

# New Paltz Indian Restaurant

## Soup & Salad

Mulligatawny Soup..... 2.95  
Traditional thick Indian soup made with delicate south Indian spiced lentils

Coconut Soup ..... 2.95  
Hot soup prepared with coconut cream and shredded coconut

Chefs special soup..... 4.95  
Chicken with cream, very mild spices and vegetables

House Salad..... 3.95

## Appetizers

Indian Bird..... 7.95  
Small quail bird marinated in herbs and spices served with one poori bread (Cooked in clay oven)

Papadum (Lentil Wafers)..... 1.50

Bhujia (5 Onion Fritters)..... 4.95

Mixed Pakora ..... 6.95  
Assorted vegetable appetizers

Assorted Appetizers..... 6.95  
Banana pakora, meat samosa, bhujia, papadum, deep fried eggplant and potato

Banana Pakora..... 4.95  
5 Pieces of deep fried banana fritters

Meat Samosa (Ground Beef)..... 3.95  
Two Deep fried triangular pastries filled with minced beef

Vegetable Samosa..... 3.95  
Two crisp turnovers, stuffed with delicately spiced potatoes, peas, and herbs

Chana Bhaji..... 5.95  
Fried chick peas cooked with tomatoes, onions and various spices, served with one poori bread

Fresh Shrimp..... 7.95  
Mildly spiced fried shrimp, Seerved with puffed bread

Chicken Liver Bajhi..... 6.95  
Diced chicken liver cooked with green peppers, tomatoes, and onions with one piece of poori

## Korai Specialities

Beautifully garnished dish cooked with mean, fresh onions, peppers, tomatoes, garlic, spices and mint. Served in a hot pot

Chicken Korai..... 13.95

Lamb Korai..... 14.95

Beef Korai..... 14.95

Shrimp Korai..... 16.95

## **Tandoori clay oven specials**

Tandoori chicken..... 15.95

Chicken marinated in yogurt, lemon juice, and plenty of spices, then broiled to perfection in a clay oven

Chicken Tikka..... 14.95

Chunks of boneless white chicken breast, marinated in yogurt and mild spice broiled in tandoori oven (5 Pieces)

Lamb Tikka..... 14.95

Cubes of lamb marinated in tandoori sauce and broiled in clay oven (5 pieces)

Mixed Grill..... 19.95

tandoori chicken, chicken tikka, lamb tikka, and shrimp tandoori cooked in a clay oven

Tandoori Fish..... 19.95

Marinated salmon served with mushroom shag broiled in a clay oven

Shrimp Tandoori..... 19.95

Jumbo shrimp marinated in herbs and spices, broiled in a clay oven. Served with mushroom shaag

Chicken Tikka Massala..... 14.95

Tandoori roasted chicken tikka cubes, cooked in a creamy orange sauce with almonds

Tandoori Wings..... 12.95

Wings marinated with tandoori sauce for 24 hours and then broiled in clay oven (9 Pieces)

Malai Koftas..... 14.95

Thin strips of boneless chicken marinated yogurt, lemon juice, and plenty of spices, then broiled to perfection in a clay oven (Very Mild)

Lamb Chop..... 16.95

Lamb ribs marinated yogurt, lemon juice, and plenty of spices, then broiled to perfection in a clay oven

## **Chicken Specialties**

Chicken Curry..... 12.95

Boneless chicken cooked with onions, garlic, ginger, and spices in a thick curry sauce

Chicken Madras..... 13.95

Boneless chicken cooked with pickles and spices in a thick curry sauce

Chicken Shaag..... 13.95

Boneless chicken cooked with spinach and mild spices in thick curry sauce

Chicken Vindaloo..... 13.95

Boneless chicken cooked with potatoes, and hot spicy Indian herbs in a thick curry sauce

Chicken Korma..... 13.95

Boneless chicken cooked with mild cream, almonds and coconuts

Chicken Dildar..... 13.95

Boneless chicken cooked with pineapple and sweet spices

Chicken Mushroom..... 13.95

Boneless chicken cooked with mushroom and spices in a thick curry sauce

Chicken Jalfrezi..... 13.95

Boneless chicken cooked with onions, peppers, tomatoes and medium spiced green chilies in a thick sauce

