SCAN TO EXPLORE

Royal Tandoor

Indian Restaurant, Gaithersburg, MD

Restaurant Menu

Fine Indian Cuisine & Bar

820 Muddy Branch Rd, Gaithersburg, MD 20878

royaltandoorus.com

Drinks

RED WINES

	GLASS/BOTTLE
MEIOMI PINOT NOIR	$16/$56
GASCON MALBEC	$12/$36
ROBERT MONDAVI CABERNET	$12/$36
J LOHR SEVEN OAKS CABERNET	$12/$36
ROBERT MONDAVI MERLOT	$12/$32
ROBERT MONDAVI PINOT NOIR	$12/$36

WHITE WINES

	GLASS/BOTTLE
MIRASSOU MASCATO	$12/$36
LUNA DI LUNA PINOT GRIGIO	$12/$36
ROBERT MONDAVI CHARDONNAY	$12/$36
KEDALL JACKSON CHARDONNAY	$12/$36
BONTERRA SAUVIGNON BLANC	$12/$36

SPARKLING WINES

	GLASS/BOTTLE
LA MARCA PROSECCO	$12/$36

SCOTCH & WHISKEY

GLENFIDDICH 21YR	$40
GLENFIDDICH 18YR	$25
GLENFIDDICH 15YR	$18
GLENFIDDICH 12YR	$15
JOHNNIE WALKER BLUE	$40
JOHNNIE WALKER BLACK	$15
DALMORE 18YR	$25
DALMORE 15YR	$18
BALVENIE 14YR	$20
BALVENIE 12YR	$15
GLENLIVET 15YR	$22
AMRUT FUSION	$25
MACALLAN 12YR	$22
DEWAR'S 15	$18
CHIVAS 18YR	$20
CHIVAS 12YR	$15
GLENMORANGIE 12YR	$15
OBAN	$15
JAMESON IRISH	$12
YAMAZAKI	$35

BOTTLED BEERS

TAJ BEER	$12
BLUE MOON	$6
CORONA	$6
CORONA LIGHT	$6
HEINEKEN	$6
STELLA	$6
KINGFISHER	$6
IPA	$7

WINE COCKTAILS

CLASSIC MIMOSA	$12
WATERMELON MIMOSA	$12
MANGO MIMOSA	$12

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MARTINIS

ROYALTINI $16
Grey goose, Malibu, & Pineapple

CHAITINI $16
Vanilla vodka, Kahula, Godiva, Chai (Tea)

NIMBU DROP MARTINI $16
Vodka, splash of lime juice, bar syrup, fresh lime, chilled up
(thirst - Quenching drink)

COCOTINI $16
Vodka, malibu, fresh coconut water, shredded sweat coconut

MANGOTINI $16
Mango vodka, saffron mango puree, splash of pineapple juice

SIGNATURE COCKTAILS

ROYAL STRONG ISLAND $20
Vodka, Rum. Gin, Tequila, Triple Sec, sour mix, coke

ROYAL MOJITO / JALJEERA MOJITO $16

ROYAL MARGARITA / TAMARIND MARGARITA $16
Patron Silver, Cointreau, & Fresh Margarita Mix

ROYAL FASHIONED $16
Makers Mark, Orange, Cherries, Bitters, & Agave

ROYAL MULE $16
Hendricks, Lime, Ginger Beer, & Bitters

ROYAL SCREWDRIVER $16
Grey Goose, Triple Sec, Orange Juice

MIRCHI MARGARITA $15

RAZIA SULTAN $22
These are two drink combinations: Hendrick's, rose water, a dash of lime juice, Rooh Afza, gin infused with paan liqueur, and green crème de menthe, served with mitha paan

