

SMALL PLATES

- MULLIGATAWNY SOUP:** An internationally favorite thick soup from lentil, coconut & peppercorn 6.99
- LISSONI GOBI:** crisp corn battered cauliflower florets tossed in garlic infused tangy tomato 8.99
- SAMOSA:** triangular savory folds with spiced potato & peas | spiced minced lamb 6.99 | 8.99
- RAGARA PATTIES :** grilled potato patties over chickpeas, tamarind, green chutney, roasted cumin 8.99
- TAMARIND EGGPLANT:** corn battered eggplant layered with tamarind, chat masala 8.99
- IDLY:** steamed rice & lentil cakes, coconut chutney, sambar 9.99
- CHILI PANEER:** corn & flour battered paneer cubes in a tangy tomato soy 10.99
- GALOUTI KEBAB:** freshly minced lamb patties 10.99
- CHILI CHICKEN :** corn & flour battered tender chicken strips in tangy tomato soy 11.99
- JINGA BAGARI LUCHI:** shrimp, honey laced tomato & cream sauce, fried luchi bread 12.99
- MEAT PLATTER :** assortment of mixed tandoori kebabs 11.99
- MANGO CHICKEN:** corn & flour battered chicken, cumin infused mango chutney 11.99
- KALMI KEBAB:** tandoor fired chicken wings house blend garam masala cream marinade 9.99
- MASALA DOSA:** fermented rice & lentil battered crepe, sambar, coconut chutney 11.99

PICK YOUR SPECIALTY SAUCE

CHICKEN 17.99 | LAMB 20.99 | SHRIMP 20.99 | VEGETABLE 15.99

- TIKKA MASALA :** A popular British influenced tomato & cream based sauce
- JALFREZI :** tangy tomato floured medium spiced dish with mushroom onion & pepper
- CURRY:** homemade onion & tomato based sauce
- KORMA:** cashew, almond & masala spice infusion in cream
- SAAG:** spinach puree
- VINDALOO:** red chili paste vinegar & potatoes
- BHUNA:** overtime simmered semi dry preparation of curried onion ,tomato & spices
- CHETTINAD:** south Indian tempering, pepper corn & coconut infused
- MADRAS:** coconut milk crackled mustard, tempered & sundried red chilies & curry leaves

TANDOORI CLAY OVEN

- CHICKEN TANDOORI :** chicken on the bone soaked into saffron spiced yogurt, Indian masala, butter 15.99
- CHICKEN TIKKA:** tenders in tandoori marinade skewered & baked 16.99
- CHICKEN MALAI KEBAB:** bay leaf & cardamom infused cream marinade 16.99
- SEEKH KEBAB:** spiced minced lamb & prepared in tandoor oven 19.99
- TANDOORI MEDLEY:** a mélange of our favorite kebab 23.99
- JINGA MALAI:** shrimp baked to perfection in cream marinade 19.99

BREADS FROM OUR OVEN

- NAAN:**
PLAIN | GARLIC | ONION 3.99
CHEESE | PESHAWARI 5.49
- WHOLE WHEAT : 4.49**
ROTI | PARATHA | CHAPATHI | ALOO PARATHA

BIRYANI

- spiced rice dish served with raita
- | | |
|---------------|-----------------|
| CHICKEN 15.99 | LAMB 17.99 |
| SHRIMP 18.99 | VEGETABLE 14.99 |
- RICE SPECIALS 4.49**
COCONUT RICE | JEERA BUTTER RICE



(203) 426-7143

SIDES :

Raita - 4.99
Mango Chutney - 4.99
Pickle - 3.99

DESSERT :

Gulab Jamun - 4.99
Rice Pudding - 4.99

VEGETARIAN

MALAI KOFTA : Vegetable and paneer dumplings in almond cashew cream . 16.99

AVIAL: Batons of fresh raw banana, carrot & yam in grated coconut & south Indian tadka 15.99

MATAR PANEER: cheese & sautéed green peas, turmeric infused cream, onion sauce, fenugreek 15.99

CHANNA MASALA: chickpeas added to slow cooked onion & tomato sauce, tamarind 15.99

ALOO GOBI: homestyle preparation of potato & cauliflower, tomato & onion 15.99

JEERA ALOO: potatoes stirred into caramelized onion, cumin 14.99

PANEER KURCHAN: shredded homemade paneer cheese slow cooked tomato cream masala 15.99

PUNJABI KHADI: blend of yogurt, chickpea flour spiced thick sauce, onion fritter 15.99

ALOO DHANSAG: potatoes, fresh spinach, coconut milk & lentils 15.99

TADKA DAL: yellow lentils, cumin, mustard & red chili 15.99

DAAL MAKHANI: slow cooked lentil, tomato, cream mixture 16.99

BHINDI MASALA: okra, caramelized onion, vinegar & chat masala 16.99

CHICKEN

CHICKEN KALI MIRCH: malai chicken kebab strips, cream sauce, infused with peppercorn & bay leaf 17.99

CONDAPUR CHICKEN: curried chicken, coconut milk, mustard, curry leaves, dried red chili 17.99

CHICKEN MAKHNI: tandoori chicken strips cream, tomato infused with smoked pepper & onion 17.99

LAMB

KASHMIRI ROGAN JOSH: Lamb slow cooked in onion, ginger, tomato infused sauce 19.99

LAMB PEPPER FRY: semi dry preparation of lamb, grated coconut, south Indian tempering 19.99

SALLI BOTI: Parsi style cooking of Lamb in apricot & cream, potatoes. 19.99

SEAFOOD

FISH MOILEE: turmeric infused coconut milk, ginger & dried spiced, filleted fish 19.99

FISH RED CURRY: sundried Kokum fruit infused tomato based preparation 18.99

GOAN FISH CURRY: tilapia fillets simmered in medium spiced coconut sauce 18.99

LUNCH BOXES (RICE, DAL ,PLAIN NAAN)

VEG - 10.00

CHICKEN – 11.00

LAMB – 12.00

SHRIMP – 14.00

Nuts Used : Cashew , Almond .

Anyone with Severe Allergic conditions , please contact person in charge

If you have any allergies please inform Server, manager, Chef

Gluten Free Vegan Spice

Executive Chef: Malkit Singh

www.kolamnewtown.com