



URBAN'S SIGNATURE CREATIONS

New Jersey's First Table-Side Butter Chicken Experience

An Exclusive Urban Tandoor Signature Experience

Smoked Tandoori Murgh, House-Churned Seasonal Butter Selections

Signature Butter Chicken Finished & Presented Table-Side

Advance Reservations Required, Up To 4 Guests Per Table

Full-Table Participation Required

Extremely Limited Availability • Executive Chef's Discretion

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) Indo-Chinese Soup Made with Fresh Sweet Corn & Peppers	7
MANCHOW SOUP (VEG/CHICKEN) Traditional Soup 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 Goats Paya Soup, Made with Roasted Goat Trotters, Cooked for Hours On End	12

STARTERS

SAMOSAS (2 PCS) Traditional Indian Samosas Filled With our House Mixture of Spiced Potatoes, Fried till Crispy	9
SAMOSAS CHAT House made Samosa Topped with Chickpeas, Garnished with an Array of Indian Sauces	11
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 With Seasoned Onions	10
MIRCHI BAJJI Fried Chilies Stuffed with Mix of Chopped Onions, Lemon Juice & Crushed Red Chili	11
FALAFEL, HUMMUS & NAN CHIPS House Made Hummus, Crispy Falafel, & Nan Chips	13
EDAMAME Freshly Steamed Edamame Served Mild or Spicy	9
CRISPY CORN CHAAT Golden Crispy Corn tossed with Thinly Chopped Onions, Cilantro, and Indian Spices.	14
CAULIFLOWER PATAKA (UT SPECIAL) Crispy Fried Cauliflower Tossed in our Homemade Sweet & Spicy Orange Chili Sauce	14
TANDOORI PANEER/ CHICKEN TACOS Tandoori Tortilla, Your Choice of Roasted Paneer / Chicken Sautéed Peppers & Onions, Fresh Lettuce & Sauces.	15
FRESHLY FRIED CALAMARI Hand Breaded, and Fried till Golden Served with Our Tangy Dipping Sauce	15
SHRIMP PATAKA (URBAN SPECIAL) Golden Fried Shrimp Tossed in Our House-Made Orange Chili Sauce	16
CHICKEN 65 A Traditional Hyderabad Dish, Made with Marinated Fried Chicken, Cooked in Our Spice Roasted House-Made 65 Sauce	18

FROM THE TANDOOR

A CENTURIES OLD TRADITION — ROASTED IN OUR 700° CLAY OVEN	
PANEER TIKKA Home-Made Indian Cheese with Fresh Spices and Herbed Yogurt, Tandoor Roasted & Served	20
CLASSIC CHICKEN TIKKA Traditionally Marinated Boneless Chicken Seasoned with Roasted Mughlai Spices in Our Charcoal Tandoor	20
CHICKEN MALAI KABAB Boneless Chicken Marinated in Fresh Cream, Yogurt, and Traditional Indian Spices, Ghee Charred Till Browned	20
TANDOORI CHICKEN (HALF) Bone-In Marinated Chicken, Seasoned & Roasted, to Perfection, Topped with Indian Makhan	20
CHICKEN SHEEKH KEBAB Minced Chicken Marinated with Herbs & Spices & Charred	22
MUGHLAI LAMB CHOPS Imported Indian Lamb Chops Marinated Traditionally in Ginger, Garlic & Herb Scented Yogurt, Charred at 700°	26
ROASTED SALMON TIKKA Local Filet Cooked with Ginger, Garlic, & Delicate Spices Tandoori Roasted To Perfection	23
UT MIXED GRILL (VEGETARIAN) An Array of Seasonal Vegetables (Cauliflower, Paneer, Peppers, Broccoli, Onions) Spiced with Aromatic Herbs	25
UT MIXED GRILL (NON-VEGETARIAN) The Best Sampler of Urban Tandoor's Outstanding Tandoori Kebabs, Seafood & Meats, Char Grilled & Ghee-Roasted	26

INDO-CHINESE

CHILI PANEER (SEMI-DRY/SAUCE) Crispy Fried Paneer Cooked With House 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 With Garden Curry Leaves	17
CHICKEN 65 A Traditional Hyderabad Dish, Made with Marinated Fried Chicken, Cooked in Our Spice Roasted House-Made 65 Sauce	18
CHILI CHICKEN (SEMI-DRY / SAUCE) Boneless Crispy Chicken Sautéed in Aromatic Sauces with Fried 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) Seasonal Fried Fish Wok Fried in House Indo-Chinese Sauces	18
CHILI PRAWNS (DRY/SAUCE) Crispy Fried Indian Prawns, Twice Cooked in our Explosive Soy-Garlic Indo-Chinese Sauces	18
TRADITIONAL HAKKA NOODLES Fresh Noodles Stir-Fried with Hakka Masala, Egg & Thinly Sliced Assorted Vegetables or Chicken	17
SCHZWAN NOODLES Fresh Noodles Stir-Fried in Our House Schzwan Sauce with Seasoned Egg, Fresh Vegetables, or Chicken	17
SCHZWAN FRIED RICE Rice tossed with Schzwan Sauces & Your Choice of Vegetables. Egg, or Chicken	17
CLASSIC URBAN FRIED RICE Rice made with Assorted Indo-Chinese Sauces and Your Choice of Vegetables. Egg, or Chicken	17

