

TANDOORI SPECIALTIES

CHICKEN TANDOORI

Half of a bird marinated in yogurt with spices and barbequed. 14.95

CHICKEN TIKKA

Chicken marinated in spices barbecued on skewers over charcoal. 14.95

SEEKH KEBAB

Ground Lamb marinated in spices and barbecued on skewers over charcoal. 16.95

BOTTI KEBAB

Boneless lamb marinated in spices and barbecued on skewers over charcoal. 16.95

MIXED GRILL

Assortment of Tandoori specialties. 18.95

BAY OF BENGAL

FISH CURRY

Boneless skinless haddock cooked in a sauce of onions, tomatoes, ginger and garlic & blend of spices. 14.95

SHRIMP DO PIAZA

Large fresh shrimp with green peppers, onions, tomatoes, and spices. 14.95

FISH VINDALOO

Boneless skinless haddock cooked with onion and potatoes. Spiced according to the choice of the customer. 14.95

SHRIMP VINDALOO

Large fresh shrimp with onion and potatoes. Spiced according to the choice of the customer. 14.95

SHRIMP SAAG

Large fresh shrimp served on a bed of spinach & light cream. 14.95

FISH VEGETABLE

Boneless skinless haddock cooked with chef's choice of vegetables 14.95

FISH LABEDAR

Boneless skinless haddock in Turmeric and spices in a creamy tomato sauce. Served with lentil soup. 16.95

SHRIMP TANDOORI MASALA

Large fresh shrimp marinated in Tandoori masala and cooked in a creamy tomato sauce. Served with lentil soup 16.95

LUNCH SPECIALTIES

PALAK ALOO

Potatoes, spinach, tomatoes and light cream sauce with cinnamon and other spices. 8.95

CHANNA MASALA

Chickpeas steamed with tomatoes, ginger, garlic, onion, and spices - the Sultan's summer supper. 8.95

ALOO MUTTER

Fresh green peas in sauce with potatoes 8.95

SAAG PANEER

A mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese & spices. 8.95

MUTTER PANEER

Our favorite blend of homemade cottage cheese and green peas lightly seasoned with fresh herbs. 8.95

VEGETABLE KORMA

Our choice of nine seasonal vegetables with paneer, cashews, raisins, and a thick korma sauce with a hint of sweetness 8.95

CHICKEN CURRY

Boneless chicken cooked in sauce of onions, tomatoes, garlic, and spices 9.95

CHICKEN TIKKA MASALA

Yogurt marinated chicken breast in a spicy creamed tomato sauce 9.95

KEEMA MUTTER

Ancient recipe of ground lamb, peas, coriander, and ginger 9.95

FISH CURRY

Boneless skinless haddock cooked in a sauce of onions, tomatoes, ginger and garlic & blend of spices 9.95

TIKKA SAAG

Boneless barbequed chicken breast cooked with spinach in a light cream sauce 9.95

LAMB CURRY

Cubes of lamb cooked in onion, tomatoes, herbs, and spices 10.95

DESSERTS

KHEER

Rice pudding with raisins and almonds. 3.00

KULFEE

Mango & pistachio ice cream or Coconut & pistachio ice cream 3.00

GULAB JAMON

Sweet cheese ball with honey drizzle 3.00



We accept all major debit/credit cards.
Catering and Gift certificates available.

