

LAMB LAJAWAB

LAMB CURRY	10.95
<i>Cubes of lamb cooked in a traditional thick sauce</i>	
LAMB ROGAN JOSH	11.95
<i>Tender lamb cubes cooked in purified butter, brown onion, fresh ginger, garlic and gently simmered in selected spices and yogurt</i>	
LAMB VINDALOO	11.95
<i>Lamb pieces cooked with potatoes and spice in a super hot sauce</i>	
KEEMA MUTTAR	11.95
<i>Ground lamb and peas cooked with exotic spices</i>	
LAMB SAAG	12.95
<i>Tender pieces of lamb cooked with spinach and freshly ground spices</i>	
LAMB FANCY	12.95
<i>Cooked very gently with light cream spices and nus</i>	
LAMB BOTI KABAB-MASALA	12.95
<i>Tender juicy cubes of tandoori kabab sauteed in our special spices and herbs</i>	
LAMB BAHAR	12.95
<i>Lamb curry delicately cooked in assorted vegetables, spices and herbs</i>	
LAMB COCONUT KORMA	12.95
<i>Tender juicy cubes of lamb cooked in our special spices with coconut</i>	

SEA (SAMUNDER) FOOD

SHRIMP CURRY	11.95
<i>The shrimp curry of India, cooked an array of masterfully blended spices</i>	
TANDOORI SHRIMP MASALA	12.95
<i>Marinated shrimp cooked on intense heat in tandoori spices</i>	
SHRIMP SAAG	12.95
<i>Fresh shrimp cooked in curried spinach and herbs</i>	
SHRIMP VINDALOO	12.95
<i>A spicy curry a warm way of saying madras shrimp masala</i>	
SHRIMP MALAI	12.95
<i>Shrimp and mushrooms, light cream and tomato sauce</i>	
SHRIMP MUSHROOM	12.95
<i>Shrimp and mushrooms cooked in mildly spiced cream sauce</i>	
SHRIMP JALFREZI	13.95
<i>Marinated shrimp sauteed with fresh mushroom, tomato, onion, broccoli, pepper in a special sauce</i>	
FISH MASALA	12.95
<i>Boneless, skinless pieces of haddock cooked in tomato sauce and green peppers</i>	
FISH VINDALOO CURRY	12.95
<i>Haddock fish cooked with very hot curry sauce, potatoes and tomatoes</i>	

BEEF SPECIALS

BEEF CURRY	10.95
<i>Chunks of beef cooked in a Indian traditional curry sauce</i>	
BEEF SAAG	11.95
<i>Beef cubes cooked with spinach and flavored with freshly ground spices</i>	
BEEF VINDALOO	11.95
<i>Selected pieces of beef cooked in hot and spicy sauce</i>	
BEEF RANJHA	11.95
<i>Selected pieces of beef cooked with cream, herbs, spices and cashews</i>	
BEEF BHUNA	11.95
<i>Tender tandoori beef cubes prepared with fresh ginger, onions, peppers, tomatoes and garlic</i>	
BEEF DILRUBA	11.95
<i>Chunk of beef cooked with fresh mushrooms and exotic herbs & spices</i>	

TANDOORI (GRILLED) SPECIALITIES

Tandoor is a traditional charcoal fired clay oven, shaped like a pitcher. Its slow and steady heat helps in retaining the juices and flavors of meats and bakes them to perfection. Indian breads like tandoori naan or kabab are baked in the tandoor, giving it a distinct taste and flavor

