

**🌱 vegan / can be made vegan**

## combinations & entrées

**combinations:** all combinations (except biryani) include: dal (lentils), naan (leavened bread), rice pulao (basmati) & raita (yogurt w/grated cucumbers)

**entrée:** the (entrée) option does not include any sides

## vegetarian

- 1. **🌱 palak paneer** .....7.99  
curried spinach w/cheese cubes (6.99)  
substitute paneer for potatoes or tofu **+1.50 extra**
- 2. **malai kofta** .....7.99  
vegetable balls in tomato curry (6.99)
- 3. **navrattan korma** .....8.99  
mixed vegetable curry with indian cheese cubes (7.99)
- 6. **🌱 aloo matar paneer** .....9.99  
potatoes, peas & cheese cubes (7.99)
- 6a. **🌱 aloo gobi** .....9.99  
cauliflower, potatoes & peas (7.99)
- 6b. **🌱 aloo jeera masala** .....9.99  
potatoes w/roasted cumin & spices (7.99)
- 7. **🌱 baingan bhartha** .....9.99  
roasted eggplant cooked w/cream & peas (7.99)
- 7a. **🌱 baingan aloo** .....9.99  
eggplant & potatoes in curried sauce (7.99)
- 7b. **🌱 karahi baingan** .....9.99  
eggplant sautéed w/onions & bell peppers (7.99)
- 7c. **🌱 stuffed baby eggplant** .....9.99  
eggplant stuffed w/almonds, coconut & spices (7.99)
- 8. **karahi paneer** .....10.99  
cheese cubes sautéed w/bell peppers & onions (8.99)
- 8a. **shahi paneer pasanda** .....11.99  
fresh indian cheese cube in almond sauce (9.99)
- 8b. **butter paneer tikka masala** .....10.99  
indian cheese cubes grilled & simmered in herbs (8.99)
- 8c. **artichoke tikka masala** .....10.99  
tandoor broiled, marinated artichokes simmered in herbs (8.99)
- 9. **🌱 basmati vegetable biryani w/raita** .....9.99  
rice w/vegetables, cheese cubes, raisins & almonds

## 🌿 signature curries

made to order w/choice of:

- 90. **🌱 hara masala:** medium blend of cilantro, garlic & cumin
- 91. **🌱 lal masala:** spicy blend of red chilies & tomatoes
- 92. **safed masala:** mild blend of almonds & coconut
- 93. **🌱 vindaloo masala:** spicy sauce with vinegar & potatoes
- 94. **🌱 coconut curry:** mild blend of coconut, peanuts, garbanzo & mustard seeds

**vegetable or eggplant or tofu or artichokes** ...10.99 (8.99)

**paneer or chicken** .....11.99 (9.99)

**lamb or fish or shrimp** .....12.99 (10.99)

- 🌿 **white meat \$1 extra**
- 🌿 **add vegetables or tofu or paneer \$1.50 extra**
- 🌿 **all curries are gluten free**

## chicken

- 4. **chicken curry** .....9.99  
tender chicken w/mild sauce (7.99)
- 10. **makhini chicken (dark meat only)** .....10.99  
boneless tandoori chicken simmered w/herbs (8.99)
- 10a. **chicken tikka masala (white meat only)** .....11.99  
tandoori chicken breast simmered w/herbs (9.99)
- 10b. **chicken tikka masala (white meat only)** .....11.99  
tandoori chicken breast simmered w/herbs (w/out cream) (9.99)
- 11. **saag chicken** .....10.99  
boneless chicken cooked in spinach & herbs (8.99)
- 12. **chicken vindaloo** .....10.99  
chicken cooked w/potatoes in spicy sauce (9.99)
- 13. **karahi chicken (white meat only)** .....11.99  
chicken breast sated w/bell peppers & onions (9.99)
- 14. **chicken biryani w/raita** .....11.99  
basmati rice w/chicken, saffron & almonds

## tandoori chicken

bone in marinated chicken cooked in tandoor

- side orders: raita (yogurt w/grated cucumbers), dal (lentils), rice pulao (basmati), cottage fries or salad
- 24. **2 pcs tandoori chicken w/half naan** .....8.59  
choice of 2 regular side orders
- 25. **4 pcs tandoori chicken w/half naan** .....11.99  
choice of 2 regular side orders
- 26. **8 pcs tandoori chicken w/whole naan** .....22.99  
choice of 2 large side orders
- 66. **1 pc tandoori chicken dark meat** .....2.49
- 66a. **child's plate 1 pc tandoori chicken tender** ...4.99  
w/half naan & rice

