

India's of Annapolis Take-Out Menu

Appetizers

Channa Chaat:	A tangy combination of chick peas, potatoes, and onions tossed in a tamarind sauce sprinkled with black Indian salt, served cold. 5.95
Samosa (Vegetable/Meat):	Crisp pastry filled with mildly spiced vegetables / minced lamb. 6.95
Vegetable Pakoras:	Savory vegetable fritters. 7.95
Jheenga Pakoras:	Shrimps lightly marinated in sour cream touched with herbs and batter fried. 9.95
Murgh Pakoras:	Tender pieces of chicken marinated in gram flour, yogurt and spices and batter fried. 8.95
Onion Bhajia:	Thinly sliced onions marinated in gram flour, yogurt and spices and batter fried. 7.95
Assorted Snacks	Vegetable: A delicious combination of appetizers. For two. 11.95 Non-Vegetable: Combination of chicken and lamb kebabs and shrimp in a special sauce. For two. 14.95

Soups

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

Accompaniments

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

Tandoori Chooza:	Spring chicken marinated in yogurt, fresh spices and lemon juice, barbecued over flaming charcoal in our tandoor. 18.95
Murgh Tikka:	Tender boneless pieces of chicken subtly flavored with spices and barbecued on a skewer in our tandoor. 20.95
Boti Kebab:	Tender morsels of lamb marinated in our special recipe and broiled in our tandoor. 24.95
Seekh Kebab:	Minced lamb mixed with spices and barbecued over charcoal in our tandoor. 22.95
Fish Tikka:	Fresh salmon pieces flavored with herb and spices, broiled over charcoal in a clay oven. 24.95

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Tandoori Specialties (continued)

Tandoori Prawns:	Fresh prawns, lightly seasoned and slowly broiled over charcoal in our tandoor. 25.95
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. 22.95
Tandoori Mixed Grill:	Assorted delicacies from our charcoal fired tandoor. 26.95

Chicken Specialties

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. 19.95
Chicken Makhani:	Marinated chicken pieces barbecued in the tandoor and then cooked with onions, tomatoes, butter and cream. 19.95
Chicken Jalfrazie:	Tender boneless chicken cooked with green peppers, tomatoes, onions, and a touch of lemon and spices. 19.95
Chicken Tikka Masala:	Tender boneless chicken pieces broiled in the tandoor, then cooked in garlic, tomato, onion and spices. 19.95
Chicken Vindaloo:	A specialty of Goa. Chicken pieces and potatoes cooked in a thick and hot curry sauce. 19.95
Chicken Madras:	A South India specialty. Chicken pieces cooked in a special hot sauce with a touch of lemon and cinnamon. 19.95
Chicken Saag:	Boneless chicken pieces cooked with fresh spinach and Indian spices. 19.95

Lamb Specialties

Lamb Tikka Masala:	Marinated lamb pieces broiled in our Tandoor, then cooked in a thick tomato, onion and green pepper sauce. 20.95
Karahi Gosht:	Chef's preparation: Lamb marinated in yogurt and cooked with a special combination of exotic spices. 20.95
Saag Gosht:	Lamb cooked with fresh spinach, green coriander and other fragrant herbs. 20.95
Gosht Vindaloo:	A specialty of Goa, lamb pieces and potatoes cooked in a thick and hot curry sauce. 20.95
Khara Pasanda:	A North India delicacy, juicy slices of lamb marinated overnight then simmered in light sauce with yogurt, onions and mild spices. 20.95
Rogan Josh:	Tender morsels of lamb cooked in an onion sauce, with yogurt, almonds, cream and a unique blend of spices. 20.95

Seafood Specialties

Machi Masala:	House specialty. Fresh salmon marinated in chef's special sauce and an array of masterfully blended spices. 22.95
Jheenga Masala:	Shrimps smothered with Indian condiments, onions and green peppers. 22.95
Shrimp Vindaloo:	Shrimp and potatoes cooked in a hot curry sauce. 22.95

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Seafood Specialties (continued)

Lobster Malai Khasa:	Lobster gently cooked in a cream flavored sauce with coconut. 26.95
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Rice Specialties

Vegetable Biryani:	A royal treat. Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts. 15.95
Chicken Biryani:	Long grain basmati rice cooked with chicken and seasoning. 19.95
Shrimp Biryani:	An East India rice dish. Basmati rice cooked with shrimps, herbs, and Indian spices. 22.95
Lamb Biryani:	An ornate rice dish cooked with lamb and yogurt, garnished with raisins and nuts. 20.95

Vegetable Specialties

Daal Tarka:	Black lentils delicately seasoned with exotic spices. 15.95
Channa Masala:	Chick peas, onions and tomatoes cooked in a light sauce. 15.95
Malai Kofta:	Mixed vegetable balls cooked in an onion and tomato sauce. 16.95
Saag Paneer:	Fresh mild cheese gently cooked with fresh spinach, green coriander and mild spices. 15.95
Paneer Jalfrazie:	Fresh vegetables cooked with home made cheese and spices. 15.95
Vegetable Jalfrazie:	A delicious combination of fresh vegetables and spices. 15.95
Bayngan Bhurta:	Whole eggplants partially cooked on skewers in the tandoor, then chopped and mixed with tomatoes, onions, tasty spices and gently simmered. 15.95
Aloo Gobhi Masala:	Cauliflower and potatoes cooked in onions, tomatoes and spices. 15.95
Navartan Korma:	A royal entree. Garden fresh vegetables gently cooked in spice-laced cream, sprinkled with nuts. 16.95
Paneer Makhani:	Chunks of home made cheese cooked in a butter and cream sauce with Indian spices. 16.95
Thali:	Assortment of vegetarian specialties. 26.95

Indian Breads

Naan:	Teardrop shaped white bread baked in the tandoor. Served piping hot with or without butter. 2.95
Garlic Naan:	White bread stuffed with garlic and mild spices. 3.95
Peshawari Naan:	White bread stuffed with almonds, raisins, coconut and mild spices. 3.95
Keema Naan:	White bread stuffed with minced lamb and baked in tandoor. 3.95
Poori:	Deep fried puffed-up whole wheat bread. 3.95
Onion Kulcha:	Bread stuffed with onions backed in tandoor. 3.95
Paneer Kulcha:	Unleavened white bread filled with fresh homemade cheese, baked in the tandoor. 3.95
Plain Paratha:	Multi-layered whole wheat bread baked in the tandoor. 3.95
Vegetarian Paratha:	Unleavened whole wheat bread filled with a medley of hearty vegetables, baked in the tandoor. 3.95
Tandoori Roti:	Round whole wheat bread baked in the tandoor. Served piping hot. 2.95

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Desserts

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

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.