VODKA

BELVEDERE	$15
GREYGOOSE	$15
TITOS	$15

GIN

HENDRICK'S	$15
TANQUERAY	$15
BOMBAY SAPPHIRE	$15

TEQUILA

DON JULIO	$16
PATRON SILVER	$16
CASAMIGOS BLANCO	$16
CASAMIGOS REPOSADO	$16
CASAMIGOS ANEJO	$16
ESPOLÒN	$14
JIMADOR	$12

BOURBONS

BASIL HAYDEN	$16
WOODFORD RESERVE	$16
KNOB CREEK	$16
MAKERS MARK	$16
GENTLEMAN JACK	$16
ELIJAH CRAIG/ANGEL'S ENVY	$16

RUMS

BACARDI	$14
OLD MONK	$14
MALIBU	$14
CAPTAIN MORGAN	$14
ZAYA	$14

COGNAC

HENNESSY	$18
REMY MARTIN	$18

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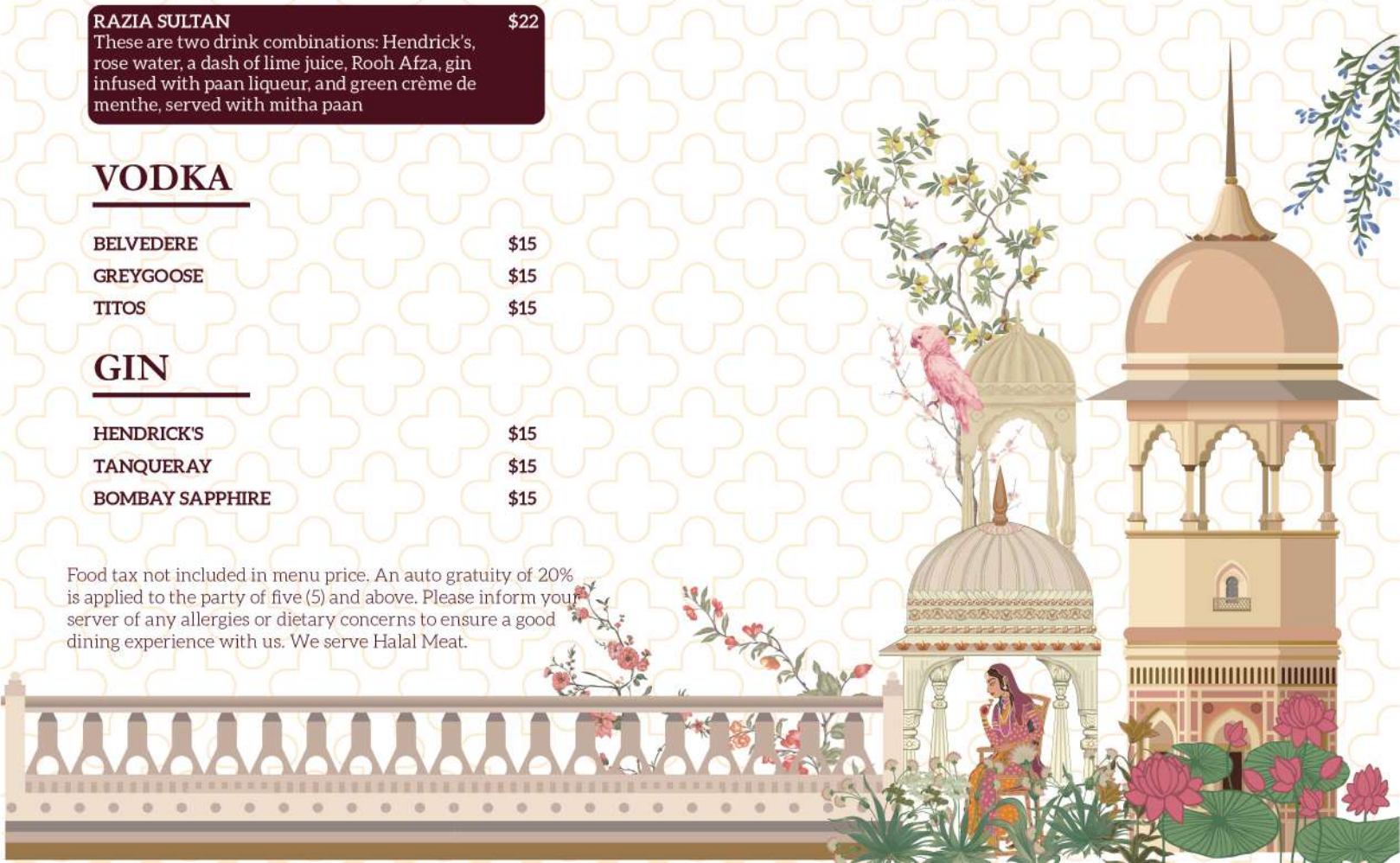

