

# PAHELI INDIAN CUISINE MENU



## ***Chef's Special Tomato Saffron Shorba*** **\$7.95**

A divinely delicious soup made with Fresh Tomatoes, Hint of Garlic, Saffron, Mild Spices and Fresh Cream.

## ***Chef's Signature Mulligatawny Soup*** **\$7.95**

*(Veg or Chicken)*

This fragrant Indian Mulligatawny Soup, made with Toor Lentils, Pears, Green Apples, Carrots, Fresh Curry leaves, Broccoli, Cauliflower and finished with Coconut Milk.

VEG

**\$7.95**

CHICKEN

**\$8.95**

**\$14.95**

## ***Chicken Tikka Salad***

## ***Salmon Tikka Salad***

Romaine Salad with Cucumbers, Tomato, onion spicach with chef's special dressing.

**\$16.95**

## ***Kati Rolls - Chicken or Paneer Wraps*** **\$10.95**

### **STARTERS VEG**

## ***Assorted Pakora*** **\$10.95**

*Onion, Cauliflower, Potato, Italian Long Chili & Paneer Fritters*

## ***Samosa*** **\$7.95**

## ***Samosa Chaat*** **\$11.95**

## ***Punjab Ki Aloo Tikki Chaat*** **\$11.95**

## ***Chatpati Aloo Papdi Chaat*** **\$10.95**

## ***Pani Puri Shots*** **\$10.95**

*Puri puffs filled with Aloo Chat, Jaljeera & Cilantro*

## ***Chili Garlic Paneer*** **\$16.95**

A delicious appetizer made by tossing paneer in a spicy and hot chefs special chili garlic sauce.

## ***Assorted Manchurian*** **\$16.95**

Broccoli, Cauliflower & Mushrooms in Chef's Special Tangy Manchurian Sauce.

**\$16.95**

## ***Chole Bhatura***

Tangy Spicy Chick Pea served with Bhatura Bread, Onion, Plain Yogurt and Mixed Pickle

## ***Parantha with Plain Yogurt, Pickle and Butter*** **\$14.95**

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## STARTERS NON-VEG

### *Chicken 65*

South Indian appetizer made by frying marinated chicken with curry leaves and green chilies

**\$17.95**

### *Lollipop Chicken*

Marinated chicken drumette marinated and then batter fried or baked until crisp

**3pc/\$14.95. 5pc/17.95**

### *Amritsari Fish Pakora*

Fish fritters - A lightly battered fish fry in Indian spices, ginger+garlic paste and gram flour (chickpea)

**\$17.95**

### *Pepper Garlic Shrimp*

A delicious appetizer made by pan fried tiger shrimp in a spicy and hot chefs special chili garlic sauce.

**\$17.95**

### *Nawabi Kofta*

Meatballs seasoned, cooked in oven comes with Yellow Rice and Sauteed Vegetables

**\$17.95**

### *Lamb Chops*

Tender and Juicy, bursting with a unique blend of Indian herbs and spices with an amazing charcoal grill flavor

**6 Pc, \$36.95**

## TANDOORI

### *Tandoori Veg Plater*

A Platter consisting of Gobi, Broccoli, Mushrooms, Bharaua Alo and Paneer

**\$17.95**

### *Makhmali Paneer Tikka*

Cubes of Homemade Paneer (Cottage Cheese) imbued with Royal Cumin, wrapped in multi flour batter seasoned with select spices

**\$18.95**

### *Achhari Paneer Tikka*

Homemade Paneer marinated overnight in tangy Pickle (Achhari) spices.

**\$18.95**

### *Chicken Tadoori Qtr Legs - 2pc*

**\$19.95**

### *Tangri Kabob - Tandoori Drumsticks - 4 pc*

**\$19.95**

### *Murg Malai Kabob - Tikka*

Boneless Chicken Breast Pieces marinated in thick yogurt and chef's special mild creamy paste, grilled in charcoal tandoor.

