

BAHAAR-E-MURG

MURG CURRY	9.95
Boneless chicken cooked in traditional curry sauce	
MURG JALFRAZI	10.75
Boneless chicken pieces cooked with tomatoes, peas, peppers, onions and exotic Indian spices	
MURG VINDALOO	10.75
Boneless chicken pieces cooked with potatoes and super hot sauce made of tomatoes, onions & spices	
MURG SAAGWALA	10.75
Boneless chicken cooked with spinach & ground spices	
MURG DILRUBA	10.95
Boneless chicken cooked with mushrooms and exotic herbs & spices	
MURG KORMA	10.95
Chicken cooked with exotic spices, herbs and nuts in a mild sauce with cream	
MURG CHILLI	10.95
Boneless chicken sauteed with green chillies and tomatoes, with exotic Indian spices	
CHICKEN COCONUT	11.50
Chunk of boneless white chicken soaked in coconut milk, cooked with garlic and selected blend of sauce and spices	
CHICKEN XACUTI	12.50
Chicken cooked in the temerine and coconut milk in south Indian style	
CHICKEN DO-PIAZA	11.75
Boneless chicken pieces cooked with fresh tomatoes, green peppers, onion and exotic Indian spices	
(All items below are prepared with White Meat)	
MURG TIKKA MASALA	11.75
Tender tandoori chicken pieces, marinated in yogurt and spices, cooked in rich cream and tomato sauce	
MURG TIKKA SAAG	11.75
Baked tender tandoori chicken pieces cooked with spices, spinach and little cream	
MURG TIKKA BHUNA	11.75
Tender pieces of tandoori chicken (tikka) prepared with fresh ginger, garlic, onion, green peppers and tomatoes	
MURG MAKHNI	12.50
Boneless marinated white meat chicken cooked in tomato sauce with cashews, almonds & raisins, touched with cream & spices	

SAMUNDAR SE (SEA FOOD)

FISH CURRY	10.95
The famous fish curry of Bombay cooked with shredded coconut and an array of masterfully blended spices	
JHINGA CURRY	12.50
Shrimp cooked with onions, peppers in a traditional sauce	
JHINGA SAAGWALA	12.95
Fresh shrimp cooked with spinach & freshly ground spices	

LAMB LAJAWAAB

LAMB CURRY	10.95
Cubes of lamb cooked in a traditional curry sauce	
LAMB VINDALOO	11.75
Lamb pieces cooked with potatoes and sauce made of tomatoes, onions and spices	
LAMB SAAGWALA	11.75
Chunks of boneless lamb cooked with spinach and freshly ground spices	
LAMB DILRUBA	11.75
Lamb cooked with mushrooms, potato & hot tomato sauce	
LAMB PASANDA	11.75
Lamb cubes cooked with traditionally Kashmir style mild gravy	
LAMB MADRAS	11.75
Lamb cubes cooked with tomatoes, coriander & spicy sauce	
LAMB DO-PIAZA	12.75
Lamb chunks cooked with spices, peppers, onions & tomatoes	
LAMB BHUNA	12.75
Tender tandoori lamb cubes prepared with ginger, onions, peppers, tomatoes & garlic	
KEEMA MUTTAR	12.95
Ground lamb and peas cooked with exotic spices	
KEEMA PALAK	12.95
Ground lamb prepared with spinach, ginger, garlic, onions & spices	
LAMB BOTI KABAB MASALA	12.95
Tender cube of tandoori kabab sauteed in tomato cream sauce	
LAMB XACUTI	12.95
Lamb cooked with temerine & coconut milk in South Indian style	

BEEF LAJAWAAB

BEEF CURRY	10.95
Chunks of beef cooked with tomatoes & Onions in traditional curry sauce	
BEEF KORMA	11.75
Beef cooked with exotic spices, herbs & nuts in cream sauce	
BEEF SAAG	11.75
Beef cubes cooked with spinach and ground fresh spices	
BEEF DILRUBA	11.75
Chunks of beef cooked with mushroom & exotic herbs & spice	
BEEF VINDALOO	11.75
Beef pieces cooked with potatoes and hot tomato sauce, onion & spices	

BEVERAGES

LASSI (Sweet/Salty)	2.75
MANGO JUICE	2.75
MANGO LASSI	2.95
MANGO MILK SHAKE	2.95
SOFT DRINKS	1.25
Coca Cola, Diet Coke, Sprite, Gingerale & Lemonade	
COFFEE & ICE TEA (freshly brewed)	1.25
Darjeeling Tea, Decafinated Coffee	
MASALA TEA (Authentic Indian)	1.75
SPRING WATER	1.75

