

**TANDOORI SPECIALTIES**

*TANDOOR: A Pitcher Shaped Charcoal Fired Clay Oven.  
It Retains the Juices and Flavors of the Meats  
and Roasts them to Perfection.*

CHICKEN TANDOORI Chicken Marinated in Yogurt with Mild Spices and Roasted in Tandoor.....	10.95
CHICKEN MAKHNI Chicken Tandoori Cooked in Tomato Butter Sauce with Almonds & Raisins.....	10.95
CHICKEN TIKKA Boneless pieces of white Chicken Marinated in Yogurt, Barbecued and Sauteed with Onions.....	10.95
CHICKEN TIKKA MASALA Roasted Boneless white Chicken Cooked in Creamy Tomato Sauce.....	10.95
SHRIMP TANDOORI Jumbo Shrimp Delicately Spiced and Marinated in Yogurt and Roasted.....	14.95
TANDOORI MIXED GRILL A Delicious Combination of Chicken, Lamb and Seafood, Served with Sauteed.....	16.95

Onions and Pieces of Lemon.

**CHICKEN SPECIALTIES**

CHICKEN CURRY Boneless Chicken Cooked in Thick Gravy Sauce with Herbs and Spices.....	8.50
CHICKEN SAAG Lean and Tender Pieces of Chicken Delicately Spiced and Cooked with Spinach.....	9.25
CHICKEN BHUNNA Juicy Boneless Chicken Sauteed with Onions, Tomatoes, and Spices.....	8.95
CHICKEN JALFROZIE Tender Morsels of Chicken Cooked in Cream with Onions, Green Peppers, and Peas.....	9.45
CHICKEN VINDALOO Boneless Chicken Cooked with Potatoes and VERY HOT Spices.....	8.95
CHICKEN DILRUBA Tender Chicken Sauteed with Mushrooms, and a Blend of Fresh Herbs and Spices.....	8.95
CHICKEN KANDHARI Cubes of Chicken Cooked with Cream, Cashews, Raisins and Coconut.....	9.25
CHICKEN SHIMLA Chicken Sauteed with Onions, Tomatoes and Green Peppers in Butter Sauce.....	9.45
CHICKEN MOGHLAI Succulent Pieces of Boneless Chicken Cooked with Yogurt and Cashew Nut Sauce.....	9.45
CHICKEN CHILLI Boneless Chicken Sauteed with Onions, Green Chillies, and HOT Spices.....	10.45

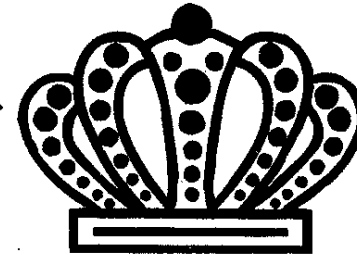
ANY CHICKEN ENTREE IN WHITE MEAT PLEASE ADD- \$1.00 TO THE PRICE

**LAMB SPECIALTIES**

LAMB CURRY Boneless Lamb Pieces Cooked in Thick Gravy Sauce with Herbs and Spices.....	10.75
LAMB BHUNNA Lamb Sauteed with Onions, Tomatoes and Spices.....	10.95
LAMB VINDALOO Lamb Cubes Cooked with Potatoes and VERY HOT Spices.....	10.95
LAMB JALFROZIE Lean Chunks of Lamb Cooked in Cream with Green Peppers and Onions.....	11.45
LAMB PASANDA Lamb Curry with Cream, Cashews, Raisins and Herbs.....	10.95
LAMB SAAG Succulent Pieces of Lamb Delicately Spiced and Cooked with Spinach.....	11.45
LAMB MUSHROOM Boneless Pieces of Lamb Sauteed with Mushrooms and a Blend of Fresh Herbs.....	10.95
KEEMA MATAR An Ancient Recipe of Ground Lamb Cooked with Peas and Herbs.....	10.95
KEEMA VINDALOO Minced Lamb Cooked with Peas, Potatoes and VERY HOT Spices.....	10.95

WELCOME  
TO  
THE SUPERB INDIAN CUISINE

# INDIA SAMRAAT



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NOT AVAILABLE  
FOR DELIVERY

**LUNCHEON SPECIALS**  
(SERVED MONDAY THRU SATURDAY 12-2:30 PM)  
All Luncheons Served with:  
Basmati Rice, Fresh Hot Onion Chutney, and Papadam.

