



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