## chicken kabobs

- 28. **chicken kati kabob w/fries (rice \$0.50 extra)** .....9.99  
2 rolls of chicken tenders in tortilla w/mint chutney & onions

## indian bread specialties

- 37. **naan** .....2.49  
baked leavened bread
- 38. **garlic naan** .....3.99  
leavened bread baked w/fresh garlic & herbs
- 40a. **jalapeño cheese naan** .....4.99  
leavened bread stuffed w/jalapeño & cheese
- 40b. **stuffed chicken naan** .....6.99  
leavened bread stuffed w/boneless tandoori chicken breast
- 42. **roti (tandoori or tawa)** .....2.99  
traditional whole wheat bread
- 43. **paratha (tandoori or tawa)** .....4.99  
buttered, layered whole wheat bread
- 44. **stuffed paratha w/raita (tandoori or tawa)** .....5.99  
potatoes or peas or cauliflower

## lamb

- 5. **lamb curry** .....11.99  
seasoned boneless lamb in curry sauce (9.99)
- 15. **saag lamb** .....12.99  
lamb cooked in spinach & herbs (10.99)
- 16. **lamb vindaloo** .....12.99  
lamb cooked w/potatoes in spicy sauce (10.99)
- 17. **karahi lamb** .....12.99  
tender lamb sautéed w/bell peppers & onions (10.99)
- 17a. **lamb tikka masala** .....12.99  
tender boneless lamb simmered in creamy sauce (10.99)
- 18. **lamb biryani w/raita** .....12.99  
basmati rice w/boneless lamb, saffron & almonds

## seafood

- 19. **shrimp curry** .....12.99  
seasoned shrimp in a mild curry (10.99)
- 20. **karahi shrimp** .....12.99  
shrimp sautéed w/bell pepper & onions (10.99)
- 21. **saag shrimp** .....12.99  
shrimp cooked w/spinach & herbs (10.99)
- 21a. **shrimp vindaloo** .....12.99  
shrimp cooked w/potatoes in spicy sauce (10.99)
- 31. **shrimp biryani w/raita** .....12.99  
basmati rice w/shrimp, saffron & almond
- 31a. **fish curry or karahi fish or saag fish** .....12.99  
fresh fish in separate sauces (10.99)
- 31c. **shrimp or fish tikka masala** .....12.99  
marinated shrimp or fresh fish cooked in tandoor (10.99)

## south indian

**dosa:** paper thin south indian bread (crêpe) made w/fermented rice & lentil batter. served w/sambhar (lentil & vegetable soup) & fresh coconut, peanut & garbanzo bean chutney

- 🌱 **plain dosa** .....8.99
- 🌱 **masala dosa** .....9.99  
served w/spicy blend of potatoes & lentil soup
- dosa w/curried coconut vegetables .....11.99
- dosa w/curried coconut chicken (white meat +\$1) ..11.99
- dosa w/curried coconut lamb .....12.99
- dosa w/curried coconut shrimp .....12.99
- 🌱 **rava dosa** .....10.99  
semolina batter w/fresh ginger, chili & cilantro served w/spicy blend of potatoes & lentil soup
- 🌱 **uthappam (thick south indian pancake)** .....8.99  
add tomatoes, peas or onion & chili or coconut & cilantro or mixed vegetables ( +\$1 each)
- paneer dosa .....10.99  
dosa w/chutney powder, butter & paneer
- 🌱 **spring dosa** .....11.99  
dosa w/chutney powder, butter & spring vegetables
- dosa quesadilla** .....12.99

