



Dales Indian Cuisine

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ianCuisine)

Shruant - The Begining

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| 1. Vegetable Somosa
<i>Light puff pastry stuffed with spicy seasoned ground lamb.</i> | \$3.00 |
| 2. Meat Samosa
<i>Light puff pastry stuffed with spicy seasoned ground lamb.</i> | \$4.00 |
| 3. Vegetables Pakoras
<i>Fresh cut vegetables fried in spicy chick pea butter.</i> | \$6.00 |
| 4. Aloo Tikki
<i>Lightly spiced & deep fried potato patties.</i> | \$7.00 |
| 5. Cheese Pakoras
<i>Fresh homemade cheese, deep fried in lightly spiced chick peas batter.</i> | \$7.00 |
| 6. Chicken Pakoras
<i>Tender pieces of boneless white meat deep-fried in spicy chick peas batter.</i> | \$8.00 |
| 7. Kabab Sampler
<i>Trio of kababs: chicken, lamb & fish</i> | \$12.00 |
| 8. Vegetarian Platter
<i>Delicious assortment of vegetable fritters, samosa, aloo, tikki, cheese pakora & pappadam.</i> | \$8.00 |
| 9. Non-Vegetarian Platter
<i>Meat Samosa, chicken pakora, fish pakora, chicken tikka & seekh kabab.</i> | \$10.00 |

Sorba Patila - Steaming Soups

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| 10. Lentil Soup
<i>lentils & vegetables seasoned with herbs & spices.</i> | \$4.00 |
| 11. Murg Tomato Soup
<i>Slowed cooked cumin flavored chicken & tomato soup.</i> | \$6.00 |

Saath Saath Accompaniments

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| 12. Condiment Tray
<i>Mango chutney, mint chutney, raita & mixed pickle.</i> | \$6.00 |
| 13. Garden Salad | \$5.00 |
| 14. Raita
<i>Yogurt flavored with cucumber & cumin.</i> | \$3.00 |
| 15. Plain Yogurt | \$2.00 |
| 16. Pappadam (2 pieces) | \$2.00 |
| 17. Mixed Pickles | \$2.00 |
| 18. Mango Chutney | \$2.00 |

Fishermans Daily Catch

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| 22. Tandoori Shrimp Tikka Masala
<i>Shrimp cooked in the clay oven & gently tossed into a rich onion based tomato flavored sauce.</i> | \$17.00 |
| 23. Fish Curry
<i>Seasonal fish cooked with thick spicy gravy sauce.</i> | \$17.00 |
| 24. Fish Tikka Masala
<i>Fish first roasted in the clay oven & gently folded into a spice creamy sauce.</i> | \$17.00 |
| 25. Shrimp Sag
<i>Shrimp cooked in a spiced creamy spinach sauce</i> | \$17.00 |
| 26. Shrimp Korma
<i>Shrimp in a mildly spiced onion cream sauce flavored with nuts & raisins.</i> | \$17.00 |
| 27. Shrimp Vindaloo
<i>Cooked shrimp in spicy curry sauce with potatoes</i> | \$17.00 |
| 28. Shrimp do Plaza | \$17.00 |

Shrimp pan-fried with fresh ginger, garlic green peppers, onions & spices.

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| 29. Fish Vindaloo | \$17.00 |
| <i>Fish cooked with potatoes in tangy sauce.</i> | |

The Pride of Basmati

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| 30. Lamb Biryani
<i>Baked casserole of basmati rice & meat richly flavored with saffron, nuts & raisins</i> | \$13.00 |
| 31. Chicken Biryani
<i>Baked casserole of basmati rice & chicken richly flavored with saffron, nuts & raisins.</i> | \$12.00 |
| 32. Special Biryani
<i>Basmati rice cooked in rich spices with shrimp, chicken, lamb, paneer, vegetables, nuts, raisins & garnished with fresh coriander.</i> | \$15.00 |
| 33. Vegetable Biryani
<i>Baked casserole of basmati rice & vegetables flavored with nuts & raisins.</i> | \$13.00 |
| 34. Basamiti Rice
<i>Aromatic long grain rice grown at the foothills of the Himalayas.</i> | \$4.00 |

