

## Lamb Main Course

Served with white basmati rice

### Bhuna Gosht (Chef's Signature).....\$25

Intensely flavored slow cooked lamb, Enjoy the tender meat infused with a selection of Punjabi spices

### Rogan Josh.....\$25

Lamb meat cooked in whole traditional Kashmir spices and garam masala sauce

### Lamb Saag...\$25

Lamb cubes cooked in delicately spiced spinach curry

### Lamb Vindaloo.....\$25

Potatoes and marinated lamb cubes in a spicy gravy

### Lamb Pepper Fry.....\$25

Fresh Coconut, Green Chillies, Onion and Pepper Corns

### Lamb Tikka Masala.....\$25

Marinated lamb cubes tossed in tikka masala sauce

### Dhaba Lamb Korma (Chef's Signature).....\$25

Lamb in a cashew and almond based curry sauce

### Lamb Kadai.....\$25

Lamb sauteed in coriander, peppers & onions

## Seafood Main Course

Served with white basmati rice

### Jhinga Tikka Masala.....\$26

Shrimp cooked in authentic masala sauce

### Dhaba's Fish Curry.....\$26

Salmon or Tilapia cooked in spicy tomato and onion gravy with dry spices

### Jhinga Aamwala.....\$26

Shrimp cooked with fresh mango, coconut, tempered with curry leaves & mustard

### Kadhai Jhinga.....\$26

Shrimp cooked with chunky tomatoes, onions and bell pepper tossed in a semi dry sauce

### Scallop Moilee.....\$26

Mildly spiced coconut seafood curry from the state of Kerala

## Vegetarian Main Course

Veg entrees served with white basmati rice

### Paneer Tikka Masala.....\$21

Cubes of homemade cheese cooked in buttery tomato and onion gravy

### Saag (Paneer/Market Vegetables/Chickpeas).....\$21

Your choice of homemade cheese, mixed veggies, or chickpeas tossed in creamy & mild spinach sauce

### Malai Kofta.....\$21

Cheese and vegetable dumplings in mild almond & cashew sauce

### Baingan Bharta.....\$21

Smoked eggplant sauteed with onion, tomato & spices

### Dal Bukhara.....\$21

North Indian special mix black lentil

### Mutter Paneer.....\$21

Classic Punjabi dish with green peas & cottage cheese

## Vegan Main Course

Vegan entrees served with white basmati rice

### Dal Tadka.....\$21

Yellow split lentils slow cooked & tempered with spices

### Chana Masala.....\$21

Chickpeas & tomatoes simmered with ginger-garlic, onions, chillies & Punjabi spices

### Aloo Gobi.....\$21

Spiced potatoes, cauliflower, tomatoes, cooked with ginger and cumin seeds

### Aloo Mutter.....\$21

Classic Punjabi dish with potatoes and green peas

### Bhindi Do Pyaz (Chef's Signature).....\$21

Very flavorful stir-fried okra & onions in spice dry gravy

## Biryani & Fried Rice

Rice Specialties

### Murgh Biryani.....\$23

Spiced basmati rice slow cooked with marinated chicken

### Peshwari Lamb Biryani.....\$25

Aromatic saffron basmati rice slow cooked with lamb & spices

### Jhinga Biryani.....\$26

Flavorful combination of rice & shrimp in herbs & spices slow cooked

### Zafrani Tarkari Biryani.....\$22

Vegetables & basmati rice slow cooked in saffron & spices

### Fried Rice.....\$22

Wok cooked seasoned rice mixed with your choice of Veg, Egg or Chicken

## Roti & Naan

### Tandoori Naan Flat bread from tandoor.....\$6

### Tandoor Roti.....\$6 Aloo Paratha...\$7

### Poori Crispy golden deep fried bread.....\$7

### Garlic Naan.....\$7 Onion Naan.....\$7

### Jalapeno Naan...\$7

### Peshawari Naan Nuts & Raisin naan.....\$7

### Naan Basket Tandoori, Onion, Garlic, Jalapeno...\$22

## Sides \$5

Raita A cooling yogurt and cucumber side Mango Chutney  
Spicy Mango Pickle

## Beverages

Masala Chai An antioxidant rich beverage, made with darjeeling tea leaves, herbs & spices, whole milk added.....\$6

Patiala Lassi Punjabi style cooling yogurt drink (Mango/Sweet/Salt)...\$6

Desi Coffee Indian style whipped creamy cappuccino...\$5

Bottled Water.....\$5

Soft Drinks.....\$3

# Downtown dhābā

**VOTED BEST OF BERGEN FOR 6 STRAIGHT YEARS**

**FEATURED ON NBC'S NY LIVE BY DAHIANA PÉREZ AS AN AUTHENTIC INDIAN RESTAURANT IN NJ**

## Vegetarian Appetizers

### **Samosa.....\$8**

*Crisp pasteries with spiced potato stuffing herbs & spices (2pcs)*

### **Spinach Pakora.....\$11**

*Indian spinach fritters made with fresh spinach leaves, gram flour, spices and herbs.*