SIGNATURE COCKTAILS

TAMARIND MARGARITA 1800 Tequila, Hand Crafted Tamarind Syrup & Hint of Spice	15
SPIKED MANGO LASSI Fresh *Seasonal* Mango Lassi Shaken with Coconut Rum	15
KALA KHATTA Indian Blackberry Puree Shaken, Spiced Lime, with your choice of Tanqueray Gin / Tito's Vodka or Old Monk Rum	15
OLD MONK MOJITO Indian Old Munk Rum, Fresh Mint, Lime Juice An Indian Twist on a Cuban Classic	14
INDIAN ROSE GIMLET Bombay Sapphire, St. Germain, Hand Picked Rose Petals	15
JAL JEERA Cumin Infused Tito's Handmade Vodka, Fresh Squeezed Lemonade Shaken with Spices, & Served on the Rocks	14
MANGO MYSTERY Mango Vodka, Mango-Lime Juice, Served on the Rocks	14
LYCHEE MARTINI Fresh Lychee Juice, Grey Goose Vodka, Elderflower Liqueur	16

ORGANIC COCKTAILS

HIBISCUS LEMONADE JSW Organic Hibiscus Vodka, Fresh Lemonade & Homemade Lemon Syrup	15
URBAN SMOKED OLD FASHIONED Organic Aged Whiskey, Maple & Vanilla, Warm Bitters Smoked with Spices & Served Table-Side	15
SPICY URBAN MULE Our Take on the Traditional Moscow Mule Made with Spicy Organic Vodka, Fresh Mint, & Simple Syrup	15

TOP SHELF SPIRITS

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

BOTTLED BEER

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

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

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

MANGO LASSI A Traditional Indian Drink Made with Homemade Sweetened Yogurt & Seasonal 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	4
SPARKLING WATER	5
BOTTLED WATER (.5L/1L)	5/8



VEGETARIAN

PANEER MAKHANI House-Made Indian Paneer in a Spiced Makhani Cream Sauce	19
PANEER TIKKA MASALA House Indian Paneer Cooked with Fresh Onions & Peppers In Our Spiced Makhani Sauce.	19
PALAK PANEER Fresh Local Spinach & Paneer Combined In a Light Spinach Cream Purée Spiced with Herbs	19
PANEER BHURJI Shredded House-Made Indian Cheese Sautéed with Onions, Green Peas, & Tomatoes	21
ROYAL SHAHI PANEER Home-Made Paneer Simmered In A Traditional Roasted Seasoned Cashew & Malai Sauce	19
PANEER JALFREZI Julienned Onions, Peppers, Tomatoes, & More Pan-Fried With Indian Paneer & Roasted Red Chillies	19
VEGETABLE JALFREZI Garlic Marinated Mixed Garden Vegetables Seared & Cooked With Indian Herbs & Spices	18
KHOYA KAJU Roasted & Spiced Cashew Braised In Our Rich Cream Sauce	19
MALAI KOFTA Freshly Fried Vegetable Croquettes Simmered in a Special Braised Onion Cream Sauce	19
NAVARATHAN KORMA Medley of Local Vegetables & Fresh Paneer Cooked in our Roasted Cashew Sauce	19
VEGETABLE KOLHAPURI Local Vegetables Cooked with Indian Spices & Yogurt	19
PUNJABI KADHI PAKORA Spiced Yogurt Sauce with our Golden Onion Fritters	18
BAIGAN BHARTA (EGGPLANT) Charcoal Smoked Puréed Eggplant Cooked with Fresh Tomatoes, Onions, and Roasted Garlic Confit	18
AMRITSARI BHINDI MASALA Crispy Spiced Okra Braised with Onions & Tomatoes	18
ALOO GOBI Classic Indian Dish Made with Blistered Potatoes, Herbed Cauliflower & Spices	16
CHANA MASALA (CHICKPEAS) Soaked Chickpeas Cooked with Thin Shreds of Onion & Tomato in a Mild Spiced Sauce	17

DALS (SEASONED LENTILS)