A Royal Feast

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| 35. Chicken Curry
<i>Cubes of chicken cooked in an onion based rich gravy and traditional spices.</i> | \$11.00 |
| 36. Chicken Makhni
<i>Chicken pieces roasted in the clay oven and tossed into a delicious mixture of butter & tomato sauce.</i> | \$14.00 |
| 37. Chicken Do Plaza
<i>Boneless cubes of chicken cooked in thick gravy & garnished with sauteed onions.</i> | \$12.00 |
| 38. Chicken Sag
<i>Boneless chicken pieces sauteed with spinach & enhanced with Indian spices.</i> | \$12.00 |
| 39. Chicken Tikka Marsala
<i>Cubes of chicken roasted in the clay oven & folded into a spiced creamy tomato sauce.</i> | \$15.00 |
| 40. Chicken Jai Frazie
<i>Boneless chicken cubes tossed with onions, bell peppers, tomatoes, and broccoli in fresh ground spices.</i> | \$12.00 |
| 41. Chicken Vindaloo
<i>Boneless chicken cooked with potatoes in tangy sauce.</i> | \$14.00 |
| 42. Chicken Korma
<i>Chicken cooked with delicate spices, herbs & nuts in a mild onion cream sauce.</i> | \$12.00 |
| 43. Chicken Mushrooms
<i>Boneless chicken cooked with mushrooms, herbs & spices.</i> | \$12.00 |
| 44. Chicken Bahaar
<i>Chicken cooked with eggplant curry.</i> | \$12.00 |
| 45. Chicken Chilli
<i>Boneless pieces of chicken cooked with green chilli & finished with exotic Indian spices.</i> | \$14.00 |

Many Morsels

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| 46. Lamb Curry
<i>Cubes of lamb in a thick sauce of onions, tomatoes, garlic ginger, herbs & spices.</i> | \$12.00 |
| 47. Goat Curry
<i>Goat meat on the bone braised in authentic curry sauce.</i> | \$15.00 |
| 48. Lamb Sag
<i>Tender pieces of lamb cooked with spinach, fresh ginger, garlic & spices.</i> | \$13.00 |
| 148. Goat Sag
<i>Tender pieces of goat cooked with spinach, fresh ginger, garlic & spices.</i> | \$15.00 |
| 49. Lamb Vindaloo
<i>Lamb cooked with potatoes, in tangy sauce. A restaurant specialty!!</i> | \$13.00 |
| 149. Goat Vindaloo
<i>Goat cooked with potatoes, in tangy sauce. A restaurant specialty!!</i> | \$15.00 |
| 50. Kheema Master
<i>Ground lamb cooked with green peas, ginger, cardamom, and brown onions.</i> | \$13.00 |
| 51. Lamb Do Plaza
<i>Tender lamb, cooked in thick gravy & garnished with sliced onions, tomatoes, green peppers & exotic spices.</i> | \$13.00 |
| 151. Goat Do Plaza
<i>Tender goat, cooked in thick gravy & garnished with sliced onions, tomatoes, green peppers & exotic spices.</i> | \$13.00 |
| 52. Lamb Rogan Josh
<i>Tender lamb cooked in clarified butter, brown onions, fresh ginger, a touch of garlic & simmered in spiced & yogurt.</i> | \$14.00 |
| 152. Goat Rogan Josh
<i>Tender goat cooked in clarified butter, brown onions, fresh ginger, a touch of garlic & simmered in spiced & yogurt.</i> | \$14.00 |
| 53. Lamb Mushroom
<i>Cubes of lamb cooked with mushrooms & a blend of fresh herbs & spices.</i> | \$14.00 |
| 153. Goat Mushroom
<i>Cubes of goat cooked with mushrooms & a blend of fresh herbs & spices.</i> | \$15.00 |
| 54. Lamb Korma
<i>Lamb cooked with spices, herbs, & nuts in a mild onion creamy sauce.</i> | \$13.00 |
| 154. Goat Korma
<i>Goat cooked with spices, herbs, & nuts in a mild onion creamy sauce.</i> | \$13.00 |