Chicken Danshaag..... 13.95

Boneless chicken cooked with lentils, spices and fresh mint in a thick sauce

Chicken Markini..... 13.95

Boneless chicken cooked with a delicate mild coconut cream

Chicken Bhuna..... 13.95

Boneless chicken cooked with browned onions, tomato and bell peppers in a thick curry sauce

### **Lamb Specialties**

Lamb Curry..... 13.95

Lamb cooked with onions, garlic, ginger, and spices in a thick curry sauce

Lamb Madras..... 14.95

Lamb cooked with pickles and spices in a thick curry sauce

Lamb Shaag..... 14.95

Lamb cooked with spinach and mild spices in thick curry sauce

Lamb Vindaloo..... 14.95

Lamb cooked with potatoes, and hot spicy Indian herbs in a thick curry sauce

Lamb Korma..... 14.95

Lamb cooked with mild cream, almonds and coconuts

Lamb Dildar..... 14.95

Lamb cooked with pineapple and sweet spices

Lamb Mushroom..... 14.95

Lamb cooked with mushroom and spices in a thick curry sauce

Lamb Jalfrezi..... 14.95

Lamb cooked with onions, peppers, tomatoes and medium spiced green chilies in a thick sauce

Lamb Danshaag..... 14.95

Lamb cooked with lentils, spices and fresh mint in a thick sauce

Lamb Roghan..... 14.95

Lamb cooked with tomatoes and spices in a thick curry sauce

Lamb Bhuna..... 14.95

Pan-broiled lamb, cooked in specially prepared herbs and spices with a touch of ginger and garlic

### **Beef Specialties**

Beef Curry..... 13.95

Beef cooked with onions, garlic, ginger, and spices in a thick curry sauce

Beef Madras..... 13.95

Beef cooked with pickles and spices in a thick curry sauce

Beef Shaag..... 14.95

Beef cooked with spinach and mild spices in thick curry sauce

Beef Vindaloo..... 14.95

Beef cooked with potatoes, and hot spicy Indian herbs in a thick curry sauce

Beef Korma..... 14.95

Beef cooked with mild cream, almonds and coconuts

Beef Dildar..... 14.95  
Beef cooked with pineapple and sweet spices

Beef Mushroom..... 14.95  
Beef cooked with mushroom and spices in a thick curry sauce

Beef Jalfrezi..... 14.95  
Beef cooked with onions, peppers, tomatoes and medium spiced green chilies in a thick sauce

Beef Danshaag..... 14.95  
Beef cooked with lentils, spices and fresh mint in a thick sauce

Beef Roghan..... 14.95  
Beef cooked with tomatoes and spices in a thick curry sauce

Beef Bhuna..... 14.95  
Pan-broiled beef, cooked in specially prepared herbs and spices with a touch of ginger and garlic

### **Vegetable Specialties**

Mixed Vegetable Curry..... 10.95  
A variety of seasonal vegetables are cooked together in a gravy flavored by a few ground spices, onions and tomatoes

Alu Muttor Gobi..... 10.95  
Garden fresh green peas with cauliflower and potatoes and fresh spices

Alu Gobi..... 10.95  
Cauliflower and potatoes cooked with tomatoes, onions, herbs and spices

Chana Shaag..... 10.95  
Chick peas and spinach cooked in a spice flavored sauce

Mushroom Shaag..... 11.95  
Fresh Mushroom and diced spinach cooked in spiced sauce

Vindi Masala..... 10.95  
Baby okra cooked with tomatoes and mild spices

Vegetable Vindaloo..... 11.95  
Vegetables cooked with a thick spicy sauce

Vegetable Jalfrezi..... 11.95  
A hot dish cooked with green chilies, tomato, and pepper

Chana Masala..... 10.95  
Chick peas cooked with tomato, pepper, onions and gravy

