

Dinner Menu

APPETIZERS

Served with hot and mild sauces

Vegetable Samosa	
(2) Deep fried vegetable-filled pastries	\$ 3.95
Keema Samosa	
(2) Deep fried minced lamb pastries	\$ 4.75
Vegetable Pakoras	
Potato, onion and cauliflower fritters	\$ 4.75
Onion Bhaji	
Onions with garbanzo batter	\$ 4.75
Chicken Pakora	
Boneless chicken pieces coated with garbanzo batter	\$ 6.49
Chaat Samosa	
(2) Deep fried vegetable-filled pastries served with garbanzo curry, chutney and onions	\$ 6.95
Mixed Tandoori Hors d'oeuvres	
An assortment of chicken tikka kabob, seekh kabob & boti kabob	\$ 10.95

SOUPS

Traditional Indian Soups

Mulligatawny Soup	
Chicken-based lentil soup garnished with exotic spices	\$ 4.95
Dal Soup	
Mildly spiced lentil soup	\$ 3.95

TANDOORI

Tandoori Chicken	
Chicken Tikka	
Seekh Kebab	
Fish Tikka	
Tandoori Shrimp	
Mixed Grill	

CHICKEN SPECIALTIES

Chicken Masala	
Chicken Saag	
Karai Chicken	
Chicken Vindaloo	
Chicken Korma	
Chicken Dopiaza	
Chicken Butter	

Chicken Tikka Masala	
Chilli Chicken	

LAMB SPECIALTIES

Rogan Josh	
Saag Gosht	
Gosht Vindaloo	
Lamb Kofta	
Lamb Pasanda	
Karai Lamb	

SEAFOOD SPECIALTIES

Shrimp Masala	
Shrimp Saag	
Shrimp Vindaloo	
Fish Masala	
Fish Vindaloo	

VEGETARIAN SPECIALTIES

Shahi Paneer	
Matter Paneer	
Aloo Gobi	
Malai Kofta	

ENTRÉES

*All entrées served with Rice or Plain Naan and Raita
No Substitutions Please*

Chicken leg & thigh marinated in yogurt, ginger, saffron & garlic	\$ 15.95
Tender roasted Chicken breast	\$ 15.95
Sausage style lamb on skewers	\$ 15.95
Tandoori fish marinated in yogurt and spices	\$ 18.95
Succulent Shrimp in a spiced yogurt marinade	\$ 18.95
An assortment of meat delicacies	\$ 18.95

Boneless Chicken in a spiced sauce	\$ 14.95
Chicken in creamed spinach	\$ 14.95
Chicken with onions, bell pepper, tomato & cilantro	\$ 14.95
Chicken cooked with spicy curried potatoes	\$ 14.95
Chicken with A creamy sauce of spices and nuts	\$ 15.95
A medley of chicken, spices and onions	\$ 15.95
Shredded Tandoori chicken in sauce of tomatoes, butter and fenugreek	\$ 15.95
Bite size chicken breast pieces in a rich curry sauce	\$ 15.95
Dry Chicken cooked with green chilli & Bell Pepper	\$ 15.95

Lamb in a rich curry sauce	\$ 15.95
Lamb cooked with garden fresh spinach	\$ 15.95
Lamb cooked with spicy curried potatoes	\$ 15.95
Ground lamb marinated in a curried yogurt sauce	\$ 15.95
Lamb marinated in a mild cream sauce and nuts	\$ 15.95
Boneless lamb, bell peppers, cilantro and chillies	\$ 15.95

Shrimp in a spicy sauce	\$ 16.95
Shrimp with curried spinach	\$ 16.95
Shrimp with spicy curried potatoes	\$ 16.95
Boneless fish cubes in a spicy gravy	\$ 16.95
Boneless fish with curried potatoes	\$ 16.95

Homemade cheese braised in ginger & nuts	\$ 14.95
Homemade cheese & green peas in a rich gravy	\$ 13.95
A delicate sauté of cauliflower florets and potatoes	\$ 13.95
Vegetable and cheese and nuts in a creamy sauce	\$ 14.95

JANTA DINNER SPECIALS

No Substitutions Please

Non-Vegetarian Thali

(Served for Two)

Salad, Keema Somosa, Matter Paneer, Rogan Josh, Dal Makhani, Navrattan Korma, Chicken Tikka Masala, Raita, Papadum, Naan and Rice, Dessert: Kheer and Chai

\$30.95

Vegetarian Thali

(Served for Two)

Salad, Vegetable Somosa, Matter Paneer, Channa Masala, Dal Makhani, Navrattan Korma, Raita, Papadum, Naan and Rice, Dessert: Kheer and Chai

\$26.95

Dinner Menu

Yellow Dal	Lentils cooked with Indian spices	\$ 13.95
Okra Masala	Okra pan roasted with spices	\$ 13.95
Navrattan Korma	A Creamy mixed vegetable curry with nuts	\$ 13.95
Saag Paneer	Home made cheese in a creamy spinach sauce	\$ 13.95
Bengan Baharta	Spicy roast eggplant	\$ 14.95
Dal Makhani	Uradwhole and kidney beans and lentils in a cream sauce	\$ 13.95
Mushroom Mattar	Mushrooms and garden fresh pea curry	\$ 13.95
Chana Masala	Garbanzo bean curry	\$ 13.95
Mixed Vegetable	Seasonal vegetables in a blend of spices	\$ 13.95
Aloo Mattar	Potatoes and green Peas in tomato sauce	\$ 13.95
Saag Aloo	Potatoes cooked with spinach	\$ 13.95
Aloo Makhni	Potatoes cooked in tomato, butter and fenugreek	\$ 14.95
Chana Saag	Garbanzo beans cooked with spinach and mustard green	\$ 14.95

