

India's of Annapolis Dinner Menu

Appetizers

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| Channa Chaat: | A tangy combination of chick peas, potatoes, and onions tossed in a tamarind sauce sprinkled with black Indian salt, served cold. 4.95 |
| Samosa (Vegetable/Meat): | Crisp pastry filled with mildly spiced vegetables / minced lamb. 5.95 |
| Vegetable Pakoras: | Savory vegetable fritters. 6.95 |
| Jheenga Pakoras: | Shrimps lightly marinated in sour cream touched with herbs and batter fried. 8.95 |
| Murgh Pakoras: | Tender pieces of chicken marinated in gram flour, yogurt and spices and batter fried. 7.95 |
| Onion Bhajia: | Thinly sliced onions marinated in gram flour, yogurt and spices and batter fried. 6.95 |
| Assorted Snacks | Vegetable: A delicious combination of appetizers. For two. 9.95 Non-Vegetable: Combination of chicken and lamb kebabs and shrimp in a special sauce. For two. 12.95 |

Soups

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| Dal Shorba: | A South Indian creation made with lentils, tomatoes and a dash of specially blended spices and herbs, served hot. 5.95 |
| Chicken Shorba: | A traditional Indian soup made with chicken and flavored with lemon and coconut. 5.95 |
| Palak Shorba: | A refreshingly delicious soup made from spinach with a touch of cardamom, cloves, and peppercorns. 5.95 |
| Mulligatawny Soup: | Traditional South Indian soup seasoned with tamarind, peppercorns, ginger, garlic and other exotic spices. Served with Chana Dal or Chicken. 5.95 |

Accompaniments

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| Papadam: | Crisp lentil bread. 1.50 |
| Raita: | A tangy mixture of potatoes, cucumber and tomatoes in fresh homemade yogurt. 4.95 |
| Onion Relish: | Raw onions flavored with chat masala, salt and lemon. 2.95 |
| Mango Chutney: | 2.95 |
| Pickles: | 2.95 |

Tandoori Specialties

All entrees are served with Basmati rice.

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| Tandoori Chooza: | Tender chicken marinated in yogurt, fresh spices and lemon juice, barbecued over flaming charcoal in our tandoor. 16.95 |
| Murgh Tikka: | Tender boneless pieces of chicken subtly flavored with spices and barbecued on a skewer in our tandoor. 18.95 |
| Boti Kebab: | Tender morsels of lamb marinated in our special recipe and broiled in our |

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tandoor. 22.95

Tandoori Specialties (continued)

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| Seekh Kebab: | Minced lamb mixed with spices and barbecued over charcoal in our tandoor. 20.95 |
| Fish Tikka: | Fresh salmon pieces flavored with herb and spices, broiled over charcoal in a clay oven. 22.95 |
| Tandoori Prawns: | Fresh prawns, lightly seasoned and slowly broiled over charcoal in our tandoor. 23.95 |
| Chef's Special: | Chef's favorite preparation. Boneless white pieces of chicken marinated in chef's special sauce, with yogurt, garlic and broiled over charcoal in our clay oven. 20.95 |
| Tandoori Mixed Grill: | Assorted delicacies from our charcoal fired tandoor. 24.95 |

Chicken Specialties

All entrees are served with Basmati rice.

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| Chicken Shahi Korma: | A classic Mughal entree. Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts. 17.95 |
| Chicken Makhani: | Marinated chicken pieces barbecued in the tandoor and then cooked with onions, tomatoes, butter and cream. 17.95 |
| Chicken Jalfrazie: | Tender boneless chicken cooked with green peppers, tomatoes, onions, and a touch of lemon and spices. 17.95 |
| Chicken Tikka Masala: | Tender boneless chicken pieces broiled in the tandoor, then cooked in garlic, tomato, onion and spices. 17.95 |
| Chicken Vindaloo: | A specialty of Goa. Chicken pieces and potatoes cooked in a thick and hot curry sauce. 17.95 |
| Chicken Madras: | A South India specialty. Chicken pieces cooked in a special hot sauce with a touch of lemon and cinnamon. 17.95 |
| Chicken Saag: | Boneless chicken pieces cooked with fresh spinach and Indian spices. 17.95 |

Lamb Specialties

All entrees are served with Basmati rice.

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| Lamb Tikka Masala: | Marinated lamb pieces broiled in our Tandoor, then cooked in a thick tomato, onion and green pepper sauce. 18.95 |
| Karahi Gosht: | Chef's preparation: Lamb marinated in yogurt and cooked with a special combination of exotic spices. 18.95 |
| Saag Gosht: | Lamb cooked with fresh spinach, green coriander and other fragrant herbs. 18.95 |
| Gosht Vindaloo: | A specialty of Goa, lamb pieces and potatoes cooked in a thick and hot curry sauce. 18.95 |
| Khara Pasanda: | A North India delicacy, juicy slices of lamb marinated overnight then simmered in light sauce with yogurt, onions and mild spices. 18.95 |
| Rogan Josh: | Tender morsels of lamb cooked in an onion sauce, with yogurt, almonds, cream and a unique blend of spices. 18.95 |

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Seafood Specialties

All entrees are served with Basmati rice.