DELHI STREET FOOD

ROYAL CHAAT PLATTER $22
Comes with Aloo Chaat Papri, Palak Chaat, Dahi Bahla, Pani Puri, & Dahi Sev Puri

ALOO CHAAT PAPRI $12
Medley of crispy fried dough wafers tossed in tangy sauce, garbanzo beans, potatoes, topped w/ sweet yogurt & sprinkled w/ cilantro

PANEER PAKORA $12
Soft cubes of cottage cheese stuffed with the chef's special masala, battered and fried, served with mint and tamarind chutneys

PANI PURI $10
Dough balls filled w/ garbanzo beans, potatoes, sweet chutneys, tangy golgappa water

PALAK KALE CHAAT $10
Crispy fresh fried spinach tossed in tangy sauces, tomatoes, onions and topped up w/ sweet yogurt, mango, & mint chutney

BOMBAY BHEL PURI $10
A popular Mumbai street food made with crispy puffed rice tossed with diced boiled potatoes, onions, tomatoes, cilantro and green and tamarind chutney

SOUPS

Mulligatawny Soup (Veg) $8

Mulligatawny Soup (Chicken) $10

Mushroom Soup $8

Tamatar Ka Shorba (Tomato Soup) $8

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APPETIZERS

TANDOORI KABOB PLATTER $25
A combination of clay oven delicacies: Tandoori chicken, chicken tikka, lamb Seekh kabob, chicken seekhkabob, tandoor shrimp

ROYAL VEGETABLE PLATTER $20
A combination of assorted vegetable hors d' oeuvres: samosa, royal patty, veg pakoras, Paneer Pakora

FISH AMRITSARI $18
Julienne of fresh tilapia, gram flour battered fried, served w/ mint chutney

SAMOSA CHAAT $12
Open samosa served on a bed of chic peas curry tamarind chutney topped up with yogurt

CHICKEN 65 $ 15
Bite-sized pieces of chicken coated in a spicy marinade of chili, turmeric, garam masala powder, lemon juice, ginger, garlic, and rice flour, then deep-fried until crispy

PANEER 65 $14
Bite-sized pieces of cottage cheese coated in a spicy marinade of chili, turmeric, garam masala powder, lemon juice, ginger, garlic, and rice flour, then deep-fried until crispy

KIDS NUGGETS with fries $12

ROYAL PATTIES $10
Potato chick pea patty served on a bed of garbanzo beans, sauce, sprinkled w/ dry ginger and yogurt sauce

VEGETABLE PAKORA $10
Delicately spiced vegetable fritters made w/ lentil flour batter and fried to a golden perfection

VEGETABLE SAMOSA (2Pcs) $8

CHICKEN MOMOS (Steam /Fried / Chili) $15
Homemade chicken dumplings sautéed with fresh hot chili and severed with onion chili sauce (8 pcs)

VEGETABLE MOMOS (Steam /Fried / Chili) $12
Homemade vegetable dumplings sautéed with fresh hot chili and severed with onion chili sauce (8 pcs)

TANDOORI DELICACIES

All tandoori platters are served with choice of Makhani / Yogurt sauce

TANDOORI CHICKEN Half $20 / Full $34
Chicken marinated in hung yogurt with spices, roasted in Tandoori clay oven

GINGER ROSEMARY LAMB CHOPS $32
Succulent New Zealand lamb chops rubbed well w/ fresh ginger rosemary spices yogurt grilled to perfection in Tandoori clay oven

SALMON TIKKA $25
The irresistible taste of Fish with Kashmiri saffron & ginger, garlic, roast in clay oven till perfection

TANDOORI SHRIMP $25
Jumbo shrimp marinated in herb mixture and delicately broiled in Tandoori clay oven.

