



*Village* INDIAN  
RESTAURANT





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# Drinks

## Beer

- 1 Taj Mahal \$10
- 2 King Fisher \$6
- 3 Flying Horse \$10
- 4 Maharaja \$7
- 5 Corona \$5
- 6 Miller Lite \$5

## White Wine

- 1 Moscato \$7
- 2 Riesling \$6
- 3 Chardonnay \$7
- 4 Sparkling Wine \$6

## Red Wine

- 1 Cabernet \$6
- 2 Merlot \$6
- 3 Shiraz \$6
- 4 Red Blend \$7

## Rum

- 1 Bacardi \$6
- 2 Flor de Caña \$13
- 3 Old Monk \$11

## Whiskey

- 1 Jack Daniel's \$6
- 2 Jameson \$6
- 3 Crown Royal \$7

## Gin

- 1 Bombay \$6
- 2 Hendrick's \$8
- 3 Monkey 47 \$8

## Scotch

- 1 Macallan 12 \$13
- 2 Lagavulin Double Cask \$12
- 3 Gold Label \$11
- 4 Black Label \$11

## Tequila

- 1 Patron \$8
- 2 Don Julio \$8
- 3 Clase Azul \$22
- 4 Teremana \$7

## Vodka

- 1 Grey Goose \$8
- 2 SKYY Vodka \$6
- 3 Crystal Head \$7

## Bourbon

- 1 New Rif \$12
- 2 Wolcott \$13
- 3 Chestnut Farms \$15

## Cognac

- 1 Hennessy \$8
- 2 Rémy Martin \$8
- 3 ABK6 \$8

## Cocktails

- 1 Moscow Mule \$10
- 2 Old Fashion \$12
- 3 Negroni \$12
- 4 Mojito \$11
- 5 Iced Chocolate Latte \$12
- 6 Bourbon Indian Spice \$14  
(Cardamon & Cinnamon)
- 7 Piña Colada \$13
- 8 Lime Margarita \$13
- 9 Strawberry Margarita \$13
- 10 Mango Margarita \$13



# Vegetarian Appetizers

- 1 SAMOSA** \$4.99  
2 PATTIES STUFFED WITH POTATOES, GREEN PEAS, AND SPICES
- 2 VEGETABLE PAKORA** \$9.99  
VEGETABLE FRITTERS
- 3 CHILLI PANEER** \$15.99  
HOMEMADE COTTAGE CHEESE SAUTEED WITH ONION, GREEN PEPPER, CHILLI AND CURRY LEAVES
-  **4 GOBI MANCHURIAN** \$13.99  
CAULIFLOWER STIR FRIED WITH INDO-CHINESE SPICES, GREEN CHILLIES AND SPRING ONION
- 5 ALOO TIKKI** \$7.99  
DEEP FRIED POTATO PATTIES
- 6 SAMOSA CHAT** \$13.99  
DEEP FRIED TURNOVERS SERVED WITH CHICKPEAS YOGURT, MINT CHUTNEY AND ONION
- 7 CHOLE BHATURE** \$14.99  
CHICK PEAS COOKED WITH ONION, TOMATO, GARLIC, GINGER AND SPICES WITH DEEP FRIED PUFFED BREAD
- 8 ALOO TIKKI CHAT** \$12.99  
POTATO PATTIES SERVED WITH CHICK PEAS YOGURT, MINT CHUTNEY AND ONION
-  **9 PANEER PAKORA** \$16.99  
DEEP FRIED MARINATED PANEER
- 10 PANEER HARIYALI** \$17.99  
PANEER RUBBED WITH GREEN PASTE MADE WITH CILANTRO, MINT AND OTHER DISTINCTIVE FLAVORS
- 11 HAKKA VEG NOODLES** \$13.99  
SOFT NOODLES STIR-FRIED WITH VEGETABLES AND INDO-CHINESE SPICES
- 12 DRY VEG MANCHURIAN** \$13.99  
FRIED VEGETABLE DUMPLINGS STIR-FRIED WITH INDO-CHINESE SPICES



**GOBI MANCHURIAN**



**SAMOSA**



**HAKKA VEG NOODLES**



# Non-Vegetarian Appetizers



- 1 FISH PAKORA** \$16.99  
FISH MARINATED IN SPICES AND DEEP FRIED
- 2 CHILLI CHICKEN** \$16.99  
CHICKEN SAUTEED WITH ONION, GREEN PEPPER, CHILLI AND CURRY LEAVES
- 3 CHICKEN MANCHURIAN** \$15.99  
GREEN CHILLI AND SPRING ONION CHICKEN STRIPS FRIED WITH INDO-CHINESE SPICES