DESSERTS

RAS MALAI (2)	2.95
Puffy & spongy homemade cheese dumpling in cream sauce	
GULAB JAMUN (2)	2.95
Spongy dry milk balls of fried dough, soaked in sugar syrup with flavor of rose water	
MANGO ICE CREAM	2.95
Milk, cream, skim milk & Alphonso mango	
SAFFRON-PISTACHIO ICE CREAM	2.95
Skim milk, almonds, pistachios, cardamom & saffron	
CASHEW-RAISIN ICE CREAM	2.99
Milk, cream, condensed skim milk, cashews and raisins	
KULFI BADAM PISTA	3.95
This Ice Cream is extremely rich due to the presence of large quantity of milk, almonds and pistachios	

NO PERSONAL CHECKS PLEASE
WE ACCEPT ALL MAJOR CREDIT CARDS
(MC/VISA/DISCOVER)
(Minimum credit card charge must be \$10)
Meal Tax 5%

Management is not responsible for personal loss.
Takeout, Catering and Gift Certificate Available

Indian Club**RESTAURANT**

OPEN 7 DAYS A WEEK

Serving Time

Lunch: Mon. thru Fri. - 11:00 am to 3:00 pm
Dinner: Mon. thru Thurs. - 5 pm to 10:30 pm
Friday - 5:00 pm to 11:00 pm
Saturday: 11 am-11 pm, Sunday: 11 am-10:30 pm

Free Delivery 5 pm to 10 pm
minimum order \$25.00 required

Call for Reservation or Take out
Tel.: 617 491 7750
Fax: 617 491 7274
visit our web site
www.indianclubrestaurant.com

Serving Authentic Indian Cuisine
Full Bar including exotic Indian Cocktails

1755 Massachusetts Avenue
Cambridge, MA

SOUP

DAL SHORBA	2.95
Our hearty stew of split peas and lentil; a real energizer	
TOMATO COCONUT SHORBA	2.95
A flavorful creation made with coconut and tomatoes	

APPETIZERS

(All appetizers served with mint, onion and tamarind sauces)

Served Cold

ALOO CHAAT	3.95
A spicy chaat of potato, chickpeas & tomatoes with a topping of tamarind sauce	
MURG CHAAT	4.50
Shredded pieces of white meat chicken and cucumber, delicately tossed in our own sweet'n sour tangy yogurt sauce	

Served Hot

RIKKI TIKKI (2)	2.95
Deep fried potato cakes served with herbs & spices	
VEGETABLE SAMOSA (2)	2.95
Deep fried pastry stuffed with potatoes and green peas	
MEAT SAMOSA (2)	3.95
Crispy fried pastry stuffed with minced lamb and green peas	
VEGETABLE PAKORA (5)	2.95
Fresh cut vegetables, deep fried in chickpea batter	
PANEER PAKORA (5)	3.95
Fresh homemade cheese, deep fried in spicy chickpea batter	
FISH PAKORA (5)	3.95
Square of Haddock marinated in tamarind, delicately spiced, deep fried in chickpea batter	
RESHMI PAKORA (5)	3.95
Juicy white meat chicken fritters with tangy sauce	
VEGETARIAN PLATTER	6.95
A combination of vegetarian appetizers	
NON-VEGETARIAN PLATTER	7.95
A combination of non-vegetarian appetizers	
CLUB SPECIAL	8.95
Our chef's very own special platter of vegetarian and non-vegetarian appetizers	
PAPADUM	1.50
Spicy thin crispy wafer	

SIDE ORDERS

MANGO CHUTNEY	1.75
RAITA (yogurt, Cucumber & Mint)	1.75
SALAD	3.50
MIX PICKLE Hot and spiced (from India)	1.75

SOUTH INDIAN

CHOWDATTY SNACKS CART

PAPRI CHAAT	4.95
Crisp flour puffs served with potatoes, chickpeas and yogurt, drizzled with tangy and hot sauce	
BHEL	4.95
Mixture of rice crisps, gram flour, noodles, onions, tomatoes & cilantro with sweet'n sour sauce	

LUNCH AND DINNER

VADAI SAMBAR	4.75
A savory deep fried doughnut, spiced and served in lentil sauce, coconut chutney	
DAHI VADAI	4.75
A savory deep fried doughnut, delicately spiced and served in yogurt sauce	
IDLI SAMBAR (3)	4.95
Steamed rice cakes served with lentil sauce and coconut chutney	
SADA DOSAI	7.95
A plain, thin crispy crepe served with a lentil sauce and coconut chutney	
MASALA DOSAI	8.95
A thin, crispy crepe stuffed with spiced mashed potatoes, served with a lentil dish and coconut chutney	
PAPER MASALA DOSAI	8.95
A very thin, crispy crepe of rice stuffed with spiced mashed potatoes, served with a lentil dish and coconut chutney	
CHICKEN MASALA DOSAI	9.95
A thin, crispy crepe stuffed with minced tandoori chicken, served with a lentil dish & coconut chutney	
LAMB MASALA DOSAI	9.95
A thin, crispy crepe stuffed with minced lamb, served with a lentil dish and coconut chutney	
SPECIAL UTTAPAM	8.95
A thin, crispy topped with onion, tomatoes & green chillies	
NON-VEG UTTAPAM	9.95
A thin, crispy crepe topped with tomatoes, onions and minced chicken or lamb	

Indian Club invites you to taste the exotic flavors of our authentic Indian cuisine with a variety of delicacies from Northern & Southern India. These wonderful flavors are derived from the expert preparation of traditional recipes using the freshest ingredients and a wealth of spices imported from India. We also invite you to try the specially prepared exotic cocktails as well as a full list of Wines, Beers and Liquor from our fully stocked bar.