KABOBS & TIKKA

SHARABI TAWA COMBO $30
Dark meat chicken, lamb cubes and shrimps cooked in thick Masala, Whisky simmered sauce
(Age 21 above can only order)

SAFFRON CHICKEN TIKKA $24
Cubes of dark meat marinated well with yogurt, spices, and saffron and finished in Tandoori clay oven

MALAI CHICKEN TIKKA $24
Boneless dark meat chicken marinated in creamy cashew sauce overnight w/ a hint of garam Masala & finish in Tandoori clay oven

LAMB SEEKH KABOBS $24
Grounded lamb skewers well rubbed with Chef special spices and finished in Tandoori Oven

CHICKEN SEEKH KABOBS $22
Succulent grounded meat skewers well rubbed with Chef special spices and finished in Tandoori Oven

SAFFRON PANEER TIKKA $20
Delicious fresh cottage cheese, marinated overnight in hung yogurt and saffron sauce with mild spices, cooked in Tandoori clay oven

ACHARI SOYA CHAAP $20
Tender soy chaap rubbed well in Indian achar spices finished in Tandoori clay oven

TANDOORI PANEER STUFFED ALOO $18
Scooped out potatoes filled with a mixture of mashed potatoes, nuts, raisins, paneer and a combination of spices finished in clay oven

MURG KI HANDI/POULTRY

Entrées are prepared with mild, medium, hot, and Indian hot spice levels and served with long grain Basmati rice.

ROYAL BUTTER CHICKEN
This Delhi-made delicacy is world-famous for its buttery, subtly velvety gravy prepared with a tomato-based sauce and cashew paste

Full Chicken (Bone In) $36
Half Chicken (Bone In) $24
Dark Meat Chicken (Boneless) $24

CHICKEN TIKKA MASALA $24
This world-famous dish has become an American favorite. Boneless chicken cubes cooked in an onion-tomato-based sauce, cashew paste, and house-prepared chef's spices

CHICKEN SAAG $24
Boneless white meat chicken curry with spinach

CHICKEN VINDALOO $24
An iconic dish full of bold, balanced, and complex flavors from freshly ground spices, fragrant aromatics, and essential tang of vinegar

AMBALA CHICKEN CURRY $24
Bone-in chicken cooked in desi chatpatta sauce in Kadhai style from Punjab region.

CHICKEN KORMA $24
Boneless white meat chicken simmered in a mild cashew sauce, garnished with raisins and cashews, and sprinkled with cardamom and pistachios

MASALA EGG CURRY $24
A delicious curry prepared with spices, onion, tomato and simmered with hard-boiled eggs

CHEF SPECIALTIES

TROPICAL MANGO CHICKEN CURRY $24
Creamy mango white meat chicken curry

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LAMB/GOAT DELICACIES (GOSHT KI HANDI)

Entrées are prepared with mild, medium, hot, and Indian hot spice levels and served with long grain Basmati rice.

GOAT RARA / LAMB RARA $26
Goat / Lamb cubes cooked in curry sauce and grounded meat and a sprinkle of Desi Ghee

LAMB ROGAN JOSH $26
Lean lamb cubes cooked in a Authentic curry sauce

LAMB SAAG $26
Lamb cubes cooked with spinach and herbs

LAMB VINDALOO $26
Lamb cubes braised in the spicy Vindaloo sauce made with lots of garlic, vinegar, chilies and dry spices

LAMB ELAICHI GOSHT $26
Lamb cubes cooked in velvety mint & cardamom flavour sauce

GOAT CURRY $26
Goat cubes (Bone-in) cooked in spicy curry sauce

NIHARI GOSHT $28
This traditional dish from the era of the nawabs features a slowly cooked lamb shank, flavored with a chef-created traditional smooth curry sauce

LAMB KORMA $26
Cubes of tender lamb simmered in a mild cashew sauce, garnished with raisins and cashews sprinkled with cardamom & pistachio

SEAFOOD DELICACIES (SAMUNDAR SE)

Entrées are prepared with mild, medium, hot, and Indian hot spice levels and served with long grain Basmati rice.