**FISH PAKORA**



**CHICKEN MANCHURIAN**

# Soup

- 1 TOMATO SOUP** \$4.99
- 2 DAL SOUP** \$4.99
- 3 CHICKEN SOUP** \$6.99



# Indian Bread

- 1 TANDOORI ROTI** \$3.99  
WHOLE WHEAT BREAD BAKED IN CLAY OVEN
- 2 PLAIN TAWA PARATHA** \$3.99  
LAYERED BREAD FRESHLY MADE WITH BUTTER ON GRIDDLE
- 3 ALOO PARATHA** \$4.99  
LAYERED BREAD FRESHLY MADE WITH BUTTER STUFFED POTATOES
- 4 GOBI PARATHA** \$4.99  
WHOLE WHEAT BREAD, STUFFED WITH CAULIFLOWER AND COOKED ON GRIDDLE WITH BUTTER
- 5 BHATURE** \$3.99  
LIGHT DEEP FRIED PUFFED BREAD
- 6 GARLIC NAAN** \$4.99  
UNLEAVENED WHITE BREAD STUFFED WITH GARLIC, BAKED IN TANDOOR
-  **7 KASHMIRI NAAN** \$5.99  
UNLEAVENED FLAT BREAD STUFFED WITH RAISINS CASHEW AND COCONUT
- 8 PANEER KULCHA** \$5.99  
UNLEAVENED WHITE BREAD FILLED WITH DELICIOUS COTTAGE CHEESE AND TOPPED WITH BUTTER
- 9 NAAN** \$3.99  
UNLEAVENED WHITE BREAD TOPPED WITH BUTTER
-  **10 INDIAN VILLAGE BUILT NAAN** \$5.99  
UNLEAVENED WHITE BREAD STUFFED WITH ONION, GARLIC, POTATOES, GINGER, GREEN CHILLI AND SPICES
- 11 CHILLI NAAN** \$4.99  
UNLEAVENED WHITE BREAD STUFFED WITH CHILLI, BAKED IN TANDOOR
- 12 GINGER NAAN** \$4.99  
UNLEAVENED WHITE BREAD STUFFED WITH GINGER, BAKED IN TANDOOR

# Dessert

- 1 GULAB JAMUN** \$4.99  
DRY MILK POWDER BALL SOAKED IN SUGAR SYRUP
- 2 RAS MALAI** \$5.99  
SPONGE BALLS DIPPED IN MILK BASE SYRUP
- 3 KHEER** \$4.99  
RICE PUDDING
- 4 KULFI** \$4.99  
ICE CREAM



Vegan option available



# Vegetarian

- 1 BUTTER PANEER** \$17.99  
HOMEMADE CHEESE COOKED IN GARLIC, GINGER ONION, TOMATO, CREAMY SAUCE GARNISHED WITH NUTS AND RAISIN
-  **2 PANEER TIKKA MASALA** \$17.99  
CUBES OF COTTAGE CHEESE MARINATED IN YOGURT AND SPICES, COOKED IN TANDOOR
- 3 VEGETABLE KORMA** \$16.99  
MIXED VEGETABLE AND PANEER COOKED IN GRAVY, HERBS AND CASHEWS
- 4 SAAG PANEER** \$16.99  
HOMEMADE CHEESE COOKED WITH SPINACH MUSTARD AND SPICES, GARNISHED WITH CORIANDER
-  **5 MALAI KOFTA** \$17.99  
BALLS MADE WITH COTTAGE CHEESE AND DRY FRUITS FRIED AND COOKED IN DELICIOUS GRAVY WITH NUTS
- 6 ALOO GOBI** \$16.99  
POTATOES AND CAULIFLOWER COOKED IN SPICES
- 7 DAL MAKHANI** \$16.99  
MIXED LENTIL AND KIDNEY BEANS COOKED WITH BUTTER AND SPICES
- 8 DAL TADKA** \$15.99  
LENTIL COOKED WITH SPICES, WHOLE RED CHILLI AND CUMIN
- 9 CHANA MASALA** \$15.99  
CHICK PEAS COOKED IN ONION, TOMATO GINGER AND GARLIC WITH SPICES
- 10 CHANA SAG** \$15.99  
CHICK PEAS COOKED WITH SPINACH AND SPICES
-  **11 SARSON KA SAAG** \$16.99  
MUSTARD GREEN SPINACH COOKED WITH GINGER, GARLIC AND SPICES
- 12 BHINDI MASALA** \$16.99  
OKRA COOKED WITH TOMATO, ONION AND SPICES



# Sides

- 1 GREEN SALAD** \$6.99
- 2 RAITA** \$3.99
- 3 GREEN CHUTNEY** \$2.99
- 4 ONION SAUCE** \$2.99
- 5 SWEET CHUTNEY** \$2.99



# Tandoori Sizzler Appetizers

PLEASE ALLOW 30 MINUTES TO PREPARE

- 1 **CHICKEN TANDOORI HALF** Half: \$14.99  
Full: \$24.99  
BONE IN CHICKEN MARINATED AND COOKED IN TANDOORI
- 2 **CHICKEN MALAI TIKKA** \$19.99  
MARINATED CHICKEN WITH GINGER - GARLIC PASTE, LEMON JUICE AND SKEWERED IN TANDOOR
- 3 **CHICKEN TIKKA** Half: \$14.99  
Full: \$24.99  
MARINATED CHUNKS OF CHICKEN COOKED IN TANDOOR
-  4 **CHICKEN HARIYALI** \$19.99  
CHICKEN MEAT IS RUBBED WITH GREEN PASTE MADE WITH CILANTRO MINT, AND OTHER DISTINCTIVE FLAVOURS



