



1-800-988-3287

<http://www.eat-s.com>

# Spice of India

## Appetizers

*\*All appetizers served with mint and Tamarind Sauce.*

- Vegetable Samosa - 2 Pieces \$5.19  
of crispy pockets hand stuffed with mildly seasoned potatoes and peas
- Vegetable Pakora - Assorted \$7.79  
vegetable lightly battered in seasoned gram flour deep fried to perfection
- Fish Pakora - Pieces of fish \$16.89  
marinated and herb battered fried to perfection served with mint sauce
- Aloo Tikki - Seasoned potato \$5.19  
rounds fried, served with mint sauce and tamarind reduction
- Onion Bhaji - Sliced onion \$9.09  
dipped in mild seasoned gram flour and fried
- Paneer Pakora - Cottage \$16.89  
Cheese stuffed with green sauce, battered and deep fried served with tamarind and clintaro mint sauce
- Chicken Pakora - White meat \$12.99  
chicken pieces marinated battered and fried with mint sauce
- Vegetable Manchurian - Deep \$18.19  
fried cauliflower florets dipped in spiced corn flour topped off with Manchurian Sauce
- Aloo Naan - Dough stuffed with \$7.79  
lightly seasoned potatoes, made in clay oven served with butter
- Chili Paneer - Marinated \$19.49  
Paneer Cubes deep fried and cooked with red chillies, onions capsicum and tomatoes Chilli Sauce
- Chili Chicken - Marinated \$19.49  
Chicken Cubes Pieces deep fried and cooked with Red Chillies, onions capsicum and tomato Chilli Sauce

## Soups & Salads

- Vegetable Soup - Medley of \$5.19  
seasoned veggies with mild spices
- Punjabi Salad - Slices of \$7.79  
cucumbers, tomatoes, carrots, onions, sprinkled with house masala seasoning and lemon juice

## Chicken Entree

*\*All of our chicken is served with white Basmati Rice.*

- Butter Chicken - Chicken \$18.19  
pieces roasted in the clay oven and tossed in a mild creamed butter sauce
- Chicken Korma - Traditional \$18.19  
Indian chicken prepared with special blend of spices and nuts
- Chicken Karahi - Pieces of \$18.19  
chicken cooked in tomato, onion curry sauce and slices and Bell Peper onions & tomatoes
- Chicken Vindaloo - Pieces of \$18.19  
chicken cooked in hot spices with potatoes
- Chicken Tikka Masala - \$18.19  
Boneless tandoori chicken breast cooked in tomato
- Chicken Saag Chicken - \$18.19  
Cooked with spinach and spices
- Chicken Curry - Bonless \$18.19  
Chicken pieces cooked in special gravey of onions, ginger, garlic and spices
- Chicken Coconut Curry - \$18.19  
Pieces of chicken cooked in creamy coconut sauce

## Lamb Entree

*\*All our lamb entrees are served with white Basmati Rice.*

- Rogan Gosht - Lamb meat \$19.49  
marinated and cooked with herbs and spices
- Lamb Saag - Lamb meat with \$19.49  
spinach cooked in a mildly spiced gravy
- Lamb Shai Korma - Boneless \$20.79  
Lamb meat marinated and cooked with yogurt, nuts and delicate herbs and spices
- Lamb Vindaloo - Tender lamb \$19.49  
cooked with potatoes and herbs
- Lamb Tikka Masala - Tandoori \$20.79  
Lamb cooked in tomato and butter gravy
- Lamb Karahi - Pieces of lamb \$19.49  
meat cooked in tomato onion curry sauce and slices onions Bell Pepper and tomatoes
- Lamb Curry - Pieces of lamb \$19.49  
meat cooked in onions curry sauce

## Kids Menu

*Kids meal are served with fries and drink.*

- Cheese Naan - Kids meal \$9.09
- Chicken Tenders - Kids meal \$9.09

## Breads

- Plain Naan - White flour bread \$3.89  
cooked in clay oven
- Garlic Naan - Naan garnished \$3.89  
with roasted garlic and cilantro
- Sweet Naan - Naan stuffed with \$9.09  
raisins and nuts
- Paneer Kulcha - Leavened \$9.09  
bread filled with cottage cheese and peas
- Onion Kulcha - Soft naan \$6.49  
stuffed with onions and herbs
- Tandoori Roti - Full whole \$3.89  
wheat baked in clay oven
- Tandoori Prantha - A full flat \$6.49  
bread glazed with butter

## Sides

- Cucumber Raita - Grated \$5.19  
cucumbers mixed in plain yogurt
- Plain Yogurt \$3.89
- Papadium - Fried crispy wafers \$2.59  
served with mint and tamarind sauce
- A-Char (Punjabi Pickle) - Pickle \$2.59  
is an essential side to Indian meals
- Mango Chutney \$2.59
- French Fries \$7.79

## Deserts

- Gulab Jaman - Famous milk \$5.19  
cheese dumplings with sweet syrup, served hot
- Ras Malai - Cottage cheese \$6.49  
dumplings poached in a lightly sweetened milk sauce
- Kulfi Faluda - Indian style ice \$5.19  
cream with pistachios or mango flavored
- Gajar Ka Halwa - Grated \$5.19  
carrots stirred with ricotta cheese and garnished with nuts
- Rice Pudding \$5.19
- Kheer A Jamun - Delicious \$5.19  
warm Jamun dipped in cold rice pudding

## Beverages

- Soft Drinks - \*\*Choose One: \$3.89  
Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper, Fanta,

Lentil Soup - Boiled lentils seasoned in salt and black pepper	\$7.79
Chicken Soup - Delicately spiced lentil soup garnished with rice and chicken	\$7.79