SHRIMP MASALA $28
Shrimp simmered in a cream sauce w/tomato, broccoli, a touch of onions, bell peppers and fenugreek leaves

SHRIMP VINDALOO $28
Goan style curry made using shrimp simmered in a spicy and tangy curry

FISH MALABAR $28
Cubes of Salmon cooked in a smooth Malabari style coconut sauce

VEGAN DELIGHTS

Entrées are prepared with mild, medium, hot, and Indian hot spice levels and served with long grain Basmati rice.

ALOO GOBHI $20
Potatoes and cauliflower sautéed w/ ginger tomatoes and spices

BAINGAN BHARTA $20
Roasted and mashed egg plant simmered with onion, tomatoes, spices, and cilantro

BHINDI MASALA $20
Diced Oakra sauteed with onions, bell peppers, tomatoes, and spices

CHANNA MASALA $20
A popular Punjabi style curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs

BOMBAY ALOO JEERA $20
Cubes of Idaho potatoes sautéed with cumin seeds, chopped onion, tomatoes and hint of spices cooked Bombay style wok fry

DAL TADKA $20
Yellow lentils cooked w/ fresh onions, tomatoes, garlic and spices.

ACCOMPANIMENTS

MIX VEG RAITA $5
A yogurt prepared with grated cucumbers, diced tomatoes, onions, and hint of dry mango powder

MANGO CHUTNEY $4
Sweet and mildly spiced mangoes and herbs

ACHAR $4
Hot and spicy mixed Indian spices

PAPADUM $4
Crispy, lightly spiced lentil wafers

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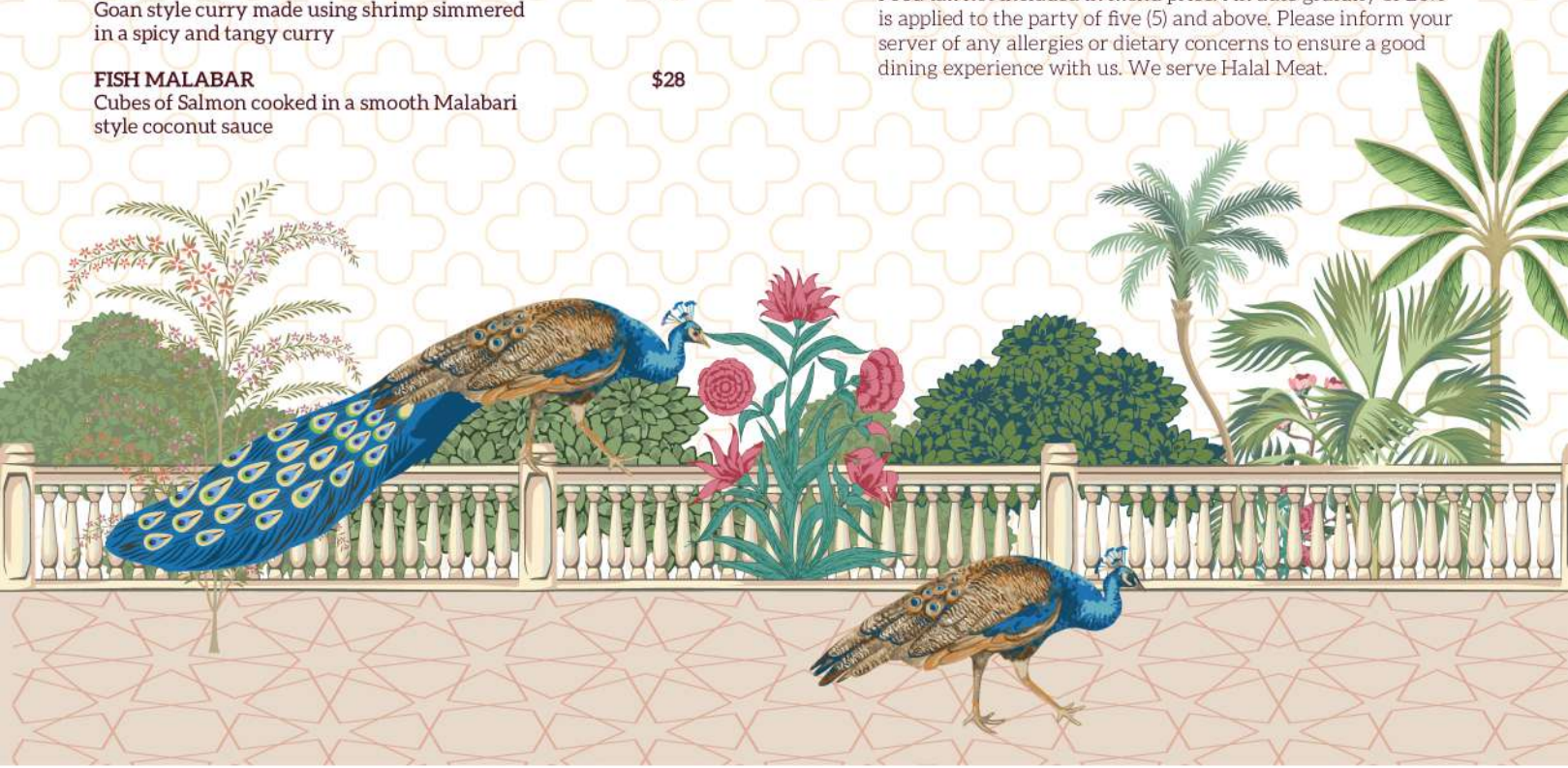

