



## HYDERABADI SPECIALS

<b>GOAT / LAMB PAYA</b> Traditional Lamb leg soup made with flavorful Spices & simmered for hours – Hyd. Delicacy	18
<b>MUTTON HALEEM</b> Shredded Lamb, Lentils, spices and broken wheat, simmered for hours (garnished with crispy onions and mint)	19

AT URBAN TANDOOR WE BELIEVE THAT THE BETTER AND FRESHER THE INGREDIENTS THE MORE WHOLESOME AND FLAVORFUL THE FOOD.

## SOUPS & SALADS

<b>MULLIGATAWNY SOUP</b> - Prepared with Lentils, Tomatoes, Fine Herbs and Spices	6
<b>TOMATO SOUP</b> - Prepared with Fresh Tomatoes, Fine Herbs, and Cream	6
<b>CHICKEN SOUP</b> - Traditional Chicken Soup	6
<b>SWEET CORN SOUP (VEG / CHICKEN)</b> Made with Fresh Sweet corn & peppers	6/7
<b>MANCHOW SOUP (VEG / CHICKEN)</b> Prepped with Soy, Vinegar, garlic, and shallots	6/7
<b>UT SALAD (VEG)</b> - Fresh greens, sliced carrots, tomatoes, cucumbers & onions tossed in our dressing	7
<b>UT SALAD (TANDOORI CHICKEN)</b> - UT Salad tossed in our dressing with shredded Tandoori Chicken	9

## STARTERS

<b>SAMOSA - 2 PCS</b> -Triangular turnovers filled with a mixture of Green peas & Potato	7
<b>SAMOSA CHAT</b> - House made Samosa topped with chickpeas, garnished with an array of Indian sauces	9
<b>ONION PAKORA / FRITTERS</b> - Thin sliced onion fritters fried to perfection	8
<b>MIXED VEG. PAKORA</b> - An Assortment of Crispy Vegetable Fritters battered in chickpea flour and fried to perfection	9
<b>CUT MIRCHI</b> -Fresh Green chilies stuffed with our mixture, then fried till golden	8
<b>MIRCHI BAJJI</b> - Fried chilies stuffed with mix of chopped onions, lemon juice & red chili powder	9
<b>FALAFEL, HUMMUS &amp; NAN CHIPS</b> - House Made Hummus, Crispy Falafel, & Nan Chips	11
<b>EDAMAME</b> -Freshly Steamed Edamame served Mild/Spicy	8
<b>CORN FRY / CORN FRY WITH EGG</b> - Freshly sautéed organic corn made with fine masala	7/9
<b>CAULIFLOWER PATAKA (UT SPECIAL)</b> Crispy Cauliflower tossed in our Sweet & Spicy Sauce	11
<b>TANDOORI PANEER/ CHICKEN TACOS</b> Sliced Chicken tikka, sauteed peppers and onions, UT Sauce, served on a warm tortilla	11
<b>CALAMARI</b> - Hand Breaded, and Fried till Golden served with our tangy dipping sauce	11
<b>SHRIMP PATAKA (CHEF'S SPECIAL)</b> Golden Fried Shrimp tossed in our secret Orange Chili Sauce	12

## WRAPS

All wraps served in a warm tortilla with sautéed peppers, onions, UT sauce-& fries

<b>FALAFEL WRAP</b> Made with freshly fried Falafel	11
<b>PANEER WRAP</b> Made with freshly roasted Paneer tikka	11
<b>CHICKEN TIKKA WRAP</b> Made with our Spiced Chicken tikka	11

## TANDOOR SIZZLERS

Cooked in Tandoori Oven

<b>PANEER TIKKA</b> - House made Indian cheese marinated in fresh yogurt & herbs	18
<b>CHICKEN TIKKA</b> - Boneless pieces of chicken marinated overnight & cooked in Tandoor	18
<b>CHICKEN MALAI KABAB</b> - Boneless Chicken, marinated in Fresh Cream and yogurt seasoned with traditional herbs and spices	18
<b>TANDOORI CHICKEN (HALF)</b> - Bone-In Chicken marinated in fresh yogurt, spiced with ginger, garlic & Indian herbs	18
<b>CHICKEN SHEEKH KEBAB</b> - Minced chicken marinated with herbs & spices cooked on Sheekh	18
<b>LAMB CHOPS</b> -Imported Lamb chops marinated traditionally in ginger, garlic, and herb scented yogurt	24
<b>UT TANDOORI PRAWNS</b> - Fresh Jumbo shrimp marinated over night spiced with fresh ginger and spices cooked to perfection	20
<b>FISH TIKKA</b> -Sliced Fish Fillet cooked with ginger, garlic and delicate spices cooked in Tandoor	20
<b>UT MIXED GRILL (VEGETARIAN)</b> - An array of Fresh Vegetables (Cauliflower, Paneer, Peppers, Broccoli, Onions) spiced with aromatic herbs	21
<b>UT MIXED GRILL (NON-VEGETARIAN)</b> A Sampler of our best Tandoori Kebabs, Seafood & Meats	24