CHICKEN TANDOORI	10.95
<i>The king of kababs. spring chicken marinated in tandoor masala and yogurt for over 24 hrs. & baked on skewers in tandoor oven until tender and juicy. (Tastiest way to bar-b-que chicken)</i>	
CHICKEN TIKKA	10.95
<i>Chicken cubes, marinated in special sauce for 24 hrs. and bar-b-que to perfection.</i>	
SEEKH KABAB	10.95
<i>Very lean minced lamb mixed with onions, herbs & spices baked on skewers in tandoor oven</i>	
RESHMI KABAB	11.95
<i>All white meat marinated in a very special low calorie, marinade and baked on skewers in tandoor oven</i>	
BOTI KABAB	11.95
<i>Tender cubes of lamb marinated in herbs, spices and gently baked in tandoor</i>	
GARLIC LEMON CHICKEN	11.95
<i>The latest creation from our chef. Extra low fat chicken breast marinated in special garlic-lemon sauce with special spices and cooked to perfection in our clay tandoor</i>	
BEEF BOTI KABAB MASALA	12.95
<i>Tender juicy cubes of tandoori kabab stuffed with special and tomato sauce</i>	
TANDOORI MIXED GRILL	13.95
<i>A delicious combination of chicken, lamb, ground lamb and seafood, baked in tandoor oven</i>	
TANDOORI SHRIMP	13.95
<i>Jumbo shrimp delicately spices and marinated yogurt and baked on skewers in tandoor oven</i>	

CASTLE RICE SPECIALITIES

All Biryani Served with Raita, Chutney and Papadam

HEER RANJHA SPECIAL BIRYANI (for two)	19.95
<i>Served with Dal and Raita</i>	
<i>Our special Biryani cooked with Chicken, Lamb, Beef, Shrimp, Vegetables Herbs and Spices</i>	
VEGETABLE BIRYANI	10.95
<i>Aromatic Basmati Rice cooked with fruits, nuts and vegetables</i>	
CHICKEN BIRYANI	11.95
<i>Aromatic Indian Basmati Rice cooked with tender cubes of Chicken & herbs</i>	
LAMB BIRYANI	12.95
<i>Aromatic Indian Basmati Rice cooked with tender pieces of Lamb with herbs</i>	
BEEF BIRYANI	11.95
<i>Aromatic Indian Basmati Rice cooked with cubes of Beef with fresh herbs</i>	
SHRIMP BIRYANI	12.95
<i>Saffron, flavored Basmati Rice cooked with large Shrimp, seasoned with fresh ground spices and toasted with nuts</i>	
MATTAR POLAO	5.95
<i>Aromatic Indian Basmati Rice cooked with green garden peas and nuts</i>	
PLAIN RICE	1.95
<i>Saffron Basmati Rice</i>	

CASTLE HEER-RANJHA DINNERS

(Recommended for two)

VEGETARIAN DINNER	25.95
<i>Basmati Rice, Naan, Poori, Choice of two soups, Mattar Paneer, Aloo Gobhi, Aloo Chole, Dal and Raita</i>	
NON-VEGETARIAN DINNER	29.95
<i>Basmati Rice, Naan or Chapati, Choice of two Soups, Chicken Tandoori, Lamb Saag and Chicken Curry</i>	
COMBINATION DINNER	31.95
<i>A choice of meat or vegetable curry</i>	
<i>Basmati Rice, Naan, Chapati, Choice of two Soups, Chicken Tandoori, Lamb Kabab, Dal Punjabi, A choice of meat or vegetable curry</i>	
SEAFOOD SPECIAL DINNER	34.95
<i>Basmati Rice, Naan, Chapati, Choice of two soups, Shrimp curry, Fish Masala and Dal</i>	
CASTLE DINNER (Recommended for four)	59.95
<i>Basmati Rice, Naan, Chapati, Choice of four Soups, Chicken Tandoori, Lamb Saag, Dal Punjabi, Shrimp Curry & Choice of meat or vegetable curry</i>	

CASTLE SPECIAL THALI

VEGETARIAN THALI	13.50
<i>Traditional meal served with Palak Paneer, Tarka Dal, Aloo Chole, Raita, Poori, Saffroned Rice, Papadam, Dessert and Tea or Coffee</i>	
NON-VEGETARIAN THALI	14.50
<i>Traditional meal served with Tandoori chicken, Seekh Kabab, Dal, Lamb Curry, Naan, Saffroned Rice, Papadam, Dessert and Tea or Coffee</i>	

