## LAMB LAAJAWAB
- **LAMB CURRY** .................................................. 10.95
  - Cubes of lamb cooked in a traditional thick sauce
- **LAMB BUCOON JOSH** .................................................. 11.95
  - Tender lamb cubes cooked in puréed hearts, brown onion, ginger, garlic and ginger in a balanced sauce
- **LAMB VINDALOO** .................................................. 11.95
  - Lamb pieces cooked with peppercorns and garlic in a spicy hot sauce
- **KEEMA MUTTAR** .................................................. 11.95
  - Ground lamb with onions, ginger, garlic and spices
- **LAMB SAAG** .................................................. 11.95
  - Tender lamb cubes cooked with spinach and freshly ground spices
- **LAMB PAKORI** .................................................. 12.95
  - Fried very lightly with light cream sauce and naan
- **LAMB BOTI KABAB-MASALA** .................................................. 12.95
  - Tender juicy cubes of tender lamb cooked in special spices and herbs
- **LAMB BARBEE** .................................................. 12.95
  - Lamb curry delicately cooked in assorted vegetables, spices and herbs
- **LAMB COCONUT KORMA** .................................................. 12.95
  - Tender juicy cubes of lamb cooked in our special spices with coconut

## TANDOORI (GRILLED) SPECIALITIES
- **CHICKEN TANDOORI** .................................................. 10.95
  - The king of tandoors, giving chicken a naturally tender and juicy flavor with the perfect blend of spices
- **CHICKEN TIKKA** .................................................. 10.95
  - Pieces of chicken marinated with spices and grilled on skewers
- **SEEKH KABAB** .................................................. 10.95
  - Very lean minced lamb mixed with spices, herbs and grilled on skewers
- **ROTI KABAB** .................................................. 11.95
  - A mixture of spices and tender lamb cooked in naan
- **GARLIC LEMON CHICKEN** .................................................. 11.95
  - The sauce created from our chef. Extra lean filet chicken breast marinated in special garlic-lemon sauce
- **BEER BOTI KABAB-MASALA** .................................................. 12.95
  - Tandoori style with extra lean minced lamb marinated and grilled on skewers
- **TANDOORI MIXED GRILL** .................................................. 13.95
  - A delicious combination of chicken, lamb, ground lamb, and beef
- **TANDOORI CHICKEN** .................................................. 13.95
  - Whole chicken delicately spiced and marinated with yogurt and baked on skewers

## SEA (SAMUNDER) FOOD
- **SHRIMP CURRY** .................................................. 11.95
  - The shrimp curry of India, cooked with an army of masterfully blended spices
- **TANDOORI SHRIMP MASALA** .................................................. 12.95
  - Marinated shrimp cooked in herbal and spices
- **SHRIMP SAAG** .................................................. 12.95
  - Tender shrimp cooked in a spiced, ginger and herbs sauce
- **SHRIMP VINDALOO** .................................................. 12.95
  - A spicy curry with a warming spice of spring onion curry
- **SHRIMP MALAI** .................................................. 12.95
  - Marinated shrimp cooked in a creamy sauce
- **SHRIMP JALEBI** .................................................. 13.95
  - Marinated shrimp cooked with fresh tomatoes, onions, garlic, pepper in a special sauce
- **FISH MALASA** .................................................. 12.95
  - Fresh, thick pieces of haddock cooked in tomato sauce and green peppers
- **FISH VINDALOO CURRY** .................................................. 12.95
  - Haddock fish cooked with spices, curry, tomato sauce and green peppers

## BEEF SPECIALS
- **BEEF CURRY** .................................................. 10.95
  - Cubes of beef cooked in a Indian traditional curry sauce
- **BEEF BUCOON JOSH** .................................................. 11.95
  - Beef cubes cooked in puréed hearts, brown onion, ginger, garlic and spices
- **BEEF VINDALOO** .................................................. 11.95
  - Beef pieces cooked in a hot and spicy sauce
- **BEEF RANJHA** .................................................. 11.95
  - Tender beef cubes cooked in a special sauce
- **BEEF RINJA** .................................................. 11.95
  - Tandoori style with a blend of fresh ginger, garlic, onions, peppers, tomatoes and garlic
- **BEEF DILRABA** .................................................. 11.95
  - Cubes of beef cooked with fresh mushrooms and assorted herbs & spices