Alu Shaag..... 10.95  
Potatoes and spinach cooked with tomatoes and mild spice

Vegetable Korma..... 11.95  
Vegetables cooked with almonds, and mild coconut cream

Shaag Ponir..... 11.95  
Homemade cheese and spinach cooked in a mild almond cream sauce

Mottor Ponir..... 11.95  
Peas cooked with homemade cheese and almond cream

Bombay potatoes..... 11.95  
Bombay style eggs, potato, onions, tomato and spices

Begun Burtha..... 11.95  
Roasted eggplant cooked with peas, onions, tomatoes and spices

Dosa Masala..... 10.95  
South style eggs served in a dish with tiny onions

Dal..... 7.95  
Split peas cooked with medium spices

Dal Markini..... 7.95  
Red split peas cooked with a mild buttery cream sauce

Malai Kofta..... 11.95  
Cauliflower, potatoes, and carrots cooked with almonds, coconut, and beans (very mild)

Ponir Tikka Masala..... 12.95  
Homemade Cheese with cream sauce

### **Seafood Specialties**

Shrimp Curry..... 15.95  
Shrimp cooked with onions, tomatoes, peppers and Indian spices.

Shrimp Patia..... 16.95  
Shrimp made with lentils, tomatoes and medium spices

Shrimp Mushroom..... 16.95  
Shrimp cooked with mushroom, spices and gravy.

Shrimp Shaag..... 16.95  
Shrimp with spinach, onions, peppers, tomatoes and gravy

Shrimp Vindaloo..... 16.95  
Shrimp cooked with onions, peppers, and tomatoes and hot spices

Shrimp Korma..... 16.95  
Shrimp cooked with mild cream, almonds and coconuts

Shrimp Dildar..... 16.95  
Shrimp cooked with pineapple and sweet spices

Shrimp Malai..... 16.95  
Shrimp cooked with very mild coconuts

Crab Specialties

Crab Curry..... 11.95  
Crab cooked with pepper, tomatoes, and mild spices.

Crab Vindaloo..... 11.95  
Crab cooked with potato, onions, pepper, and hot spices

Crab Korma..... 12.95  
Crab cooked with mild cream, almonds and coconuts

Fish Curry (Salmon)..... 15.95  
Fish cooked with onion, pepper, tomatoes, and mild spices

### Biryani Specialties

Lamb, Chicken, or Beef Biryani..... 14.95  
Muglai dish cooked in rice flavored with saffron, fruit, coconut and almonds

Chef's special Biryani..... 17.95  
Combination of Lamb, Beef, Chicken, Vegetable, and Shrimp mixed with basmati rice, fruit, coconut and almonds

Shrimp Biryani..... 16.95  
Shrimp sautéed with herb, spices, fruit, coconut and almonds

Mixed Vegetable Biryani..... 13.95  
Mixed vegetables with basmati rice, coconuts, almonds and fruit

### Tandoori Breads

Nan..... 2.50  
Soft bread cooked in a clay oven

Onion Nan..... 2.95  
Nan stuffed with onions and peppers

Ponir Nan..... 2.95  
Nan stuffed with homemade cheese

Alu Nan..... 2.95  
Nan stuffed with potatoes and peas

Garlic Nan..... 2.95  
Nan stuffed with fresh garlic and cilantro

Keema Nan..... 2.95  
Nan stuffed with fresh ground beef

Peshawari Nan..... 4.95  
Nan stuffed with coconuts, almonds, and raisins

Poori..... 3.95  
Light & puffy deep fried bread

Rooti ..... 2.50  
Bread baked in a clay oven

Paratha..... 2.95  
Layered flour buttered soft bread

Keema paratha..... 3.95  
Ground beef with tomatoes, peppers, and onions cooked in a pan

Alu paratha..... 3.95  
Potatoes, tomatoes, peas, pepper, and onions cooked in a pan

Muglai paratha..... 4.95  
Ground beef, eggs, onions, pepper, and tomatoes cooked in a pan