DESSERT

GULAB JAMUN (2)	2.95
<i>Cream dry milk balls of fried dough soaked in sugar syrup flavored with rose water</i>	
RAS MALAI	3.25
<i>Made from fresh homemade cottage cheese in sweetened milk, served cold with pistachios</i>	
BADAMI KHEER	2.95
<i>Homemade rice pudding flavored with cardamom & blend with almonds & raisins</i>	
KULFI BADAM PISTA	2.95
<i>An Indian way of saying saffron Ice Cream</i>	
MANGO MELBA	2.95
<i>A great mango Ice Cream sundae</i>	
ICE CREAM	2.95
<i>Vanilla, Pistachio, Coconut and Ginger</i>	

BEVERAGES

LASSI	2.50
<i>Sweet or salted cool, refreshing and delicious yogurt drink sweetened with sugar and rose water, or salted and spiced with crushed cumin seeds</i>	
MANGO LASSI	2.50
MILK SHAKES	2.95
<i>Mango, Vanilla, Pistachio and Coconut</i>	
MANGO SPECIAL DRINK	2.50
<i>A very special cool and refreshing drink</i>	
SOFT DRINK	1.95
<i>Coca Cola, Diet Coke, Sprite, Ginger ale & Lemonade</i>	
MASALA TEA	1.95
<i>Flavored with aromatic herbs (Authentic Indian)</i>	
MASALA COFFEE	1.95
<i>Flavored with aromatic herbs (Authentic Indian)</i>	
COFFEE (freshly brewed)	1.50
ICED TEA OR COFFEE	1.95
JUICE (Orange, Apple, Pine apple & Cranberry)	1.50
PERRIER WATER	1.95
SPRING WATER	1.50



Fine Indian Cuisine

OPEN 7 DAYS A WEEK

Serving Time

BUFFET: 11:30 am to 3:30 pm (Daily)
LUNCH: 11:30 am to 3:30 pm (Daily)
DINNER: 5:00 pm to 11:00 pm (Weekdays)
Saturday-Sunday: 11:30 am to 11:00 pm

WE ACCEPT ALL MAJOR CREDIT CARDS
NO PERSONAL CHECKS PLEASE
Meal Tax 5%

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Fax: (617) 864-8116

www.infobooth.net/sites/indiacastle

All dishes are prepared according to your taste
Items not in this menu can be ordered upon request

Ask for Takeout

Professional Catering

&

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FREE DELIVERY

Cambridge & Somerville

LUNCHEON SPECIALS

Served daily from 11:30 am to 3:30 pm
(Except Saturday, Sunday and Holidays)
(All Luncheon Items Served with Basmati Rice,
Fresh Onion Chutney and Papadam)

ALOO PALAK	5.95
<i>Potatoes and spinach cooked with cream, garlic, fresh ginger and herbs</i>	
ALOO GOBHI	5.95
<i>Fresh cauliflower gently cooked with diced potatoes, herbs and spices</i>	
ALOO MATTER	5.95
<i>Pieces of potatoes with fresh green peas cooked in a delicately spiced sauce</i>	
BAINGEN BHARATHA	5.95
<i>Fresh eggplants baked on open flame - gently tempered with aromatic herbs and spices</i>	
SAAG PANEER	5.95
<i>Chopped spinach cooked with our own homemade cheese, herbs and spices</i>	
MALAI KOFTA	5.95
<i>Balls of minced vegetables cooked with mild Indian spices in a tomato cream sauce</i>	
CHOLE MASALA	5.95
<i>Chick peas, soaked overnight and cooked gently with onions, herbs and tomatoes</i>	
NAVRATTAN KORMA	5.95
<i>A combination of nine vegetables, herbs and delicately spiced</i>	
DAL PUNJABI	5.95
<i>An aromatic marriage of lentils, fresh garlic and ginger</i>	
SHAHI PANEER	5.95
<i>Homemade cheese cooked in light cream, tomato sauce and spices</i>	
BEEF CURRY	6.50
<i>A Cubes of beef cooked in a traditional thick sauce</i>	
CHICKEN CURRY	6.50
<i>Boneless cubes of chicken cooked in traditional thick sauce</i>	
LAMB CURRY	6.50
<i>Cubes of lamb cooked in a thick gravy of exotic spices</i>	
KEEMA (Ground) MUTTER	6.50
<i>Minced lamb cooked with peas, onion, tomatoes, herbs and spices</i>	
LAMB SAAG	6.95
<i>Delicately spiced boneless lamb cooked in spinach</i>	
CHICKEN SAAG	6.95
<i>Delicately spiced boneless chicken cooked in spinach</i>	
BEEF SAAG	6.95
<i>Delicately spiced boneless beef cooked in spinach</i>	
SHRIMP SAAG	6.95
<i>Fresh shrimp cooked in curried spinach and herbs</i>	
SHRIMP CURRY	6.95
<i>The shrimp curry of India, cooked an array of masterfully blended spices</i>	

