-DRY / SAUCE) Crispy Fried Chicken Lollipops Tossed in our Savory Sauce	18
PANEER 65 Marinated Paneer Fried till Golden & Cooked in Our House-Made 65 Sauce	17
CHICKEN 65 A Traditional Hyderabad Dish, Made with Marinated Fried Chicken, Cooked in Our House-Made 65 Sauce	18
CHILI CHICKEN (SEMI-DRY / SAUCE) Boneless Chicken Sautéed in an Aromatic Sauce w/ Onions & Peppers	17
GOBI/VEG. MANCHURIAN Your Choice of Freshly Fried Cauliflower or Seasoned Veg Medallions Cooked in Traditional Indo-Chinese Sauces	17
CHILI FISH (SEMI-DRY / SAUCE) Boneless Fried Fish in an Aromatic Indo-Chinese Sauce	18
CHILI PRAWNS (DRY/SAUCE) Crispy Fried Indian Prawns, Twice Cooked in our Explosive Indo-Chinese Sauces	18
TRADITIONAL HAKKA NOODLES Fresh Noodles Stir-Fried with Hakka Masala & Thinly Sliced Assorted Vegetables or Chicken	17
SCHEZWAN NOODLES Fresh Noodles Stir-Fried in our Schezwan Sauce with Vegetables or Chicken	17
SCHEZWAN FRIED RICE Rice tossed with Schezwan Sauces & Vegetables /Egg/Chicken	17
CLASSIC URBAN FRIED RICE Rice made with Assorted Indo-Chinese Sauces and Vegetables/Egg/Chicken	17

SIGNATURE COCKTAILS

TAMARIND MARGARITA Tequila, Hand Crafted Tamarind Syrup & Hint of Spice	15
SPIKED MANGO LASSI House Made Mango Lassi Shaken with Coconut Rum	15
KALA KHATTA Indian Blackberry Puree Shaken with your choice of Tanqueray Gin / Tito's Vodka or Old Monk Rum.	15
OLD MONK MOJITO Indian Rum muddled with fresh mint leaves an Indian Twist on a Cuban Classic	15
INDIAN ROSE GIMLET Gin, St. Germain, Hand Picked Rose Petals	15
JAL JEERA Cumin Infused Tito's Handmade Vodka, Fresh Lemonade Shaken with Spices, & Served on Rocks	14
MANGO MYSTERY Mango Vodka, Mango-Lime Juice, Served on the Rocks	14
LYCHEE MARTINI Fresh Lychee Juice, Vodka, Elderflower	16

ORGANIC COCKTAILS

HIBISCUS LEMONADE Organic Hibiscus Vodka, Fresh Lemonade & Homemade Lemon Syrup	16
URBAN SMOKED OLD FASHIONED Organic Bourbon/Whiskey, maple & vanilla smoked with spices & served in a maple cinnamon rim	16
SPICY URBAN MULE Our Take on the Traditional Moscow Mule Made with Spicy Organic Vodka, Fresh Mint, & Simple Syrup	16

TOP SHELF SPIRITS

Inquire About Our extensive collection of Single Malts, Brandy, American & Canadian Whiskeys, Tequila, Rum, Vodka, Gin, Cognac, French Liqueurs, & International Wines

BOTTLED BEER

Kingfisher, Taj Mahal, Bira, Corona, Michelob Ultra, Modelo, Sam Adams, Bud, Bud Light