Tandoor Clay Oven Specialties

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| 55. Tandori Chicken
<i>a. Full \$19.00, b. Half \$12.00. Chicken marinated in yogurt & spices & roasted in the clay pot. Full 19.00 Half 12.00</i> | |
| 56. Chicken Tikka
<i>Boneless chicken cubes marinated in yogurt & spices & roasted in a clay pot.</i> | \$16.00 |
| 57. Sheekh Kabab
<i>Minced lamb mixed with garlic, ginger, green pepper wrapped around a skewer & roasted in the clay oven.</i> | \$17.00 |
| 58. Raan
<i>Tender leg of lamb marinated in a special spice paste then tenderly braised with ginger & whole spices & then roasted in the clay oven. A mouth watering delicacy!!</i> | \$24.00 |
| 59. Adarke Shrimp
<i>Jumbo shrimp marinated in fresh ginger & garlic & roasted in the clay oven.</i> | \$22.00 |
| 60. Tandoori Fish Tikka
<i>Chunks of seasonal fish marinated in an aromatic herb mixture & roasted in a clay pot.</i> | \$20.00 |
| 61. Tandoor Mixed Grilled
<i>Tandoori chicken, chicken tikka, tandoori shrimp & seekh kabab.</i> | \$20.00 |
| 62. Akbari Salmon
<i>Marinated salmon fillet, grilled in tandoor, & served over sauteed onions & green peppers.</i> | \$22.00 |
| 63. Champe Lajwab | \$22.00 |

Vegetarian Specialties

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| 64. Malai Kofta
<i>Vegetable balls cooked in creamy nut sauce with fresh herbs & spices.</i> | \$11.00 |
| 65. Navrattan Korma
<i>Mixed vegetables tossed in a spicy creamy tomato sauce.</i> | \$11.00 |
| 66. Bhindi Masala
<i>Okra flavored with brown onions & fresh tomatoes.</i> | \$12.00 |
| 67. Sag Paneer
<i>Spinach cooked with pieces of fresh homemade cheese.</i> | \$11.00 |
| 68. Bombay Aloo
<i>Potatoes cooked with ground cumin seeds & spices.</i> | \$10.00 |
| 69. Paneer Makhni
<i>Fresh homemade cheese cubes cooked with green peas in a spiced sauce.</i> | \$11.00 |
| 70. Matter Paneer
<i>Fresh homemade cheese cubes cooked with green peas in a spiced sauce.</i> | \$11.00 |
| 71. Dai Makhni
<i>Black lentils cooked with fresh herbs & spices, sauteed in butter & garnished with fresh coriander</i> | \$10.00 |
| 72. Channa Masala
<i>Chicke peas & fresh tomatoes cooked in thick onion bases sauce.</i> | \$10.00 |
| 73. Baigan Bhartha
<i>Whole eggplant baked in the tandoor mashed & seasoned with herbs & spices.</i> | \$11.00 |
| 74. Aloo Matter
<i>Fresh green peas & potatoes in a fragrant, garlic onion & spices.</i> | \$10.00 |
| 75. Paneer Do Plaza
<i>Homemade cheese, pan roasted with sliced onions, tomatoes, green peppers & exotic spices.</i> | \$12.00 |
| 76. Aloo Ghobi
<i>Fresh cauliflower & potatoes cooked with ginger, garlic onion & spices.</i> | \$12.00 |
| 77. Mixed Vegetables
<i>Mixed green vegetables cooked with fresh herbs & spices.</i> | \$10.00 |

Break Bread

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| 78. Naan
<i>A light flat bread made from dough of super-fine flour & baked in the oven.</i> | \$3.00 |
| 79. Garlic Naan
<i>Garlic flavored bread.</i> | \$4.00 |
| 80. Aloo Naan
<i>Bread stuffed with potatoes & spices. Baked in a clay pot.</i> | \$4.00 |
| 81. Onion Naan
<i>Flat bread with onions.</i> | \$3.00 |
| 82. Lachta Paratha
<i>Rich multi-layered whole wheat bread baked in a clay oven.</i> | \$3.00 |
| 83. Keema Naan
<i>Bread stuffed with ground lamb.</i> | \$5.00 |
| 84. Poori
<i>Whole wheat pugged bread deep-fried.</i> | \$4.00 |
| 85. Aloo Paratha
<i>Whole wheat bread filled with delicately spiced potatoes. Cooked on grill.</i> | \$4.00 |
| 86. Chappati
<i>Traditional Indian whole wheat bread cooked on a griddle.</i> | \$3.00 |
| 87. Tandoori Roti
<i>Indian whole wheat bread baked in the tandoor oven.</i> | \$3.00 |

Sweet Dreams

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| 88. Gulab Jamun
<i>Soft cheese balls fried & dipped in sugar syrup.</i> | \$5.00 |
| 89. Kulfi
<i>Traditional Indian ice cream: mango & cardamom.</i> | \$5.00 |
| 90. Kheer (Rice Pudding)
<i>The traditional Indian dessert (rice in thick milk) with almond & nuts.</i> | \$5.00 |
| 95. Open Food | |