SALAD & SOUP

CASTLE SALAD	3.95
<i>Finely chopped cucumber, tomatoes, green chili and coriander leaves tossed in raita</i>	
MULLIGATAWNY (Vegetable Soup)	2.50
<i>A traditional vegetable soup made with lentils, fresh vegetables then gently seasoned</i>	
COCONUT SOUP	2.50
<i>A rich warm soup made with slightly sweetened coconut milk topped with pistachios</i>	
CHICKEN SOUP	3.50
<i>Made with lentils subtly flavored with herbs and dash of spices</i>	

ACCOMPANIMENTS

CONDIMENTS TRAY	2.95
<i>Onion chutney, Mango chutney, Mint chutney, Mix pickle and Raita</i>	
MANGO CHUTNEY Sweet mango relish	1.50
MINT & CORIANDER CHUTNEY Spiced mins & Coriander relish	1.50
HOT ONION CHUTNEY	1.50
<i>Onion with the hot Chili pepper, tomatoes and spices</i>	
MIXED PICKLE Hot and spice (from India)	1.50
RAITA Yogurt with shredded cucumbers, tomatoes, mint and spices	1.50

BREADS

SPECIAL INDIAN BREADS (PAN BAKED) BAKED IN TANDOOR (CLAY OVEN)

CASTLE SPECIAL BREAD Basket of variety of breads (Good for a group meal) <i>Large (Aloo naan, Garlic naan, Peshawari naan)</i>	7.95
<i>Small (Aloo naan, Garlic naan)</i>	5.95
PARATHA BASKET	7.50
<i>A combination of Plain Paratha, Aloo Paratha, Onion Paratha)</i>	
DIET BREAD	4.95
<i>Chapati, Tandoori Roti, Naan (without butter)</i>	
PARATHA	2.50
<i>Whole wheat multi layered buttered bread</i>	
POORI	2.95
<i>(2) Whole wheat deep fried puffed bread</i>	
CHAPATI	1.95
<i>Whole wheat dried bread baked on grill</i>	
BHATURA	2.95
<i>Fried leavened bread</i>	
ALOO PARATHA	2.95
<i>Stuffed with mashed potatoes, peas and spices flavored cooked on grill with butter</i>	
KEEMA PARATHA	3.50
<i>Stuffed with spiced ground lamb and cooked on grill</i>	
MIX PARATHA	3.95
<i>Whole wheat bread stuffed with cauliflower, onion, potato & cooked on grill in ghee</i>	
MINT PARATHA	2.95
<i>Whole wheat bread, topped with dry mint, and spices baked in clay oven</i>	
TANDOORI ROTI	1.95
<i>Whole wheat bread crisp and crunch cooked in Tandoor (clay oven) for diet conscious</i>	
NAAN	2.50
<i>Super fine wheat baked in clay oven</i>	
PESHAWARI NAAN	2.95
<i>Bread stuffed with almonds, poppy seeds and coconuts</i>	
GARLIC NAAN	2.95
<i>Soft white baked bread stuffed with garlic and herbs</i>	
ONION NAAN	2.95
<i>White baked bread stuffed with onion and herbs</i>	
KEEMA NAAN	3.25
<i>Baked leavened bread stuffed with spiced ground lamb</i>	
ALOO NAAN	2.95
<i>Bread stuffed with potatoes, green peas and herbs</i>	
CHICKEN NAAN	3.50
<i>Stuffed with chicken pieces, fresh herbs and spices</i>	
BADAMI NAAN	3.25
<i>Unleavened homemade bread topped with hand peeled cantaloupe seeds, almond and poppy seeds</i>	
PAPADUM	1.50
<i>Crispy lentil bread</i>	