BEER ON TAP

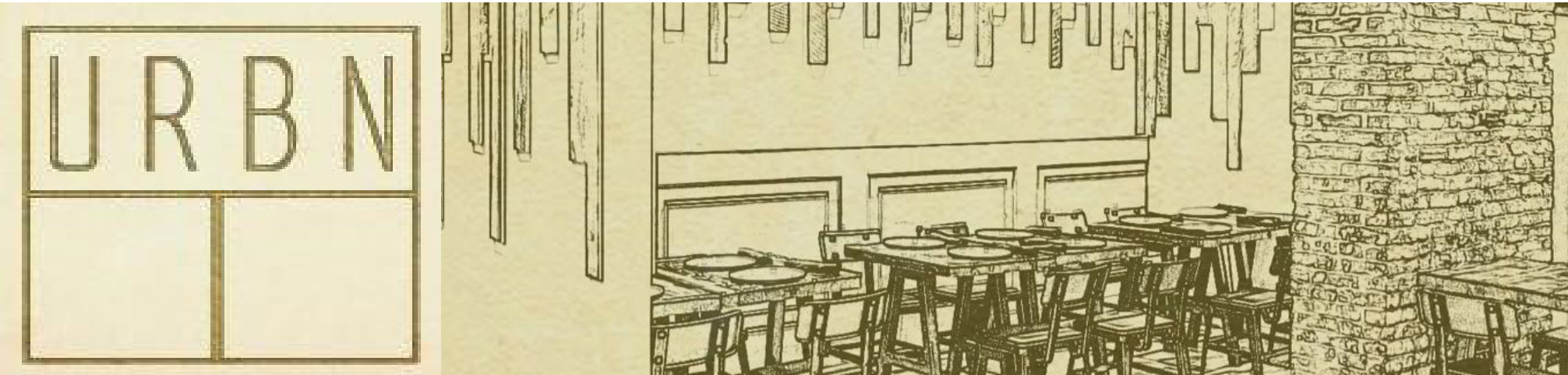
Ask Your Waiter for Details on Our Seasonally Rotating List of Craft Beers

WINES

Choose from an Exceptional selection of Red & White Global Wines from our UT Wine Cellar, Including Organic Wine, Wines by Glass (Whites / Reds)

BEVERAGES

MANGO LASSI A Traditional Indian Drink Made with Homemade Sweetened Yogurt & Mangos	5
GINGER CHAI Hot Tea made with Fresh Ginger and Milk	4
NESCAFE COFFEE Roast Coffee Made with Steamed Milk	5
SOFT DRINKS Coke, Diet Coke, Sprite, Iced Tea	3
SPARKLING WATER	5
BOTTLED WATER (.5L/1L)	5/8



* Please announce your food & Dietary restricted allergies to the server before ordering your food * Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager. * We serve Halal food - * No outside Beverages & food allowed - * An 18% gratuity will be added to all parties and shared amongst the entire service staff.*

VEGETARIAN

- PANEER MAKHANI**
Indian Cheese in a Mild Spiced Makhani Sauce

PANEER TIKKA MASALA
Indian Cheese Cooked with Fresh Onions & Peppers In Our Spiced Makhani Sauce.

PALAK PANEER
Pureed Fresh Spinach & Indian Cheese Combined In a Light Sauce Spiced with Herbs

PANEER BHURJI
Shredded House Made Indian Cheese Sautéed with Onions, Green Peas, & Tomatoes

ROYAL SHAHI PANEER
Indian Cheese Simmered In A Traditional Regal Sauce Made with Roasted Cashews, Malai, & Indian Spices

PANEER JALFREZI
Julienned Onions, Peppers, Tomatoes, & Veggies Pan-Fried With Indian Cheese

VEGETABLE JALFREZI
Garlic Marinated Mixed Garden Veggies. Cooked With Indian Herbs & Spices

KHOYA KAJU
Roasted Cashew Nuts Cooked In Our Rich Spiced Sauce

MALAI KOFTA
Golden Fried Fresh Vegetable Croquettes Simmered in a Special Sauce

NAVARATHAN KORMA
Medley of Local Vegetables & Fresh Paneer Cooked in our Cashew Based Sauce

VEGETABLE KOLHAPURI
Local Vegetables Cooked with Indian Spices & Yogurt

PUNJABI KADHI PAKORA
Spiced Yogurt Based Sauce with our Golden Onion Fritters

BAIGAN BHARTA (EGGPLANT)
Charcoal Smoked Pureed Eggplant Cooked with Fresh Tomatoes, Onions, and Roasted Garlic

AMRITSARI BHINDI MASALA
Crispy Spiced Okra Cooked with Onions & Tomatoes

ALOO GOBI
Classic Indian Dish Made with Blistered Potatoes, Herbed Cauliflower & Spices

CHANA MASALA (CHICKPEAS)
Chickpeas Cooked with Thin Shreds of Onion & Tomato in a Mild Sauce

DALS (SEASONED LENTILS)

- DAL MAKHANI**
Black Lentils and Kidney Beans Cooked with Spices For Hours Garnished with Fresh Cream

DHABA STYLE TADKA DAL
Our Take on an Indian Road-Side Classic, Yellow Lentils Cooked to Perfection with Mild Spices & Red Chillies.

