

# SWAGAT

## Appetizers

<b>Tandoori Paneer Tikka</b> .....	14.95
Soft Indian paneer cheese marinated in spices and cooked in a tandoor	
<b>Dahi Ke Kabab</b> .....	12.95
Potato yogurt patties served with chutney	
<b>Samosa</b> .....	5.95
Classic Indian pastry. Filled with potatoes and spices and fried	
<b>Paneer Cheese Balls</b> .....	10.95
Marinated Indian paneer cheese with Indian spices	
<b>Kurikuri Bhindi</b> .....	8.95
Crispy okra with spices	
<b>Tandoori Pineapple</b> .....	13.95
Tangy grilled pineapple infused with a blend of masala	
<b>Veggie Noodles</b> .....	12.95
Noodles sauteed with szechuan sauce and a blend of spices	
<b>Chilly Gobhi</b> .....	12.95
Cauliflower tossed with chilly, green onion, and bell peppers	
<b>Veggie Manchurian</b> .....	14.95
Veggie dumplings tossed with chilly, green onion, and bell peppers	

## Non-Veg Specials

<b>Chicken 65</b> .....	10.95
Spicy deep fried chicken dish originating from Chennai	
<b>Chilly Chicken</b> .....	16.95
Dark meat chicken battered and fried cooked indo-chinese style with green onion	
<b>Tandoori Chicken</b> .....	18.95
Dark meat chicken marinated in yogurt, fresh ginger, garlic, and spices	
<b>Hariyali Chicken Tikka</b> .....	17.95
Chicken spiced and flavored with fresh green herbs	
<b>Chicken Malai Kabab</b> .....	17.95
A favorite of the mughal times. Chicken prepared with cream & spices	
<b>Angara Chicken</b> .....	17.95
Chicken flavored with smoked ghee cooked angara style	
<b>Lamb Seekh Kabab</b> .....	18.95
Mildly spiced minced lamb skewers	
<b>Tandoori Lamb Chops</b> .....	25.95
Tandoori juicy lamb chops marinated overnight infused with a blend of fresh herbs	
<b>Tandoori Salmon</b> .....	20.95
Marinated tandoori fish with herbs and spices	
<b>Fish Fry</b> .....	10.95
Swai fish fry with Indian spice	
<b>Shrimp Pakora</b> .....	12.95
Pieces of shrimp battered and fried	
<b>Mango Shrimp</b> .....	19.95
Tandoori shrimp flavored with mango and spices	

<b>Coconut Soup</b> .....	4.95
Soup made w/ whole milk, sugar, coconut flakes, cashews	

## LUNCH SPECIAL

<b>Kathi Roll</b> .....	14.95
Popular street food of warm layered bread stuffed with choice of spiced chicken, paneer, or egg	
<b>Chole Bature</b> .....	14.95
Classic punjabi dish of chana masala (chickpea pea curry) and deep fried bread	

## Chaat

<b>Samosa Chaat</b> .....	10.95
Crunchy samosa served with chickpea curry, spices, yogurt, and chutney	
<b>Ragda Tikki Chaat</b> .....	10.95
Potato patties served with a blend of yogurt, spices, green peas, tamarind, and chutney	
<b>Pani Puri</b> .....	8.95
Puff pastry shells filled with potato, onion, tamarind, served with spiced mint juice	
<b>Chinese Bhel</b> .....	11.95
Tangy garlicky noodles	

## Veg Entrees

<b>Dal Bukhara</b> .....	16.95
Simmered black lentil stew. Cooked for 24 hours	
<b>Dal Dhungaree</b> .....	14.95
Simmered yellow lentil stew	
<b>Shahi Paneer Korma</b> .....	16.95
Indian paneer cheese made w/ dried nuts, fresh ginger, garlic, & spices	
<b>Saag Paneer</b> .....	16.95
Indian paneer cheese in a creamy spinach	
<b>Paneer Tikka Masala</b> .....	16.95
Indian paneer cheese in a creamy tomato sauce w/ spices & herbs	
<b>Kadai Paneer</b> .....	16.95
Indian paneer cheese w/ spices, tomatoes, onion, & bell pepper	
<b>Paneer Makhani</b> .....	16.95
Indian paneer cheese in a rich creamy buttery tomato sauce	

## Breads & Naan

Naan	3.50	Truffle Naan	4.95
Cheese Naan	4.95	Tandoori Roti	2.95
Garlic Naan	4.95	Chicken Naan	5.95
Garlic & Cheese Naan	5.95	Keema Naan	5.95
Spice Masala Naan	4.95	Chily Olive Naan	4.95
		Ex Rice	5.95

Please let your server know of dietary restrictions such as vegan, dairy, nut, or gluten free. We are happy to accomodate.

