DINNER

SMALL PLATES

MULLIGATAWNY SOUP: An internationally favorite thick soup from lentil, coconut & peppercorn 6.99

LASSONI 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 PANEE: 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


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
ROT | 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
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