

Seafood Specialities...

- Goan Shrimp Curry** The most famous Goan specialty - Shrimp simmered in sauce made from coconut, coriander, tamarind and a blend of spices. 22
- Shrimp Masala** Shrimp cooked in an exquisite sauce made with tomatoes, onions, peppers and a blend of freshly ground house spices. 22
- Konkan Fish Curry** Fish cooked with coconut, red chillies, coriander, tamarind, ginger, green chillies and turmeric - a Southern Indian delight. 22
- Kadai Shrimp** Shrimp tossed with fresh herbs and flavorings, cooked in Kadai. 22

Vegetarian Dishes...

- Dal Makhni** Black lentils cooked overnight, on a slow fire and seasoned with fresh herbs. 15
- Dal Tarka** Freshly made yellow lentils with garlic, onions and spices - a house specialty! 15
- Methi Malai Kofta** Minced cottage cheese, raisins and cashew nut dumplings simmered in a Methi (Fenugreek) infused curry. 17
- Mixed Vegetables** A medley of mixed vegetables cooked with a rich blend of spices. A must try! 17
- Dum Aloo Kashmiri** Potatoes stuffed with cottage cheese, cashew nuts and golden raisins in an exotic ginger and fennel flavored sauce. 17
- Bhindi Masala (Okra)** Okra delicately spiced and tossed with onions, tomatoes and mango powder. 17
- Mushroom Mutter** Mushrooms and peas cooked in an exotic onion gravy with a blend of our house spices. 17

- Baingan Bharta** Eggplant is roasted in the tandoor and then mashed and cooked with spiced tomato, onions, herbs and spices. 17

- Channa Pindi** Chickpeas simmered with sundried mango powder, onions and aromatic spices in traditional Punjabi style. 15

- Paneer Jalfrezi** A dry preparation (No Curry), onions, tomatoes and paneer with a spices blend. Has a tangy tomato flavor. 18

- Paneer Palak** All time favorite Punjabi Entree, made with spinach and homemade cheese with a rich blend of spices. 18

- Paneer Makhani** Homemade cheese cubes simmered in tomato honey sauce and fresh ginger - a favorite of most Indians! 18

- Kadai Paneer** (Traditional dry preparation & has no curry) Diced Paneer and green peppers sautéed in Kadai with tomatoes, ginger and coriander. 18

- Adraki Aloo Gobhi** Ginger flavored potatoes and cauliflower with herbs and spices. 17

- Aloo Mutter** Potatoes and peas cooked in an onion based sauce and spices. 17

- Achari Mushroom** Mushroom cooked with pickles and spices. Chef's favorite! 17

- Paneer Kali Mirch** Mildly Spiced Paneer with black peppercorns with ginger, garlic, onions & spices. 18

- Jeera Aloo** Potatoes cooked with cumin, garam masala, turmeric, mango powder, chillies, dhania, red chilli powder. 17

Entrees are served with rice. Food is also mild, unless otherwise specified. Please inform your order taker if you want your food to be spicy



Lamb Specialities...

- Lamb Saagwala** Tender lamb pieces simmered in delicately spiced spinach with fresh ginger - a must for spinach lovers! 21
- Lamb Vindaloo** Tender pieces of lamb marinated in aged vinegar, cooked with onions and a blend of spices - Hot and Spicy. 21
- Lamb Roganjosh** A specialty of Kashmir - Tender morsels of lamb cooked in a traditional Kashmiri masala with saffron and yoghurt. 21
- Lamb Phal Curry** Lamb pieces cooked in Phal, one of the hottest forms of curry, which is a tomato based thick curry with ginger and fennel seeds and using a large amount of the hottest chilli peppers. 21

Goat Specialities...

- Handi Goat Masala** Goat cooked in a traditional onion based gravy and a blend of spices. 21
- Raarha Gosht** Goat meat cooked in spicy thick gravy of onions and tomatoes with ginger, garlic, spices and herbs. 21
- Aag Gosht** Goat cooked with khada masalas in an onion based gravy with coriander, cinnamon, clove and chillies. 21

Eggs...

- Egg Curry** A delectable preparation of boiled eggs in gravy with freshly ground spices. 18

Chicken (Murgh) Specialities...