\* FOR DESCRIPTION OF EACH ITEM SEE UNDER ENTREES \*

SAAG PANEER.....	5.75	CHICKEN CURRY.....	5.95
MATAR PANEER.....	5.75	CHICKEN SAAG.....	6.50
DAL MAKHNI.....	5.50	CHICKEN BHUNNA.....	6.25
ALOO PALAK.....	5.75	CHICKEN MASALA.....	6.25
ALOO MATAR.....	5.50	CHICKEN KANDHARI.....	6.25
ALOO CHIHOLE.....	5.50	LAMB CURRY.....	6.25
VEGETABLE CURRY.....	5.50	LAMB SAAG.....	6.95
MALAI KOFTA.....	5.95	LAMB VINDALOO.....	6.95
SHRIMP CURRY.....	7.25	KEEMA MATAR.....	6.25

**SOUPS**

LENTIL SOUP Lentils, Vegetables, and Spices.....	2.50
COCONUT SOUP Milk, Coconut Cream, Ground Coconut, and Pistachio.....	2.95

**APPETIZERS**

VEGETABLE SAMOSA (2 pieces) Turnovers Filled with Green Peas, Potatoes, Spices, etc.....	2.95
MEAT SAMOSA (2 Pieces) Turnovers Filled with Fresh Minced Lamb and Spices.....	3.50
VEGETABLE PAKORA (6 pieces) Spinach and Onion Fritters Deep Fried with Chick Pea Batter.....	3.25
ALOO BADA (4 pieces) Patties of Mashed Potatoes, Green Peas, Gram Flour, Deep Fried.....	3.95
CHEESE PAKORA (6 pieces) Homemade Cheese Slices Dipped in Chick Pea Batter and Deep Fried.....	3.95
SAMRAAT KABAB (4 pieces) Ground Lamb Patties.....	4.25
CHICKEN PAKORA (6 pieces) Juicy Boneless Chicken Dipped in Spicy Sauce and Deep Fried.....	4.95
FISH PAKORA (6 pieces) Sliced Boneless Fish Marinated with Yogurt, Lime Juice, and Spices.....	5.95
Dipped in Chick Pea Batter, Deep Fried.	
PAPADAM (2 slices) Black Bean Wafer.....	1.50
VEGETABLE PLATTER(7 pieces) Vegetable Samosa, Two each of: Aloo Bada, Cheese pakoras and.....	5.95
Vegetable Pakoras.	
SAMRAAT SPECIAL (7 pieces) Meat Samosa, Vegetable Pakora, Cheese Pakora, Aloo Bada,.....	6.95
Fish Pakora, Chicken Pakora and Kabab.	

**ENTREES**

All Entrees Served with:  
Basmati Rice & Fresh Hot Onion Chutney  
COOKING STYLE: Intricately as the Old Indian Tradition  
(Curry can be made to your choice- MILD to HOT)

**SAMRAAT SPECIALTIES**

KADAIH PANEER Homemade Cottage Cheese Sauteed with Onions, Tomatoes, Bell Peppers, Ginger,.....	10.25
Gardic and Exotic Spices.	
CHICKEN DHANSAK A Persian Specialty-Chicken Cooked with Lentils in Sweet and Sour Spicy sauce.....	10.95
ROGAN JOSHI Lamb Cubes Cooked with Yogurt, Almonds, and Fresh Spices in Gravy Sauce.....	11.25
LAMB DO-PIAZZA Pieces of Lamb Pan-Roasted with Onions, Tomatoes, and Spices.....	11.25
SHRIMP MALAI Shrimp Cooked in a Special Creamy Sauce with Coconut, Cashew Nuts and Mushrooms.....	12.95