TANDOORI NAMOONE

Tandoor is a traditional, pitcher shaped oven made of clay which burns with charcoal fire. It's slow and steady heat does not leave the meat on skewers completely dry, rather it helps in retaining the juices and flavors of meats and bakes them to perfection. Some Indian bread like Naan, Kachua, Tandoori Roti, etc. are also baked in a Tandoor giving them distinct taste and flavor.

(ALL ITEMS BAKED IN CLAY OVEN)

TANDOORI MURG	10.95
Spring chicken with bone marinated in yogurt and spices	
MURG TIKKA	11.75
Boneless tender chicken, marinated in yogurt with spices	
SHAHI KABAB	11.75
Tender rolls of minced chicken spiced with cumin, blended with herbs & spices, and cooked in tandoor oven	
BOTI KABAB	12.75
Juicy pieces of lamb cubes marinated in yogurt with spices	
SEEKH KABAB	12.75
Ground spicy lamb, backed on skewers in Tandoor oven	
TANDOORI JHINGA	15.95
Fresh jumbo shrimp marinated in delicately spiced yogurt	
TANDOORI MIXED GRILL	15.95
Combination of sizzling tandoori specialties like chicken, chicken tikka, boti kabab, seekh kabab & tandoori shrimp, served with sauteed onions and pieces of lemon	

INDIAN BREADS

(ALL NAAN BAKED IN CLAY OVEN)

CHAPATI OR TANDOORI ROTI	2.25
Traditional flat Indian wheat bread	
POORI (2)	2.95
Whole wheat, crispy, deep fried puffy bread	
PLAIN PARATHA	2.50
A flaky layered bread cooked with butter on a grill	
ALOO PARATHA	3.50
Whole wheat bread, stuffed with mashed potatoes and peas, cooked on grill with butter	
GOBHI PARATHA	3.50
Whole wheat bread stuffed with cauliflower, cooked on grill with butter	
BUTTER NAAN	2.50
Unleavened white flour bread with butter	
ALOO NAAN	3.50
Naan stuffed with potatoes, peas, herbs and spices,	
ONION NAAN	3.50
Unleavened onion stuffed white bread	
GARLIC NAAN	3.50
Unleavened bread stuffed with garlic, onions & fresh cilantro	
MUGHLAI NAAN	3.95
Minced tandoori chicken & spices stuffed in Naan	
KEEMA NAAN	3.95
Multi layered naan bread stuffed with spices and minced lamb	
Naan stuffed with tandoori chicken and spices	

SHAKHAARI BHOJAN

(VEGETARIAN)

DAL MAKHANI	9.95
Own house specialty, a lentil dish	
NAVRATTAN KORMA	9.95
Mixed garden fresh vegetables cooked with herbs and spices	
CHANA MASALA	9.95
Whole chickpeas cooked with onions and tomatoes	
ALOO PALAK	9.95
Potatoes cooked with spinach	
ALOO MUTTER	9.95
Potatoes pieces, green peas cooked in delicately spiced sauce	
MUTTER PANEER	10.75
Homemade cottage cheese gently cooked with tender garden peas and fresh spices	
SAAG PANEER	10.75
Homemade cottage cheese cooked with spinach and cream	
ALOO GOBHI	10.95
Cauliflower and potatoes cooked with spices	
SHAHI PANEER	10.95
Homemade cottage cheese sauteed with fresh ginger, garlic and cooked in a tomato based creamy sauce	
MALAI KOFTA	10.95
Balls of minced vegetable cooked with mild spices in gravy	
SHAHI BAINGAN BHARATHA (Eggplant)	10.95
Roasted eggplants mashed and cooked with peas & tomatoes	
PANEER DO-PIAZA	11.95
Classic Mughlai style dish fresh homemade cheese pan roasted with onions, tomatoes, green peppers and spices	
SHAHI BHINDI	11.95
Okra cooked with onions, ginger, tomatoes and Indian spices	
VEGETABLE XACUTI	11.95
Vegetable cooked in tamarine & coconut milk, South Indian style	

RICE SPECIALTIES

(Aromatic Indian Basmati Rice cooked with exotic spices, fresh herbs, & nut)

PEAS PULLAO	6.95
VEGETABLE BIRYANI	10.50
CHICKEN BIRYANI	11.75
BEEF BIRYANI	12.25
LAMB BIRYANI	12.25
SHRIMP BIRYANI	13.95
CLUB SPECIAL BIRYANI	14.95
All Biryani served with raita, chutney & papadum	