# Seafood

- 1 **FISH CURRY** \$17.99  
BONELESS FISH COOKED IN SPICES AND SPECIAL SAUCE
- 2 **FISH TIKKA MASALA** \$18.99  
FISH COOKED IN CREAMY SAUCE WITH ONION AND GREEN PEPPERS
- 3 **SHRIMP CURRY** \$17.99  
SHRIMP COOKED IN SPICES AND SPECIAL SAUCE
- 4 **SHRIMP MALABAR** \$18.99  
SHRIMP COOKED WITH COCONUT MILK AND CHEF'S SECRET SPICES
- 5 **SHRIMP TIKKA MASALA** \$18.99  
SHRIMP COOKED IN CREAMY SAUCE WITH ONION AND GREEN PEPPER



# Egg Lovers


- 1 **EGG BHURJI** \$15.99  
SCRAMBLED EGGS WITH ONIONS, TOMATOES, CHILLIES AND SPICES
- 2 **EGG CURRY** \$15.99  
BOILED EGGS COOKED IN A TOMATO AND ONION-BASED CURRY
- 3 **EGG TIKKA MASALA** \$16.99  
BOILED EGGS COOKED IN A CREAMY TOMATO AND ONION TIKKA SAUCE



EGG CURRY



# Biryani

- 1 **CHICKEN BIRYANI** \$17.99  
BASMATI RICE COOKED WITH CHICKEN CHUNKS, NUTS AND SPICES
-  2 **GOAT BIRYANI** \$18.99  
BASMATI RICE COOKED WITH GOAT, SPICES AND NUTS
- 3 **LAMB BIRYANI** \$18.99  
RICE COOKED WITH JUICY LAMB SPICES AND NUTS
- 4 **VEGETERIAN BIRYANI** \$16.99  
RICE COOKED WITH GREEN VEGETABLES AND SPICES
- 5 **SHRIMP BIRYANI** \$17.99  
RICE COOKED WITH SHRIMP, SPICES AND NUTS
- 6 **FRIED RICE** \$12.99  
FRIED RICE WITH MIX VEGETABLES
- 7 **PLAIN RICE** \$3.99  
PLAIN BASMATI RICE





# Lamb Curries

- 1 LAMB MASALA CURRY** \$17.99  
BONELESS LAMB COOKED WITH BLEND OF HERBS AND SPICES
- 2 LAMB VINDALOO CURRY**  \$17.99  
LAMB COOKED WITH POTATOES AND SPECIAL VINDALOO SAUCE
- 3 LAMB SHAHI KORMA** \$18.99  
LAMB COOKED WITH CREAM SAUCE HERBS AND CASHEWS
- 4 LAMB MALABAR** \$18.99  
LAMB COOKED IN COCONUT MILK AND CHEF'S SECRET SPICES
- 5 LAMB SAAG** \$18.99  
LAMB COOKED WITH SPINACH AND SPICES



# Goat (With bone)



- 1 GOAT CURRY** \$18.99  
SLOW COOKED VERY TENDER GOAT STEW IN A CURRY AND SPICES
- 2 GOAT KORMA** \$18.99  
GOAT CURRY COOKED IN CREAM, RAISINS, CASHEWS WITH A BLEND OF HERBS AND SPICE
- 3 GOAT VINDALOO**  \$17.99  
GOAT COOKED WITH POTATOES AND SPECIAL VINDALOO SAUCE
- 4 GOAT MALABAR** \$18.99  
GOAT COOKED WITH COCONUT MILK AND CHEF'S SECRET SPICES



# Chicken Curries

- 1 BUTTER CHICKEN** \$17.99  
CHICKEN COOKED WITH CREAM SAUCE, SPICES AND BUTTER
- 2 CHICKEN CURRY** \$16.99  
CHICKEN COOKED IN SAUCE AND SPICES
- 3 CHICKEN SAAG** \$16.99  
CHICKEN COOKED WITH SPINACH AND SPICES
- 4 CHICKEN VINDALOO**  \$16.99  
CHICKEN COOKED WITH POTATOES AND SPECIAL VINDALOO SAUCE
- 5 CHICKEN SHAHI KORMA** \$17.99  
CHICKEN COOKED WITH CREAM SAUCE AND SPICES, CASHEWS AND RAISIN
- 6 CHICKEN TIKKA MASALA** \$17.99  
BONELESS ROASTED CHICKEN COOKED IN SPICES AND THICK CREAMY SAUCE
- 7 CHICKEN MALABAR** \$17.99  
CHICKEN COOKED IN COCONUT MILK AND CHEF'S SECRET SPICES



# Beverages

- 1 MANGO LASSI** \$5.99  
SWEET MANGO YOGURT DRINK
- 3 MANGO JUICE** \$3.99
- 3 ORANGE JUICE** \$3.99
- 4 SOFT DRINKS** \$3.99
- 5 BOTTLED WATER** \$1.99
- 6 INDIAN TEA (CHAI)** \$4.99