## INDO-CHINESE

<b>CHILI PANEER (DRY/ SAUCE)</b> - Crispy Fried paneer prepped in our traditional indo-chinese sauces	14/15
<b>LOLLIPOP CHICKEN (DRY /SAUCE)</b> Crispy fried chicken lollipops tossed in our savory sauce	14/15
<b>PANEER 65</b> - Marinated Paneer sautéed in a sweet & spicy sauce	12
<b>CHICKEN 65</b> - Crispy Fried chicken tossed in our sweet & spicy sauce	14
<b>CHILI CHICKEN (DRY/ SAUCE)</b> - Boneless chicken sautéed in an aromatic sauce w/ onions & peppers	14/15
<b>GOBI / VEG. MANCHURIAN</b> - Crispy Veg dumplings dunked in a flavor explosive sauce	15
<b>CHILI FISH (DRY/ SAUCE)</b> - Boneless fried fish tossed in an aromatic Indo-Chinese sauce	15/16
<b>CHILI PRAWNS (DRY/ SAUCE)</b> Stir Fried Prawns tossed in our traditional tangy sauce	15/16
<b>HAKKA NOODLES (VEG./ CHICKEN)</b> Fresh Noodles stir-fried with Hakka masala and thinly sliced assorted Vegetables or Chicken	14/15
<b>SCHEZWAN NOODLES (VEG./ CHICKEN)</b> Fresh Noodles stir-fried in our Schezwan Sauce with Vegetables or Chicken	14/15
<b>SCHEZWAN FRIED RICE (VEG./EGG/ CHICKEN)</b> Rice tossed with Schezwan sauces and Vegetables /Egg /Chicken	14/15
<b>FRIED RICE (VEG./EGG/ CHICKEN)</b> Rice made with assorted Indo-Chinese sauces and Vegetables /Egg /Chicken	14/15

## SIGNATURE COCKTAILS

<b>TAMARIND MARGARITA</b> - Tequila, Hand Crafted Tamarind Syrup with a Hint of Spice	14
<b>SPIKED MANGO LASSI</b> - House Made Mango Lassi, shaken with chilled Coconut Rum	14
<b>KALA KHATTA</b> - House made Blackberry Puree shaken over ice with your choice of Tanqueray Gin or Tito's Vodka or Old Monk Rum	14
<b>OLD MONK MOJITO</b> - Indian Rum muddled with fresh mint leaves an Indian Twist on a Cuban Classic	12
<b>INDIAN ROSE GIMLET</b> - Gin, St. Germain, Hand picked Rose Petals	12
<b>JAL JEERA</b> - Cumin Infused Tito's Vodka, Fresh, Lemonade shaken with spices, & served on rocks	12
<b>MANGO MYSTERY</b> - Mango Vodka, Mango-Lime Juice, Served on the rocks	12

## ORGANIC COCKTAILS

<b>HIBISCUS LEMONADE</b> - Organic Hibiscus vodka, fresh lemonade & homemade lemon syrup	15
<b>URBAN SMOKED OLD FASHIONED</b> - Organic Bourbon/ Whiskey, maple & vanilla smoked with spices and served in a maple cinnamon rim	15
<b>CUCUMBER BREEZE</b> - Cucumber Vodka, fresh lime & Cucumber syrup	15

## TOP SHELF SPIRITS

Scotch, Single Malts, Brandy, Whisky, Canadian Whiskey, Liquor, Tequila, Rum, Vodka, Gin, Cognac  
Wide range of wines, including Organic Wines

## BOTTLED BEER

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

## BEER ON TAP

Seasonal & Craft Beers on Tap - Ask waiter for details

## WINES

Wide variety of wines - Ask waiter for details  
Wines by glass (Whites / Reds) 8