**MADIRA SPECIALTIES**

CHICKEN MADIRA Chick Peas Simmered in Scotch and Sauteed with Onions and Aromatic Herbs.....	10.45
CHICKEN BAHAR Chunks of Chicken Cooked with Fresh Ginger and Flavored with Marsala Wine.....	10.45
CHICKEN LUCKNOWI Tender Chicken Sauteed in Olive Oil with Fresh White Mushrooms, Onions,.....	10.45
Green Peppers and White Wine.	
CHICKEN MADRAS Boneless Chicken Sauteed in a Spicy Beer with Green Chilli and Hot Spices.....	10.45
GOA SHRIMP Shrimp Pan-Roasted with Ginger, Garlic, Onions, White Wine and Parsley.....	12.95

**VEGETABLE SPECIALTIES**

VEGETABLE MIX CURRY Assorted Fresh Vegetables (Green Peas, Potatoes, Cauliflower, Beans, etc.).....	8.25
DAL MAKHNI Creamed Lentils Delicately Tempered and Seasoned with Exotic Spices.....	8.25
ALOO CHIHOLE Chick Peas Sauteed with Onions, Potatoes, Tomatoes, and Spices.....	8.25
SAAG CHIHOLE Spinach and Chick Peas Cooked in Special Blend of Fresh Spices and Herbs.....	9.25
ALOO MATAR Green Peas with Potatoes, Tomatoes, and Traditional Indian Spices in Curry Sauce.....	8.25
ALOO PALAK Spinach Cooked with Cream, Potatoes and Light Spices.....	8.95
MALAI KOFTA Fried Vegetable Balls in Creamy Sauce with Cashews, Raisins and Coconut.....	9.25
MATAR PANEER Green Peas Cooked with Fresh Homemade Cottage Cheese and Fresh Herbs.....	8.95
SAAG PANEER Spinach Cooked with Fresh Homemade Cottage Cheese and Curry Sauce.....	9.25
SHAHI PANEER Homemade Cottage Cheese in Cream Sauce with Coconut, Raisins, Cashews and.....	10.25
Garnished with Fresh Coriander.	
VEGETABLE KORMA Garden Vegetables in a Creamy Sauce with Cashews and Mushrooms.....	10.25

**SEAFOOD SPECIALTIES**

FISH MADRAS Crunchy Pieces of Fish Smothered in a Spiced Smoky Tomato Sauce.....	10.95
FISH VINDALOO Fillets of Fish Cooked with Potatoes and VERY HOT Spices.....	10.95
FISH MUSHROOM Fish Sauteed with Mushrooms, Herbs and Spices in Tomato Sauce.....	10.95
FISH MASALA Subdy Flavored Fish Marinated in Spicy Yogurt and Cooked with Tomato, Pepper Sauce.....	10.95
SHRIMP BHUNNA Shrimp Pan-Roasted with Tomatoes, Onions, and Green Peppers.....	11.95
SHRIMP SAAG Shrimp Cooked with Spinach and Light Spices.....	12.45
SHRIMP MASALA Shrimp Cooked in Tomato, Pepper Sauce Flavored with Coconut and Fresh Coriander.....	11.95
SHRIMP MUSHROOM Shrimp Sauteed with Mushrooms and a Blend of Fresh Herbs and Spices.....	11.95
SHRIMP VINDALOO Shrimp Cooked with Potatoes, Tomatoes, and VERY HOT Spices.....	11.95
SHRIMP JALFROZIE Shrimp Sauteed with Onions, Green Peppers, and Tomatoes in Creamy Sauce.....	12.45

**RICE SPECIALTIES**

VEGETABLE BIRYANI Aromatic Indian Basmati Rice Cooked with Assorted Vegetables and Raisins.....	10.95
CHICKEN BIRYANI Basmati Rice Cooked with Boneless Chicken Pieces, Green Peas, Dried Fruits, Herbs, and Spices.....	10.95
LAMB BIRYANI Cubes of Lamb Cooked with Basmati Rice, Green Peas, Cashews, Raisins and Herbs.....	12.95
SHRIMP BIRYANI Saffron Flavored Basmati Rice Cooked with Shrimp, Green Peas, Raisins, Cashew Nuts, Herbs, and Spices.....	13.95
PEAS PULLAO Basmati Rice Cooked with Green Peas and Herbs.....	6.95
PLAIN RICE (Side Order) Indian Basmati Rice.....	1.95

