

## LUNCH SPECIAL PLATTER

### LUNCH SPECIAL PLATTERS INCLUDES

VEG APPETIZER (GF) Choose 1

*Veg Samosa / Ved Pakora*

BASAMATI RICE (GF)

NAAN OR ROTI - Choose 1

GREEN SALAD

DESSERT (GF) - Choose 1

## VEGETERIAN PLATTER 16.00

TOFU GREEN PEAS CURRY (V, GF)

*Tofu & peas in an onion-tomato, ginger-garlic curry sauce*

SAAG PANEER (GF)

*Paneer cooked in a spinach sauce*

ALOO GOBI MASALA (V, GF)

*Fresh cauliflower, onions, tomatoes & spices*

BINDI MASALA (V, GF)

*Cut okra, onions and spices*

PANEER TIKKA MASLA (GF)

*Grilled paneer in an onion, tomato sauce*

VEGETABLE KORMA (V, GF)

*Mixed vegetables cooked with coconut milk*

CHANA MASALA (V, GF)

*Chickpeas in a curry sauce*

MALAI KOFTA (GF)

*Potato dumplings in a rich creamy sauce with cashew nuts*

## NON-VEGETERIAN PLATTER 18.00

CHICKEN TIKKA MASALA (GF)

*Grilled chicken cooked in clay oven made in creamy tomato sauce*

BUTTER CHICKEN (GF)

*Boneless chicken pieces cooked in a creamy, rich, buttery tomato gravy*

LAMB ROGAN JOSH (GF)

*A classic Kashmiri curry featuring tender lamb cooked in aromatic spices*

GOAT CURRY (BONE IN) (GF)

*Goat cubes cooked in a sauce of onion, tomato, ginger, garlic and spices*

FISH MALABAR (GF)

*Fish cooked in a flavorful curry sauce, with spices and coconut milk*

BENGALI SHRIMP CURRY (GF)

*Aromatic coconut curry made with shrimp cooked in ginger, garlic and spices*

### ALLERGY STATEMENT

We request our customers to inform our staff if they have any food allergies as our menu items may contain or come into contact with WHEAT, EGGS, & MILK PRODUCTS, Nuts / Cashew Nuts / Sesame, Gluten, Shellfish and Soy. We cannot guarantee menu items to be completely allergen-free. Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Our kitchen prepares the food with a mild spice level. Kindly advise the restaurant of your spice level based on your preferences when you order food. THANK YOU!

# Indian Kitchen & Grill

## GRILLED ENTREES 18.00

PANEER PINEAPPLE TIKKA (GF)

*Paneer & pineapple, blended with ginger, garlic, herbs, spices then grilled in a tandoor clay oven*

CHICKEN TIKKA (GF)

*Chicken marinated in yogurt, blended with ginger, garlic, herbs, spices then grilled in a tandoor clay oven*

TANDOORI CHICKEN

*Bone-in chicken marinated in yogurt blended with fresh ginger, garlic, herbs, spices cooked in a tandoor clay oven*

LAMB SEEKH KABAB (GF)

*Minced tender lamb seasoned with chopped ginger, onions, spices and rolled over skewer and cooked in a clay oven*

SHRIMP TANDOORI (GF)

*Shrimp seasoned with chopped ginger, onions, spices and cooked in a clay oven*

## SANDWICHES

ADD SWEET POTATO FRIES \$ 3 / FRENCH FRIES \$ 3

VEG SANDWICH (GRILLED)

10.99

*Potato, tomato, carrot, onion, beet root*

CHICKEN TIKKA SANDWICH (GRILLED)

11.99

*Chicken Tikka, onion, tomato, potato*

SPICY TUNA SANDWICH (GRILLED)

11.99

*Lettuce, tomatoes, onions & mayo*

## ACCOMPANIMENTS

RAITA 8 OZ

5

*Fresh cucumbers, low fat yogurt mix with hint of spices*

PAPADAM (GF)

5

*Crispy lentil wafers served with chutney trio*

MANGO CHUTNEY 8 OZ

6

*Sweet & spicy mango relish*

EXTRA PAV 2 PCS

2

*Extra fresh bread buns*

ACHAR 8 OZ

5

*Mixed vegetable pickled in mildly spiced sauce*

PLAIN YOGURT

3

MINT CHUTNEY 8 OZ

5

*House made chutney, Fresh mint & cilantro sauce with hint of lemon*

TAMARIND CHUTNEY 8 OZ

6

*Tamarind & dates sweet & tangy sauce*

RED ONION RELISH (SWEET) 8 OZ

5

*Fresh diced onions, vinegar, paprika & sweetener*

[www.IndianKitchenandGrillNJ.com](http://www.IndianKitchenandGrillNJ.com)