## appetizers

- 50. **🌱 vegetable samosas (2 pcs)** .....3.79
- 50a. **🌱 spicy south indian samosa** .....1.50
- 51. **🌱 vegetable bori pakoras** .....7.99  
fresh vegetables in garbanzo bean batter & fried
- 51a. **🌱 papdi chaat** .....5.99  
crunchy salad w/crispies, potatoes, cabbage chutneys & yogurt
- 51b. **🌱 channa naan or puri** .....8.99
- 51c. **🌱 channa samosa** .....6.99
- 52. **🌱 assorted vegetable appetizers** .....8.99  
pakoras, samosa & wedges of naan bread
- 52a. **artichoke tikka appetizer** .....9.99  
delicately spiced, grilled artichoke hearts
- 53. **chicken tikka appetizer** .....11.99  
delicately spiced boneless tandoori chicken tenders
- 53a. **fish tikka appetizer** .....13.99  
delicately spiced tandoori fish
- 53b. **lamb tikka appetizer** .....14.99  
delicately spiced boneless tandoori lamb

## 🌿 indian style burritos

🌱 **can be made vegan**

burrito with spinach bean spread, rice, romaine lettuce, cabbage, chutney & grilled onions

- **mixed vegetables** .....7.99  
a fresh assortment of marinated carrots, beans, zucchini & potatoes
- **potatoes & spinach** .....7.99  
spiced potatoes cooked w/fresh spinach
- **grilled tofu** .....7.99  
tofu marinated in tandoori masala
- **grilled artichoke hearts** .....7.99  
artichoke hearts marinated in tandoori masala
- paneer .....8.99  
marinated indian cheese cubes cooked in tandoor
- chicken (white meat \$1 extra) .....8.99  
marinated boneless chicken cooked in tandoor
- lamb or fish or shrimp .....11.99  
marinated meat cooked in tandoor

## 🌿 supreme salads

- 34. **tandoor broiled, boneless, marinated chicken breast on a bed of greens tossed with 🌿 honey mango dressing** .....9.99  
(includes naan bread & yogurt dip)
- 34a. **tandoor broiled, marinated artichokes on a bed of greens tossed with 🌿 honey mango dressing** .....9.99  
(includes naan bread & yogurt dip)

## extras

- half naan .....1.29
- rice pulao .....2.29
- regular salad w/honey mango dressing .....4.99
- dal, raita, channa masala or sambhar .....5.99
- 32. regular cottage fries (spiced w/lemon & pepper) ....4.99
- 33. large cottage fries .....6.99

## condiments

- 22. pappad (2 pcs choice of mild or spicy) .....3.29  
lentil wafers roasted in the tandoor
- 23. mango or mint or tamarind or coconut  
chutney or mango or mixed pickle .....1.99

## desserts

- 79. rasmalai (1 pc) .....2.19  
indian cheesecake in a rich, creamy sauce
- 81. gulab jamun (2 pcs) .....1.99  
sweetened milk balls in a rose-flavored syrup
- 82. gajar halva .....3.99  
carrots cooked w/milk & saffron
- 82a. mango kulfi (traditional) .....2.99  
fresh mango flavored ice cream

## indian beverages

- 48. mango lassi .....3.99  
yogurt smoothie
- 49. masala chai .....2.59  
brewed w/whole spices & milk

## phone orders

**760.753.7452**

## hours

### monday - friday

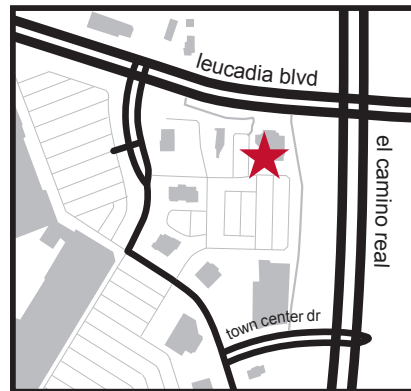
11 am - 3:00 pm & 4:00 pm - 9 pm

### saturday & sunday

11 am - 9 pm

## location

**encinitas ranch town center**  
**1070 n. el camino real, suite a**  
**encinitas, ca 92024**



prices subject to change without notice

## website

[www.kcstandoor.com](http://www.kcstandoor.com)

In 1982, the Israni family emigrated from India to the United States, where they settled in the San Diego area. Kamlesh Israni soon became known in the community for her modern interpretations of classic Indian dishes as well as her talent for marrying the casual with the gastronomic.

In 1988, Chef Kamlesh was asked to cater a private event for the San Diego Symphony, and her clientele quickly grew. Having not yet created a business model, she simply billed her clients under the name Kamlesh's Catering.

Two years later, she opened her first restaurant:  
Kamlesh's  
Catering (KC's)  
Tandoor.



story