**INDIAN BREADS**

CHAPATI Whole Wheat Dry Bread.....	2.25
LACHHIA PARATHA Multi-Layered Bread Rolled with Butter.....	3.25
PARATHA Whole Wheat Bread Shallow Fried in Butter.....	2.50
POORI (2 pieces) Deep Fried Puffed Bread.....	2.95
ALOO-GOBI PARATHA A Multi-Layered Buttered Bread Stuffed with Potatoes, Cauliflower, and Peas.....	3.95
PESHAWARI PARATHA Unleavened Buttered Bread Stuffed with Raisins and Coconut.....	3.95
MEAT PARATHA A Multi-Layered Buttered Bread Stuffed with Ground Lamb.....	3.95
KUICHA White Bread Baked in Open Flame.....	2.25

**TANDOORI BREADS**

TANDOORI ROTI Whole Wheat Bread Baked in Tandoor.....	2.50
NAN Traditional Indian White Bread Baked in Tandoor.....	2.50
CHEESE NAN White Bread Stuffed with Cheese, and Onions.....	3.95
ALOO NAN White Bread Stuffed with Potatoes and Spices.....	3.95
GARLIC NAN White Bread Sprinkled with Garlic and Light Spice.....	3.75
CHICKEN NAN White Bread Stuffed with Diced Roasted Chicken, Herbs, and Spices.....	3.95
KEEMA NAN White Bread Stuffed with Ground Lamb.....	3.95
ONION NAN White Bread Stuffed with Onions and Spices.....	3.50
SAMRAAT'S SPECIAL NAN Stuffed with Layers of Juicy Mango, Raisins, Coconut and Nuts.....	4.95
BREAD BASKET An Assortment of Special Breads.....	9.95

**CONDIMENTS**

FRESH SALAD.....	2.95
CUCUMBER SALAD.....	2.25
INDIAN SALAD Onions and Chilli Sprinkled with Homemade Spices.....	1.25
RAITA Cucumber and Mint in Yogurt.....	1.25
PLAIN YOGURT.....	1.25
MANGO CHUTNEY (Sweet Peeled Mango Sauce).....	1.50
MINT CHUTNEY.....	1.50
PICKLE (Fresh Homemade Hot Mix Pickle).....	1.50
CONDIMENT TRAY (Pickle, Mint Churney, Raita, and Mango Churney).....	4.95

**DESSERTS**

KHEER Delicious Rice Pudding in Milk with Almonds and Raisins.....	2.95
GULAB JAMUN Milk Balls Soaked in Sugar Syrup with Flavor of Rose Water.....	2.95
MANGO ICE CREAM Vanilla Ice Cream with Sweet Mango Sauce.....	2.95
KULFEE Exotic Indian Ice Cream Made with Pistachio and Almonds.....	3.50

**BEVERAGES**

	LARGE	SMALL
LASSI-SWEET Yogurt Drink Sweetened with Sugar and Flavored with Rose Water.....	3.25	2.50
MANGO-LASSI Delicious Mango and Yogurt Shake.....	3.50	2.75
MANGO JUICE.....	3.25	2.50
COKE, SPRITE, DIET COKE.....		1.25
PERRIER WATER.....		1.50
POLAND SPRING WATER.....		1.25

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**DELIVERY HOURS**

12:00 PM - 5PM, \$30 Minimum

5:00 PM - 10:30PM, \$20 Minimum

Delivery Charge is \$2 to \$4 depending on your delivery area  
Over \$50 - No delivery Charge. Gratuity is not included  
Prices are subject to Change- 5% Massachusetts Meal tax  
All Major Credit cards Accepted- \$10 minimum  
No personal Checks