TEMPTING APPETIZERS

(All appetizers Served with onion chutney and tamarind sauce)

CASTLE RECOMMENDED PLATTER	7.95
<i>A great combination of vegetarian and non-vegetarian</i>	
SAMOSA (VEGETARIAN) (2 Pieces)	2.75
<i>Homemade turnovers stuffed with lightly tempered, seasoned diced potatoes & peas</i>	
SAMOSA (NON-VEGETARIAN) (2 Pieces)	2.95
<i>Homemade turnovers stuffed with lightly tempered & fresh minced lamb with peas</i>	
VEGETABLE PAKORA	2.95
<i>Assorted fresh vegetables deep fried in chick pea batter</i>	
CHEESE PAKORA	5.95
<i>Chunks of fresh homemade cheese marinated in chick pea batter and deep fried to take the least amount of oil, a great appetizers for vegetarians</i>	
CHICKEN PAKORA (5 Pieces)	5.95
<i>Chicken drumsticks delicately spiced, marinated in chick pea batter and fried to take the least amount of oil</i>	
FISH PAKORA (5 Pieces)	6.95
<i>Square of haddock boneless fish marinated in chick pea batter and deep fried</i>	
VAGGIE PLATTER	5.95
<i>A great combination of vegetarian appetizers (Samosa, Pakora, Saag Tikki)</i>	
NON-VAGGIE PLATTER	6.95
<i>A combination of non-vegetarian appetizers (Fish Pakora, Chicken Pakora, Lamb Samosa)</i>	
MADRAS FRIED SHRIMP	8.25
<i>Large shrimp mixture of mild spices with tomatoes, poori sauce and bell pepper, onion (fried served with poori)</i>	
CHICKEN TIKKA	7.95
<i>Chicken cubes, marinated in special sauce for 24 hrs. and bar-b-que'd to perfection</i>	
SAAG TIKKI	2.95
<i>Mashed potato patties minced with spinach fresh ginger and spices</i>	

SOUTH INDIAN & TASTY SNACK

(South Indian food served with lentil sauce (Sambar) and coconut chutney)

MASALA DOSA	6.95
<i>South Indian pan cake rolled with potato, onion, red chili, mustard & exotic spices</i>	
PLAIN DOSA	5.50
<i>A plain, thin, crisp crepe served with a lentil sauce and coconut chutney</i>	
SAMBAR VADA	4.95
<i>A savory doughnuts deep fried with delicate spices and served with lentil sauce and coconut chutney</i>	
DAHI VADA	4.95
<i>A savory deep fried doughnut, delicately spiced and served with special yogurt sauce</i>	
IDLE SAMBAR	4.95
<i>Steamed rice cakes served with a lentils sauce and coconut chutney</i>	
UTTAPAM	5.95
<i>A thin crispy crepe topped with onion, tomatoes and green chilies</i>	
DAHI PAPPRI-CHAT	4.95
<i>Lentil crisp cubed potatoes covered with fresh whipped yogurt and tempered sauce</i>	
PANI POORI	4.95
<i>Lentil crisp cubed potatoes spiced chick peas with spicy water</i>	
BHEL POORI	4.95
<i>Mixture of rice crisp, gram flour, noodles, onions, tomatoes and cilantro along tangy yogurt</i>	
CHICKEN CHAT	5.50
<i>Boneless cubes of chicken delicately laced in our own sweet, sour and tangy yogurt</i>	
ALOO CHAT	4.95
<i>A spicy chat of potatoes with topping of tamarind sauce</i>	