VEGETARIAN DELIGHTS (SABJION KI BAHAAR)

Entrées are prepared with mild, medium, hot, and Indian hot spice levels and served with long grain Basmati rice.

PALAK PANEER $22
Blended spinach cooked with fresh cottage cheese cubes, spices and herbs

MALAI KOFTA $22
Cottage cheese balls cooked in flavoured creamy sauce, sprinkled with cardamom and saffron

BUTTER PANEER $22
Cottage cheese cubes cooked in a creamy tomato sauce with Indian spices

MALAI METHI MATTAR PANEER $22
Fresh green peas cooked in a smooth, velvety fenugreek sauce with cottage cheese cubes

ROYAL DAL MAKHANI $20
Slow simmered lentils cooked in butter w/ fresh garlic, ginger, herbs and tomatoes

KADI PAKODA $20
Tangy and flavourful Kadi Pakora has deep fried veggie pakoras (fritters) dunked in a tangy yogurt-based curry

NAVRATAN KORMA $20
A flavorful Indian curry prepared in a creamy sauce with variety of vegetables with nuts, raisins, cottage cheese cubes. (Check with server for choice of vegetables)

PANEER BURJI $22
Traditional North Indian dish prepared with shredded cottage cheese, onions, tomatoes, herbs, and grounded spices

ROYAL BIRYANIS

A traditional slow cooked rice dish made with Basmati rice, nuts, raisins and choice of meats, served with Yogurt

ROYAL COMBO BIRYANI $35
(Lamb, Chicken & Shrimp)

SHRIMP BIRYANI $26

LAMB BIRYANI $24

GOAT BIRYANI $24

CHICKEN BIRYANI $22

VEGETABLE BIRYANI $20

INDIAN BREADS

All our breads are freshly baked per order in Tandoori clay oven

PUDINA PARATHA $5
Crispy, flaky, layered, mint flavored whole wheat flatbreads

LACHA PARATHA $5
Crispy flaky layered buttery flour flatbreads

PESHAWARI NAAN $5
Naan stuffed w/ raisins, cashew nuts and coconut

ONION KULCHA $5
Naan stuffed w/ fresh onion and herbs

CHEESE NAAN $5
Naan stuffed with shredded Mozzarella

PATAKA NAAN $5
A freshly baked naan topped with fresh green chilies, garlic, and cilantro

GARLIC NAAN $5
Naan topped w/ fresh garlic and herbs

ROTI $4
Traditional unleavened white bread topped with butter

NAAN $4
Traditional unleavened white bread

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INDO-CHINESE SPECIALTIES

While the Chinese have been visiting India for centuries in search of Buddhist teachings, Yang tai chow was the first recorded Chinese person to migrate to India for better material prospects. In 1778, he put down roots in Kolkata, or Calcutta, the then capital of British India and the easiest accessible metropolitan area from China by land.
Over the years, many like him came, mostly Hakkas, and by the early part of the 20th, century a Chinatown had developed in Kolkata. It thrived and buzzed w/ enterprise. Chinese people served w/ distinction as dentists, tannery owners, sauce manufacturers, beauticians and shoe shop owners but it was as restaurateurs that the Chinese found their fame and glory in India.

