

## Appetizers

Served with mint and tamarind chutneys

**Veg Samosa (2 pcs)** ..... \$2.99

Fried pastry filled with peas, potatoes and onions

**GF Spinach (Palak) Pakora** ..... \$3.99

Chickpea flour coated spinach, fried to a crisp!

**GF Chili Pakora** ..... \$3.99

Chickpea flour coated variety of chilies, deep fried and tossed in masala

**Babycorn Salt & Pepper** ..... \$4.99

Fried baby corn tossed with masala and pepper

**Cut Mirchi** ..... \$4.99

Masala stuffed, peppers fried with a spicy batter

**GF Mixed Veg Pakora** ..... \$5.99

Variety of fried vegetables coated in chickpea flour

**Veg Manchurian Dry** ..... \$7.50

Deep fried fritter vegetable balls, coated in flour and served with a side of Chili Sauce  
+ Cauliflower (Add \$0.50) | Chicken (Add \$1)

**Chili Chicken** ..... \$8.50

Cubes of chicken prepared in corn flour, chili paste, soy and bell peppers  
+ Fish (Add \$1)

**Pepper Chicken** ..... \$8.50

Tender pieces of chicken marinated in black, red, white and cayenne pepper  
+ Fish (Add \$1)

**Chicken 65** ..... \$8.50

Cubed chicken bites coated in a mixture of ginger-garlic paste, red chilies and spices

**Amritsari Machi** ..... \$9.99

Batter, deep fried fish tossed together with ginger-garlic paste

**★ Apollo Fish** ..... \$9.99

Tender and flavorful appetizer, prepared with ginger, garlic, chilies and turmeric

**Prawn Masala Fry** ..... \$15.99

Tiger prawns slow cooked with ground spices and cilantro curry leaves

## Tandoori Appetizers

Served with mint and tamarind chutneys

**Vegetable Shashlik** ..... \$10.99

Marinated paneer, bell pepper, tomato and onion skewers cooked to perfection

**★ Makai Pudina ki Tikki** ..... \$10.99

Corn and minced mint patties, cooked with clarified butter and chaat masala

**Paneer Tikka** ..... \$13.99

Marination of cottage cheese, onions, bell peppers in spices and garam masala

**★ Tandoori Chicken** ..... \$13.99

Chicken coated with a spiced yogurt blend and baked to tenderize in a clay oven (tandoor)

**Murgh Lasooni Tikka** ..... \$13.99

Grilled boneless chicken marinated in a mixture of minced garlic and spices

**Kasundi Machi** ..... \$14.99

Soft flaky fish marinated in Bengali masala and cooked in a clay oven (tandoor)

**Murgh Malai Kabab** ..... \$14.99

Cubed pieces of chicken marinated and cooked with cream, yogurt and garam masala

**Lamb Shish Kabab** ..... \$15.99

Minced lamb seasoned kebabs marinated with yogurt and spices

## Vegetarian Entrées

Served with a choice of Naan, Tandoori Roti or Rice

**Dhaba Daal (Fry)** ..... \$9.99

Variety of lentils cooked with onions, tomato, turmeric and garam masala

**Jeera (Hari Mirch) Ka Aloo** ..... \$9.99

A pan fried dish made with potatoes, green chili and cumin seeds

**Chana Masala** ..... \$10.99

Garbanzo beans cooked together with onion, tomato, cumin, ginger and spices

**Bhindi Tilwali (Masala)** ..... \$10.99

Okra pan-fried with sesame seeds, onion and spices

**Daal Bukhara (Makhani)** ..... \$11.99

A mix of lentils, red kidney beans, onion, garlic and cream

**Subzi Meloni** ..... \$11.99

Mixed vegetables sautéed to perfection in a creamy blend of spinach and cashews

**★ Mushroom Mattar Makhana** .... \$11.99

Creamy curry made with fox nuts, green peas and mushrooms

**Aloo Gobi Adrak Masala** ..... \$11.99

A traditional dish made with potato, cauliflower and blend of ginger masala

**Baigan Bharta** ..... \$11.99

Mashed eggplant curry with onion, tomato, cumin and yogurt

**Paneer Tikka Masala**

Cottage cheese served with a mix of yogurt, cream and tomatoes fused with garam masala

**Methi Malai Paneer** ..... \$12.99

A creamy entrée made with cottage cheese cubes, fenugreek, peas, and cashews

**★ Methi Mattar Malai** ..... \$12.99

Chefs special curry cooked with peas and fenugreek leaves in a rich creamy gravy

**Palak Panner (Lassoni)** ..... \$12.99

A popular Indian entrée that combines fresh spinach, cottage cheese, cream and garlic

**Malai Kofta**

A deep fried fritter made with a variety of cheese, vegetables served in a creamy sauce

**★ Vegetable Khurchan** ..... \$12.99

Mixture of paneer, vegetables, onion, tomato and bell peppers in a thick spiced sauce