**\$19.95**

### *Chicken Soola Kabob - Tikka*

Boneless Chicken Pieces marinated in Soola Mirch(Red Chili) & Spices

**\$19.95**

### *Chicken Hariyali Kabob - Tikka*

Boneless Chicken marinated in Cilantro, Mint & Spinach, Lemon, etc

**\$19.95**

### *Assorted Kabob*

Murg Malai, Soola, Hariyali and Chicken Seekh Kabob

**\$24.95**

### *Salmon Tikka*

Perfect with a hint of our House Special Plum Chutney

**\$25.95**

### *Tandoor Pomfret*

Whole Fish, Marinated in a Chef's Special Sauce Cooked in Clay Oven

**\$25.95**

### *Tandoori Shrimp*

**\$25.95**

# PAHELI INDIAN CUISINE MENU

## ENTREE NON-VEG

**Chicken Tikka Masala** **\$19.95**

Chef's Signature dish - Grilled Boneless Tandoori Chicken pieces cooked in exclusive med spiced buttery creamy tomato sauce

**Butter Chicken** **\$19.95**

This ever-favorite world-famous butter chicken

**Vindaloo Chicken**

Protein cooked with potatoes in Chef's signature Hot Vindaloo Sauce

**\$19.95**

*Lamb*  
**\$22.95**

*Shrimp*  
**\$24.95**

**Kadai -**

Cooked in med spiced Kadai Sauce with tomatoes, red onions and peppers

*Chicken*

**\$19.95**

*Lamb / Goat*

**\$22.95**

*Shrimp*

**\$24.95**

**Kashmiri Rogan Josh Lamb/Goat**

A festival dish of Kashmir. This traditional delicacy is cooked authentically with exotic persian ingredients including Ratan Jot

**\$22.95**

**Chef's Special Masala Roast**

Choice of protein with Chef's special sauce mixed with, curry leaves and whole green chili

**\$22.95**

**Goan Curry - Shrimp Or Salmon**

This fish curry comes to you by way of Goa, a little pocket of Indian paradise that's all about the sun, surf, sand and excellent seafood! With a deeply aromatic tomato and coconut-based sauce.

**\$24.95**

## ENTREE VEG

**Methi Malai Matar**

Chef's special dish it combines fresh Fenugreek leaves with green peas and grated paneer in a mild tomato nut gravy.

**\$16.95**

**Aloo Methi**

Chef's Selection - This dish is stir-fried made with red potatoes and fresh fenugreek leaves,

**\$16.95**

**Malai Kofta**

Spongy paneer, potato mashed with cashews, raisin, rolled into balls and cooked in a mildly spiced nut & cream gravy

**\$17.95**

**Baingan Bhartha**

Chef's Choice - Whole Eggplant cooked on skewers in tandoor, minced and cooked with tomatoes, onions,

**\$16.95**

**Navrattan Korma**

A Luxurious Medley of nine different vegetables including Paneer and nuts cooked in a mild creamy sauce.

**\$16.95**

**Veg Jalfrezi**

Assorted Vegetables sauteed with diced paneer, sweet peppers, red onions, tomatoes and exotic spices.

**\$16.95**

# PAHELI INDIAN CUISINE MENU

**Palak Paneer** **\$17.95**  
 Chunks of Homemade Paneer (Cottage Cheese) in thick creamy spinach gravy seasoned

**Paneer** **\$17.95**

**(Shahi/Makhani/Tikka) Masala** **\$16.95**

**Aloo Gobhi** **\$16.95**  
 Mouthwatering blend of fresh cauliflower and potatoes seasoned to perfection - VEGAN

**Bhindi Masala** **\$16.95**  
 Okra cooked with onion and tomatoes, seasoned with aromatic herbs - VEGAN

**Channa Masala** **\$16.95**  
 Whole Garbanzo simmered in a medium spicy onion and tomato gravy - Vegan

**Dal Pancham Tadka** **\$16.95**  
 Assortment of five yellow lentils cooked with onions, tomatoes, cumin,, Garlic - Vegan

**Dal Makhani** **\$16.95**  
 Assortment of five yellow lentils cooked with onions, tomatoes, cumin,, Garlic - Vegan

## BIRYANI

**Peas and Jeera Pulao** **\$7.95**      **Kashmiri Veg Pulao** **\$15.95**  
 Specially flavored saffron rice with dry fruits, nuts, fresh fruits

<b>Veg Biryani</b>	<b>Chicken Biryani</b>	<b>Lamb/Goat Biryani</b>
<b>\$16.95</b>	<b>\$19.95</b>	<b>\$22.95</b>

## BREADS

<b>Butter Naan</b>	<b>\$3.95</b>	<b>Garlic Naan</b>	<b>\$4.95</b>
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<b>Goat Cheese Naan</b>	<b>\$5.95</b>	<b>Peshwari Naan</b>	<b>\$6.95</b>
		Stuffed with Dry Fruits	

