



DWARAKA

INDIAN CUISINE



Appetizers

Pakoras: <i>veggies coated with chickpea batter and fried</i>		Vegetable Samosa <i>(vegan available)</i> <i>two flour patties stuffed with potato & green peas</i>	6
Spinach Pakoras <i>(vegan available)</i>	6	Meat Samosa	7
Onion Pakoras <i>(vegan available)</i>	6	<i>two flour patties stuffed with ground turkey</i>	
Potato Pakoras <i>(vegan available)</i>	6	Chili Paneer	9.95
Eggplant Pakoras <i>(vegan available)</i>	6	<i>homemade cheese sautéed with Indian spices</i>	
Hot Chili Pakoras <i>(vegan available)</i>	6	Chili Chicken	9.95
Mild Chili Pakoras <i>(vegan available)</i>	6	<i>boneless chicken sautéed with Indian spices</i>	
Mixed Pakoras <i>(vegan available)</i> <i>a sampler of all the above</i>	8	Chicken 65	9.95
Paneer Pakora	8	<i>boneless chicken sautéed with Indian spices in yogurt</i>	
Chicken Pakora	8	Gobi Manchuria	9.95
		<i>cauliflower sautéed, ginger, garlic & manchurian sauce</i>	
		Chicken Manchuria	9.95
		<i>chicken sautéed, ginger, garlic & manchurian sauce</i>	

Soups & Salads

Sambar <i>lentil and mixed vegetable soup</i>	4	Raita	3
Kuchamber Salad <i>tossed salad with cucumbers and house dressing</i>	7	<i>homemade yogurt with onions, tomatoes & cucumbers</i>	

Madras Specialties (served from 5-9 only)

dosas are crepes made with a variety of lentil flours, that are stuffed with vegetable curry, served with sambar and coconut, tomato, and mint chutneys and can be made vegan by request.

Methu Vada <i>(vegan available)</i> <i>4 deep fried pastries made with lentil flour & sambar</i>	8	Andhra Dosa <i>(vegan available)</i> <i>crepe made with moong bean flour, onions and chilies</i>	10
Plate Idli <i>(vegan available)</i> <i>made with fermented lentil & rice flour</i>	8	Andhra Masala Dosa <i>(vegan available)</i> <i>crepe made with moong bean flour & stuffed with vegetable curry</i>	11
Plain Dosa <i>(vegan available)</i> <i>made with fermented lentil & rice flour</i>	8	Mysore Masala Dosa <i>crepe made with special sauces</i>	11
Masala Dosa <i>(vegan available)</i> <i>crepe stuffed with vegetable curry</i>	10		

Dinner: Vegetarian Entrées

For a la carte - served with rice - or plain naan

For Thali • add \$3 - *served with rice, plain naan, dhal, sambar, raita, veggie curry of the day, & dessert of the day*

Dal Curry <i>(vegan available)</i> <i>lentils made with spinach & tomatoes</i>	11	Mutter Paneer <i>green peas & homemade cheese cubes with spices</i>	13
Potato Sabji <i>(vegan available)</i> <i>potatoes, carrots and peas—dry & mild</i>	11	Palak Paneer <i>spinach & homemade cheese cubes with spices</i>	13
Aloo Gobi <i>(vegan available)</i> <i>potatoes & cauliflower cooked with special spices</i>	12	Paneer Makhani <i>homemade cheese, special spices & mild butter sauce</i>	13
Eggplant Masala <i>(vegan available)</i> <i>eggplant cooked with tomatoes, onions and spices</i>	12	Paneer Tikka Masala <i>homemade cheese cubes in a spicy butter sauce</i>	13
Aloo Saag <i>potato cooked in our famous spinach sauce</i>	12	Paneer Vindaloo <i>homemade cheese cooked with potatoes in hot & spicy sauce</i>	13
Aloo Mutter <i>(vegan available)</i> <i>potato and peas in mild spices</i>	12	Malai Kofta <i>cheese & vegetable patties in a creamy sauce</i>	13
Chana Masala <i>(vegan available)</i> <i>garbonzo beans cooked with tomatoes, onions & spices</i>	13	Navaratna Korma <i>9 kinds of mix vegetables cooked in mild sauce</i>	13
		Baingan Bartha <i>minced eggplant, onions, tomatoes in peas and cream</i>	13

Dinner: Non-Vegetarian Entrées

For a la carte - served with rice - or plain naan

For Thali • add \$3 - served with rice, plain naan, dhal, sambar, raita, veggie curry of the day, & dessert of the day

