Appetizers

- Chut or Chat Masala: A mixture of dry Mango powder, Rock Salt, dry Ginger, Ground Pepper, crushed Pomegranate Seeds, Mint Leaves, Bhogai Weed, Coriander Seeds, Nutmeg, Cloves, Asafoetida - 7.95

- Alu Chat: Broiled & Diced Potatoes & Chick Peas Seasoned with Tangy Chat Masala, Fresh Lime Juice, Fresh Mint, Tamarind & Fresh Coriander - 5.00

- Chicken Chat Boneless Pieces of Broiled Chicken mixed with Cucumber, Tomato, Spring Onion, Chopped Onion & Fresh Coriander - 6.00

- Vegetable Samosa: Mildly Spiced Potatoes, Peas, Cabbage, Nutmeg, Cloves, Fritters of Mix Vegetables, Dipped in a Thick Batter of Bengal Gram Flour, Carom (Ajwain) mixed Spices & Deep-Fried. - 5.00

- Lasoni Goat Gibber: Stir fried cauliflower sautéed with garlic, ginger, and sesame sauce - 7.95

- Paneer Tikka Hariyali: cottage cheese marinated in a paste of fresh mint, coriander, ginger, green chilies and grilled in a tandoor - 9.00

- Garlic Shrimps: Fresh jumbo shrimps sautéed with garlic, black pepper, tomatoes and cilantro - 11.00

- Rasheem Kabab: Tender Rolls of Ground Chicken Blended with Hot Spices, Asian Herbs, Skewered & Slow Cooked in the Clay Oven - 9.00

- Seekh Kabab: juicy rolls of lamb minced with fresh coriander, spices & garlic paste, skewered and slow cooked in tandoor - 9.00

- Non-Vegetarian Appetizer Platter: Combination of seekh kabab, chicken tikka and rezmir kabab. - 13.00

Soups & Salads

- Valley Soup: A Delicately Spiced Clear Chicken Soup with Spices, Herbs garnished with Tomatoes, Fresh Coriander Leaves. - 5.00

- Multigattawny Soup: Pureed Lentils flavoured with Fresh Herbs, Mild Spices & Garnished with the Traditional Recipe. - 5.00

- Cream of Spinach Soup: Fresh Spinach Pureed with Ginger, Garlic, Herbs & Garnished with Grated Cottage Cheese. - 5.00

- Carrot Soup: puree of baby carrots infused with saffron, spices and herbs. - 5.00

- Kuchumber Salad: Julienne of Cucumbers, Tomatoes, Onions, Green Peppers, Fresh Coriander Leaves & Fresh Lime Juice. - 5.00

- Valley Salad: Fresh Green Gressens served with Your Choice of Dressings. - 5.00

- Patio Whipped Homemade Yogurt mixed with Diced Cucumbers, Roasted Cumin Seeds, Freshly Chopped Onions & Fresh Mint. - 4.00

- Papadum/Papa-Dums: Crisp Roasted Paper Thin Lentil Wraps Flavoured with Cumin Seeds, Black Pepper, Coriander, Asafoetida & Garlic. - 2.50

Tandoori Specialties

- Tandoor is a pit oven made with clay & heated by burning charcoal. The food is cooked slowly but evenly retaining the natural flavors. This method of cooking does not require any oil except used for occasional basting

- Tandoori Chicken Tender Pieces of Chicken on the Bone marinated in Ginger & Garlic Paste, Yogurt, Ground Spices, Skewered & Broiled in the Clay Oven. - 13.95

- Chicken Tikka Boneless Pieces of Chicken Cubes marinated with Spices, Herbs, Ginger & Garlic Paste Grilled in Tandoor. - 13.95

- Malai Tikka Lasoni: Boneless Cubes of Chicken marinated in a Paste of Garlic Cream Cheese, Herbs, Spices & Broiled in Tandoor. - 13.95

- Basli Chicken: breast of chicken marinated with basil, garlic, coriander, cumin, cloves, cumin powder and yogurt. - 14.95