<b>Lachha Parantha</b>	<b>\$5.95</b>	<b>Whole Wheat Roti</b>	<b>\$3.95</b>
Multi layered whole wheat			

<b>Paheli Naan</b>	<b>\$5.95</b>	<b>Bullet Naan</b>	<b>\$5.95</b>
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Amul Cheese,, Paneer, Cilantro, Green Chili		<b>Parantha</b>	<b>\$5.95</b>
		Aloo, Gobi, Paneer, Mixed	

*PAHELI INDIAN CUISINE MENU*

**BEVERAGE**

<b>Smart Water</b> Bottled Water	<b>\$3.50</b>	<b>Soda</b> Coke/Diet Coke/Sprite/Ginger Ale	<b>\$2.50</b>
<b>Lassi</b> Salty/Sweet/Mango	<b>\$6.00</b>	<b>Pellegrino</b> Bottle	<b>\$5.00</b>
<b>Club Soda</b> Bottled	<b>\$4.00</b>	<b>Strawberry</b> Shake	<b>\$8.00</b>
<b>Masala Soda</b> Bottled	<b>\$5.00</b>	<b>Fresh Lime Soda</b>	<b>\$5.00</b>
<b>Ice Tea</b>	<b>\$5.00</b>	<b>Lemonade</b>	<b>\$5.00</b>
<b>Coffee</b> Black - Cream and Sugar on the side	<b>\$5.00</b>	<b>Chai – Masala Chai</b> Traditional Tea of India, brewed with milk, ginger, cardamom and special blend of spices	<b>\$5.00</b>

***Herbal Chai (Immunity  
Booster) Chef's Selection***

Tea made with Fresh Ginger, fennel seeds, Black & Green Cardamoms, Carom Seeds, Cloves, Black Peppercorns, Ahwagandha (Indian Ginseg) and a blend of special spices with Milk.

**\$5.00**

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*PAHELI INDIAN CUISINE MENU*

**DESSERT**

<i>Gulab Jamun</i>	<i>\$7.95</i>
<i>Gulab Jamun Creme Brulee</i>	<i>\$7.95</i>
<i>Rasmalai - 3 Pieces</i> Chenna dumpling boiled in milk with saffron, cardamom, pistachios.	<i>\$7.95</i>
<i>Gajar Ka Halwa</i>	<i>\$7.95</i>
<i>Moong Dal Halwa</i>	<i>\$7.95</i>
<i>Chocolate Moose Cake</i>	<i>\$7.95</i>
<i>Tiramisu</i>	<i>\$7.95</i>
<i>Mango/Vanilla Ice Cream</i>	<i>\$7.95</i>
<i>Malai Kulfi</i>	<i>\$7.95</i>

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## PAHELI INDIAN CUISINE MENU

# CHEF'S SPECIALS

### ***Chef's Special Masala Roast – Chicken, Lamb, Goat***     **\$24.95**

Choice of Boneless Chicken, lamb or shrimp prepared with royal cashews, onions, yogurt, saffron creamy mild signature gravy.

### ***Chef's Special Dhansak – Chicken/Lamb/Goat***     **\$24.95**

Cooked with medium spiced aromatic sauce with fresh vegetables and yellow lentils.

### ***Chef's Special Veinchina Mamsam (Bhuna)***     **\$24.95**

Choice of protein with Chef's special sauce mixed with, curry leaves and whole green chili

### ***Chef's Special Shahi Korma – Chicken, Lamb and Shrimp***     **\$24.95**

Choice of Boneless Chicken, lamb or shrimp prepared with royal cashews, onions, yogurt, saffron creamy mild signature gravy.

### ***Chef's Special Kashmiri Tabak Maas***     **\$34.95**

This Kashmiri Wazawan Delicacy is cooked with Lamb ribs in milk & exotic Persian spices. Lamb marinated overnight to soften the meat and Pan Fried to seal in the flavors. Served with kabobs on Yellow Rice with sauteed Vegetables

### ***Chef's Special - Rack of Lamb***     **\$46.95**

This tender Juicy rack of lamb, coated with spices, Dijon Mustard, dressed in chef's special marinade overnight, then grilled in our Tandoor (Clay Oven). Served with Paheli Special Plum Sauce!! Potato Salad, Sauteed Vegetables and Rice