<p>Chicken Curry <i>boneless chicken cooked in homemade style</i></p> <p>Chicken Saag <i>boneless chicken cooked in spinach and mild spices</i></p> <p>Chicken Korma <i>boneless chicken cooked with cashew's, coconut and spices</i></p> <p>Chicken Jalfrezi <i>boneless chicken cooked with mixed vegetables.</i></p>	14 14 14 14	<p>Chicken Tikka Masala <i>boneless chicken cooked with spicy butter sauce</i></p> <p>Chicken Vindaloo <i>boneless chicken & potatoes cooked in a hot & spicy sauce</i></p> <p>Chicken Makhani <i>boneless chicken cooked in a butter sauce</i></p> <p>Chicken Karai <i>boneless chicken with onions, bell pepper & tomatoes</i></p>	14 14 14 14
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Curry - a la carte

curry is made with a special blend of coriander, turmeric, fenugreek, cloves, ginger, red & black pepper as well as other spices cooked in high heat & blended for perfection of creamy hot sauce.

<p>Lamb Curry <i>boneless lamb cooked in homemade style</i></p> <p>Lamb Pasanda <i>boneless lamb cooked in mild butter sauce</i></p> <p>Lamb Korma <i>boneless lamb cooked with cashew's, coconut and spices</i></p> <p>Lamb Jalfrezi <i>boneless lamb cooked with mixed vegetables</i></p> <p>Lamb Saag <i>boneless lamb cooked in special spinach sauce & mild spices</i></p>	15 15 15 15 15	<p>Lamb Karai <i>boneless lamb cooked in onions, bell pepper & tomatoes</i></p> <p>Lamb Vindaloo <i>boneless lamb cooked with potatoes in hot & spicy sauce</i></p> <p>Lamb Tikka Masala <i>boneless lamb cooked with spicy butter sauce</i></p> <p>Keema Curry <i>ground turkey cooked with spices</i></p> <p>Homestyle Goat Curry <i>diced bone in goat with special spices</i></p>	15 15 15 15 15
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Seafood Entrées - a la carte

<p>Fish Masala <i>catfish cooked in spicy tamarind sauce</i></p> <p>Shrimp Tikka Masala <i>shrimp cooked with spicy sauce</i></p> <p>Shrimp Saag <i>shrimp cooked with spinach</i></p> <p>Shrimp Vindaloo <i>shrimp & potatoes cooked in hot spicy sauce</i></p>	16 16 16 16	<p>Shrimp Karai <i>shrimp cooked in onions, bell pepper & tomatoes</i></p> <p>Shrimp Makhani <i>shrimp cooked with special spices & mild butter sauce</i></p> <p>Shrimp Korma <i>shrimp cooked with cashew's, coconut and spices</i></p> <p>Shrimp Jalfrezi <i>shrimp cooked with mixed vegetables</i></p>	16 16 16 16
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Tandoori Dishes - a la carte

tandoori dishes are cooked in clay pots on skewers

<p>Tandoori Chicken <i>half a chicken marinated in yogurt with special spices</i></p> <p>Tandoori Chicken Tikka Kebab <i>boneless chicken marinated in yogurt with herbs & spices</i></p> <p>Tandoori Boti Kebab <i>boneless lamb marinated in yogurt, herbs & spices</i></p>	15 15 16	<p>Tandoori Seekh Kebab <i>ground lamb mixed with herbs & spices</i></p> <p>Tandoori Mixed Grill <i>chicken, tikka kebab and boti kebab</i></p>	16 18
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Biryani Dishes - a la carte

served with curry sauce and raita

<p>Vegetable Biryani <i>mixed vegetables cooked with basmati rice</i></p> <p>Chicken Biryani <i>boneless chicken cooked with spiced basmati rice</i></p>	13 14	<p>Lamb Biryani <i>boneless lamb cooked with spiced basmati rice</i></p> <p>Shrimp Biryani <i>shrimp cooked with spiced basmati rice</i></p>	15 16
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Sides, Desserts & Drinks

<p>Paratha <i>dense whole wheat bread</i></p> <p>Aloo Paratha <i>potato stuffed bread</i></p> <p>Naan (plain)</p> <p>Garlic, Keema, Kabuli, or Onion Naan</p> <p>Plain Rice</p> <p>Fried Basmati Rice <i>mixed vegetable with basmati rice</i></p> <p>Papadam & Chutney</p>	3 4 3 4 3 5 3	<p>Gulab Jamun <i>fried flour balls in rose water & sugar syrup</i></p> <p>Rice Kheer <i>indian rice pudding</i></p> <p>Mango Malai (mango pudding)</p>	4 3.50 4.50
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20% gratuity will be added to parties of 6 or more – maximum of 3 credit cards per table