## **Goat Entree**

***\*All our goat entrees are served with white Basmati Rice.***

Goat Curry - Diced Goat cooked in special gravy onions, ginger, garlic and spices	\$19.49
Karahi Goat - Diced Goat meat cooked in karahi with special gravy and spices of Bell Pepper, onions and tomatoes	\$19.49
Kashmiri Goat (Goat Korma) - Goat prepared with raisins and crushed almonds in a creamy spiced creamy sauce with flavoural spices	\$20.79

## **Seafood**

***\*All our seafood entrees served with white Basmati Rice.***

Shrimp Tikka Masala - Lightly spiced pan fried shrimp cooked in a tomato and butter gravy	\$22.09
Shrimp Vindaloo - Lightly spiced shrimp tossed in hot spices with potatoes	\$20.79
Shrimp Coconut Curry - Shrimp cooked in creamy coconut sauce	\$22.09
Fish Masala Curry - Ginger, lemon marinated fish cooked in curry sauce	\$22.09
Shrimp Karahi Shrimp cooked in tomato onion curry sauce	\$22.09
Shrimp Makhani Black - lentils slow cooked with tomatoes, butter, savory spices and finished with cream	\$22.09

## **Rice Dishes**

Lamb Biryani - Basmati Rice cooked with marinated lamb and spices.	\$22.09
Chicken Biryani - Basmati Rice cooked with marinated chicken pieces and spices	\$19.49
Vegetable Biryani - Medley of vegetables and Basmati Rice with fragrant herbs and spices	\$18.19
Shrimp Biryani - Steamed Shrimp cooked in subtle flavor and stir fried with rice	\$22.09
Basmati Rice 16 oz. - Plain steamed white Basmati Rice	\$5.19
Veggie Pulao	\$10.39

Ice Tea, Milk, Apple Juice	
Iced Tea - **Choose One: Hot Tea, Spice Tea, Green Tea, Black Tea	\$3.89
Ginger Masala Chai - **Choose One: Fresh ginger, Indian Tea Masala, Cardamom and masala	\$3.89
Mango Lassi **Choose One: Sweet Lassi, Masalla Lassi	\$5.19
Traditional north Indian yogurt and milk base drink	
Nimbu Paani - Fresh squeezed lemon with a splash of sprite and blend of house seasoning.	\$6.49
Water Pellagarino Sparkling Water	\$3.89

## **Sizzling Tandoori Special**

***\*All sizzlers are served with sauteed bell peppers and onions on sizzling platter.***

Tandoori Chicken - Bone-in chicken, marinated in mildly spiced ginger yogurt sauce	\$15.59
Chicken Tikka - Boneless chicken breast meat marinated in herbs and ginger yogurt sauce	\$19.49
Paneer Tikka - Soft juicy chunks of cottage cheese marinated in tandoori masala then baked in clay oven	\$23.39
Tandoori Fish - Sliced onion dipped in mild seasoned gram aromatic herbal mixture	\$22.09
Tandoori Shrimp - Shrimp marinated in mild spice masala tossed in a tangy base	\$22.09
Lamb Chops - Marinated in fresh spices and roasted	\$38.99
Lamb Seekh Kabob - Fresh ginger flavored ground lamb rolls cooked on skewers	\$22.09
Mixed Tandoori Grill - A combination of Chicken Tikka, Tandoori Fish, Lamb Tikka, and Seekh Kabob put all together in one platter	\$32.49
Lamb Tikka - Boneless lamb marinated in mildly spiced marination	\$22.09

## **Vegetarian Entrees**

***\*All our veggie entrees are served with white Basmati Rice.***

Methi Malai Paneer - Grated Cottage Cheese and small pieces and penugreek leaves and peas cooked with mild spices in rich gravy	\$19.49
Navratan Korma - Mixed vegetables sauteed in a cream with herb and spices	\$18.19
Shahi Paneer - Fresh homemade soft cottage cheese served in a creamy tomato gravy with nuts and raisins	\$19.49
Aloo Gobi - Cauliflower and potatoes sauteed in mild herbs and spices	\$16.89
Paneer Tikka Masala - Cottage cheese cooked in tomato and buttery gravy with mild spices	\$19.49
Mutter Paneer - Homemade cottage cheese and green peas cooked in special blend of spices	\$19.49
Saag Paneer - Flavorful combination of fresh green spinach with cottage cheese cooked in work house spices	\$19.49

Baingan Bhartha - Roasted \$15.59  
eggplant cooked with tomatoes  
and onions

Bhindi Masala - Stir-fry okra \$16.89  
cooked in cumin, ginger and  
garlic

Paneer Bhurji - Chunks of \$20.79  
Cottage Cheese simmered in a  
Spiced onionspeas Puree  
garnished with cream

Tofu Masala Curry - Tofu \$18.19  
blended in mildly spiced sauce

Saag Tofu - Spinach and Tofu \$16.89  
cooked with house spices

Chana Masala - Garbanzo \$16.89  
beans cooked in tomato onion  
curry sauce

Malai Kofta - Fresh grated \$18.19  
vegetable fritters cooked in a  
tomato cream and onion sauce

Yellow Daal - Moong Daal \$15.59  
(yellow lentils) cooked in a  
special blend of spices

Daal Makhani - Black lentils \$15.59  
slow cooked with tomatoes,  
butter savory spices and  
finished with cream

Allo Mutter - Chunks of boiled \$16.89  
potato and green peas sauteed  
in a flavorfull yet simple masala  
base

Aloo Baingan - Diced potatoes \$15.59  
with fragrant herbs, spices and  
eggplant