## BEVERAGES

<b>MANGO LASSI</b> - Drink Made with Homemade sweetened yogurt and Mangoes	5
<b>HYDERABADI CHAI (HOT TEA)</b> World famous Tea from the city of Hyderabad	3
<b>GINGER CHAI</b> Hot Tea made with Fresh Ginger and Milk	3
<b>NESCAFE COFFEE</b> Roast Coffee made with steamed milk	3
<b>SOFT DRINKS</b> Coke, Diet Coke, Sprite, Iced Tea	3
<b>SPARKLING WATER</b>	5
<b>BOTTLED WATER (.5 L/ 1 L)</b>	5/8



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For more information, please speak with a manager. \*\* We serve Halal food - \* No outside Beverages & food allowed - \* 20% Gratuity will be levied to group of 5 & above ☺ - VEGAN

## VEGETARIAN

<b>PANEER MAKHANI</b> -Housemade Indian cheese in a mild spiced Makhani sauce	16
<b>PANEER TIKKA MASALA</b> -Homemade Indian cheese cooked with onions and bell peppers in a creamy, mildly spiced sauce	16
<b>PALAK PANEER</b> -Pureed fresh spinach & Indian cheese combined in a light sauce spiced with herbs	16
<b>PANEER BHURJI</b> - Shredded house made Indian Cheese sautéed w/onions, green peas, & tomatoes	18
<b>SHAHI PANEER</b> - Indian Cheese cooked in our cashew & yogurt based sauce	16
<b>PANEER JALFREZI</b> - Julienned onions, peppers, tomatoes, & assorted vegs. fried with Indian Cheese	16
<b>VEGETABLE JALFREZI</b> -Garlic Marinated Mixed Garden vegs. cooked with Indian herbs & spices	16
<b>KHOYA KAJU</b> - Roasted Cashew nuts cooked in our rich spiced sauce	18
<b>MALAI KOFTA</b> - Golden fried Fresh Vegetable Croquettes simmered in a special sauce	17
<b>NAVARATHAN KORMA</b> - Medley of local vegs. & fresh paneer cooked in our cashew based sauce	16
<b>CHANA SAG</b> - Chickpeas cooked in delectable spinach sauce spiced with herbs	15
<b>VEGETABLE KOLHAPURI</b> -Medley of Local Vegetables cooked with Indian spices, & yogurt	15
<b>PUNJABI KADHI PAKORA</b> - Spiced Yogurt based sauce made with our golden onion fritters	15
<b>BAIGAN BHARTA (EGGPLANT)</b> -Charcoal Smoked pureed Eggplant cooked with fresh tomatoes, onions, and roasted garlic	15
<b>BHINDI MASALA</b> - Crispy Indian Spiced Okra cooked with minced onions & tomatoes	15
<b>ALOO GOBI</b> -Classic Indian dish made with blistered potatoes, herbed cauliflower & spices	14
<b>CHANA MASALA (CHICKPEAS)</b> -Chickpeas cooked with thin shreds of onion & tomato in a mild sauce	14

## DALS (LENTILS)

<b>DAL MAKHANI</b> Black lentils and kidney beans cooked with spices for hours garnished with fresh cream	16
<b>PALAK DAL</b> Finely Chopped Spinach slow cooked with yellow lentils and herbs	15
<b>TADKA DAL</b> Yellow lentils cooked to perfection with mild spices	15

## SEAFOOD

<b>UT FISH CURRY (SPL)</b> Wild caught Salmon delicately spiced & marinated with Urban's secret roasted spices	21
<b>GOAN FISH/ SHRIMP CURRY</b> Indian Coastal Fish coconut based curry packed with spicy & tangy flavors	19
<b>COCONUT SHRIMP</b> Shrimp curry made with fresh coconut tempered with Southern Indian spices	19

## SIDES





<b>PAPAD</b> Thin & Crispy charcoal lentil cracker	3
<b>FRIES</b> Hand cut & fried till crispy	4
<b>RAITA</b> Shredded carrot and cucumber whipped with homemade yogurt	4
<b>ONION SALAD</b> Assortment of onions, green chilies & lemon	3
<b>PICKLED (ACHAR) MANGO</b> Indian condiment made with raw mangoes, spices and chili oil	2
<b>MANGO CHUTNEY</b> Mango Puree, spiced with flavors from India	2