730 River Road Chelsea, ME 04330

Ph: 207-203-0388

Hours: Tue.-Thurs. 11:00-9:30

Fri. & Sat. 11:00-10:00

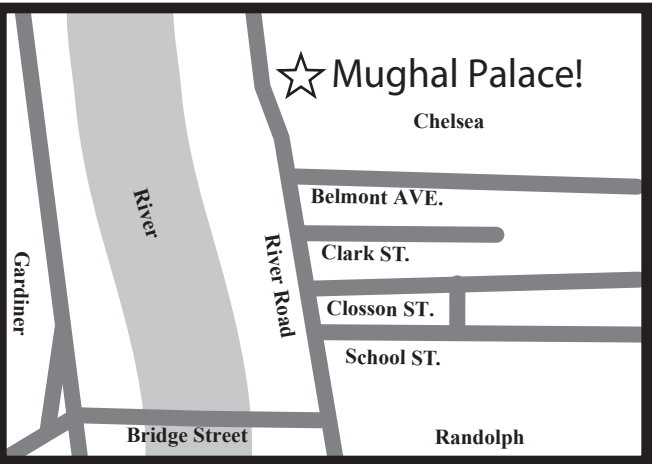
Sun. 11:00-9:30

Mon. Closed

Lunch Buffet: Fri. Sat. & Sun 11:00-3:00

Choose your spice level: Mild, Medium, Hot, Super Hot.
All Dishes Served with Basmati Rice & Chutney.

Our dishes are gluten free



SOUPS

MULLIGATAWNY SOUP Deliciously Spiced Seasonal Fresh Lentil, Tomato & Chicken Broth	3.95
DAAL SHORBA SOUP (vegetarian) Our Hearty Stew of Split Peas, garlic, and ginger	3.50
COCONUT SOUP Creamy Shredded Coconut, Milk, Coconut Cream.	2.95

APPETIZERS

CHICKEN TIKKA Marinated Barbequed chicken w/ onion and green pepper.	9.95
NIZAM’S VEGETARIAN CHOICE Mixed Platter with Samosa, Pakora, Rikki Tikki Tabi, and Pappadam	6.95
MIX VEGETABLE PAKORA (4 Pieces - wheat free) Seasonal veggies deep fried in chickpea batter	3.95
GOBI PAKORA (4 Pieces - wheat free) Cauliflower fritters deep fried in chickpea batter	3.95
RIKKI TIKKI TABI (2 Pieces) Deep fried spiced vegetables	3.95
SAMOSA (2 Pieces) Shredded potatoes and green pea turnovers deep fried	3.95
PAPPADAM (wheat free) Spiced fried lentil wafers	2.50

BREADS

NAAN/BUTTER NAAN/ROTI/TANDOOR ROTI Choice of Indian Traditional Bread	2.50
GARLIC NAAN/ONION KULCHA Choice of mild-unleavened bread with fresh garlic or onions	3.95
KEEMA NAAN Clay oven bread stuffed with very lean minced lamb mixed with herbs and spices.	4.95
KABULI NAAN/HONEY NAAN Clay oven bread stuffed with coconut, raisins, cashews, and almonds. Add honey if you please.	3.95

POORI This soft pillow of bread is the perfect accompaniment to any dish with a savory sauce.	4.50
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ALOO PARATHA Pan fried wheat paratha bread stuffed with sauteed potatoes	4.95
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MIXED VEGETABLE PARATHA Pan fried wheat paratha bread layered with butter and stuffed with vegetables	4.95
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BREAD BASKET Chef’s choice of four breads	12.95
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SIDE ORDERS

MIX VEGETABLE PICKLES/MANGO CHUTNEY	2.00
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RAITA (YOGURT WITH CUCUMBER SAUCE)	2.00
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CHICKEN SPECIALTIES

CHICKEN CURRY Boneless chicken thigh cooked in sauce of onions, tomatoes, garlic, and spices	12.95
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CHICKEN SAAG Boneless chicken thigh cooked with a spinach cream sauce	12.95
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CHICKEN DANSAK Boneless chicken thigh sauteed with lentils, ginger, garlic, onions, and spices	12.95
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TIKKA SAAG Barbequed boneless chicken breast in spinach cream sauce	12.95
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CHICKEN SHAMI KORMA Boneless chicken thigh , cashews, raisins, almonds, and creamy sauce	13.95
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CHICKEN VINDALOO Boneless chicken with onion sauce and potatoes spiced according to the choice of the customer.	13.95
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CHICKEN TIKKA MASALA Boneless BBQ chicken breast in a spicy creamed tomato sauce	14.95
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BUTTER CHICKEN Boneless chicken breast marinated in yogurt, charbroiled & butter sauteed in herbs. Simply fantastic!	14.95
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CHICKEN JALFREZI Boneless chicken cooked with fresh green peppers, onions, ginger, and tomatoes: served with lentil soup.	15.95
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LAMB SPECIALTIES