BIRIYANI

Rice Dishes Served with Raita

Vegetable Biryani	Saffron Basmati rice with exotic spices	\$ 13.95
Chicken Biryani	Chicken and rice with saffron and spices	\$ 16.95
Lamb Biryani	Saffron Basmati rice and Lamb	\$ 17.95
Shrimp Biryani	Shrimp and Basmati rice with exotic spices	\$ 18.95

SIDE DISHES

Saada Pulao	Steamed Basmati Rice with Garden Peas	\$ 4.95
Dal Makhani	Uradwhole and kidney beans and lentils in a cream sauce	\$ 4.95
Matter Paneer	Homemade cheese & green peas in a rich gravy	\$ 4.95
Navrattan Korma	A Creamy mixed vegetable curry with nuts	\$ 4.95
Chana Masala	Garbanzo bean curry	\$ 4.95
Mango Chutney	Tangy mango relish	\$ 2.00
Green Salad	Garden Salad with cucumbers, Tomatoes & onions	\$ 2.00
Raita	Cultured yogurt with cucumber and spices	\$ 2.00
Pickle	Spicy mixed pickles	\$ 2.00
Rice	Steamed basmati rice	\$ 2.00
Masala Sauce	Tomato curry sauce	\$ 2.95

BREADS

Fresh Baked Indian Breads

Chapati	Whole wheat bread	\$ 2.00
Naan	Leaf-shaped leavened bread	\$ 2.00
Parantha	Fried whole wheat bread	\$ 2.95
Onion Kulcha	Stuffed onion bread with mild spices	\$ 2.95
Keema Naan	Leavened bread with minced lamb filling	\$ 3.95
Kabuli Naan	Naan stuffed with exotic nuts, cherries, and spices	\$ 3.95
Poori	Deep fried unleavened whole wheat bead (2 pieces)	\$ 2.00
Aloo Parantha	Whole wheat bread stuffed with spiced potatoes	\$ 3.50
Garlic Naan	Leavened bread with Garlic	\$ 3.50
Papadum	Lentil flour and garlic, crunchy, 2 pieces per order	\$ 2.00

DESSERTS

Rasmalai	Chilled cream and cheese pudding with almonds	\$ 4.95
Kulfi	Indian ice cream with Pistachio and Almond	\$ 4.95
Gulab - Jamun	Indian sponge and syrup pudding (2 pieces)	\$ 3.25
Kheer	Indian Rice pudding	\$ 3.25
Ice Cream	Mango Ice Cream	\$ 4.95

BEVERAGES

HOT BEVERAGES		COLD BEVERAGES	
Spicy Indian Tea	\$ 2.00	Lassi	\$ 2.75
Black Tea	\$ 2.00	Mango Lassi	\$ 3.25
BEERS		Mango Juice	\$ 2.75
Budweiser	\$ 4.50	Milk	\$ 2.00
Bud Light	\$ 4.50	Iced Tea	\$ 2.00
Kalaber	\$ 4.50	Mineral Water	\$ 2.00
(Non Alcoholic)	\$ 4.50	Sodas	\$ 2.00
Sierra Nevada	\$ 5.50	(Coke, Diet Coke, Sprite, Orange, Lemonade)	
Corona	\$ 5.50	INDIAN BEERS	
Samuel Adams	\$ 5.50	Taj Mahal (12 oz.)	\$ 5.50
Heineken	\$ 5.50	Taj Mahal (22 oz.)	\$ 7.00
Guinness Stout	\$ 5.50	Flying Horse (22 oz.)	\$ 7.00
Anchor Steam	\$ 5.50		
Kingfisher (12 oz.)	\$ 5.50		
Kingfisher (22 oz.)	\$ 7.00		

WINE LIST

		Glass	Bottle
WHITES			
Napa Ridge		\$ 6.00	\$22.00
Geyser Peak		\$ 6.50	\$24.00
Kendall-Jackson "Vintner's Reserve"		\$ 9.00	\$34.00
Sauvignon Blanc		\$ 9.50	\$36.00
Murphy Goode Pinot Grigio		\$ 9.50	\$36.00
La Crema Monterey Chardonnay		\$ 9.50	\$36.00
GEWÜRZTRAMINER			
Chateau Ste. Michelle		\$ 6.50	\$24.00
REDS			
Napa Ridge		\$ 6.50	\$24.00
Kendall-Jackson "Vintner's Reserve"		\$ 9.50	\$36.00
Merlot		\$ 9.50	\$36.00
La Crema Monterey Pinot Noir		\$ 9.50	\$36.00
Murphy Goode Home Front Red Blend		\$ 9.50	\$36.00

Dinner Table Service

Sunday - Wednesday 5:00 pm - 9:30 pm
Thursday - Saturday 5:00 pm - 10:00 pm

Daily Luncheon Buffet

Monday - Saturday 11:30 am - 2:30 pm
Adults \$ 12.95 Children \$ 6.95

Sunday Lunch Closed

Visit us at www.jantaindianrestaurant.com

We accept all major credit cards. No personal checks please. Sales tax will be added. We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles in the restaurant. We will add corkage fee of \$10 per bottle.