DAL MAKHANI Black Lentils Slowly Simmered with Spices, Indian Makhan & Cream For Hours Garnished with Fresh Herbs	18
DHABA STYLE TADKA DAL Our Take on an Indian Road-Side Classic, Yellow Lentils Cooked to Perfection with Ghee, Mild Spices & Red Chillies.	18

SEAFOOD

URBAN FISH MOÏLEE Traditional Marinated Indian White Fish (Seasonal), Fried Till Golden then Basted in Fresh Creamy Moïlee Sauce	23
NELLORE FISH CURRY Marinated King Salmon, Cooked with Traditional South Indian Spices, Tamarind & Fried Curry Leaves	23
GOAN PRAWN CURRY Authentic Indian Dish, Made with Fresh Prawns Cooked in our Rich Coconut Sauce made with Coriander & Fresh Herbs	23

SIDES

PAPAD & DIP Crispy Charcoal Roasted Lentil Crackers & House Dips	2
FRIES Hand Cut & Double Fried till crispy	5
RAITA Shredded Carrot & Cucumber Whipped with Homemade Spiced Yogurt	4
ONION SALAD Assortment of Fresh Sliced Onions, Green Chillies & Lemon	3
SIRKE WALE PYAAZ (ONION) House-Made Punjabi Style Pickled Onions, Fresh Lemon	4
PICKLED (ACHAR) MANGO Indian Condiment Made with Raw Mangoes & Spices	3
MANGO CHUTNEY Mango Purée Seasoned with Dry Roasted Indian Spices	3

CHICKEN

CHICKEN TIKKA MASALA Tender Marinated Chicken Cooked With Fresh Onions & Bell Peppers, in a Spiced Cream Sauce	19
CLASSIC BUTTER CHICKEN An Urban Tandoor Classic, Roasted Chicken Cooked with Indian Butter in a Rich, Deep Tomato Cream Sauce	19
GOAN STYLE CHICKEN VINDALOO Urban's Traditional Vindaloo Made with Flavorful Chicken & Blistered Potatoes, Simmered in our Vindaloo Curry Sauce	19
DESI MURGH CURRY (BONE-IN) Fresh Desi Chicken Cooked with Aromatic Spices Simmered in a Light Coconut Cream Based Sauce	18
CHICKEN CURRY An Indian Household Classic, Boneless Chicken Cooked with Old Fashioned Roasted Country Spices	18
KARAHI CHICKEN Cast Iron Grilled Boneless Chicken Made with Braised Tomatoes, Onions, & Bell Peppers	18
MURGH JALFREZI Boneless Marinated Chicken Braised with Vegetables, Then Simmered in Confit Tomato Purée	18
SHAHI CHICKEN KORMA Boneless Chicken Cooked with Roasted Cashews & Royal Spices Simmered in our Shahi Cream Sauce	20
CHETTINAD CHICKEN Spicy Boneless Chicken Cooked “Village-Style” From the Southern Part of India, With Fresh Curry Leaves	21

ALL ENTRÉES SERVED WITH A SIDE OF RICE

BREADS & RICE

BUTTER NAAN Classic Tandoori Roasted Naan with Butter	4.5
TANDOORI ROTI Clay Oven Roasted Wheat Flatbread	4.9
GARLIC NAAN Tandoor Roasted Naan Made with Fresh Minced Garlic	4.9
CHILI GARLIC/JALAPENO NAAN Naan with Minced Garlic & Chillies or Jalapeños	5.5
LACHHA PARATHA Ghee Laminated Layered Tandoori Wheat Bread	5.5
PANEER NAAN Indian Flatbread Stuffed with House-Made Spiced Paneer	7
CHILI CHEESE NAAN Naan Stuffed with Spiced Local Cheese & Fresh Chillies	9
ONION KULCHA Stuffed Flatbread with Confit 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 Naan Stuffed with Spiced Tandoori Potatoes	9
POORI Fried & Puffed Whole Wheat Bread	7
BHATURA Fried & Puffed Naan Bread	7
PHULKA WITH GHEE (2 PCS) Iron Grilled Puffed Home-Style Wheat Flatbread	5
DO PARATH KI ROTI Two Layers of Wheat Flatbread Laminated & Grilled	7
PLAIN RICE Steamed Fluffy Basmati Rice	6
LEMON RICE Fresh Lemon & Curry Leaf Spiced Rice	8
CURD RICE House-Made Yogurt, Basmati Rice, Tempered With Fried Curry Leaves, Mustard Seeds, and Coriande	10