## CASTLE HEER-RAJNHA DINNERS

### VEGETARIAN DINNER
- **Bhatura Rice, Naan, Puri, Choice of two soups, Matter Borsani, Aloo Tikki, Aloo Chat, Dal and Bada** .................................................. 25.95

### NON-VEGETARIAN DINNER
- **Bhatura Rice, Naan, Chapati, Choice of two soups, Chicken Tandoori, Lamb Saag, Dal Punjabi, Achar and pickle** .................................................. 29.95

### COMBINATION DINNER
- **A Choice of a main course** .................................................. 31.95
- **Lamb Kebab, Dal Punjabi, A Choice of a main course or vegetable curry** .................................................. 31.95

### SEAFOOD SPECIAL DINNER
- **Bhatura Rice, Naan, Chapati, Choice of two soups, Shrimp curry, Fish Malasa and Dal** .................................................. 34.95

### CASTLE DINER (Recommended for four)
- **Bhatura Rice, Naan, Chapati, Choice of two soups, Chicken Tandoori, Lamb Saag, Dal Punjabi, Shrimp Curry & Choice of meat or vegetable curry** .................................................. 59.95

## CASTLE SPECIAL THALI

### VEGETARIAN THALI
- **Traditional meal served with Poha Pembar, Teeta Dal, Aloo Chole, Raita, Chutney, Saffron Rice, Papadum, Dessert and Tea or Coffee** .................................................. 13.50

### NON-VEGETARIAN THALI
- **Traditional meal served with Tandoori chicken, Shree Kebab, Dal, Lamb curry, Naan, Saffron Rice, Papadum, Dessert and Tea or Coffee** .................................................. 14.50

### DESSERT
- **GUJIYA JAMUN (2)** .................................................. 2.95
  - Served with fresh fruit jam
- **RAS MALAI** .................................................. 3.25
  - A delicacy of milk, sweetened with condensed milk
- **BADAHI KHEER** .................................................. 2.95
  - Homemade rice pudding flavored with cardamom & almonds & raisins
- **KULFI BADAHI PISTA** .................................................. 2.95
  - An Indian way of eating ice cream
- **MANGO MEERA** .................................................. 2.95
  - A great mango Ice cream sundae

### BEVERAGES
- **ICE CREAM** .................................................. 2.95
  - Vanilla, Pineapple, Coconut and Ginger

### LASSI
- **Served with milk or water** .................................................. 2.50
  - Sweet or salty lassi, refreshing and delicious spices drink seasoned with sugar and sweet sauce, or salty and spiced with cream and milk
- **MANGO LASSI** .................................................. 2.50
  - Served with fresh mango and honey
- **MILK SHAKE** .................................................. 2.50
  - Mango, Vanilla, Pineapple and Coconut
- **MANGO SPECIAL DRINK** .................................................. 2.50
  - A very special and refreshing drink

### SOFT DRINK
- **Soft Drink** .................................................. 1.95
  - Coca-Cola, Diet Coke, Sprite, Ginger ale & Lemonade

### MASALA TEA
- **Flavored with aromatic herbs (Authentic Indian)** .................................................. 1.95

### MASALA COFFEE
- **Flavored with aromatic herbs (Authentic Indian)** .................................................. 1.95

### COFFEE
- **Black coffee, Americano, Espresso, Cappuccino, Latte, and Mocha** .................................................. 1.95

### ICED TEA OR COFFEE
- **Iced Tea, Iced Coffee, and other beverage options** .................................................. 1.95

### JUICE
- **Apple, Orange, Pineapple and others** .................................................. 1.95

### PERRIER WATER
- **Sparkling mineral water** .................................................. 1.95

### SPRING WATER
- **Still water** .................................................. 1.95

---

**Call for Reservation**
Tel: (617) 864-8100
Fax: (617) 864-8116
www.info@india-castle.com

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

Served daily from 11:30 am to 3:30 pm
(Except Saturday, Sunday and Holidays)

