

**Sirf Tarkari Ke Salan...
Vegetarian Specialties**

**Served with Basmati Rice
Served in a 12 oz. Measurement**

- 66) Malai Kofta.....**
Vegetable balls cooked in creamy nut sauce with fresh herbs and spices.
- 67) Navrattan Korma.....**
Mixed vegetables tossed in a spicy creamy tomato sauce.
- 68) Bhindi Masala.....**
Okra flavored with browned onions and fresh tomatoes.
- 69) Sag Paneer.....**
Spinach cooked with pieces of fresh homemade cheese.
- 70) Zeera Aloo.....**
Potatoes cooked with ground cumin seeds and spices.
- 71) Paneer Makhni.....**
Fresh homemade cheese cubes folded in a creamy tomato sauce.
- 72) Matter Paneer.....**
Fresh homemade cheese cubes cooked with green peas in a spiced sauce.
- 73) Dal Makhni.....**
Black lentils cooked with fresh herbs and spices, sautéed in butter and garnished with fresh coriander.
- 74) Channa Masala.....**
Chick peas and fresh tomatoes cooked in thick onion bases sauce.
- 75) Baigan Bhartha.....**
Whole eggplant baked in the tandoor mashed and seasoned with herbs and spices.
- 76) Aloo Matter.....**
Fresh green peas and potatoes in a fragrant spiced sauce.
- 77) Paneer Do Piazza.....**
Homemade cheese, pan roasted with sliced onions, tomatoes, green peppers and exotic spices.
- 78) Aloo Ghobi.....**
Fresh Cauliflower and potatoes cooked with ginger, garlic onion and spices.
- 79) Mixed Vegetables.....**
Mixed green vegetables cooked with fresh herbs and spices.

**Roti Molaiza Farmaine...
Break Bread with Us**

- 80) Naan.....**
A light flat bread made from dough of super-fine flour and baked in the oven.
- 81) Garlic Naan.....**
Garlic Flavored bread.
- 82) Aloo Naan.....**
Bread stuffed with potatoes and spices. Baked in clay oven.
- 83) Onion Naan.....**
Flat bread filled with onions.
- 84) Lachha Paratha.....**
Rich multi-layered whole wheat bread baked in the clay oven.
- 85) Keema Naan.....**
Bread stuffed with ground lamb.
- 86) Poori.....**
Whole wheat puffed bread deep- fried.
- 87) Aloo Paratha.....**
Whole wheat bread filled with delicately spiced potatoes. Cooked on grill.
- 88) Chappati.....**
Traditional Indian whole wheat bread cooked on a griddle.
- 89) Tandoori Roti.....**
Indian whole wheat bread baked in the tandoor oven.

**Meethe Sapne...
Sweet Dreams**

- 90) Gulab Jamun.....**
Soft cheese balls fried and dipped in sugar syrup.
- 91) Rasmalai.....**
Sweet spongy cottage cheese dessert flavored with cardamom and rose water.
- 93) Kheer (rice pudding)**
The traditional Indian dessert (rice in thick milk) with almonds and nuts.

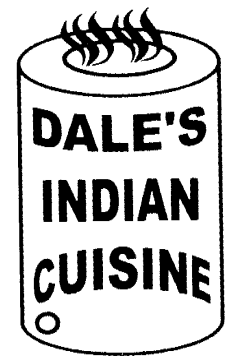
**Shuruant...
The Beginning**

- 1) Veg. Samosa**
Light Puff Pastry stuffed with potatoes and green peas flavored with spices.
- 2) Meat Samosa –**
Light Puff Pastry stuffed with spicely seasoned ground lamb.
- 3) Vegetable Pakoras –**
Fresh cut vegetables fried in spicy chick pea batter.
- 4) Aloo Tikki –.....**
Lightly spiced and deep fried potato patties.
- 5) Cheese Pakoras –**
Fresh homemade cheese, deep-fried in lightly spiced chick peas batter.
- 6) Chicken Pakoras –**
Tender pieces of boneless white meat deep-fried in spicy chick peas batter.
- 7) Fish Pakoras –**
Fish pieces deep-fried in spicy chick pea batter.
- 8) Vegetarian Platter.....**
Delicious assortment of vegetable fritters, samosa, aloo, tikki, cheese pakora, and pappadam.
- 9) Non-Vegetarian Platter.....**
Meat Samosa, chicken pakora, fish pakora, chicken tikka and seekh kabab.

**Shorba Patila...
Steaming Soups**

Served in an 8 oz. Measurement.

- 10) Lentil Soup.....**
Lentils and vegetables seasoned with herbs and spices.
- 11) Coconut Soup.....**
Coconut, cream, pistachio, ect.



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**Snath Snath...
Accompaniments**

- 13) Garden Salad.....**
- 14) Raita**
Yogurt flavored with cucumber and cumin.
- 15) Plain yogurt.....**
- 17) Mixed Pickle and or chutney.....**
- 18) Mango Chutney.....**

**Jalpanan...
Beverages**

- Tea or Coffee.....**
- Masala Tea.....**
- Lassi -a refreshing yogurt drink, sweet or salted...**
- Mango Lassi –flavored with mango.....**

Machherro Ki Taaza Pakar...
Fisherman's Daily Catch

Served with Basmati Rice
Served in a 12 oz. Measurement.

