



MENU



APPETIZERS

Tandoori Assortment Platter

Tandoori chicken, Reshmi Kabab, Tandoori Shrimp ----- \$14.95

Chicken Wings

Chicken marinated with yogurt and ginger garlic paste which is then deep fried and dipped in onion and mango sauce ---- \$12.95

Chicken 65

Tender Cubes of chicken marinated in yogurt and tamarind, southern Indian spiced mix with onions, bell peppers and cilantro ----- \$12.95

Vegetable Samosa

Crispy turnovers stuffed with spiced potatoes and peas --- \$6.95

Samosa Chat

Samosa served on spicy garbanzo beans stew topped with tamarind and green chutneys and sweetened yogurt ----- \$9.95

Bhel Puri

Indian Street food. Puffed rice, Flour Crisps, crunchy chickpea noodle, cilantro and onions tossed with tamarind and green chutneys ----- \$8.95

Vegetable Pakora

Fresh slices of vegetables dipped in a garbanzo bean batter mix dee-fried crispy ----- \$7.95

Assorted Platter

Chicken Tikka, Vegetable Pakora, Vegetable Samosa, Allu Tikka ----- \$11.95

Aloo Tikki

Delicately spiced potatoes and spiced patties ----- \$6.95

Manchurian

Tangy seasoning and sautéed vegetables with your choice of Shrimp, or Gobi Manchurian

Gobi Manchurian ----- \$11.95

Vegetable Manchurian ----- \$11.95

Shrimp Manchurian ----- \$13.95

Batata Vada (Aloo Vada)

Special potato snacks made with lentil flour served with mint & tamarind chutney ----- \$8.95

Paneer Pakora

Homemade cheese sautéed with green chilies and soy sauce fried crispy in spiced lentil ----- \$9.95

Chilly Paneer

Indian Cheese sautéed with garlic, ginger, onions and green peppers with our Chef's special recipe ----- \$12.95

Chilly Chicken

Deep fried chicken sautéed with onions and green chilies ----- \$12.95

Chicken Pakora

Boneless Chicken strips dipped in mildly spiced batter and deep fried ----- \$12.95

Shrimp Pakora

Shrimps dipped in mildly spiced batter and deep fried ----- \$13.95

SOUP

Tomato Soup ----- \$4.95

Chicken Soup ----- \$6.95

Mullingatawny Soup ----- \$5.95

SALAD

Mixed Green Salad

Fresh green salad, tomatoes, cucumber and onions in dressing ----- \$6.95

Kachumber Salad

Fresh Slices of tomatoes, cucumbers, onions, cilantro with lime and herbs ----- \$6.95

ACCOMPANIMENTS

Papad

Thin and crispy wafers made with lentil flour ----- \$4.95

Achar

Hot and spicy Indian mixed pickles ----- \$4.95

Mango Chutney

Mildly sweetened spiced mangoes and herbs ----- \$4.95

Raita

Yogurt sauce made with grated cucumber and tomatoes with sprinkles of roasted cumin seed ----- \$5.95



TANDOORI

Chicken Tikka

Boneless chunks of chicken breast marinated in our chef's special recipe served in bed of fresh sautéed vegetables --- **\$20.95**

Malai Kabab

Tender pieces of Chicken breasts marinated in yogurt lightly seasoned with Indian spices served on bed of fresh sautéed vegetables ----- **\$20.95**

Ginger Kabab

Boneless Chicken breast marinated with ginger, yogurt, cream and herbs cooked in skewers in our Tandoori clay oven ----- **\$20.95**

Salmon Fish Tikka

Boneless fresh salmon marinated in aromatic herbs and mild Indian seasoning, then broiled in our Tandoori clay oven and served on a bed of fresh sautéed vegetables ----- **\$23.95**

Tandoori Murag

Whole Chicken marinated with ginger, yogurt, fresh ground cumin, coriander, clove, cinnamon lemon, turmeric and paprika cooked in our Tandoori clay oven and served with fresh sautéed vegetables.