(ALLOU YUMS SERVED WITH BASMATI RICE
Fresh Onion Chutney and Papadum)

ALLO PALAK
Spinach and potato with garlic, ginger and herbs
5.95

ALLO GOBI
Fried potato with diced goji peppers and spices
5.95

ALLO MATTER
Mixed vegetable with lentils and spices
5.95

ALLO MATTAR
Mixed vegetable with diced bell peppers and spices
5.95

BAIGA PEANER
Mixed vegetable with our own homemade chutney, herbs and spices
5.95

MALAI KOFTE
Ball of mixed vegetables cooked with mild bulgur sauce in a tomato cream sauce
5.95

CHOLE MALASA
Chick pea, served overnight and cooked with mint, herbs and spices
5.95

NAVARTAN KORMA
A combination of mixed vegetable, herbs and deliciously spiced
5.95

DAL PUNJABI
An aromatic mixture of lentils, fresh garlic and ginger
5.95

SHAHI PANEER
Deliciously spiced fried cheese simmered in a tomato cream sauce
5.95

BEEF CURRY
A blend of spices cooked in a traditional thick sauce
6.50

CHICKEN CURRY
Deliciously spiced chicken cooked in a traditional thick sauce
6.50

MUTTON CURRY
Deliciously spiced beef cooked in a traditional thick sauce
6.50

MURSHID CURRY
Deliciously spiced mutton curry
6.95

The meringue curry of India, cooked an array of masterfully blended spices
6.95

SALAD & SOUP

CASTLE SALAD
3.95

MULLIGATTAWNY (Vegetable Soup)
2.50

A traditional vegetable soup made with lentils, fresh vegetables and spices
2.50

COCONUT SOUP
2.50

Made with coconut milk, seasoned with spices
2.50

CHICKEN SOUP
3.50

ACCOMPANIMENTS

CONDIMENTS TRAY
2.95

MANGO CHUTNEY
Sweet mango chutney
1.50

MINT & CORIANDER CHUTNEY
Spiced mint & Coriander relish
1.50

HOT ONION CHUTNEY
1.50

MIXED PICKLE
Hot and mild (Green chilli)
1.50

RAITA
Yogurt with mixed cucumbers, tomatoes, mint and spices
1.50

TEMPING APPETIZERS

(All appetizers are served with onion chutney and served with a choice of rice)

CASTLE RECOMMENDED PLATTER
7.95

A generous combination of non-vegetarian and vegetarian appetizers

SAMOSA (5 PIECES)
2.75

Homemade potato stuffed with spiced vegetables

SAMOSA (20-VEGETARIAN) (2 PLATES)
2.95

Eggplant stuffed with spices

VEGETABLE PAKORA
2.95

Assorted fresh vegetables deep fried in chick pea batter

CHICKEN PAKORA (2 PLATES)
5.95

Chunks of fresh homemade chicken marinated in chick pea batter and deep fried to take the best amount of oil, a great appetizer for vegetarians

CHICKEN PAKORA (5 PLATES)
5.95

Non-Vegetarian appetizer deliciously marinated in chick pea batter and deep fried to take the best amount of oil, a great appetizer for vegetarians

FISH PAKORA (5 PLATES)
6.95

Square of breaded haddock fish marinated in chick pea batter and deep fried

VAGGIE PLATTER
5.95

A great selection of mixed vegetable appetizers

NON-VAGGIE PLATTER
6.95

A selection of non-vegetarian appetizers

MADRAS FRIED SHRIMP
8.25

Large shrimp marinated with mild spiced with tomato, onion and basil sauce

CHICKEN TIKKA
7.95

Grilled chicken marinated in special sauce for 30 min. and herb spiced to perfection

SAAG TIKKI
2.95

Mashed potato patty mixed with spinach, fresh ginger and spices

SOUTH INDIAN & TASTY SNACK

MAASA DUSA
6.95

South Indian pan cake rolled with potato, onions, red chilli, mustard & coconut spices

PLAIN DUSA
5.50

A plain, thin, crisp cake served with a tangy sauce

SAMBER VADA
4.95

A savory doughnut deep fried with delicious spices and served with lentil soup

IDLE SAMBAR
4.95

Homemade sambar, stuffed with garlic and lentils

DAHI VADA
4.95

A savory deep fried doughnut, deliciously spiced and served with popular yogurt sauce

