

WELCOME

TEMPTING APPETIZERS

VEGETARIAN

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| 1 PAPADAM (2 SLICES) | 2.00 |
| Crispy lentil wafers. | |
| 2 VEGETABLE SAMOSA | 5.95 |
| Deep fried cone pastry stuffed with potatoes & green peas. | |
| 3 VEGETABLE PAKORA | 5.95 |
| Fresh cut vegetable fritters. | |
| 4 PANEER PAKORA | 6.95 |
| Home made cheese coated in chickpea batter & deep-fried. | |
| 5 SAMOSA CHAT | 7.95 |
| Served traditionally with channa masala, chopped onions, cilantro leaves smothered with sweet chutney & chilled light yogurt. | |
| 6 ALOO TIKKI | 6.95 |
| Savory snack of fried patties of boiled potatoes and spices enjoyed with chutneys. | |
| 7 ALOO TIKKI CHAT | 7.95 |
| Served traditionally with channa masala, yogurt & chutneys. | |

NON VEGETARIAN

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| 8 FISH PAKORA | 9.95 |
| Pieces of swai coated with chickpea batter & deep-fried. | |
| 9 CHICKEN PAKORA | 8.95 |
| Boneless tender pieces of chicken, dipped in chickpea batter & deep-fried. | |
| 10 SHRIMP PAKORA (6 PIECES) | 8.95 |
| Skinless shrimp deep fried. | |
| 11 CHICKEN 65 | 8.95 |
| Boneless pieces of chicken marinated in yogurt with rich spices & deep fried. | |

SOUPS

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| 12 MULLIGATAWNY SOUP | 4.50 |
| Soup, made with lentils & spices. | |
| 13 COCONUT SOUP | 4.50 |
| Creamy shredded coconut milk soup, with nuts, & flavored with Indian cardamom. | |
| 14 RASAM SOUP | 4.50 |
| Traditional South Indian sour & spicy soup. | |

FRESH BAKED INDIAN BREADS

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| 15 NAAN | 3.50 |
| Leavened white flour bread baked in our Tandoor. | |
| 16 PUNJABI PARATHA | 4.95 |
| Multi-layered whole wheat bread, cooked with butter on a griddle. | |
| 17 CHAPATI | 3.50 |
| Thin whole wheat bread cooked on a griddle. | |
| 18 TANDOORI ROTI | 3.50 |
| Whole wheat bread baked in Tandoor. | |
| 19 GARLIC NAAN | 4.95 |
| Leavened white flour bread topped with fresh garlic & coriander & baked in Tandoor. | |
| 20 CHEESE NAAN | 4.95 |
| Leavened white flour bread stuffed with fresh home-made cheese, then baked in a Tandoor. | |
| 21 GARLIC & CHEESE NAAN | 6.95 |
| Naan stuffed with cheese and then topped with garlic. | |
| 22 GINGER NAAN | 3.95 |
| Leavened white flour bread topped with fresh ginger & baked in a Tandoor. | |
| 23 CHICKEN NAAN | 5.95 |
| White flour bread stuffed with chicken, herbs & spices & baked in our Tandoor. | |
| 24 KEEMA NAAN | 5.95 |
| White flour bread stuffed with spices & minced lamb. | |
| 25 ONION KULCHA | 4.95 |
| Leavened white bread baked stuffed with onions & baked in our Tandoor. | |
| 26 POORI (2 SLICES) | 5.95 |
| Deep fried whole wheat puffed bread. | |
| 27 ALOO PARATHA | 4.95 |
| Whole wheat bread, stuffed with potatoes & peas, cooked on a griddle with butter. | |
| 28 ALOO NAAN | 3.95 |
| Leavened bread stuffed with potatoes & peas & baked in our Tandoor. | |
| 29 PESHAWARY NAAN | 5.95 |
| Leavened white flour bread stuffed with raisins, almonds, coconut, cherry, fennel seeds, & baked in our Tandoor. | |
| 30 CHEF SPECIAL NAAN | 5.95 |
| Leavened white bread stuffed with onion, potato, home-made cheese, garlic, ginger, herbs & cilantro. | |
| 31 SPICY CHILLI NAAN | 5.95 |
| Naan topped with chili. | |