- Dhaba Murgh** A delicious chicken curry made popular by the 'dhabas' - roadside eateries on Punjab's Highways! 19

- Butter Chicken** Butter chicken - a favourite of Punjabis all over the world. Tandoori chicken tikka in a tangy tomato sauce with loads of butter and simmered in our special blend of spices. 19

- Chicken Tikka Masala** Chicken Tikka simmered in tomato honey sauce and fresh ginger. 19

- Chettinad Pepper Chicken** Chicken in rich onion and tomato gravy with pepper and a subtle coriander flavor - a house specialty! 19

- Bhuna Murgh Masala** Grilled boneless chicken cooked in an exquisite sauce made with tomatoes, onions, peppers, fresh green coriander and blend of freshly ground house spices. 19

- Kadai Chicken** A dry preparation (No curry) traditional specialty from Punjab! Chicken tossed with fresh herbs and flavorings, cooked in Kadai. 19

- Mango Chicken** Chicken cooked in a mango chutney tossed with fresh herbs and spices. Chef's mothers recipe. 19

- Methi Chicken** Chicken cooked in Methi (Fenugreek) infused curry. 19


- Saag Chicken** Chicken cooked in spinach and fresh herbs and spices. 19

- Chicken Vindaloo** Chicken pieces marinated in aged vinegar, cooked with onions and a blend of spices - Hot and Spicy. 19

- Chicken Phal Curry** Chicken pieces cooked in Phal, one of the hottest forms of curry, which is a tomato based thick curry with ginger and fennel seeds and using a large amount of the hottest chilli peppers, we can source. 19

- Murgh Kali Mirch** Mildly Spiced Chicken cooked with black peppercorns, green chillies, ginger, garlic, onions and spices. 19

Salads & Soups...

Sweet Corn Soup	Veg 7 Chicken 8
Cream of sweet corn prepared with your choice of vegetables or chicken.	
Munchow Soup	Veg 7 Chicken 8
Garlic flavored soup prepared with your choice of vegetables or chicken.	
Hot & Sour Soup 	Veg 7 Chicken 8
A pungent thick soup delicately combined with prepared with your choice of vegetables or chicken.	



Appetizers...

Papadom Basket	5
Fried papadoms with our choice of select chutneys.	
Vegetable Samosa	8
Two Crispy samosas deliciously filled with mildly spiced potatoes and green peas.	
Samosa Chaat	10
A crispy samosa deliciously filled with mildly spiced potatoes and green peas served with tamarind chutney, chanas, onions, tomatoes and yogurt with chilli powder and masala.	
Dahi Papri Chaat	9
Tongue tingling combination of mint and tamarind chutney, yogurt with crisp papri & chanas.	
Lasooni Gobi	11
A vegetarian favorite of most Indians! Crispy Cauliflower tossed in tangy garlic sauce.	
Fried Fish Fingers	12
Fried fish fingers with ketchup a favorite at the clubs in India.	
Chicken Samosa	10
Two Crispy samosas deliciously filled with mildly spiced minced chicken (keema) and green peas.	
Hara Bhara Kabab	10
Spinach, potatoes, peas, peppers, herbs and spices minced and shaped into patties.	
Panir Makhmali Kabab	10
Cottage cheese, peppers, corn, vegetables, herbs and spices minced and shaped into batons and fried.	
Ragda Patties	10
A popular street-food! Crisp potato patties and tangy chickpeas served with tamarind and mint chutney.	
Vegetable Bhajiya (Pakora)	10
Onions. Eaalplant and Bell Peppers batter fried.	
Chicken Murmuri Kabab	12
Tantalizing titbits of Indian flavor! Crispy rolls stuffed with masala chicken.	
Chicken 65	13
Boneless pieces of chicken in a spicy tangy coating.	
Amritsari Machhi	15
A street food from Amritsar in Punjab, fried fish fingers marinated in chillies, ginger garlic paste and lemon juice, then battered and deep fried. Sprinkled with masala.	
Shrimp Balchao	17
A classic Goan street food! Succulent shrimp in a spicy chili masala sauce with star anise.	

Indo Chinese...

Chilli Paneer (Dry/Gravy)	18
Cubes of paneer fried and tossed with green peppers in soya sauce.	
Vegetable Manchurian (Dry/Gravy)	16
Vegetable dumpling deep fried and cooked in a spicy tongue-tingling chilli sauce.	
Chilli Chicken (Dry/Gravy) 	19
Tender cubes of chicken cooked in a spicy soya sauce with onions and green peppers.	
Garlic Chicken (Dry/Gravy)	
Tender cubes of chicken cooked with garlic, onions and green peppers.	
Chilli Fish (Dry/Gravy) 	21
Tender cubes of fish cooked in a spicy soya sauce with onions and green peppers.	
Chilli Garlic Shrimp (Dry)	21
Shrimp served with special chilli garlic sauce.	
	Veg Egg Chicken Shrimp
Hakka Noodles	14 15 17 18
Chilli Garlic Noodles	14 15 17 18
Fried Rice	14 15 17 18

Tandoor (clay Oven)...