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| Machi Masala: | House specialty. Fresh salmon marinated in chef's special sauce and an array of masterfully blended spices. 20.95 |
| Jheenga Masala: | Shrimp smothered with Indian condiments, onions and green peppers. 20.95 |
| Shrimp Vindaloo: | Shrimp and potatoes cooked in a hot curry sauce. 20.95 |
| Shrimp Saag: | Shrimp cooked with fresh spinach and Indian spices. 20.95 |
| Lobster Malai Khasa: | Lobster gently cooked in a cream flavored sauce with coconut. 24.95 |

Rice Specialties

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| Vegetable Biryani: | A royal treat. Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts. 13.95 |
| Chicken Biryani: | Long grain Basmati rice cooked with chicken and seasoning. 17.95 |
| Shrimp Biryani: | An East India rice dish. Basmati rice cooked with shrimps, herbs, and Indian spices. 20.95 |
| Lamb Biryani: | An ornate rice dish cooked with lamb and yogurt, garnished with raisins and nuts. 18.95 |

Vegetarian Specialties

All entrees are served with Basmati rice.

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| Daal Tarka: | Black lentils delicately seasoned with exotic spices. 13.95 |
| Channa Masala: | Chick peas, onions and tomatoes cooked in a light sauce. 13.95 |
| Malai Kofta: | Mixed vegetable balls cooked in an onion and tomato sauce. 14.95 |
| Saag Paneer: | Fresh mild cheese gently cooked with fresh spinach, green coriander and mild spices. 13.95 |
| Paneer Jalfrazie: | Fresh vegetables cooked with home made cheese and spices. 13.95 |
| Vegetable Jalfrazie: | A delicious combination of fresh vegetables and spices. 13.95 |
| Bayngan Bhurta: | Whole eggplants partially cooked on skewers in the tandoor, then chopped and mixed with tomatoes, onions, tasty spices and gently simmered. 13.95 |
| Aloo Gobhi Masala: | Cauliflower and potatoes cooked in onions, tomatoes and spices. 13.95 |
| Navartan Korma: | A royal entree. Garden fresh vegetables gently cooked in spice-laced cream, sprinkled with nuts. 14.95 |
| Paneer Makhani: | Chunks of home made cheese cooked in a butter and cream sauce with Indian spices. 14.95 |
| Thali: | Assortment of vegetarian specialties. For one: 22.95; For two: 39.95 |

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Indian Breads

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| Naan: | Teardrop shaped white bread baked in the tandoor. Served piping hot with or without butter. 1.95 |
| Garlic Naan: | White bread stuffed with garlic and mild spices. 2.95 |
| Peshawari Naan: | White bread stuffed with almonds, raisins, coconut and mild spices. 2.95 |
| Keema Naan: | White bread stuffed with minced lamb and baked in tandoor. 2.95 |
| Poori: | Deep fried puffed-up whole wheat bread. 2.95 |
| Onion Kulcha: | Bread stuffed with onions backed in tandoor. 2.95 |
| Paneer Kulcha: | Unleavened white bread filled with fresh homemade cheese, baked in the tandoor. 2.95 |
| Plain Paratha: | Multi-layered whole wheat bread baked in the tandoor. 2.95 |
| Vegetarian Paratha: | Unleavened whole wheat bread filled with a medley of hearty vegetables, baked in the tandoor. 2.95 |
| Tandoori Roti: | Round whole wheat bread baked in the tandoor. Served piping hot. 1.95 |

Desserts

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| Kheer: | Cardamom flavored rice pudding garnished with nuts. 5.95 |
| Gajjar Halwa: | Delicious carrot pudding made from shredded carrots, roasted in butter and cooked with milk, topped with pistachio and cashew nuts. 5.95 |
| Gulab Jaman: | A light pastry made from dry milk and honey. Served in a thick sugary syrup. 5.95 |
| Ras-Malai: | Paneer cheese patties in a delicate creamy milk sauce. 5.95 |
| Kulfi Ice Cream: | Specialty from India. Made from thickened milk cooked for several hours, then quickly frozen with the nutty taste of almonds and pistachios. A hint of rose water gives it that magical touch of the East. 5.95 |

Beverages

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| Sweet or Salty Lassi: | A yogurt drink with a touch of kewra water. 3.95 |
| Mango Lassi: | Yogurt drink with addition of fresh mango. 3.95 |
| Indian Tea: | Tea boiled with cardamom, cinnamon, Indian herbs and spices. 2.95 |
| Chai Tea: | Indian tea cooked with spices and milk. 3.95 |
| Coffee, Decaffeinated Coffee: | Monsoon Malawar from coastal India in French press. 3.95 |
| Beer: | Miller Lite, Budweiser, Bud Light, Coors, Coors Light, Amstel Light, Heineken, Clausthaler (non-alcoholic beer), and Guinness Extra Stout. |
| Indian Beers: | Kingfisher, Tikka Gold, and Taj Mahal. |