Whole Chicken ----- **\$22.95**

Half Chicken ----- **\$16.95**

Lamb Chop

Tender Lamb chops marinated with olive oil, ginger, cumin, special seasoning. Cooked in Tandoori clay oven. Served with fresh sautéed vegetables ----- **\$26.95**

Sheekh Kabab

Sheekh Kabab with ground Lamb cooked on skewer in Tandoori clay oven served with Tikka Masala sauce and fresh sautéed vegetables ----- **\$22.95**

Tandoori Shrimp

Shrimp marinated in herb mixture and delicately broiled in our Tandoori clay oven and served on a bed of fresh sautéed vegetables ----- **\$19.95**

Tandoori Mixed Grill

Assorted Tandoori specialty served Malai Kabab, Tandoori Chicken, Lamb Chop and Tandoori Shrimp and served with fresh sautéed vegetables ----- **\$22.95**

CHOICE OF SAUCE

Tikka Masala Sauce

Made with onions, tomatoes, yogurt, ginger and spice.

Korma Sauce

Made with yogurt, almonds, cashew nuts and cream.

Vindaloo Sauce

Vindaloo sauce is traditional hot and tangy that can be made medium, medium-hot or hot.

SPECIAL ENTREES

Lamb Kolhapuri

Cubes of Lamb with cinnamon, clove, coriander, cumin, red while chili's sesame seed, poppy seed, and coconut --- **\$20.95**

Andhra Chicken Curry

Roasted pieces of chicken with coconut, poppy seed and peppercorns ----- **\$18.95**

Kasar Malai Kabab

Chicken breasts sautéed and simmered in cashew cream sauce with saffron. Served with Basmati rice ----- **\$18.95**

Chicken Makhani (Butter Chicken)

Boneless chicken cooked in our chef's special butter sauce **\$19.95**

Hara Bhara

Cooked in tomatoes and herbs with fresh spinach, cream & ginger

Lamb ---- **\$21.95** **Chicken** --- **\$19.95** **Shrimp** ---- **\$20.95**

Madras

Cooked with fresh tomatoes, onions, tamarind, coconut and ginger

Lamb ---- **\$21.95** **Chicken** --- **\$19.95** **Shrimp** ---- **\$20.95**

Methi

Cooked with fresh tomatoes, onion, ginger and methi

Lamb ---- **\$21.95** **Chicken** --- **\$19.95** **Shrimp** ---- **\$20.95**

Sahi Paneer

Homemade Indian cheese simmered with onions, peppers, tomatoes, cashews and spices in a cream sauce ----- **\$18.95**

Salmon Stir Fry

Stir-fry fresh Salmon sautéed with ginger, slices of onions, tomatoes and spice ----- **\$21.95**

Goat Curry

Goat sautéed with onions, garlic and ginger and cooked in mild sauce and Indian spices ----- **\$22.95**

Madras

Cooked with fresh tomatoes, onions, tamarind, coconut and ginger

Lamb ---- **\$21.95** **Chicken** --- **\$19.95** **Shrimp** ---- **\$20.95**

TRADITIONAL ENTREES

Curry

Boneless lamb, chicken, shrimp or fish cooked in mild sauce spices

Lamb ---- **\$20.95** **Chicken** --- **\$18.95** **Shrimp** ---- **\$19.95** **Fish** ---- **\$19.95**

Tikka Masala

Clay oven cooked lamb, chicken, salmon, shrimp cooked with creamy zesty sauce

Lamb ---- **\$20.95** **Chicken** --- **\$18.95** **Shrimp** ---- **\$19.95** **Salmon** ---- **\$19.95**

Pasanda

Your choice of Lamb, Chicken or Shrimp cooked with pounded cashew nuts and almonds enriched with a cream sauce

Lamb ---- **\$20.95** **Chicken** --- **\$18.95** **Shrimp** ---- **\$19.95**

Lamb Rogan Josh

Lamb cooked in a delicately spiced sauce with touch of cream and ginger, fresh tomatoes, herbs and spices ----- **\$20.95**

Jal Frezi

Boneless cubes of lamb, chicken or shrimp sautéed with mild seasoning with fresh ginger, peppers, onions and tomatoes

Lamb ---- **\$20.95** **Chicken** --- **\$18.95** **Shrimp** ---- **\$19.95**

Vindaloo

South Indian traditionally cooked hot with your choice of boneless lamb, chicken, shrimp or fish in a highly spiced sauce.