LAMB

- 32 LAMB CURRY** **18.95**
Cubes of lamb cooked in thick gravy of exotic spices & herbs.
- 33 LAMB VINDALOO** **18.95**
A specialty of Goa, lamb pieces marinated in vinegar & spices, cooked with potatoes in a tangy & spicy sauce.
- 34 LAMB DO-PIAZA** **18.95**
Chunks of lamb cooked with sliced onions, tomatoes, green peppers & spices, garnished with fresh coriander.
- 35 LAMB SHAHI KORMA** **18.95**
Lamb cooked with exotic spices, herbs, cashews, almonds & raisins in a mild cream sauce.
- 36 LAMB SAAG WALA** **18.95**
Chunks of boneless lamb, cooked with spinach & exotic spices, garnished with fresh coriander.
- 37 ROGAN JOSH** **18.95**
A specialty of Kashmir, Lean lamb pieces cooked in yogurt & a blend of fragrant spices.
- 38 LAMB MASALA** **18.95**
Lamb cooked in rich creamy tomato sauce.
- 39 LAMB JALFRAZIE** **18.95**
Boneless lamb cooked with onion, bell peppers, tomatoes, fresh vegetables & Indian spices.
- 40 LAMB MUSHROOM** **18.95**
Boneless lamb cooked with fresh mushrooms, exotic herbs & Indian spices.
- 41 LAMB MUGHLAI** **18.95**
Juicy pieces of lamb cooked in special tomato sauce, fresh mushroom, herbs, spices & cream.
- 42 LAMB MANGO** **18.95**
Boneless lamb cooked in onion, ginger, garlic herbs with mango sauce & spices.
- 43 LAMB KADAI** **18.95**
Famous Mughlai dish - slow cooked lamb with tomatoes, ginger, garam masala and chillies.
- 44 LAMB MADRAS** **18.95**
Lamb cooked in a special sauce spiced with coconut & herbs in Madras style.
- 45 LAMB PEPPER MASALA** **18.95**
Lamb cooked with black pepper & a touch of coconut.

CHICKEN

- 46 CHICKEN CURRY** **15.95**
Boneless chicken cooked in a thick curry sauce & garnished with fresh coriander.
- 47 CHICKEN MUSHROOM** **15.95**
Boneless chicken cooked in a thick curry sauce with fresh mushrooms, fresh herbs & exotic spice.
- 48 CHICKEN JALFREZI** **15.95**
Boneless chicken pieces cooked with bell peppers, tomatoes, onion, fresh vegetables & exotic Indian spices.
- 49 CHICKEN VINDALOO** **15.95**
A specialty of Goa, boneless chicken cooked with potatoes in a tangy & spicy sauce.
- 50 SHAHI CHICKEN KORMA** **16.95**
Chicken cooked with exotic spices, herbs, cashews, and raisins in a mild creamy sauce.
- 51 CHICKEN TIKKA MASALA** **16.95**
Cubes of white meat chicken Tandoori-style, cooked in a rich creamy tomato sauce.
- 52 BUTTER CHICKEN** **16.95**
Boneless dark meat chicken roasted in a clay oven & then cooked in creamy tomato sauce.
- 53 CHICKEN TIKKA KADAI** **18.95**
Boneless pieces of barbecued chicken cooked with onions, mushrooms, bell pepper, fresh herbs & exotic Indian spices.
- 54 CHICKEN SHAHJAHANI** **16.95**
Boneless chicken cooked in a mild creamy sauce with mushrooms, green peas, exotic spices, herbs, raisins, cashews & almonds.
- 55 CHICKEN MANGO** **15.95**
Boneless chicken cooked with onions, ginger, garlic, herbs & spices in a mango sauce.
- 56 CHICKEN MUGHLAI** **16.95**
Chicken Tikka cooked with mushrooms in a creamy tomato sauce & a blend of spices & herbs.
- 57 CHICKEN SAAG** **16.95**
Chicken sauteed with fresh ginger, tomatoes and creamed spinach (choice of white or dark meat)
- 58 CHICKEN MADRAS** **16.95**
Chicken cooked in a special sauce spiced with coconut & herbs in Madras style.
- 59 CHILLY CHICKEN** **16.95**
Boneless dark meat chicken deep fried then cooked with special sauce, ginger, garlic, a touch of tomato.
- 60 PEPPER CHICKEN** **16.95**
Chicken cooked with black pepper & a touch of coconut.