SEAFOOD

- URBAN FISH MOÏLEE**
Traditional Marinated Indian White Fish (Seasonal), Fried Till Golden then Basted in Fresh Creamy Moïlee Sauce

NELLORE FISH CURRY
Marinated King Salmon, Cooked with Traditional South Indian Spices, Tamarind & Fried Curry Leaves

GOAN PRAWN CURRY
Authentic Indian Dish, Made with Fresh Prawns Cooked in our Rich Coconut Sauce made with Coriander & Fresh Herbs

SIDES

- PAPAD**
Thin & Crispy charcoal lentil cracker

FRIES
Hand cut & fried till crispy

RAITA
Shredded carrot and cucumber whipped with homemade yogurt

ONION SALAD
Assortment of Onions, Green Chillies & Lemon

PICKLED (ACHAR) MANGO
Indian Condiment Made with Raw Mangoes, Spices

MANGO CHUTNEY
Mango Puree, Spiced with Flavors From India

CHICKEN

- CHICKEN TIKKA MASALA**
Boneless Tender Chicken Cooked With Fresh Onions & Bell Peppers, in a Mild Spiced Sauce

CLASSIC BUTTER CHICKEN
An Urban Tandoor Classic, Flavorful Chicken Cooked with Indian Butter in a Rich, Deep Tomato Cream Sauce

GOAN STYLE CHICKEN VINDALOO
Urban's Traditional Vindaloo Made with Flavorful Chicken & Blistered Potatoes, Simmered in our Vindaloo Curry Sauce

DESI CHICKEN CURRY (BONE-IN)
Fresh Desi Chicken Cooked with Aromatic Spices Simmered in a Coconut Cream Based Sauce

CHICKEN CURRY
An Indian Household Classic, Boneless Chicken Cooked with Old Fashioned Roasted Country Spices.

KARAHI CHICKEN
Cast Iron Grilled Boneless Chicken Made with Tomatoes, Onions, & Bell Peppers

CHICKEN JALFREZI
Boneless Chicken Tossed with Vegetables, Simmered in Tomato Based Sauce

SHAHI CHICKEN KORMA
Boneless Chicken Cooked with Roasted Cashews & Royal Spices Simmered in our Shahi Base

CHETTINAD CHICKEN
Spicy Boneless Chicken Cooked “Village-Style” From the Southern Part of India

ALL ENTRÉES SERVED WITH A SIDE OF RICE

BREADS & RICE

BUTTER NAAN Indian Flatbread with Butter	4.5
TANDOORI ROTI Roasted Wheat Flatbread	4.9
GARLIC NAAN Indian Flatbread Made with Fresh Garlic	4.9
CHILI GARLIC/JALAPENO NAAN Naan with Minced Garlic & Chillies or Jalapeños	5.5
LACHHA PARATHA Ghee Laminated Roasted Wheat Bread	5.5
PANEER NAAN Indian Flatbread Stuffed with Minced Indian Cheese & Fresh Herbs	7
ONION KULCHA Stuffed Flatbread with Thin Onions and Fresh Herbs	7
KASHMIRI NAAN Sweet Naan Stuffed with Dried Fruits & Roasted Nuts	9
UT TOKRI (MIX OF 4) Butter Naan, Garlic Naan, Tandoori Roti	17
ALOO PARATHA Tandoori Nan Stuffed with Spiced Potatoes	9
POORI Fried & Puffed Whole Wheat Bread	7
BHATURA Fried & Puffed Nan Bread	7
PHULKA WITH GHEE (2 PCS) Iron Grilled Puffed Whole Wheat Flatbread	5
DO PARATH KI ROTI Two Layers of Whole Wheat Bread Laminated & Pan Fried on Artisanal Cast Iron	7
PLAIN RICE Steamed Basmati Rice	6
LEMON RICE Fresh Lemon, Roasted Peanuts, & Curry Leaves Mixed with Spiced Rice	8
CURD RICE Yogurt Rice Tempered with Fried Curry Leaves, Mustard Seeds, and Coriander Leaves	10

LAMB / GOAT

- URBAN GOAT CURRY**
Delicately Flavored Bone-In Pieces of Goat, Cooked with a Selection Of UT Herbs and Spices

UT LAMB CURRY
Boneless Lamb cooked in a curry sauce with herbs & chef’s secret spices

RAJASTHANI LAL MAS
Boneless Herbed Yogurt marinated lamb, cooked with Imported Mathania Chillies

