URBAN TANDOOR

SEASONAL SPECIALS

BUTTER CHICKEN 65

Classic Marinated & Fried Chicken 65, Our House-Made Butter Chicken Sauce, Fresh Indian Herbs, Sirka de Pyazz

LASSONI MURGH TIKKA

Malai Murgh (Chicken), Tandoori Roasted at 700°, Garlic Masala Butter, Pickled Onions.

SHAAM'S SAVERA

Paneer & Spinach Medallions, Lightly Fried, Finished in a Rich Tomato Cream Sauce.

UT LAMB SHANK BIRYANI

(Extremely Limited), Ask Your Server for Availability
Authentic Lamb Shanks Marinated and Slowly Dum Cooked with Hyderabadi Biryani Rice.

PUNJABI STYLE HARA CHANA MASALA

Braised Indian Chickpeas, Shredded Onion, Simmered For Hours, Then Tempered with Minced Lassoni Spinach & Roasted Chilies

CARDAMOM CAKE THREE MILK RABDI

House-Made Cardamom Butter Cake Toasted, and Served with Fresh Tres- Leches Rabdi, Crushed Pistachio.

URBAN TANDOOR

URBAN'S SEASONAL COCKTAILS

EK-DO PEG

Maker's Mark Whiskey, Traditional & Spiced Bitters,Sweet Vermouth, Orange Peel.

PINEAPPLE MEZGARITA

Smoked Mezcal, Juego De Pineapple, Fresh Lime, Served on the Rocks with a Salted Rim.

DESI GIRL

1800 Tequila or Bacardi Rum, Mango, Fresh Lime, Bitters, Spiced Rim, Topped with Champagne.

KALI RANI

Grey Goose Vodka or Bombay Sapphire Gin, Indian Blackberry Purée, Fresh Spiced Muddled Citrus, Shaken and Served Chilled.

WINTER BOTANIST

Bombay Sapphire Gin or Tito's Vodka, Cranberry, Fresh Lime, Fresh Mint, Fizzy Soda.

O - PROOF (MOCKTAILS)

NA-PEENA-NEELA

Kala Khatta, Fresh Lime, Bruised Mint, Spiced Rim, Indian Soda.

MASALA THUMBS UP

Chilled Thums Up, Urban's House Masala, Fresh Lime, Served over Ice.