LAMB CURRY Cubes of lamb cooked in onion, tomatoes, herbs, and spices	14.95
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KEEMA MUTTER Ancient recipe of ground lamb, peas, coriander, and ginger	14.95
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LAMB SAAG Lamb cubes served on a bed of spinach and light cream	14.95
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LAMB KORMA Lamb cubes with cashews, raisins, almonds, and creamy sauce	14.95
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LAMB DO-PIAZA Lamb curry cooked with green peppers and onions	15.95
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LAMB VINDALOO Lamb with onion sauce and potatoes spiced according to the choice of the customer.	15.95
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GOSHT DAAL Lamb cubes cooked with lentils.	15.95
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LAMB ACHARI Lamb cubes cooked with curry sauce and a touch of pickles.	15.95
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LAMB PASANDA Cubed lamb in a Masala sauce with herbs, spices & slices of almonds, cashews & raisin. Served with lentil soup.	16.95
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LAMB ROGHAN JOSH Lamb cubes with ginger, garlic, coconut flakes, and a balanced creamy sauce. Served with lentil soup.	16.95
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BIRYANI SPECIALTIES

TAJ BIRYANI (SERVED FOR TWO) Basmati rice cooked in butter with Lamb, Chicken, Shrimp, Almonds, Cashews & Raisins Garnished with fresh Herbs. Served with two Lentil soups.	24.95
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BIRYANI WITH CHOICE OF LAMB, SHRIMP CHICKEN OR VEGETABLES	16.95 15.95 14.95
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Sauteed in herbs & spices, cooked with special Basmati rice. Served with Lentil Soup	
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VEGETABLES SPECIALTIES

PALAK ALOO (ask for vegan) Potatoes, spinach, tomatoes and a light cream sauce with cinnamon and other spices	10.95
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CHANNA MASALA (ask for vegan) Chickpeas steamed with tomatoes, ginger, garlic, onion, and spices. The Sultan’s summer supper.	10.95
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BOMBAY BAZI Fried vegetables simmered in cardamon, saffron, garlic & a light cream sauce	10.95
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ALOO MUTTER (ask for vegan) Fresh green peas in a sauce with potatoes	10.95
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DAAL MAKHINI (ask for vegan) An aromatic marriage of yellow Lentils and garlic Favorite of Queen of Mumtaz	10.95
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CHANNA SAAG (ask for vegan) Chickpeas and fresh spinach cooked with garlic and ginger in a cream sauce	10.95
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SAAG PANEER A mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese & spices	12.95
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MUTTER PANEER Our favorite blend of homemade cottage cheese and green peas lightly seasoned with fresh herbs	12.95
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NAV RATTAN KORMA Our choice of nine seasonal vegetables with paneer, cashews, raisins, and a thick korma sauce with a hint of sweetness	12.95
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MALAI KOFTA Balls of freshly minced vegetables simmered in a light cream sauce with ginger, cardamon, saffron, cashews & raisins	12.95
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SHAHI PANEER Chunks of cheese sauteed with ginger, garlic, onion, cashews, and tomatoes cooked in a creamy sauce	13.95
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BAIGAN BORTHA Eggplant baked and pan fried in the Chef’s choice of spices	13.95
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DAAL SAAG (ask for vegan) Spinach with lentils cooked with a light cream sauce. Served with lentil soup.	14.95
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MIXED VEGETABLE CURRY (ask for vegan) Our choice of seasonal fresh vegetables cooked in a sauce of onion, tomatoes, ginger, garlic & a blend of spices. Served with lentil soup.	14.95
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