## Non-Vegetarian Entrées

Served with a choice of Naan, Tandoori Roti or Rice

**Andhra Chicken** ..... \$12.99

Chicken cubes slow cooked in special Hyderabad spices

**Murgh Tariwala** ..... \$12.99

Punjabi style chicken curry made with whole spices and a classic base of onions and tomatoes

**★ Butter Chicken** ..... \$13.99

Tender boneless chicken cooked in butter, onion, tomato and garam masala

**Chicken Tikka Masala** ..... \$13.99

Oven baked boneless chicken combined with spices in a tomato cream gravy. A favorite with all Indian food enthusiasts

**★ Lamb Rogan Josh** ..... \$14.99

A signature Kashmiri dish - aromatic lamb cooked with cumin, cinnamon, saffron and garam masala

**Lamb Korma** ..... \$14.99

Tender lamb cooked with vegetables, yogurt, cream and sesame seeds

★ **Goat Curry** ..... \$14.99

A perfect blend of tenderized goat meat, onion, tomato, ginger-garlic paste and garam masala

**Lal Mass (Goat)** ..... \$14.99

A traditional Rajasthani mutton dish that is fiery hot-red in taste and in color

**Nizami Murgh** ..... \$14.99

A chicken entrée made with cashew paste, spices and cream

★ **Malabar Fish Curry** ..... \$14.99

A delicious, creamy fish curry with goodness of coconut milk, mustard seeds and spices

★ **Nizami Gosht** ..... \$15.99

Marinated goat cooked in onions, cashews, poppy seeds, yogurt and house masala

**Nizami Chingari Malai Curry** ..... \$15.99

A shrimp entrée made with cashew paste, coconut milk and flavored spices

## Indo-Chinese

**Veg Manchurian with Gravy** ..... \$10.99

Deep fried vegetable balls cooked in a special soy and garlic gravy

+ Cauliflower (Add \$0.50) | Chicken (Add \$1)

🔪 **Vegetables in Hot Garlic Sauce** .. \$10.99

Stir-Fry mixed vegetable cooked in spicy garlic sauce

★ **Szechuan Chicken** ..... \$11.99

A sweet and spicy dish, stir fried in Szechuan peppercorns and red chili sauce

+ Fish (Add \$1)

**Veg Fried Rice** ..... \$10.99

Rice cooked together with cabbage, carrots, peas and bell peppers

+ Chicken (Add \$1)

**Veg Hakka Noodles** ..... \$10.99

Noodles prepared with carrots, peppers, spring onions, dark soy and red chili paste

+ Chicken (Add \$1)

## Dum Biryani

Served with Raita and Mirchi Salan

★ **Veg Biryani** ..... \$10.99

Long grain basmati rice combined with a flavorful mix of cardamom, cinnamon, bay leaves, cilantro and spices

+ Chicken (Add \$2) | Goat (Add \$4)

## Breads & Rice

**Plain Naan** ..... \$1.99

Perfectly baked fresh tandoor bread

+ Butter | Garlic (Add \$0.50)

**Tandoori Roti** ..... \$1.99

Whole-wheat bread baked in a clay oven

**Plain Rice** ..... \$1.99

Long grain basmati rice - makes a great pairing with any entrée

**Jeera Rice** ..... \$2.99

Long grain basmati rice with roasted cumin seeds

## Drinks

★ **Lassi** ..... \$2.99

A hearty milkshake made with yogurt and milk

+ Mango | Sweet | Salt

**Flavored Milk** ..... \$2.99

Variety of Almond or Rose milkshake

+ Badam | Rose

**Irani Chai** ..... \$2.99

Unique Persian influenced sweet tea

**Hot Beverage** ..... \$1.99

+ Indian Tea | Filter Coffee

**Cold Beverage** ..... \$1.99

+ Coke | Diet Coke | Sprite | Bottle Water

## Desserts

**Kesari Rice Kheer** ..... \$1.99

A classic, rich Indian pudding made with rice and milk, delicately flavored with cardamom and saffron

**Gulab Jamun** ..... \$2.99

Two deep fried dough balls dipped in a warm sugar syrup

**Rasmalai** ..... \$2.99

Two pieces of cheese dumplings in a flavorful milky sauce topped with pistachios and almonds

**Gajar Ka Halwa** ..... \$2.99

Grated carrots cooked with milk, sugar and nuts

**Fruit Salad** ..... \$2.99

A mixture of seasonal fruits in a mango pudding

★ **Phirni** ..... \$2.99

A rich & creamy dessert prepared with a rice blend and infused with aromatic essence

**Ice Cream (Two Scoops)** ..... \$3.99

+ Mango Kulfi | Malai Kulfi | Pista Kulfi | Falooda

★ **Royal Jamun** ..... \$5.99

A large deep fried dough ball stuffed with rose petal jam, dry fruits dipped in warm sugar syrup

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## À LA CARTE MENU

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