### LUNCH SPECIALS

1. **Curry Lunch**
   - Choice of Chicken Curry, or Lamb Curry, Naan, Vegetable Biryani, Naan, Vegetable Biryani, Naan, Vegetable Biryani, Naan, Vegetable Biryani, Naan, Vegetable Biryani, ............................6.95

2. **Tandoori Lunch**
   - One piece of Chicken Tandoori, Gobhi Alu, Naan, Naan, Vegetable Biryani, Naan, Vegetable Biryani, Naan, Vegetable Biryani, ............................6.95

3. **Vegetarian Lunch**
   - Choice of Naan or Chapati, choice of any vegetables
   - 14b, 14c, 14d. Vegetable Biryani, Naan, Vegetable Biryani, ............................5.95

4. **Chicken Tikka Masala**
   - Including Daal Machni ....................................................7.50

### APPETIZERS

- **Samosa** - vegetable patties served w/ mint chutney ............................2.50
- **Meat Samosa** - w/ minced lamb, peas, onions & herbs ..............3.50
- **Onion Bhaji** - crispy onion balls — Deep fried ............................3.95
- **Fish Pakora** - marinated in herbs & spices deep fried .....................4.95
- **Chicken Pakora** - w/ chickepoea dough & spices deep fried ..........4.95

### CURRIES FROM INDIA’S CUISINE

1. **Chicken Coconut Green Curry** - spiced mildly .............................7.95
2. **Chicken Curry** - spiced mildly, in a special gravy .........................7.95
3. **Chicken Korma** - spiced mildly, cooked w/ onions, yogurt & cashew nuts ..............6.95
4. **Chicken Zalfi** - boneless chicken chunks cooked w/ assorted vegetables, fresh garlic, ginger, onion, tomatoes & spices .............................7.95
5. **Lamb Curry** - (Dahiwalla) — marinated in mild herbs & spices, w/ special gravy ..............8.50
6. **Lamb Vindaloo** — w/ special spices & potatoes to make a thick gravy ..............8.50
7. **Naan Saag Wala** (Chicken Spinach) — cooked w/ special spices served w/ spinach curry..............7.95
8. **Chicken Malikhi** - tandoor chicken served w/ a special tomato gravy ..............7.95
9. **Chicken Korma** - spiced mildly, cooked w/ onions, yogurt, cream & assorted nuts ..............8.50
10. **Khai Kar** - boneless lamb cooked in garlic & tomato gravy ...............8.50
11. **Nargisi Kofta** - meatballs w/ fresh garlic, onion, tomatoes & spices .............................8.50

### COMBINATION BARGAIN DINNERS

(Dinner split charge-3.95/ No coupons w/ combo)

1. **Vegetarian Delight**
   - Matar Paneer, Vegetable Biryani, Daal Malikhi, Chapati, Raita or Salad .............................10.50

2. **Dili-bahar Vegetarian**
   - Daal Malikhi, Alu Gobhi, Naan, Vegetable Biryani, choice of Saag Paneer or Bengan Bhurtha, w/ Salad or Raita .............................13.50

3. **Tandoori Chicken**
   - 1 piece, tandoori Chicken, Naan, Matar Paneer, Daal Malikhi, Vegetable Biryani, Salad or Raita .............................8.50

4. **Dili-bahar Dinner**
   - choice of any Curry, Na. 5 to 12, choice of Chapati or Naan, Alu Gobhi, Vegetable Biryani, Daal Malikhi, one piece of tandoori Chicken, Salad or Raita .............................14.50

### EXPRESS Tandoori

- choice of 3 pieces of Chicken Tikka or 2 pieces of Shish Kabob or pieces of tandoori Chicken. Choice of any Curry from 5 to 12. Choice of 14b, 14c, 14d. Choice of Daal Malikhi or Matar Paneer, Naan, Salad or Raita .............................15.95

### BIRYANIS

1. **Elegant Rice Preparations**
   - Shrimp Bihun — fresh shrimp w/ rice, almonds & flavored w/ saffron, 12.50
   - Shrimp Saag — w/ pieces of lamb & herbs, 9.50
   - Murg Bihun — w/ chicken pieces & herbs, 8.50
   - Vegetable Bihun — w/ fresh vegetables & spices, 4.95
   - Plain Rice — Steamed Basmait Rice, 2.50
   - Rice Pella — w/ peas, onions, tomato, and nuts .............................5.95