DRY OR W/ GRAVY

Chili Chicken	$24
Chili Fish	$26
Chili Paneer	$22

DRY OR W/ GRAVY

Chicken Manchurian	$22
Vegetable Manchurian	$20
Gobi Manchurian	$20

NOODLES

Chicken	$22
Vegetable	$20

RICE

Chicken Fried Rice	$22
Veg Fried Rice	$20

TEMPTING DESSERTS (MITHAI WALA)

SHAHI TUKDA $8
Fried white bread soaked in sugar syrup and topped with cold Rabri (Concentrated Milk)

KULFI (Malai/Mango/Pistachio) $7
Your choice of Creamy, Mango or Pistachio flavor traditional Indian Ice Cream

GULAB JAMUN $8
Light cheese balls dipped in a cinnamon flavored syrup

RAS MALAI $8
Balls of Chhena soaked in Malai, flavored with sugar syrup, milk, saffron, and pistachios, with Kheer as stuffing

BADAM SAFFRON KHEER $6
A slow cooked rice pudding made with long grain basmati rice, chopped almonds and includes floral flavours of cardamom and saffron

GAJAR BADAM HALWA $8
Grated carrots simmered in milk with sugar, Khoya (condensed milk) and desi ghee. Served with sprinkled cardamom and garnished with chopped almonds

BEVERAGES

MANGO LASSI	$5
SWEET LASSI/SALT/MASALA	$5
THANDA JALZERRA	$5
AAM PANNA / KALA KHATTA	$5
COFFEE (Premixed with sugar)	$3
MASALA TEA (Premixed with sugar)	$3
ICED TEA	$3
COKE/DIET COKE/SPRITE	$3

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Events & More...

Book Your Next Private Event With Us!

Royal Tandoor brings a wealth of expertise in food, drink, and hospitality services beyond in-house dining. Whether at your home, office, or any venue of your choice, our team is here to plan your event from start to finish. We offer customized menus, buffet setups, professional service teams, bartenders, and convenient drop-off and pick-up catering for office events and parties.

Catering (Off site/On Site)

For an outstanding and royal catering experience

Royal Tandoor brings extensive expertise in food, drink, and hospitality services beyond in-house dining. Whether it's your home, office, or any venue of your choice, our team is ready to plan your event from start to finish. We offer customized menus, buffet setups, professional service teams, bartenders, and convenient drop-off and pick-up catering for office events and parties.

Royal Room

(20 – 25 Guests)

For intimate gatherings of 20-25 guests, the **Royal Room at Royal Tandoor** offers an exclusive setting for your special events. Perfect for corporate meetings, private celebrations, holiday gatherings, and networking events, this elegant space ensures a personalized and memorable experience.

Full Restaurant Venue BuyOut

(100 - 110 Guests)

For gatherings of 100 or more, a restaurant venue buyout at **Royal Tandoor** is the premier choice for hosting large-scale events. This option is ideally suited for corporate events, wedding receptions, holiday celebrations, networking events, and more, offering an exclusive setting for your grand affair.

Our Group Of Restaurants

MAHARANI PALACE
FINE INDIAN CUISINE • LOUNGE

Maharani Palace brings rich wealth & expertise in our food, drink, and hospitality services beyond in-house dining. Whether it's your home, office, or any venue of your choice, our team can help plan your event from start to finish. We offer customized menus, buffet setup, service teams, bartenders, and convenient drop-off and pick-up catering for office events and parties.

Maryland Tandoor is a bistro-style restaurant in College Park, MD, specializing in authentic kabobs and curries. With a focus on high-quality ingredients and expertly crafted recipes, it blends traditional and contemporary flavors in a warm, inviting setting—perfect for both casual dining and special gatherings.

maryland tandoor
FRESH KABOBS & CURRY BISTRO