



The Tandur Story:

“Flame-Crafted Flavor” from the Tandur Oven

Tandur Indian Kitchen opens this Fall 2016 on Bearden Hill in Knoxville. It is a feast for all the senses -- an adventure in flavors, aroma, colors, textures, culture, and the satisfaction of eating well. Tandur is a chef-inspired, fine-casual restaurant with authentic Indian flavors yet approachable menu appeal.

The namesake for Tandur is an ancient style of cooking in a clay oven that can reach 900 degrees within the walls of its clay cylinder. The Tandur oven is essential to sealing in the distinctive flavors of their spices that are hand-roasted and ground only at Tandur Indian Kitchen (unlike many restaurants that use store-bought, dried spices and mixes).

The brightly-colored Tandur oven is staged as a focal point in the vibrant and contemporary dining area. All aspects of this once mysterious style of cooking are transparent as part of an open-kitchen dining experience. Through the window of the Spice Room, the making of spices can be viewed. Marinating meats and vegetables on skewers can be seen on gleaming metal shelves, awaiting their turn in the Tandur. The restaurant is the design of VisionBuilders of Charlotte, NC, known for their design of restaurants across the U.S. and abroad. The tile-covered Tandur ovens were custom-made in London.

The menu has been in the making for more than two years by internationally acclaimed Chef Hari Nayak. It is designed to be more convenient, approachable and affordable than one might expect given the quality of the food and the celebrity chef. With fresh spices, quality ingredients, chef-created recipes, and a commitment to the environment, Tandur makes it better. Better Spices. Better Flavor. Better for Life.

The restaurant is the fulfillment of a passion for Indian food by successful restaurateurs H.P. and J.T. Patel whose new restaurant is the 18th the brothers will now co-own and their first of hopefully many more Indian restaurants. While Indian restaurants are on the rise in large cities, the Patels believe they have a new recipe for success that reimagines the concept of an ethnic Indian restaurant to make Indian food the next big thing starting in Knoxville. It's the right place at the right time, a convergence of demographics, trends, and shifts in the restaurant industry to make for a new breed of Indian restaurant that has been carefully branded by The Foodie Experts of Asen Marketing.

Indian food is defined by its complex array of spices and flavors. The list of benefits of these wonder spices is getting longer as many medical journals and national publications are reporting results of studies. Indian food reigns supreme on the happiness list, too, because scientists say the complex flavors and curries release the brain's feel-good chemicals, serotonin. It seems that the fresher spices, the greater the benefits. So, it just makes sense that Tandır Indian Kitchen should become Knoxville's new "Happy Place" for food with benefits and a distinctive "Flame-Crafted Flavor."