BEEF

- 61 BEEF CURRY** 17.95
Cubes of beef cooked in thick gravy of exotic spices & fresh herbs.
- 62 BEEF JALFRAZIE** 17.95
Pieces of beef cooked with onion, ginger, garlic, bell peppers, tomatoes, fresh vegetables & exotic Indian spices.
- 63 BEEF MUSHROOM** 17.95
Boneless beef cooked with fresh mushroom, fresh herbs & exotic spices.
- 64 BEEF SHAHI KORMA** 17.95
Boneless beef cooked in a mild cream sauce with fresh herbs, cashews, almonds, raisins.
- 65 BEEF VINDALOO** 17.95
A specialty of Goa, pieces of beef marinated in vinegar & spices, cooked with potatoes in a tangy & spicy sauce.
- 66 BEEF MASALA** 17.95
Boneless beef cooked in a rich cream & tomato sauce with Indian spices.
- 67 BEEF MANGO** 17.95
Boneless beef cooked in a mango sauce with onion, ginger, garlic, fresh herbs & spices.
- 68 BEEF SAAG** 17.95
Boneless beef cooked with spinach & exotic spices, garnished with fresh coriander.

GOAT

- 69 GOAT MASALA** 18.95
Delectable braised meat dish popular in north India in a creamy butter rich sauce
- 70 GOAT MALABAR** 18.95
Goat meat cooked in spices & a touch of coconut, Kerala style.
- 71 GOAT CURRY** 18.95
Goat with bone, cooked in a thick curry sauce with onion, ginger, & garlic.

SEAFOOD

- 72 SALMON CURRY** 25.95
Salmon fish cooked in a curry stew.
- 73 FISH MASALA** 17.95
Boneless swai cooked in onion, garlic, ginger, yogurt, herbs, & exotic Indian spices.
- 74 FISH CURRY** 17.95
Chunks of fresh swai cooked in a spicy curry sauce & garnished with fresh coriander.
- 75 FISH VINDALOO** 17.95
A specialty of Goa, chunks of fresh swai cooked in a spicy curry sauce with potatoes, onions & tomatoes.
- 76 FISH JALFRAZIE** 17.95
Chunks of fresh swai cooked with onion, ginger, garlic, bell peppers, tomatoes, fresh vegetables & exotic Indian spices.
- 77 SHRIMP CURRY** 18.95
Juicy shrimp cooked in a spicy curry sauce & garnished with fresh coriander.
- 78 SHRIMP SAAG WALA** 18.95
Juicy shrimp cooked with fresh spinach & exotic spices.
- 79 SHAHI SHRIMP KORMA** 18.95
Juicy jumbo shrimp cooked in a creamy sauce with nuts & raisins.
- 80 SHRIMP VINDALOO** 18.95
Shrimp cooked in a spicy curry sauce with potatoes, onions & tomatoes, touched with vinegar.
- 81 TANDOORI SHRIMP MASALA** 21.95
Fresh jumbo shrimp, Tandoori-style, cooked in a rich creamy tomato sauce, garnished with fresh coriander.
- 82 GOAN SHRIMP CURRY** 18.95
Shrimp cooked in coconut milk, onions, tomatoes & tamarind.



