



# DWARAKA

## INDIAN CUISINE



---

### Appetizers

---

<b>Pakoras:</b> <i>veggies coated with chickpea batter and fried</i>		<b>Vegetable Samosa</b> <i>(vegan available)</i> <i>two flour patties stuffed with potato &amp; green peas</i>	7
<b>Spinach Pakoras</b> <i>(vegan available)</i>	7	<b>Meat Samosa</b>	8
<b>Onion Pakoras</b> <i>(vegan available)</i>	7	<i>two flour patties stuffed with ground turkey</i>	
<b>Potato Pakoras</b> <i>(vegan available)</i>	7	<b>Chili Paneer</b>	10.95
<b>Eggplant Pakoras</b> <i>(vegan available)</i>	7	<i>homemade cheese sautéed with Indian spices</i>	
<b>Hot Chili Pakoras</b> <i>(vegan available)</i>	7	<b>Chili Chicken</b>	10.95
<b>Mild Chili Pakoras</b> <i>(vegan available)</i>	7	<i>boneless chicken sautéed with Indian spices</i>	
<b>Mixed Pakoras</b> <i>(vegan available)</i> <i>a sampler of all the above</i>	9	<b>Chicken 65</b>	10.95
<b>Paneer Pakora</b>	9	<i>boneless chicken sautéed with Indian spices in yogurt</i>	
<b>Chicken Pakora</b>	9	<b>Gobi Manchuria</b>	10.95
		<i>cauliflower sautéed, ginger, garlic &amp; manchurian sauce</i>	
		<b>Chicken Manchuria</b>	10.95
		<i>chicken sautéed, ginger, garlic &amp; manchurian sauce</i>	

---

### Soups & Salads

---

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

---

### Madras Specialties

---

*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.*

<b>Methu Vada</b> <i>(vegan available)</i> <i>4 deep fried pastries made with lentil flour &amp; sambar</i>	9	<b>Andhra Dosa</b> <i>(vegan available)</i> <i>crepe made with moong bean flour, onions and chilies</i>	11
<b>Plate Idli</b> <i>(vegan available)</i> <i>made with fermented lentil &amp; rice flour</i>	9	<b>Andhra Masala Dosa</b> <i>(vegan available)</i> <i>crepe made with moong bean flour &amp; stuffed with vegetable curry</i>	12
<b>Plain Dosa</b> <i>(vegan available)</i> <i>made with fermented lentil &amp; rice flour</i>	9	<b>Mysore Masala Dosa</b> <i>crepe made with special sauces</i>	12
<b>Masala Dosa</b> <i>(vegan available)</i> <i>crepe stuffed with vegetable curry</i>	11		

---

### Dinner: Vegetarian Entrées

---

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

*For Thali • add \$4 – served with rice, plain naan, dhal, sambar, raita, veggie curry of the day, & dessert of the day*

<b>Dal Curry</b> <i>(vegan available)</i> <i>lentils made with spinach &amp; tomatoes</i>	12	<b>Mutter Paneer</b> <i>green peas &amp; homemade cheese cubes with spices</i>	14
<b>Potato Sabji</b> <i>(vegan available)</i> <i>potatoes, carrots and peas—dry &amp; mild</i>	12	<b>Palak Paneer</b> <i>spinach &amp; homemade cheese cubes with spices</i>	14
<b>Aloo Gobi</b> <i>(vegan available)</i> <i>potatoes &amp; cauliflower cooked with special spices</i>	13	<b>Paneer Makhani</b> <i>homemade cheese, special spices &amp; mild butter sauce</i>	14
<b>Eggplant Masala</b> <i>(vegan available)</i> <i>eggplant cooked with tomatoes, onions and spices</i>	13	<b>Paneer Tikka Masala</b> <i>homemade cheese cubes in a spicy butter sauce</i>	14
<b>Aloo Saag</b> <i>potato cooked in our famous spinach sauce</i>	13	<b>Paneer Vindaloo</b> <i>homemade cheese cooked with potatoes in hot &amp; spicy sauce</i>	14
<b>Aloo Mutter</b> <i>(vegan available)</i> <i>potato and peas in mild spices</i>	13	<b>Malai Kofta</b> <i>cheese &amp; vegetable patties in a creamy sauce</i>	14
<b>Chana Masala</b> <i>(vegan available)</i> <i>garbonzo beans cooked with tomatoes, onions &amp; spices</i>	14	<b>Navaratna Korma</b> <i>9 kinds of mix vegetables cooked in mild sauce</i>	14
		<b>Baingan Bartha</b> <i>minced eggplant, onions, tomatoes in peas and cream</i>	14

## Dinner: Non-Vegetarian Entrées

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

For Thali • add \$4 – served with rice, plain naan, dhal, sambar, raita, veggie curry of the day, & dessert of the day