- 23) Tandoori Shrimp Tikka Masala.....**
Shrimp cooked in the clay oven and gently tossed into a rich onion based tomato flavored sauce.
- 24) Fish Curry.....**
Seasonal fish cooked with thick spicy gravy sauce.
- 25) Fish Tikka Masaia.....**
Fish first roasted in the clay oven and gently folded into a spiced creamy sauce.
- 26) Shrimp Sag.....**
Shrimp cooked in a spiced creamy spinach sauce.
- 27) Shrimp Korma.....**
Shrimp in a mildly spiced onion cream sauce flavored with nuts and raisins.
- 28) Shrimp Vindaloo.....**
Cooked Shrimp in spicy curry sauce with potatoes.

Shan-E-Basmati
The Bride of Basmati

- 31) Lamb Biryani.....**
Baked casserole of basmati rice and meat richly flavored with saffron, nuts and raisins.
- 32) Chicken Biryani.....**
Baked casserole of basmati rice and chicken richly flavored with saffron, nuts and raisins.
- 33) Special Biryani.....**
Basmati rice cooked in rich spices with shrimp, chicken, lamb, paneer, vegetables, nuts, raisins and garnished with fresh coriander.
- 34) Vegetable Biryani.....**
Baked casserole of basmati rice and vegetables flavored with nuts and raisins.
- 35) Basmati Rice.....**
Aromatic long grain rice grown at the foothills of the Himalayas.

Shauk-E-Nawabi...
A Royal Feast

Served with Basmati Rice

- 36) Chicken Curry.....**
Cubes of chicken cooked in an onion based rich gravy and traditional spices.
- 37) Chicken Makhni.....**
Chicken pieces roasted in the clay oven and tossed into a delicious mixture of butter & tomato sauce.
- 38) Chicken Do Piazza.....**
Boneless cubes of chicken cooked in thick gravy and garnished with sautéed onions.
- 39) Chicken Sag.....**
Boneless chicken pieces sautéed with spinach and enhanced with Indian spices.
- 40) Chicken Tikka Masala.....**
Cubes of chicken roasted in the clay oven and folded into a spiced creamy tomato sauce.
- 41) Chicken Jai Frazie.....**
Boneless chicken cubes tossed with onions, bell peppers, tomatoes, and broccoli in fresh ground spices.
- 42) Chicken Vindaloo.....**
Boneless chicken cooked with potatoes in tangy sauce.
- 43) Chicken Korma.....**
Chicken cooked with delicate spices, herbs, and nuts in a mild onion creamy sauce.
- 44) Chicken Mushroom.....**
Boneless chicken cooked with mushrooms, herbs, and spices.
- 45) Chicken Bahaar.....**
Chicken cooked with eggplant curry.
- 46) Chicken Chilli.....**
Boneless pieces of chicken cooked with green chilli and finished with an exotic Indian sauce.

Bark-E-Bahaar...
Meaty Morsels

Served with Basmati Rice

- 47) Lamb Curry.....**
Cubes of lamb in a thick sauce of onions, tomatoes, garlic, ginger, herbs and spices.
- 49) Lamb Sag.....**
Tender pieces of lamb cooked with spinach, fresh ginger, garlic and spices.
- 50) Lamb Vindaloo.....**
Lamb cooked with potatoes in tangy sauce, a restaurant specialty.
- 53) Lamb Do Piazza.....**
Tender Lamb cooked in thick gravy and garnished with sliced onions, tomatoes, green peppers and exotic spices.
- 54) Lamb Rogan Josh.....**
Tender lamb cooked in clarified butter, browned onions, fresh ginger, a touch of garlic and simmered in spices and yogurt.
- 55) Lamb Mushroom.....**
Cubes of lamb cooked with mushrooms and a blend of fresh herbs and spices.
- 56) Lamb Korma.....**
Lamb cooked with spices, herbs, and nuts in a mild onion creamy sauce.
- 57) Lamb Bahaar.....**
Lamb cooked with eggplant curry

Any Lamb Dishes can be substituted with Goat Meat.....

Tandoor...
Clay Oven Spec

The TANDOOR is a pit oven made with clay and burns with charcoal. All tandoori dishes are served with rice and raita. Served in a 12 oz. Measurement.

- 58) Tandoori Chicken.....(half) or (full)**
Chicken marinated in yogurt and spices and roasted in the clay oven.
- 59) Chicken Tikka.....**
Boneless chicken cubes marinated in yogurt and spices and roasted in the clay oven.
- 61) Seekh Kabab.....**
Minced lamb mixed with garlic, ginger, green pepper wrapped around a skewer and roasted in the clay oven.
- 63) Tandoori Shrimp.....**
Jumbo shrimp marinated in fresh ginger and garlic and roasted in the clay oven.
- 65) Tandoori Mixed Grill.....**
Tandoori chicken, chicken tikka, tandoori shrimp, and seekh kabab.