Lamb ---- **\$20.95** **Chicken** --- **\$18.95** **Shrimp** ---- **\$19.95** **Fish** ---- **\$19.95**

Kadai

Boneless lamb, chicken or shrimp sautéed with cumin seed, green bell

Lamb ---- **\$20.95** **Chicken** --- **\$18.95** **Shrimp** ---- **\$19.95**

Mango Wala

Your choice of boneless lamb, chicken, shrimp with sautéed mango, leeks, fresh ginger, spices and herbs

Lamb ---- **\$20.95** **Chicken** --- **\$18.95** **Shrimp** ---- **\$19.95**



TRADITIONAL ENTREES (CONTINUED)

Achari

Your choice of boneless lamb, chicken or shrimp cooked in Indian pickles curry sauce. Spice level medium and up

Lamb --- \$20.95 Chicken --- \$18.95 Shrimp --- \$19.95

Palak (Creamed Spinach)

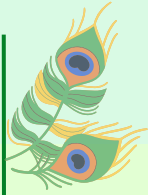
Spinach cooked with your choice of boneless lamb, chicken or shrimp in a mildly spiced sauce with touch of spices and herbs.

Lamb --- \$20.95 Chicken --- \$18.95 Shrimp --- \$19.95

Eggplant, Mushroom or Broccoli

Boneless lamb, chicken or shrimp cooked with ginger, onions, tomatoes with a sprinkle of cilantro.

Lamb --- \$20.95 Chicken --- \$18.95 Shrimp --- \$19.95



VEGETARIAN

Rajma Masala

Kidney beans cooked with tomatoes, onions and ginger --- \$16.95

Mushroom Broccoli Kadai

Diced mushrooms and broccoli sautéed with onions, tomatoes, green peppers and ginger, mildly spiced ----- \$16.95

Bangan Bhar

Fresh eggplant sautéed with tomatoes, garlic, ginger, and onions with a touch of herbs and spices ----- \$16.95

Palak Paneer

Spinach cooked with Indian cheese in a mildly spiced sauce with a touch of spices and herbs ----- \$16.95

Vegetable Korma/ Cauliflower Korma

Fresh nine garden vegetables or cauliflower cooked in moderately seasoned cream with nuts and saffron ----- \$16.95

Malai Kofta

Vegetable cheese balls cooked in a mild zesty sauce with a touch of cream and nuts ----- \$16.95

Paneer Masala

Indian cheese cooked with fresh tomatoes, sliced onions and green peppers with our special zesty sauce ----- \$16.95

Paneer Kadai

Indian cheese sautéed with a special Indian seasoning with fresh tomatoes, onions and green peppers ----- \$16.95

Chana Masala/ Chana Saag

Garbanzo beans and diced potatoes or spinach cooked with tomatoes, onions and ginger, lightly spiced ----- \$16.95

Vegetable Patia

Fresh vegetables cooked in a mango sauce with touch of herbs and scallions, ginger and a light garlic seasoning ---- \$16.95

Mutter Paneer

Green peas with Indian cheese sautéed with tomatoes, onions, garlic, ginger in seasoning sauce with herbs ----- \$16.95

Vegetable Vindaloo or Vegetable Curry

South Indian traditionally hot fresh vegetables cooked in a medium spiced sauce ----- \$16.95

Aloo Gobi and Aloo Bangan

Potatoes and fresh cauliflower or eggplant sautéed with onions, tomatoes, ginger & spices ----- \$16.95

Dal Makhani (Dal Tarka - Yellow split is vegan)

Whole black or yellow split lentils sautéed with onions, ginger, garlic and fresh tomatoes ----- \$16.95

Bhindi Achari

Okra sautéed with onions, tomatoes, green peppers, and ginger with touch of Indian pickle spices ----- \$16.95

Bangan Bhartha

Eggplant baked in our traditional clay oven then mashed and sautéed with garlic, ginger, tomatoes and onions with a light seasoning ----- \$16.95

Aloo Palak/ Sabzi Palak

Spinach cooked with potatoes or mixed vegetables in a mildly spiced sauce with a touch of spices and herbs ----- \$16.95

Mushroom Masala

Mushroom sautéed in cream and our chef's special sauce - \$16.95

Vegetable Jal Frezi

Vegetables sautéed cooked in onion sauce and spices ----- \$16.95

Chole Bhature/ Chole and Aloo Puri

Deep fried fluffy white bread with garbanzo beans and potatoes in a spicy curry ----- \$17.95



RICE SPECIALITIES

Rice Pilaf

Steamed basmati rice with mix vegetables ----- \$7.95

Lemon Rice

Rice cooked with fresh lemon, peanuts & mustard seeds --- \$7.95

BIRIYANI

Hyderabadi Dum Biriyani

Your choice of lamb, goat, chicken, shrimp, egg or vegetables cooked with basmati rice with special herbs and spices.