VEGETARIAN

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| 83 SHAHI NAVRATAN KORMA | 14.95 | 96 PALAK CHOLE | 14.95 |
| Nine fresh garden vegetables cooked in a creamy sauce with almonds, cashews, raisins & spices. | | Spinach sautéed in butter with chickpeas & spices. | |
| 84 SHAHI PANEER KORMA | 14.95 | 97 CHANNA MASALA | 14.95 |
| Homemade cheese cubes cooked in a creamy sauce with almonds, cashews, raisins & spices. | | Whole chickpeas, cooked with onion, tomato, spices & a thick gravy, garnished with fresh coriander. | |
| 85 SAAG PANEER | 14.95 | 98 PALAK MUSHROOMS | 14.95 |
| Cubes of homemade cheese cooked with fresh spinach & spices, garnished with fresh coriander. | | Spinach cooked with mushrooms. | |
| 86 MUTTER PANEER | 14.95 | 99 METHI MALAI MUTTER MUSHROOM | 15.95 |
| Fresh green peas cooked with homemade cheese cubes & a variety of herbs & spices, garnished with coriander. | | Mushroom and green peas cooked with fenugreek and cream. | |
| 87 PANEER KADAHI | 14.95 | 100 MALAI KOFTA | 14.95 |
| Fresh homemade cheese cooked with onions, ginger, garlic, bell peppers, tomatoes, fresh herbs & Indian spices. | | Cheese vegetable balls cooked in a creamy tomato & onion sauce with almonds, cashews & raisins. | |
| 88 PANEER JALFRAZIE | 14.95 | 101 MIXED VEGETABLES | 14.95 |
| Fresh homemade cottage cheese cooked with fresh vegetables, tomatoes, & exotic Indian spices. | | Assorted vegetables cooked with herbs & spices. | |
| 89 PANEER TIKKA MASALA | 14.95 | 102 BAINGAN BHARTA | 15.95 |
| Fresh homemade cottage cheese cooked in a rich creamy tomato sauce with exotic Indian spices. | | An eggplant specialty baked over an open flame, mashed then sautéed with onions, tomato, garlic, ginger, & spices. Garnished with fresh coriander. | |
| 90 VEGETABLE VINDALOO | 14.95 | 103 ALOO GOBHI MASALA | 14.95 |
| Mixed vegetables cooked in a tangy & spicy sauce with a touch of vinegar. | | Cauliflower & potatoes cooked with tomato, onion, herbs & spices garnished with fresh coriander. | |
| 91 VEGETABLE MANGO | 14.95 | 104 ALOO PALAK | 14.95 |
| Variety of vegetables cooked with ginger, onion, garlic & mango sauce. | | Fresh spinach cooked with potato chunks & fresh ground garlic, ginger & exotic spices. | |
| 92 DAL TARKA | 14.95 | 105 ALOO MUTTER | 14.95 |
| Mixed lentils cooked with fresh herbs & spices, sautéed in butter & garnished with fresh coriander. | | Fresh green peas cooked in a delicately spiced sauce with potato chunks. | |
| 93 DAL MAKHNI | 14.95 | 106 VEG MANCHURIAN | 16.95 |
| Black lentils cooked with fresh herbs & spices, sautéed in butter & garnished with fresh coriander. | | Deep fried vegetable balls in a Soya sauce-based gravy, garnished with fresh herb. | |
| 94 VEG MAKHNI | 14.95 | 107 GOBHI MANCHURIAN | 16.95 |
| Mixed Vegetables creamed in a rich tomato sauce with butter, herbs, and spices. | | Indo-Chinese recipe; cauliflower fritters cooked with soy & tomato sauce & garnished with scallions. | |
| 95 BHINDI MASALA KADAHI | 14.95 | 108 PANEER CHILLI | 16.95 |
| Fresh okra, cooked with onions, ginger, garlic, tomatoes & spices. | | Indian Paneer cheese sautéed in tangy sauce with bell peppers and onions. | |



TANDOORI SPECIALTIES

What is a Tandoor?

Tandoor is a traditional pitcher-shaped oven made of Indian clay that burns with charcoal fire. The slow & steady heat seals in the juices & flavors of meats & bakes them to perfection. Some Indian breads like naan, kulcha, and tandoori roti are also baked in a Tandoor to give them distinct taste & smoky flavors.