Tandoori Paneer Tikka	19
Fresh homemade cottage cheese stuffed with mint.	
Chicken Seekh Kabab	19
Tender minced chicken with mint, coriander and spices, skewered and cooked in Tandoor.	
MMT-MMT (Mirch Murg Tikka) 	19
Boneless pieces of chicken marinated overnight in green chili paste, cooked in Tandoor.	
Chicken Malai Kabab	19
Boneless chicken breast pieces marinated with fresh coriander, char-grilled to perfection on a skewer.	
Chicken Tikka Achari 	19
Breast of chicken marinated overnight in a tangy marinade of yoghurt, mustard, fennel, ginger and garlic. Cookd in the tandoor.	
Trio of Chicken Kababs	21
Assortment of Chicken Malai Kabab, Chicken Tikka Achari and MMT (Mirch Murg Tikka).	
Tandoori Chicken	Half 15 Full 25
Spring Chicken marinated overnight in a blend of yoghurt, ginger and garlic. Cooked in the Tandoor. The best-known Indian delicacy!	

Biryani...

Vegetable Biryani Vegetables simmered in gravy and basmati rice, layer upon layer, make for a royal treat. Served with raita.	16
Vegetable Chettinad Biryani  Vegetables simmered in Chettinad gravy and basmati rice. Served with raita.	17
Andaa Biryani Basmati rice flavored with saffron, sealed with eggs and cooked on slow fire. Served with Raita.	17
Chicken Biryani Basmati rice flavored with saffron, sealed with masala chicken and cooked on slow fire. Served with Raita.	19
Lamb Biryani Basmati rice flavored with saffron, sealed with masala lamb and cooked on slow fire to seal the flavors in. Served with Raita.	22
Mutton Biryani Basmati rice flavored with saffron, sealed with mutton (Goat) and cooked on slow fire to seal the flavors in. Served with Raita.	22
Shrimp Biryani Basmati rice flavored with saffron, sealed with shrimp and cooked on slow fire to seal the flavors in. Served with Raita.	23

Rice...

Jeera Rice Pulao Cumin flavored Basmati Rice.	Regular 4	Large 6
Green Peas & Paneer Pulao Green Peas in cumin flavored Basmati Rice.	16	

Breads...

Naan Flour flat bread.	5
Tandoori Roti Whole-wheat flour bread.	5
Garlic Naan Garlic infused flour bread.	6
Pudina Parantha Mint flavored multi layered whole wheat flour bread.	6
Tandoori Parantha Multi layered whole wheat flour bread.	6
Onion Kulcha Bread stuffed with onions and fresh herbs.	6
Aloo Parantha Whole wheat bread stuffed with potatoes.	6
Paneer Kulcha Flour bread stuffed with shredded cottage cheese and herbs.	6
Amritsari Kulcha Bread stuffed with shredded cottage cheese, onions & herbs. A delicious choice.	6.50
Basket of Assorted Breads (4) Naan, Garlic Naan, Parantha and Aloo Parantha.	17

Accompaniments...

Pickle	2
Mango Chutney	2
Lachha Pyaaz Onions, chillies and lemons, sprinkled with a homemade masala.	2

House Green Salad Sliced onions, tomatoes, cucumber, mescaline greens, green chillies with freshly squeezed lemon juice and sprinkled with masala.	6
Plain Yogurt / Raita Plain Yogurt served plain or as raita with your choice of boondi or onion & mint or our house special with vegetables.	6

Desserts...

Gulab Jamun A "Khoja" dumpling dipped in rose flavoured syrup.	7
Kheer (Indian Rice Pudding) Rice cooked in milk with pistachios and almonds. Served chilled, flavored with saffron.	7
Mango Kulfi Indian homemade mango ice cream made in house.	7
Rasmalai "Chenna" dumplings flavoured with cardamom poached in reduced sweetened milk - a real delight!	7
Moong Dal Halwa Moong Dal Halwa - a delicacy from the Indian state of Rajasthan, made with split yellow moong dal, sugar and ghee.	8

Drinks & Beverages...

Sodas Ask for our selection.	3.50
Fruit Juices Mango, Orange, Pineapple, Cranberry	3.50
Mango / Strawberry Lassi	4.50
Lassi A refreshing yogurt drink served sweet or salted - a traditional drink from Punjab.	4.50
Regular Bottled Water	2.50
Sparkling Bottled Water (Pellegrino)	Small 4.00
Tea / Coffee / Iced Tea	3.50

Please Call

201-533-0111

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