VEGETABLES

(All entree are accompanied by saffron rice, onion chutney)

ALOO MATIAR	9.95
<i>Green peas and potatoes cooked with traditional Indian style</i>	
DAL PUNJABI	9.95
<i>Puree lentil gently tempered with fresh herbs and seasonings</i>	
ALOO GOBHI	10.95
<i>Fresh cauliflower gently cooked with potatoes, onion, herbs and spices</i>	
ALOO PALAK	10.95
<i>Potatoes cooked with chopped spinach, blended spices and herbs</i>	
SAAG PANEER	10.95
<i>Chopped spinach cooked with our own homemade cheese and spices</i>	
MATTAR PANEER	10.95
<i>Cubes of farmers homemade cheese and green peas cooked in a spiced gravy</i>	
BAINGAN BHARTA	10.95
<i>Fresh eggplant baked on open flame cooked with green peas, bell pepper, onion, tomatoes, flavored with fresh ginger and spices</i>	
ALOO CHOLE	10.95
<i>Chickpeas, soaked overnight and cooked gently with onions, herbs and tomatoes</i>	
NAVRATTAN KORMA	10.95
<i>A combination of nine vegetables, cooked with our own homemade herbs and delicate spices</i>	
MALAI KOFTA	10.95
<i>Balls of minced vegetables cooked with mild Indian spices in a tomato cream sauce</i>	
SHAHI PANEER	10.95
<i>Homemade cheese cooked in light cream tomato sauce and spices</i>	
MUSHROOM SAAG	10.95
<i>Chopped spinach cooked with fresh mushrooms and cream, spices and herbs</i>	
JEERA ALOO	10.95
<i>A bunch of spices with potatoes in a pound of yogurt with you appointed as umpire</i>	
VEGETABLE JALFREZI	10.95
<i>Assorted vegetables cooked with delicate sauce</i>	

BAHAARE CHICKEN

From ancient recipes-traditionally prepared by a subtle blend of over a dozen herbs and spices gently cooked with patience & love
(All curries served with Basmati rice)

CHICKEN CURRY	9.95
<i>Boneless cubes of chicken cooked in traditional thick sauce</i>	
CHICKEN SAAG	10.95
<i>Delicately spiced boneless chicken cooked in spinach</i>	
CHICKEN KADAI	11.95
<i>White meat gently sauteed with onion, tomatoes and bell pepper</i>	
CHICKEN KORMA	11.95
<i>Boneless chicken cooked in a mild rich almond and cream sauce</i>	
CHICKEN MAKHANI	11.95
<i>Chicken tandoori cooked in a delightfully delicate cream, tomato & fresh herb sauce</i>	
CHICKEN TIKKA MASALA	11.95
<i>Boneless chicken pieces cooked in a tangy and spicy red sauce</i>	
CHICKEN VINDALOO	11.95
<i>For the brave as heart, very spicy, very special</i>	
CHICKEN DO PIAZZA	11.95
<i>All white meat marinated in a special sauce then sauteed with onion in red curry sauce</i>	
CHICKEN DILRUBA	11.95
<i>Boneless chicken cooked with fresh mushrooms, exotic herbs and spices</i>	
CHICKEN CHILI	11.95
<i>Boneless chicken sauteed with green chilies, fresh tomatoes & exotic Indian spices</i>	
CHICKEN MANGO	11.95
<i>Boneless chicken cooked with mango sauce and fresh broccoli</i>	
CHICKEN TIKKA SAAG	11.95
<i>Tender chicken pieces marinated in Bani yogurt, spices, cooked with spinach & a little cream</i>	
CHICKEN COCONUT KORMA	11.95
<i>Chicken cooked with coconut cream, desiccated coconut with special spices</i>	
CHICKEN GARLIC	11.95
<i>Boneless chicken cooked with garlic and onion</i>	
CHICKEN JALFREZI	11.95
<i>Tender files of chicken gently sauteed with tomato & bell pepper</i>	