## CHICKEN

<b>CHICKEN TIKKA MASALA</b> - Boneless Tender chicken cooked with fresh onions & bell peppers, in a mild spiced sauce	17
<b>BUTTER CHICKEN</b> - Flavorful Chicken cooked with fresh butter and a creamy tomato sauce	17
<b>PALAK CHICKEN</b> - Boneless Chicken Cooked in fresh pureed spinach	17
<b>CHICKEN VINDALOO</b> - Flavorful chicken, golden blistered potatoes spiced with chilies, simmered in our vindaloo base	17
<b>DESI CHICKEN CURRY (BONE-IN)</b> Fresh Desi Chicken cooked with aromatic spices simmered in a coconut cream based sauce	17
<b>CHICKEN CURRY</b> - Boneless Chicken Cooked in old fashion roasted spices	17
<b>CHILI CHICKEN MASALA</b> - Chicken cooked with aromatic spices and dried herbs	17
<b>KADAI CHICKEN</b> - Cast Iron Grilled Boneless Chicken made with tomatoes, onions, & bell peppers	17
<b>CHICKEN JALFREZI</b> - Boneless Chicken tossed with vegetables, simmered in tomato based sauce	17
<b>SHAHI CHICKEN KORMA</b> Boneless Chicken cooked with Roasted Cashews & royal spices simmered in our Shahi base	18
<b>CHETTINAD CHICKEN</b> - Spicy Boneless Chicken cooked in "village-style" from Southern part of India	18
<b>HARA BARA CHICKEN</b> - Boneless chicken marinated overnight with Mint, Cilantro, & spices cooked to perfection	18

All Entrées served with a side of Rice

## BREADS & RICE

<b>BUTTER NAAN</b> - Indian flatbread with butter	4
<b>TANDOORI ROTI</b> - Roasted Wheat Flatbread	4.5
<b>GARLIC NAAN</b> - Indian flatbread made with fresh garlic	4.5
<b>CHILI GARLIC / JALAPENO NAAN</b> Naan with minced garlic & chilies or Jalapeños	4.9
<b>LACHHA PARATHA</b> Ghee Laminated Roasted wheat bread	4.9
<b>PANEER NAAN</b> Indian flatbread stuffed with minced Indian cheese and fresh herbs	6
<b>ONION KULCHA</b> - Stuffed flatbread with thin onions and fresh herbs	4.9
<b>KASHMIRI NAAN</b> - Sweet Naan stuffed with Dried Fruits & Roasted Nuts	8
<b>KEEMA NAAN</b> Indian flatbread stuffed with minced spiced lamb	9
<b>UT TOKRI (MIX OF 4)</b> Butter Naan, Garlic Naan, Tandoori roti	14
<b>ALOO / METHI / AJWAIN PARATHA</b> 	6
Naan stuffed with Spiced potato/ Fenugreek leaves or Caraway	6
<b>POORI</b> - Fried & Puffed Whole Wheat bread	6
<b>BHATURA</b> - Fried & Puffed Nan bread	6
<b>PULKA WITH GHEE (2 PCS)</b> Iron Grilled Puffed Whole Wheat flatbread	5
<b>DO PARATH KI ROTI - UT SPECIAL</b> 	6
Two layers of whole wheat bread laminated & pan fried on artisanal cast iron	6
<b>PLAIN RICE</b> 	6
Steamed Basmati rice	6
<b>LEMON RICE</b> - Fresh lemon, roasted peanuts, & curry leaves mixed with spiced rice	9
<b>BISIBELABATH</b> 	11
Cracked Lentil and rice cooked together with vegetables, tamarind and fragrant spices	11
<b>CURD RICE</b> Yogurt rice tempered with fried curry leaves, mustard seeds, and coriander leaves.	9

## LAMB / GOAT

<b>URBAN GOAT CURRY</b> - Delicately Flavored Bone-in pieces of Goat, cooked with a selection of UT Herbs and Spices	20
<b>UT LAMB CURRY</b> Boneless Lamb cooked in a curry sauce with herbs & chef's secret spices	20
<b>LAL MAAS</b> Boneless Herbed Yogurt marinated lamb, cooked with Mathania red chilies	18
<b>CHETTINAD GOAT/ LAMB CURRY</b> Spicy Goat/ Lamb cooked "village-style" popular in the Southern region of India.	18
<b>ROGAN GOSH</b> - Fresh lamb cooked with dry roasted spices, herbed yogurt & Kashmiri Chilies	18
<b>LAMB KOLHAPURI</b> - Lean pieces of spicy lamb cooked with a coconut based sauce-made with ginger, garlic & red chilies	18
<b>LAMB VINDALOO</b> - Lean pieces of lamb cooked with blistered potatoes & our vindaloo base	18