<p>109 TANDOORI CHICKEN 17.95 Chicken with bone marinated & cooked in clay oven.</p> <p>110 TANDOORI TIKKA 17.95 Boneless white meat chicken cubes marinated in yogurt & freshly ground spices, cooked on skewers in our Tandoor.</p> <p>111 SEEKH KABAB 18.95 Finely minced lamb, seasoned with chopped onions, herbs & spices then baked on skewers in our Tandoor.</p> <p>112 TANDOORI SHRIMP 21.95 Fresh jumbo shrimp marinated in delicately spiced yogurt & baked on skewers in our Tandoor.</p>	<p>113 TANDOOR SALMON TIKKA 21.95 Thick pieces of fresh salmon filet marinated & baked in our Tandoor, served with bistro potatoes.</p> <p>114 TANDOORI MIX GRILL 23.95 Combination of Tandoori specialties, chicken tikka, Tandoori chicken, seekh kebab, Tandoori shrimp, served with onion & lemons, with a side of a mild creamy sauce.</p> <p>115 GRILLED FISH 18.95 Fish marinated with ginger, garlic, and spices.</p> <p>116 PANEER TIKKA 16.95 Homemade cheese cubes marinated in yogurt sauce & spices & roasted in Tandoor.</p>
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RICE SPECIALTIES

We use only basmati rice - India's famous fragrant long-grained rice

<p>117 VEGETABLE BIRYANI 15.95 Basmati rice cooked with exotic spices, herbs, fresh vegetables, cashews, almonds & raisins.</p> <p>118 CHICKEN BIRYANI 16.95 Basmati rice, chicken chunks, nuts, raisins & spices garnished with fresh coriander.</p> <p>119 LAMB BIRYANI 18.95 Juicy pieces of lamb, basmati rice & spices, garnished with almonds, cashews & raisins.</p> <p>120 BEEF BIRYANI 18.95 Juicy pieces of beef, basmati rice & spices, garnished with cashews, almonds & raisins.</p> <p>121 GOAT BIRYANI 18.95 Mixed rice dish originating from mughal time period. Goat marinated with yogurt and spices baked with rice.</p> <p>122 SHRIMP BIRYANI 18.95 Saffron flavored basmati rice cooked with shrimp, almonds, cashews, raisins.</p> <p>123 CHEF'S SPECIAL BIRYANI 18.95 Basmati rice sautéed in butter cooked with shrimp, chicken, lamb, beef, tomatoes, almonds, cashews, raisins & garnished with fresh coriander.</p>	
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BEVERAGES

<p>124 LASSI 4.50 A delicious yogurt shake (sweet or salty) with rosewater.</p> <p>125 MANGO LASSI 4.50 A delicious mango yogurt shake.</p> <p>126 MANGO SHAKE 4.50 A delicious mango milkshake.</p> <p>127 JUICE 4.50 Pineapple, cranberry, orange, mango.</p> <p>128 SODA 2.95 Pepsi products, Sierra Mist, Mountain Dew, lemonade, ice tea.</p> <p>129 MASALA TEA 3.50 Tea made with flavorful spices & milk boiled together in water.</p>	
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SIDE ORDERS

130 RICE \$5.95	132 PLAIN YOGURT \$2.50	
131 RAITA \$3.50 A refreshing yogurt sauce with shredded cucumbers & mint.	133 MIXED PICKLE \$2.50	134 MANGO CHUTNEY \$2.50
		135 FRESH SALAD \$3.50

