



Holy Kitchen

*A Taste of India*





## APPETIZER

**Masala Papad**-Roasted papad with onion, tomato, green chili, and cilantro \$3

**Samosa**-Fried pastry shell stuffed with spiced potato & peas \$6

**Aloo Tikki**- Fried potato patties with garbanzo, chutney, & yogurt \$6

**Papdi chat**-Homemade chips Garbanzo beans, potatoes, yogurt, & Chutney \$6

**Paneer chili**-Battered pieces of cottage cheese stir-fried with bell peppers, onions, & Tomatoes \$9

**Chili chicken**- Boneless battered pieces of chicken stir-fried with bell peppers, onions, & Tomatoes \$9

**Gobi Manchurian**-Battered cauliflower with green onions, soya sauce, & spices \$9

**Tangdi kabab**- chicken drumsticks Kabab \$9

## TANDOORI

### Chicken tandoori

Chicken marinated in yogurt & spices \$12

### Chicken Tikka (Chef Recommended)

Tender juicy cubes of chicken breast marinated with spices, yogurt, & lemon grass \$12

### Lamb chop

Roasted lamb chop with spices \$15

### Lamb seeikh kabab

Minced lamb with onions, & spices \$13

### Fish tandoori

Seasonal Fish marinated with herbs & spices \$16

### Shrimp tandoori

Shrimp with herbs & mild spices \$15

### Paneer shashlyk (Chef Recommended)

Marinated cubes of cottage cheese with bell peppers, onions, Tomatoes \$14

## SOUP, SALAD, & SIDE

**Aloo Chat**-Potato, cucumber, tomato, pomegranate seed \$5

**Corn chat salad**-Corn, tomato, onion, cilantro, & spices \$5

**House salad**- Green mix, cherry tomato, cucumber, & carrot \$4

**Chicken soup** -Chicken soup with spices \$4

**Veg soup** -Vegetables soup with herbs & spices \$4

**Raita**- Yogurt mix with tomato & cucumber \$2

**Mango chutney**-Sweet 'n' spicy condiment made from unripe mangoes \$2

## CHICKEN

### Chicken Curry

Boneless chicken cooked in tomato & onion bases curry \$9

**Chicken Vindaloo**-Boneless chicken with potatoes cooked in hot spicy curry \$10

### Chicken Tike Masala

Diced Tandoori chicken cooked in creamy sauce with tomatoes & spices \$12

### Chicken Rezala

Boneless chicken cooked with yogurt, poppy seed & spices \$11

### Chicken Korma

Boneless chicken cooked in a creamy curry sauce \$12

### Butter Chicken (Chef Recommended)

Tandoori chicken with yogurt & tomato gravy \$13

### Badami Chicken (Chef Recommended)

Tandoori chicken cubes cooked in creamy curry with pistachios & cashew paste \$13

## LAMB

### Lamb Curry

*Lamb simmered in exotic curry \$12*

### Bhuna Lamb

*Lamb cooked with bell pepper, tomato, & onion \$13*

### Lamb Saag

*Lamb cooked in spinach curry \$13*

### Lamb Vindaloo

*Lamb cooked with potato in hot spicy curry \$13*

### Lamb Achari (Chef Recommended)

*Lamb cooked with pickling spices \$13*

### Lamb Rogan Josh

*Lamb simmered in Kashmiri curry \$13*

### Lamb Tikka Masala (Chef Recommended)

*Lamb cooked in creamy sauce with tomatoes & spice \$13*

## SEA FOOD

### Shrimp Curry

*Shrimp cooked in exotic tomato based curry \$12*

### Shrimp Malai Curry

*Shrimp cooked in coconut milk & cashews \$13*

### Shrimp Do Piazza

*Shrimp cooked with onions \$13*

### Shrimp Korma

*Shrimp cooked in creamy curry \$13*

### Fish Curry

*Seasonal fish cooked with herbs & spices \$16*

### Malabar Fish Curry

*Seasonal fish, coconut, curry leaf & spices \$16*

## VEGETARIAN

### Chana Masala

*Garbanzo beans cooked with Indian spices \$8*

### Daal Tadka

*Lentil delicately cooked with spices \$8*

### Vegetable Korma

*Fresh vegetables cooked in creamy curry \$10*

### Vegetable Malai Koftta

*Cottage cheese stuffed in vegetable ball \$10*

### Paneer Makhani

*Cottage cheese cooked with tomato & onion in butter \$11*

### Sahi Paneer

*Cottage cheese cooked with cream & cashew \$11*

### Saag Paneer

*Cottage cheese cooked in spinach curry \$10*

### Mattar Paneer

*Cottage cheese & peas cooked in tomato gravy \$10*

### Bengan Bharta

*Roasted eggplant with onion, tomato & spices \$12*

### Aloo Gobi

*Fresh cauliflower with sautéed potato & spices \$10*

### Okra Vegetable

*Okra cooked with fried onions & tomatoes \$12*



## RICE

### **Basmati Rice(white)**

*Long grain basmati rice \$3*

### **Basmati Rice(brown)**

*Brown basmati rice \$4*

### **Peas Pillau**

*Basmati rice with fried onions & peas \$5*

### **Vegetable Biryani**

*Fragrant rice cooked with fresh vegetables \$10*

### **Chicken Biryani**

*Classic Mughal dish of curried boneless chicken cooked with fragrant rice \$12*

### **Lamb Biryani**

*Basmati rice cooked with lamb, nuts & spices \$13*

### **Prawn Biryani**

*Basmati rice cooked with shrimp, nuts & spices \$13*

## BREADS

### **Naan**

*Traditional white flour bread \$2*

### **Roti**

*Plain whole wheat bread \$2*

### **Poori**

*Deep fried whole wheat bread \$2*

### **Onion Kulcha**

*Stuffed generously with crushed onions \$3*

### **Garlic Naan**

*Tandoori naan topped off with seasonal garlic \$3*

### **Paneer Kulcha**

*Naan stuffed with cottage cheese & onion \$4*

### **Paratha**

*Unleavened layered whole wheat bread topped with melted butter \$4*

### **Keema Naan**

*Bread stuffed with minced lamb & onion \$4*

### **Aloo Paratha**

*Whole wheat bread stuffed with mildly spiced potatoes \$4*

## DESSERT

### **Kulfi**

*Traditional Indian ice cream \$4*

### **Rasmali**

*Cottage cheese soaked in sweetened thick milk \$4*

### **Kalakand**

*Milk Cake \$4*