- Lamb Chops: Rack of Lamb marinated in a Paste of Mint Coriander, Garlic, Ginger, Ground Pepper powder Broiled on Charcoal Grill. - 19.95

- Barrah Kabab: Tender Pieces of Boneless Lamb Meat marinated in Spices, Herbs & Broiled in Pit Oven. - 16.95

- Tandoori Shrimps: Fresh Tiger Prawns marinated in Kashmiri Chilli Paste, Ginger, Garlic, Coriander Powder & Cooked in an Earthen Oven. - 20.95

Fish Tikka Cubes of Seasonal Fish marinated in Sour Cream, Carom (Ajwain), Asian Herbs & Spices, Skewered & Cooked in Tandoor. - 17.95

- Tandoori Halibut fillet of halibut marinated with mint, ginger, garlic, green pepper, cilantro. - 17.95

- Tandoori Rockfish: fish sea bass marinated with garlic, ginger, herbs and served on a bed of sautéed spinach topped with delicately spiced fresh made mushroom sauce and grilled mushrooms. - 20.95

- Vegetarian Delight: mushrooms, capsicum & potato stuffed with delicately spiced mixed vegetables, cream cheese and served with homemade peanut sauce. - 11.95

- Vegetarian Tandoor Fasal: A Combination of Broccoli, Potatoes, Cauliflower, Onions, Capsicum, Paneer Tikka, Achari Mushrooms Marinated & cooked in Tandoor. - 11.95

- Tandoori Mixed Grill: A Platter of Chicken Tikka, Malai Tikka, Sheesh Kabab & Fish Tikka. - 20.95

Classic Curries of India

- A Curry generally means gravy. The Indian Curry is made by cooking the vegetables or meat along with a combination of various spices, herbs & condiments. It is not an endorsement or guarantee by MenuPages.com or any Listed Restaurant. © 2006 Slick City Media, Inc. www.MenuPages.com

- Chicken Curry Tender Cubes of Boneless Chicken Sautéed in Onions & Slow Cooked in a Tomato Based Curry made of Garlic, Ginger, Tomatoes, Kashmiri Chilli, Cumin, Turmeric, Cloves, Cinnamon, Cardamom & Green Pepper. - 16.95

- Chicken Tikka Masala Boneless Cubes of Chicken marinated & Grilled in Clay Oven in a Sautéed Tomato & Spiced Curry of Light Cream & Tomatoes. - 14.95

- Chicken Zafri: Chicken Tender Pieces in a Cashew Nut Sauce, Garnished with Spanish Saffron & Fresh Mint. - 14.95

- Chicken Kali Mich: Pieces of Boneless Chicken Cooked with Black Pepper, Diced Tomatoes, Onions, Fresh Herbs Tempered with Curried Leaves. - 14.95

- Kashmiri Roganjosh: Tender Pieces of Lamb Cubes simmered in an Exotic Sauce of Green & Black Cardamom, Kashmiri Chilies, Cinnamon Leaves, Mace, Clove, Chicken, Ginger, Garlic, Onion, Yoghurt & Fenugreek Leaves. - 16.95

- Lamb Vindaloo: Vindaloo is a Portuguese influence on Indian Cuisine. A Delicacy of Goan, it's Prepared with Cumin Seeds, Red Chillies, Cinnamon Sticks, Peppercorns, Star Anise, Turmeric, Ginger, Garlic & Vinegar. - 16.95

- Lamb Sagewala: Cubes of Lamb Cooked with Blanched & Pureed Spinach, Garlic, Ginger, Green Chillies, Cardamom, Cloves, Cumin & Tomatoes. - 15.95

- Lamb Pasandra: marinated lamb stuffed with seasoned peppers and simmered in a rich sauce in a Kadhai. - 17.95

- Khema Matar: Freshly Ground Lamb Meat Cooked with Green Peas, Cumin, Cardamom, Cumin, Garlic, Onion & Green Pepper. - 16.95