DESSERTS

<p>136 GULAB JAMUN 4.50 Condensed milk & homemade cheese balls deep fried in butter with syrup.</p> <p>137 MANGO ICE CREAM 4.50 Homemade ice cream made with mangoes & fresh cream sweetened to perfection.</p> <p>138 COCONUT ICE CREAM 4.50 Homemade ice cream made with coconuts & fresh cream sweetened to perfection.</p>	<p>139 PUNJABI KULFI 4.50 Exotic ice cream from India with saffron, almonds & nuts.</p> <p>140 RAS MALAI 4.50 Homemade cheese, dumpling soaked in saffron milk with nut & raisins.</p> <p>141 KHEER 4.50 IRice pudding flavored with cardamom.</p> <p>142 GAJAR HALWA 4.50 Grated carrots, sweetened milk & butter garnished with cashews & raisins.</p>
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SWAGAT'S SPECIAL SOUTH INDIAN CUISINE

APPETIZERS



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| 1 | IDDLY (3 PIECES) | 7.95 |
| | Steamed rice & lentil patties. | |
| 2 | MEDHU VADA (3 PIECES) | 7.95 |
| | Fried lentil donuts. | |
| 3 | DAHI VADA (3 PIECES) | 7.95 |
| | Lentil donuts dipped in special yogurt. | |

UTHAPPAMS



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| 1 | PLAIN UTHAPPAM | 9.95 |
| | Indian style pancake made with rice flour & lentils. | |
| 2 | TOMATO UTHAPPAM | 10.95 |
| | with tomato toppings. | |
| 3 | ONION UTHAPPAM | 10.95 |
| | with onion toppings. | |
| 4 | ONION CHILLY UTHAPPAM | 10.95 |
| | with onion & chilly toppings. | |
| 5 | VEGETABLE UTHAPPAM | 11.95 |
| | with mixed vegetable toppings. | |
| 6 | CHEESE UTHAPPAM | 10.95 |
| | with homemade cheese toppings. | |
| 7 | VEGETABLE & CHEESE UTHAPPAM | 11.95 |
| | with mixed vegetables & cheese toppings. | |
| 8 | CHICKEN TIKKA UTHAPPAM | 12.95 |
| | with minced Chicken tikka toppings. | |

PULLAUS



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| 1 | TAMARIND RICE | 10.95 |
| | Rice cooked in Tamarind with nuts & spices. | |
| 2 | LEMON RICE | 10.95 |
| | Rice cooked in lemon juice & nuts. | |
| 3 | COCONUT RICE | 10.95 |
| | Rice cooked in grated coconut & nuts. | |

DOSA



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| 1 | SADA DOSAI | 9.95 |
| | Lentil & rice crepes. | |
| 2 | MASALA DOSAI | 10.95 |
| | Lentil & rice crepes filled with potatoes & onions. | |
| 3 | MYSORE PLAIN DOSAI | 10.95 |
| | Lentil & rice crepes with special Mysore sauce on it. | |
| 4 | MYSORE MASALA DOSAI | 10.95 |
| | Lentil & rice crepes with special Mysore sauce, filled with potatoes & onions. | |
| 5 | PALAK DOSAI | 10.95 |
| | Rice crepes with a layer of spinach topped with onions & chillies. | |
| 6 | PLAIN EGG DOSAI | 9.95 |
| | Lentil & rice crepes with a layer of egg. | |
| 7 | EGG MASALA DOSAI | 10.95 |
| | Lentil & rice crepes with eggs, potatoes & onions. | |

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| 8 | CHICKEN TIKKA DOSAI | 12.95 |
| | Lentil & rice crepes filled with Chicken Tikka. | |
| 9 | PANEER MASALA DOSA | 11.95 |
| | Thin rice crepes filled with homemade cottage cheese with potatoes & onions. | |
| 10 | PLAIN RAVA DOSA | 10.95 |
| | Thin rice crepes made with cream of wheat flour. | |
| 11 | RAVA MASALA DOSA | 11.95 |
| | Thin rice crepes made with cream of wheat with potatoes & onions. | |
| 12 | ONION RAVA DOSA | 11.95 |
| | Thin rice crepes made with cream of wheat with onions. | |
| 13 | FISH MASALA DOSAI | 11.95 |
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| 14 | PAPER MASALA DOSAI | 10.95 |
| | Thin rice crepes stuffed with potatoes & onions. | |