LAMB / GOAT

URBAN GOAT CURRY Delicately Spiced Bone-In Pieces of Goat, Cooked With a Selection Of UT Herbs and House Ground Spices	22
UT LAMB CURRY Boneless Lamb cooked in a Deep Curry Sauce Made with Traditional Herbs & Roasted Spices	22
RAJASTHANI LAL MAS Boneless Herbed Yogurt Marinated Lamb, cooked with Imported Mathania Chillies & Lamb Stock	22
CHETTINAD GOAT/ LAMB CURRY Spicy Goat/Lamb cooked “Village-Style” popular in the Southern region of India	22
KASHMIRI ROGAN JOSH Fresh Marinated Lamb Cooked with Roasted Spices, Herbed Yogurt, & Kashmiri Chillies	22
HYDERABADI HALEEM Shredded Braised Lamb, Lentils, Spices, and Broken Wheat, Cooked for Hours, Garnished with Crispy Onions & Fresh Mint	22
GOAN STYLE LAMB VINDALOO Traditional Vindaloo Made with Lean pieces of Lamb cooked with Blistered Potatoes & Our Vindaloo Sauce	22

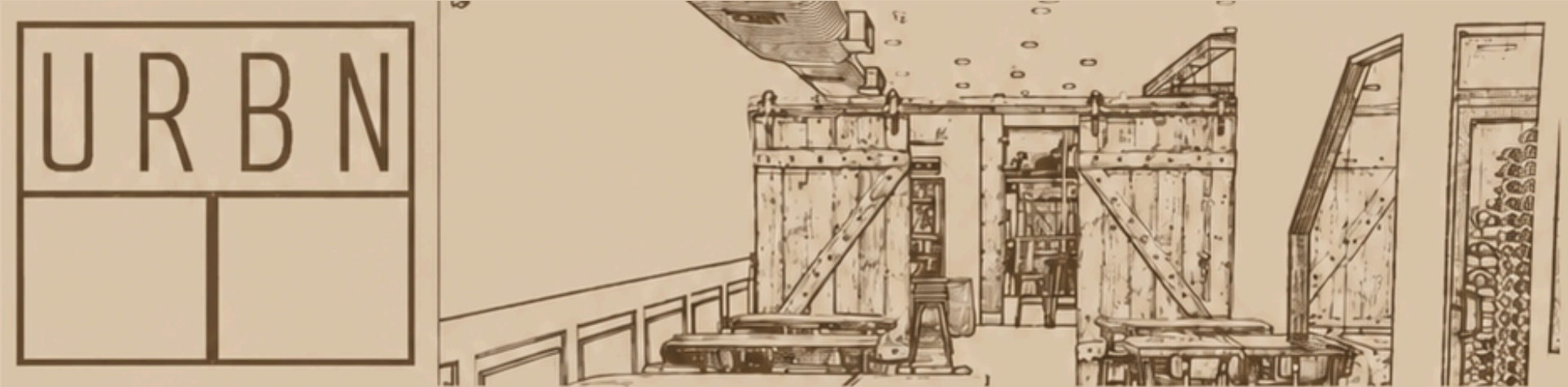
TRADITIONAL BIRYANIS

SERVED WITH OUR HOUSE-MADE INDIAN RAITA

VEGETABLE DUM BIRYANI Herbed Basmati Rice cooked with locally grown vegetables Marinated in Indian Spices and Fresh Yogurt	20
PANEER BIRYANI Classic Long-Grain Basmati Rice cooked with Fresh Paneer, Yogurt and special Indian herbs and Spices	20
EGG BIRYANI Marinated & Braised Farm Eggs Layered & Roasted with Special Indian Spiced Dum Rice	20
HYDERABADI CHICKEN DUM BIRYANI Traditional Overnight Marinated Chicken layered & Dum Cooked Hyderbadi Spices & Herbed Rice	21
CHICKEN 65 BIRYANI Basmati Rice layered with Crispy Spiced Fried Chicken marinated in ginger, lemon & fresh spices	22
HYDERABADI GOAT BIRYANI Bone-in Goat marinated overnight with Hyderabad Herbs & Spices, layered with Saffron Rice	23
HYDERABADI KEEMA BIRYANI Minced Lamb marinated with Traditional Herbs & Spices Layered with Saffron Rice & Dum Cooked over low flame	24
URBAN SHRIMP BIRYANI An Indian-British Fusion Dish, Made with Spiced Biryani Rice & Marinated Fresh Water Indian Prawns	23
UT HARA BHARA CHICKEN BIRYANI Deep Marinated Boneless Chicken Layered with Mint, Cilantro, and Indian Spices Layered then Braised for Hours	24
UT HARA BHARA GOAT BIRYANI (SPL) Urban Tandoor's Signature Creation, Fresh Goat marinated overnight with Mint, Cilantro, & Roasted Indian Spices, Layered With Spiced Rice & Braised For Hours	24

End Your Meal With
Something Sweet

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



* 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.*