Lamb ----- \$20.95

Goat ----- \$21.95

Chicken ----- \$18.95

Egg ----- \$18.95

Shrimp ----- \$19.95

Vegetable ----- \$16.95

ROTI (BREADS)

Naan

Traditional Punjabi leavened white bread baked in our Tandoori clay oven ----- \$2.95

Garlic Naan

Leavened bread topped with fresh shredded garlic and herbs then baked in our Tandoori clay oven ----- \$3.95

Roti

Whole wheat bread freshly baked in our Tandoori clay oven ----- \$3.95

Aloo Paratha

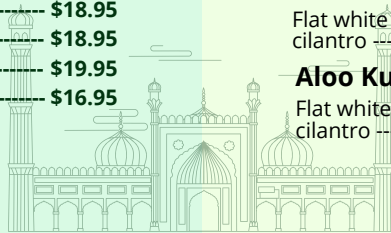
Leavened whole wheat bread stuffed with mildly seasoned potatoes ----- \$6.95

Onion Kulcha

Flat white bread baked in clay oven with onions and cilantro ----- \$6.95

Aloo Kulcha

Flat white bread baked in clay oven with potatoes and cilantro ----- \$6.95



ROTI (BREADS) (CONTINUED)

Paneer Kulcha

Flat white bread stuffed with cheese and baked in clay oven ----- \$6.95

Bread Basket

Assortment of breads from our traditional clay oven. Garlic Naan, paratha and naan ----- \$10.95

Keema Naan

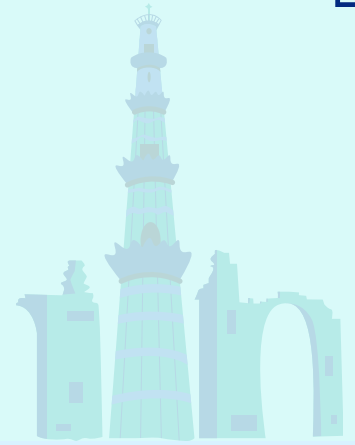
Flat white bread stuffed with ground lamb and baked in clay oven ----- \$7.95

Peshawari Naan

Flat white bread stuffed with nuts and raisins and baked in clay oven ----- \$7.95

Pori and Bhatura (2 pieces)

Your choice of pori or bhatura. Deep fried wheat bread. Comes with 2 pieces in an order ----- \$4.95



DESSERTS

Kheer

Indian style rice pudding, garnished with nuts, raisins and rose water ----- \$4.95

Gulab Jamun

Light cheese morsels dipped in cinnamon flavored syrup -- \$4.95

Kulfi/ Mango Kulfi

Homemade Indian ice-cream with pistachios, almond and rose water. Comes in mango flavor as well ----- \$5.95

Gajar Halwa

Sweetened shredded carrots ----- \$6.95

Rus Malai

Milk patties dipped in creamy ----- \$4.95

Cheese Cake

Delicious creamy cheesecake ----- \$5.95

BEVERAGE

Apple Juice ----- \$4.95

Mango Juice ----- \$4.95

Orange Juice ----- \$4.95

Mango Shake ----- \$6.95

Masala Chai ----- \$4.95

Madras Coffee ----- \$4.95

Green Tea ----- \$2.95

Hot Tea ----- \$2.95

Coffee (Regular) ----- \$2.95

Salt Lassi ----- \$4.95

Sweet Lassi ----- \$4.95

Mango Lassi ----- \$5.95

Strawberry Lassi ----- \$5.95

Soda ----- \$3.45

KIDS MEALS

Fries ----- \$6.95

Chicken Nuggets ----- \$8.95



PLEASE CONSIDER OUR SERVICE FOR YOUR NEXT EVENT

Family parties, birthdays, graduations, corporate events, social gathering, wedding, rehearsal dinners and wedding parties. If you have an event, we have the best authentic food to cater to your needs.

Please contact the front desk for more information or go to our website.

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