- Bhuna Ghostrh: Cubes of Tandoor Lamb Meat cooked with Dry Spices, Herbs, Tomato, Julienne of Ginger, Garlic & Garnished with Fresh Coriander. - 16.95

- Malai Fish Masala Fresh Seasonal Fish filets Cooked in a Thick Gravy of Fresh Coconut, Kashmiri Chilies, Tumeric Powder, Coriander Seeds, Onions, Cumin Seeds, Garlic, Tomatoes, Green Chillies & Coconut Milk. - 17.95

- Cochin Shrimp Curry: Fresh Sea Shrimps simmered in a Hawaiian Gravy with Black Peppers, Tempered with Garlic, Curry Leaves, Mustard Seeds & Garnished with Fresh natural thickening agents like Almonds, Coconuts, Peppery Seeds, Peanuts, Cashews, Nuts, Tomatoes, etc. All the ingredients are slow cooked together with the meat or vegetables, thus giving the gravy the distinctive 'Dum' flavor. - 17.95

- Kadai Shrimps: Jumbo Prawns Cooked with Diced Tomatoes, Onions, Fresh Herbs & Dry Spices. - 17.95

- Navrathan Korma: Garden Fresh Vegetables Cooked in Almond Sauce, Fruits & Nuts. - 10.95

- Malai Kofta: Dumplings made with an Array of Vegetables & Cottage Cheese & Cooked with a Delicate Gravy made with Fresh Tomato Puree, Onions, Garlic, Red Chilli Powder, Coriander, Turmeric, Cloves, Spices & Herbs. - 10.95

- Palak Paneer: Cubes of Freshly made Cottage Cheese Cooked with Spinach, Onions, Garlic & Seasonings. - 10.95

- Paneer Bhurji: Homemade Cottage Cheese Minced & Sautéed with Onions, Green Chillies, Garlic, Tomatoes, Panir, Tomato & Garnished with Fresh Coriander. - 10.95

Indian Breads

All breads are freshly baked to order

- Nan Leavened White Flour Bread Freshly Baked in Tandoor. - 3.00

- Roti: Whole Wheat Flour Bread Baked in Clay Oven. - 3.00

- Garlic Nan: Leavened White Flour Bread Baked with Fresh Garlic, Coriander & Baked in a Tandoor. - 4.00

- Kheema Nan: Leavened White Flour Bread stuffed with Delicately Spiced Lamb Mince & Herbs & Cooked in an Earthen Oven. - 5.00

- Kabuli Nan: Leavened White Flour Bread stuffed with Dry Fruits, Nuts, Baked in a Tandoor. - 4.00

- Onion Kulcha: White Wheat Bread with a Stuffing of Mildly Spiced Onions & Coriander. - 4.00

- Panner Kulcha: whole wheat bread stuffed with homemade cottage cheese. - 4.00

- Lacha Paratha: layered whole wheat bread. - 3.50

- Methi & Punida Paratha whole wheat bread with fenogreek and mint. - 4.00

- Alu Paratha: Whole Wheat Bread Prepared with a Stuffing of Mildly Spiced Moist Green Peas. - 4.00

- Poori: Whole Wheat Flour Bread Deep-Fried till Golden Brown & Fluffy. - 4.00

- Bread Basket: A Combination of Paratha, Garlic Nan or Onion Kulcha or Panner Kulcha. - 10.00

Biryani

Biryani is an exotic preparation of marinated meat or vegetables mixed with the Basmic Rice & slow cooked in a closed thick bottomed steamer. This method of cooking is popularly known as ‘Dum’ cooking by which all the flavors, nutrients and aromas are retained. Use lots of spices, herbs & sauce must this is a very delicious Rice preparation.

- Shrimp Biryani. - 17.95

- Lamb Biryani. - 15.95

- Chicken Biryani. - 14.95

- Vegetable Biryani. - 11.95

- Saffron Rice. - 2.50

Indus Valley

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