CHETTINAD GOAT/ LAMB CURRY
Spicy Goat/Lamb cooked “Village-Style” popular in the Southern region of India

KASHMIRI ROGAN JOSH
Fresh lamb cooked with dry roasted spices, herbed yogurt & Kashmiri Chillies

HYDERABADI HALEEM
Shredded Braised Lamb, Lentils, Spices, and Broken Wheat, Cooked for Hours, Garnished with Crispy Onions & Mint

GOAN STYLE LAMB VINDALOO
Traditional Vindaloo Made with Lean pieces of Lamb cooked with Blistered Potatoes & Our Vindaloo Sauce

TRADITIONAL BIRYANIS

- SERVED WITH OUR HOUSE-MADE INDIAN RAITA**

VEGETABLE DUM BIRYANI
Basmati Rice cooked with locally grown vegetables marinated in Indian spices and Fresh Yogurt

PANEER BIRYANI
Basmati Rice cooked with Fresh Paneer, yogurt and special Indian herbs and spices

EGG BIRYANI
Basmati Rice cooked with farm fresh eggs layered with special Indian herbs and spices

HYDERABADI CHICKEN DUM BIRYANI
Succulent Pieces of Overnight Marinated Chicken layered with Hyderbadi spices & Herbed Basmati rice

CHICKEN 65 BIRYANI
Basmati rice layered with Crispy Spiced Fried Chicken marinated in ginger, lemon & fresh spices

HYDERABADI GOAT BIRYANI
Bone-in Goat marinated overnight with Hyderabadi Herbs & Spices, layered with Saffron Rice

HYDERABADI KEEMA BIRYANI
Minced Lamb marinated with traditional herbs & spices layered with Saffron Rice & cooked over low flame

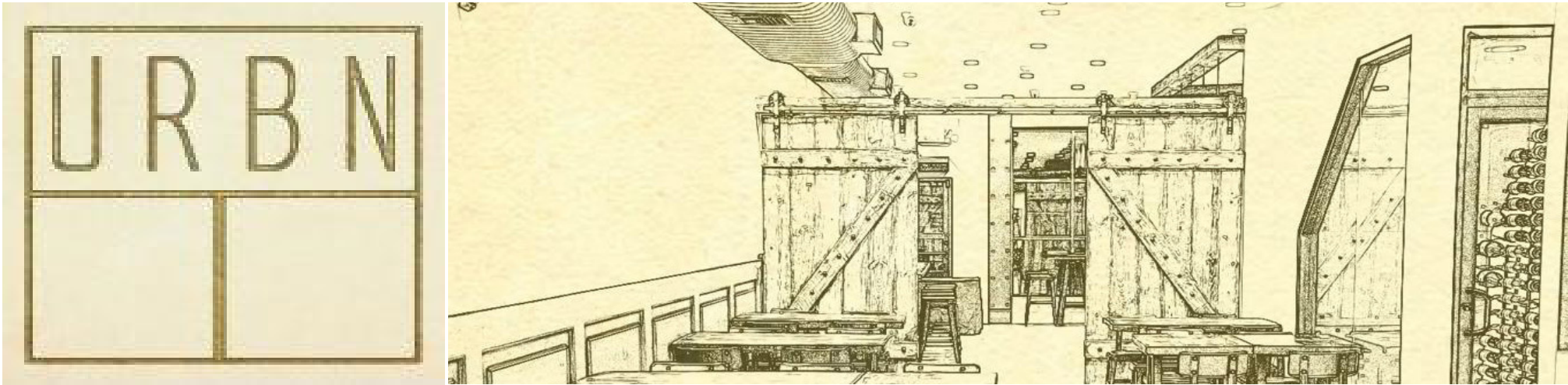
URBAN SHRIMP BIRYANI
An Indian-British Fusion Dish, Made with Spiced Biryani Rice & Fresh Water Indian Prawns

UT HARA BHARA CHICKEN BIRYANI
Urban Tandoor’s Signature Creation, boneless chicken marinated overnight with Mint, Cilantro, & spices, layered then cooked by low flame

UT HARA BHARA GOAT BIRYANI (SPL)
Urban Tandoor’s Signature Creation, Goat marinated overnight with Mint, Cilantro, & spices, Layered then cooked by low flame

*End Your Meal With
Something Sweet*

Enjoy A Selection of House-Made
Indian Desserts, Prepared Fresh Daily...
Ask to See Our Dessert Menu.



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