<b>Chicken Curry</b> <i>boneless chicken cooked in homemade style</i>	15	<b>Chicken Tikka Masala</b> <i>boneless chicken cooked with spicy butter sauce</i>	15
<b>Chicken Saag</b> <i>boneless chicken cooked in spinach and mild spices</i>	15	<b>Chicken Vindaloo</b> <i>boneless chicken &amp; potatoes cooked in a hot &amp; spicy sauce</i>	15
<b>Chicken Korma</b> <i>boneless chicken cooked with cashew's, coconut and spices</i>	15	<b>Chicken Makhani</b> <i>boneless chicken cooked in a butter sauce</i>	15
<b>Chicken Jalfrezi</b> <i>boneless chicken cooked with mixed vegetables.</i>	15	<b>Chicken Karai</b> <i>boneless chicken with onions, bell pepper &amp; tomatoes</i>	15

## 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.

<b>Lamb Curry</b> <i>boneless lamb cooked in homemade style</i>	16	<b>Lamb Karai</b> <i>boneless lamb cooked in onions, bell pepper &amp; tomatoes</i>	16
<b>Lamb Pasanda</b> <i>boneless lamb cooked in mild butter sauce</i>	16	<b>Lamb Vindaloo</b> <i>boneless lamb cooked with potatoes in hot &amp; spicy sauce</i>	16
<b>Lamb Korma</b> <i>boneless lamb cooked with cashew's, coconut and spices</i>	16	<b>Lamb Tikka Masala</b> <i>boneless lamb cooked with spicy butter sauce</i>	16
<b>Lamb Jalfrezi</b> <i>boneless lamb cooked with mixed vegetables</i>	16	<b>Keema Curry</b> <i>ground turkey cooked with spices</i>	16
<b>Lamb Saag</b> <i>boneless lamb cooked in special spinach sauce &amp; mild spices</i>	16	<b>Homestyle Goat Curry</b> <i>diced bone in goat with special spices</i>	16

## Seafood Entrées - a la carte

<b>Fish Masala</b> <i>catfish cooked in spicy tamarind sauce</i>	17	<b>Shrimp Karai</b> <i>shrimp cooked in onions, bell pepper &amp; tomatoes</i>	17
<b>Shrimp Tikka Masala</b> <i>shrimp cooked with spicy sauce</i>	17	<b>Shrimp Makhani</b> <i>shrimp cooked with special spices &amp; mild butter sauce</i>	17
<b>Shrimp Saag</b> <i>shrimp cooked with spinach</i>	17	<b>Shrimp Korma</b> <i>shrimp cooked with cashew's, coconut and spices</i>	17
<b>Shrimp Vindaloo</b> <i>shrimp &amp; potatoes cooked in hot spicy sauce</i>	17	<b>Shrimp Jalfrezi</b> <i>shrimp cooked with mixed vegetables</i>	17

## Tandoori Dishes - a la carte

tandoori dishes are cooked in clay pots on skewers

<b>Tandoori Chicken</b> <i>half a chicken marinated in yogurt with special spices</i>	16	<b>Tandoori Seekh Kebab</b> <i>ground lamb mixed with herbs &amp; spices</i>	17
<b>Tandoori Chicken Tikka Kebab</b> <i>boneless chicken marinated in yogurt with herbs &amp; spices</i>	16	<b>Tandoori Mixed Grill</b> <i>chicken, tikka kebab and boti kebab</i>	18
<b>Tandoori Boti Kebab</b> <i>boneless lamb marinated in yogurt, herbs &amp; spices</i>	17		

## Biriyani Dishes - a la carte

served with curry sauce and raita

<b>Vegetable Biriyani</b> <i>mixed vegetables cooked with basmati rice</i>	14	<b>Lamb Biriyani</b> <i>boneless lamb cooked with spiced basmati rice</i>	16
<b>Chicken Biriyani</b> <i>boneless chicken cooked with spiced basmati rice</i>	15	<b>Shrimp Biriyani</b> <i>shrimp cooked with spiced basmati rice</i>	17

## Sides, Desserts & Drinks

<b>Paratha</b> <i>dense whole wheat bread</i>	3	<b>Gulab Jamun</b> <i>fried flour balls in rose water &amp; sugar syrup</i>	4
<b>Aloo Paratha</b> <i>potato stuffed bread</i>	4	<b>Rice Kheer</b> <i>indian rice pudding</i>	3.50
<b>Naan (plain)</b>	3	<b>Mango Malai (mango pudding)</b>	4.50
<b>Garlic, Keema, Kabuli, or Onion Naan</b>	4		
<b>Plain Rice</b>	3		
<b>Fried Basmati Rice</b> <i>mixed vegetable with basmati rice</i>	5		
<b>Papadam &amp; Chutney</b>	3		

20% gratuity will be added to parties of 6 or more – maximum of 3 credit cards per table