### **Tamarind Eggplant (Chef's Signature)...\$14**

*Crispy eggplant sauteed with onions, chickpeas-flavored with yogurt, tamarind & mint sauce*

### **Samosa Chaat.....\$14**

*Street hawker's style flavorful samosa garnished with yogurt, chickpeas, sev, and assorted chutneys*

### **Onion or Aloo Pakora.....\$11**

*North style crispy fritters made with potatoes or onion, served with spicy mint chutney*

### **Gobi or Paneer Manchurian.....\$15**

*Indo-Chinese dish with crispy cauliflower florets or cottage cheese tossed in a spicy, sweet and tangy manchurian sauce*

## Non-Veg. Appetizers

### **Assorted Chicken Kebabs.....\$14**

*Chicken Tikka, Malai Kebab, Kalmi Kebab cooked in the tandoor*

### **Jhinga Baghari (Chef's Signature).....\$14**

*Chef's unique recipe, shrimp dressed with mustard & curry leaves, served with puri*

### **Kalmi Kebab.....\$14**

*Spicy chicken wings flavored in North Indian masalas cooked to perfection in the tandoor*

### **Dhaba's Calamari.....\$15**

*Signature marinated calamari tossed with onions and bellpepper*

### **Chicken 65.....\$16**

*Boneless deep-fried spicy chicken coated in gram flour*

### **Dhaba's Noorani Kebab (Chef's Signature)..\$15**

*Signature layered kebabs with layers of chicken and lamb cooked to perfection in the clay oven*

## South Indian Appetizers

### **Masala Dosa.....\$16**

*Thin rice & lentil crepe filled with mashed potatoes and onions. Served w/ chutneys & sambar*

### **Mysore Masala Dosa.....\$18**

*Red chili chutney spread on thin rice and lentil crepe filled with mashed potatoes and onions. Served w/ chutneys & sambar*

### **Cheese Masala Dosa.....\$16**

*Grated cheddar cheese on thin rice and lentil crepe filled with mashed potatoes and onions. Served w/ chutneys & sambar*

## From the Tandoor

*Kebabs grilled in the earthen clay oven, served on a sizzling platter*

### **Tandoori Murgh.....\$23**

*All time favorite tandoor cooked chicken on bone*

### **Chicken Tikka Kebab.....\$23**

*Boneless chicken marinated in Punjabi spices & yogurt*

### **Chicken Malai Kebab.....\$23**

*Chicken skewers marinated in yogurt, ginger & peppers*

### **Paneer Tikka.....\$23**

*Flavorful cheese cooked to perfection in tandoor*

### **Lamb Seekh Kebab.....\$27**

*Prepared with minced spice marinated lamb, cooked on skewers in the tandoor, and is served with mint chutney*

### **Tandoori Prawns.....\$27**

*Tiger prawns cooked in tandoor & flavored in onion & ginger sauce*

### **Tandoori Salmon.....\$27**

*Tandoor marinated in Mughlai Indian spices and grilled in tandoor*

### **Tandoori Medley.....\$32**

*Assorted platter of malai chicken, chicken tikka, saffron prawns & lamb chops*

## Chicken Main Course

*Served with white basmati rice*

### **Chicken Tikka Masala.....\$23**

*Boneless chicken in yogurt & tomato curry sauce*

### **Chicken Kadai.....\$23**

*Chicken sauteed in coriander, peppers & onions*

### **Butter Chicken (Chef's Signature).....\$23**

*Chicken cooked in onions, tomatoes & bell pepper*

### **Chilli Chicken.....\$23**

*Batter fried chicken, tossed with mild chilli and garlic sauce, onion, and ginger*

### **Chicken Aamwala.....\$23**

*Our signature chicken tikka cooked in spiced mango flavored sauce*

### **Chicken Saag.....\$23**

*Chicken tikka in mildly spiced spinach onion and tomato curry*

### **Chicken Korma.....\$23**

*Boneless chicken kebab tossed in a mild cashew & almond gravy sauce*

### **Chicken Vindaloo.....\$23**

*Chef special potatoes and marinated chicken cubes in a spicy gravy*

### **Country style Dhaba Curry (Chef's Signature).....\$24**

*Chef special authentic country style chicken in a flavorful homestyle curry*

*\*Our meat and poultry is all natural and halal*