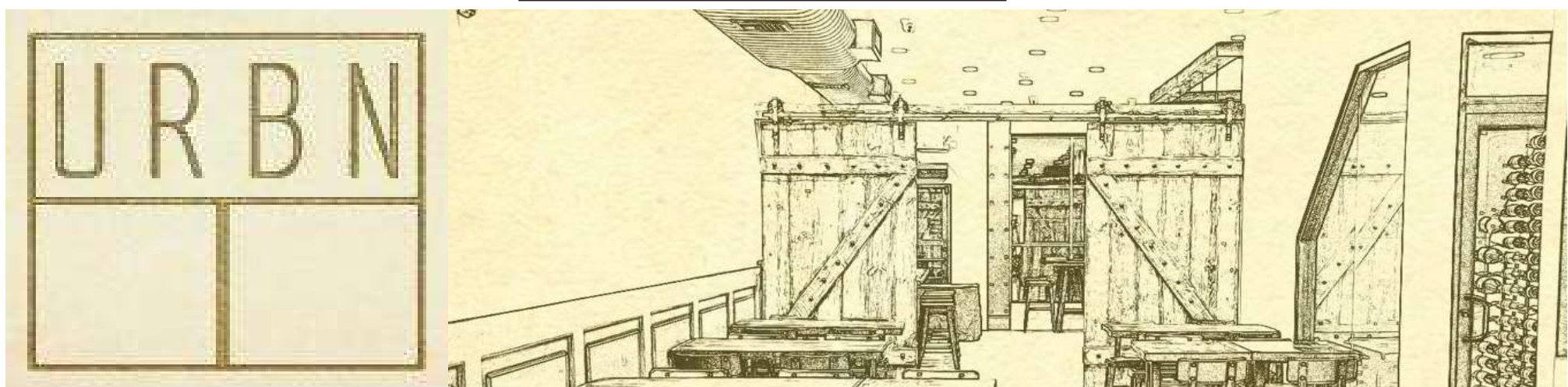
## BIRYANIS


Served with Raita

<b>VEG. DUM BIRYANI</b> Basmati Rice cooked with locally grown vegetables marinated in Indian spices and Fresh Yogurt	15
<b>PANEER BIRYANI</b> Basmati Rice cooked with Fresh Paneer, yogurt and special Indian herbs and spices.	17
<b>EGG BIRYANI</b> Basmati Rice cooked with farm fresh eggs layered with special Indian herbs and spices.	15
<b>HYDERABADI CHICKEN DUM BIRYANI</b> Succulent Pieces of Overnight Marinated Chicken layered with Hyderbadi spices & Herbed Basmati rice	17
<b>CHICKEN 65 BIRYANI</b> Basmati rice layered with Crispy Spiced fried chicken marinated in ginger, lemon & fresh spices	19
<b>HYDERABADI GOAT BIRYANI</b> Robust Pieces of bone-in goat marinated overnight with Hyderabadi Herbs & Spices, layered with Saffron Rice, cooked by low flame	19
<b>HYDERABADI KEEMA BIRYANI</b> -Minced Lamb marinated with traditional herbs and spices layered with Saffron Rice & cooked over low flame	20
<b>SHRIMP BIRYANI</b> Fresh Water Shrimp cooked in a blend of Indian herbs & spices over a low flame.	20
<b>UT HARA BHARA CHICKEN BIRYANI</b> Urban Tandoor's Signature Creation, boneless chicken marinated overnight with Mint, Cilantro, & spices, layered then cooked by low flame	20
<b>UT HARA BHARA GOAT BIRYANI (SPL)</b> Urban Tandoor's Signature Creation, Local Goat marinated overnight with Mint, Cilantro, & spices, layered then cooked by low flame	22

## DESSERTS

<b>GULAB JAMUN</b> Golden dumplings made of milk soaked in a warm rose-cardamom sweetened syrup	7
<b>RAS MALAI</b> Softened dumplings made from evaporated milk soaked in a sweetened saffron cardamom thickened cream	9
<b>KHEER</b> Cardamom spiced Rice pudding	7
<b>ICE CREAMS</b> Indian Pan (Betel leaves) Vanilla, Chocolate	7



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