### SEAFOOD

1. **Shrimp Bihun** — w/ tomatoes, bell peppers & herbs .............................12.95
2. **Shrimp Saag** — w/ fresh chopped spinach & herbs .........................11.95
3. **Shrimp Tikka** — jumbo (8) marinated in yogurt & spices & roasted in clay oven over red hot charcoal w/ rice .............................13.95
4. **Shrimp Malasa** — charbroiled & fresh in our special gravy 11.95
5. **Fish Tandoori** — cooked in our tandoor .............................12.95
6. **Fish Curry** — in garlic, ginger, onions, tomatoes & spices .............................11.95
7. **Fish Bihun** — w/ bell pepper, tomato, garlic & spices .............................12.95
8. **Fish Korma** — in our special sauce w/ cashews & raisins, 11.95
9. **Fish Tikka Masala** — cooked in clay oven served in curry .............................11.95

### INDIAN BREADS

1. **Chapati Tandoori** — basic whole wheat bread .............................1.50
2. **Naan** — plain leavened whole wheat bread .............................1.50
3. **Peshawar Naan** — w/ cashews & nuts .............................2.95
4. **Paratha** — multi-layered whole wheat bread .............................1.50
5. **Oriental Kulcha** — Naan stuffed w/ onions, mint sauce .............................1.95
6. **Keema Naan** — stuffed w/ shirik kabab, 2.95
7. **Garlic Naan** — stuffed w/ fresh garlic .............................2.25
8. **Alu Paratha** — stuffed w/ mashed potatoes & peas .............................2.95
9. **Gobi Paratha** — stuffed w/ spiced cauliflower .............................2.95
10. **Cheese Paratha** — w/ mint cheese & spices .............................2.95

### TANDOOR SE MULAKAT

(A selection of clay-oven gourmet specialties)
For all white meat add 50c, $1.00 full

1. **Tandoori Chicken** — marinated in yogurt & cooked on red hot charcoal, w/ mint chutney & onions .............................Half — 7.95 Full — 12.95
2. **Chicken Tikka** — boneless pieces tandoori style .............................8.50
2a. **Reshmi Kabab** — boneless breast w/ special spices .............3.95
3. **Shish Kabab** — mixed lamb w/ herbs & spices, roasted on skewers over red hot charcoal, served w/ mint chutney & onions .............................8.95
4. **Lamb Boti Kabab** — boneless lamb marinated & roasted on a skewer, served on bed of Basmati rice or w/ fresh baked Chapati w/ mint chutney & fresh diced onions .............................9.95
4a. **Mixed Tandoori** — assortment of tandoori Chicken, Chicken Tikka, Lamb Boti Kabob, Seekh Kabob .............................13.95

### VEGETARIAN SPECIALTIES

(Special Vegetarian Preparation a la Carte)

13. **Matar Paneer** — Peas w/ home-made cheese, spices & gravy .............................6.50
13a. **Mushroom Masala** — cooked w/ onions, ginger & fresh garlic w/ spices .............................6.95
13b. **Bhindi Bhaji** — Okra cooked in herbs & spices w/ onions .............................7.95
13c. **Mixed Vegetables** — Cooked w/ spices, ginger, onions & garlic .............................6.95
13d. **Navratan Korma** — fresh vegetable w/ nuts & spices in cream sauce .............................7.95
13e. **Shahi Paneer** — homemade cheese w/ cream, spices, herbs & nuts .............................7.95
14. **Alu Zeera** — Potatoes cooked w/ special tomato Indian spices .............................6.95
14a. **Alu Vindaloo** — Potatoes w/ thick, fresh tomato gravy w/ spices .............................6.50
14b. **Gobhi Alu** — Fresh cauliflower & potato curry w/ herbs & spices .............................6.50
14c. **Bengan Bhurtha** — Fresh eggplant roasted in the Tandoor over charcoal & then cooked curry w/ fresh tomatoes .............................8.50
14d. **Saag Paneer** — Garden fresh spinach, cooked curry style w/ home-made cheese & seasoned w/ herbs & spices .............................6.50
14f. **Mati Kofta** — deep fried vegetable balls, cream, tomato, onion & sauce .............................7.95
15. **Channa Masala** — Chick peas Punjabi style .............................6.50
15a. **Daal Malikhi** — Lentil, spiced mildly, cooked w/ cream & butter .............................5.95
15b. **Mirchi Ka Salan** — Pickled Jalapenos cooked w/ fresh tomatoes, garlic, ginger, onions, spices & cream sauce .............................6.50
15c. **Vegetable Zalfi** — w/ garlic, ginger, onions, tomatoes, w/ lemon & spices .............................5.95
16. **Raita or fresh Salad** — 2.25
16a. **Papadum or Home-Made Yogurt** — 2.25

### INDIAN OFFICE PARTIES & BANQUET ROOM

- Free Delivery
- Office Parties
- Banquet Room

- Approved by the American Heart Association

- www.indiastandoori.com • 7.95 Lunch Buffet
- 268-9100
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