UTTAPAM
5.95

Steamed rice cakes served with a lentil sauce and garam masala

DAH PAPPRI-CAT
4.95

Local crispy fried potato covered with fresh whipped yogurt and tempered spices

PANI POURI
4.95

Crispy potato with spiced potato placed inside

BHEL POORI
4.95

Mixture of rice crisp, green Fluody, needles, cucumbers, tomatoes and chilies

CHICKEN CHAT
5.50

Freshly made mixture of chicken with fresh spices

ALOO SILOKI
4.95

A spicy chat of potatoes with topping of flavored sauce

VEGETABLES

(All entrées are accompanied by rice, onion chutney)

ALLO MATTA
9.95

Pigeon lentil gently tempered with fresh herbs and spices

DAL PUNJABI
9.55

Pigeon lentil gently tempered with fresh herbs and spices

ALLO GOBI
10.95

Fresh cauliflower gently cooked with potatoes, onion, ginger and spices

ALLO BORELI
10.95

Pea cooked with chopped ginger, spices and herbs

SAAG PANEER
10.95

Spinach and paneer served with our own homemade chutney, herbs and spices

MATTAR PANEER
10.95

Spinach and peas served with our own homemade chutney, herbs and spices

ALLO CHOLE
10.95

Chickpeas, cooked with ginger and spices

NAVARTAN KORMA
10.95

A combination of mixed vegetable, cooked with our own homemade herbs and delicious spices

MALAI KOFTA
10.95

Ball of mixed vegetables cooked with mild Indian spices in a tomato cream sauce

SHAHI PANEER
10.95

Homemade cheese cooked in light cream tomato sauce and spice

MUSHROOM SHAHED
10.95

Chopped spinach cooked with fresh mushrooms and cream, spices and herbs

ZIERRA ALLO
10.95

Braised chicken served with fresh mushrooms, onions and herbs

VEGETABLE JALFIROLI
16.95

Assorted vegetables cooked with delicately spiced sauce

BAHAARE CHICKEN

From ancient recipes traditionally prepared with subtle blend of over a dozen herbs and spices gently cooked with patience and love

(All curries served with Basmati rice)

CHICKEN CURRY
9.95

Benedict sauce of chicken cooked in traditional thick sauce

CHICKEN AK
10.95

Delicately spiced benedict chicken cooked in sauce

CHICKEN KADA
11.95

Benedict sauce gently cooked with onion, tomato and bell pepper

CHICKEN KORMA
12.95

Benedict sauce gently cooked with onion, tomato and bell pepper

CHICKEN MAKHNI
11.95

Tomato sauce cooked in a deliciously delicious cream, tomato & fresh herb sauce

CHICKEN TIKKA SAAG
11.95

Benedict chicken served with our own homemade herbs and spices

CHICKEN BREAST
11.95

Benedict chicken breast served in a tangy and spicy red sauce

CHICKEN PIZZA
11.95

For the lovers of hot, very spicy, very special

CHICKEN RIZA PIZZA
11.95

Benedict chicken breast served in a tangy and spicy red sauce

CHICKEN BIRRA
11.95

Benedict chicken breast served with fresh mushrooms, marinated herbs and spices

CHICKEN CHILLI
11.95

Benedict chicken breast served with green chillies, fresh tomatoes & marinated Indian spices

CHICKEN MANGO
11.95

Benedict chicken breast served with mango sauce and fresh broccoli

CHICKEN TIKKA PIZZA
11.95

Benedict chicken breast served with our own homemade chutney, herbs and spices

CHICKEN BIRRA PIZZA
11.95

Benedict chicken breast served with our own homemade chutney, herbs and spices

CHICKEN MALAI KOFTA
11.95

Benedict chicken breast served with our own homemade chutney, herbs and spices

CHICKEN GHILDA
11.95

Benedict chicken breast served with our own homemade chutney, herbs and spices

CHICKEN JALFIROLI
11.95

Benedict chicken breast served with fresh mushrooms