## — Veg Entrees —

<b>Muttar Paneer</b> .....	16.95
Green peas and Indian paneer cheese in a blend of flavors Classic north indian dish	
<b>Kashmiri Dum Aloo</b> .....	16.95
Stuffed potatoes with flavorful spices	
<b>Potato Peanut Kofta</b> .....	16.95
Purple fingerling potatoes and green chilli in a creamy onion sauce	
<b>Mix Veg Jalfrazie</b> .....	16.95
Fresh vegetables sauteed with spices	
<b>Navrattan Korma</b> .....	16.95
Fresh vegetables in a creamy sauce made with nuts and spices	
<b>Baingan Bharta</b> .....	16.95
Pureed eggplant sauteed with onion, tomato, and spices	
<b>Malai Palak</b> .....	16.95
Creamed spinach sauteed	
<b>Mushroom Pepper Fry</b> .....	16.95
Mushroom sauteed with onion, tomato, pepper sauce	
<b>Bhindi Garlic Chilli</b> .....	16.95
Fresh Okra with onion, tomato, cooked with spices	
<b>Malai Kofta</b> .....	16.95
Vegetable dumplings in a rich creamy butter sauce	
<b>Chana Masala</b> .....	15.95
Garbanzo beans curry	

## — Biryanis —

<b>Chicken Dum Biryani</b> .....	18.95
Traditional Indian fare prepared dum style to lock in flavors	
<b>Goat Dum Biryani</b> .....	18.95
Goat meat cooked with spices, herbs, yogurt, and rice	
<b>Lamb Dum Biryani</b> .....	18.95
Lamb meat cooked with spices, herbs, yogurt, and rice	
<b>Veg Dum Biryani</b> .....	16.95
Vegetables cooked with spices, herbs, yogurt, and rice	

## — Non-Veg Entrees —

<b>Lamb Shank</b> .....	21.95
Marinated lamb shank cooked in an onion gravy	
<b>Lamb Do Pyaza</b> .....	18.95
Traditional punjabi style lamb cooked with onion and bell peppers	
<b>Lamb Curry</b> .....	18.95
Tender pieces of lamb cooked in a tangy curry sauce goa style	
<b>Lamb Korma</b> .....	18.95
Chunks of lamb cooked in an onion sauce with spices and herbs	
<b>Lamb Vindaloo</b> .....	18.95
Lamb cooked in a creamy onion sauce with herbs and spices	
<b>Pepper Goat Curry</b> .....	18.95
Tender pieces of goat with mustard seed, curry leaves, and black pepper	
<b>Bhuna Ghee Goat</b> .....	18.95
Tender pieces of goat with chilly garlic, and traditional desi ghee	
<b>Goat Curry</b> .....	18.95
Classic punjabi style goat curry	
<b>Chicken Tikka Masala</b> .....	17.95
Tandoori cooked white meat in a rich buttery tomato sauce	
<b>Butter Chicken w/ goat cheese</b> .....	17.95
Tandoori roasted dark meat chicken cooked in a rich butter tomato sauce with goat cheese	
<b>Chicken Do Pyaza</b> .....	17.95
Dark meat chicken with shallots, bell peppers, and spices	
<b>Dhaniya Chicken Curry</b> .....	17.95
Boneless chicken prepared with a cilantro sauce	
<b>Chicken Korma</b> .....	17.95
Marinated chicken cubes cooked with a creamy onion sauce	
<b>Pepper Chicken</b> .....	17.95
Chicken curry flavored with black pepper	
<b>Chicken Vindaloo</b> .....	17.95
Chicken cooked in a tangy curry sauce flavored with vinegar and potatoes	
<b>Shrimp Masala</b> .....	18.95
Jumbo pieces of prawn in a rich buttery tikka sauce	
<b>Madras Fish Curry</b> .....	17.95
Sliced pieces of swai fish in a curry sauce with whole red chilli & curry leaves	

## — Desserts —

<b>Malai Kulfi</b> .....	6.95	<b>Mango Feerni</b> .....	6.95	<b>Carrot Halwa</b> .....	7.95
Creamy Indian ice cream with nuts		Homemade mango pudding		Sweet carrot pudding with khoa & pistachio	
<b>Pistachio Kulfi</b> .....	6.95	<b>Mango Mousse</b> .....	6.95	<b>Kheer</b> .....	6.95
Indian ice cream flavored with pistachio		House made mango flavored delight		Traditional rice pudding	
<b>Gulab Jamun</b> .....	6.95	<b>Ras Malai</b> .....	7.95	<b>Moong Dal Halwa</b> ...	7.95
Reduced milk dumplings in a sugary syrup		Traditional North Indian dish made with homemade cheese, milk, saffron		Moong lentil pudding with butter and nuts	

Parties of 6 or more may include a gratuity charge