

DELHI DARBAR

Tandoori Chicken

Spring half chicken marinated in yogurt and freshly ground Indian spices, roasted in Tandoor over slow fire. Served on bed of lettuce, garnished with cilantro 11.95

Chicken Tikka

Tender boneless chicken pieces of white meat marinated in yogurt, herbs, and Indian spices, roasted in Tandoor over slow fire 11.95

Seekh Kabab

Minced lamb, seasoned with diced onions, garlic, herbs, and Indian spices, broiled over charcoal in the clay oven 12.95

Lamb Kabab

Choice pieces of lamb chunks marinated in yogurt and Indian spices for twenty-four hours, sautéed on a skewer in Tandoor over hot fire 13.95

Mixed Grill

Mixed platter of choice pieces of Chicken Tandoori, Lamb Kabab, tikka, and seekh kabob, served on a bed of greens 13.95

ALL DINNERS ARE SERVED WITH BASMATI RICE AND CHUTNEYS

BIRYANI (Rice Specialties)

House Special Biryani (serves two)

Saffron flavored Basmati rice sautéed in butter with choice pieces of lamb, chicken, shrimp, almonds, vegetables, cashews, and raisins; garnished with cilantro 25.95

Shrimp Biryani

Fresh shrimp sautéed in butter with saffron flavored Basmati rice, nuts, raisins, and vegetables; garnished with fresh herbs 13.95

Lamb Biryani

Boiled pieces of juicy lamb sautéed with steamed Basmati rice, vegetables, Indian spices, cashews, raisins, and exotic herbs 13.95

Chicken Biryani

Selected chicken pieces sautéed with Basmati rice, vegetables, nuts, and raisins; garnished with fresh herbs 12.95

Vegetable Biryani

Long grain Basmati rice sautéed with fresh vegetables in a blend of exotic herb and Indian spices 12.95

ALL BIRYANI ARE SERVED WITH CHUTNEYS AND RAITA

BAY OF BENGAL CUISINE (Seafood Specialties)

Shrimp Vindaloo

Shrimp sautéed with hot Indian spices in a curry sauce with potatoes. From brave men of Madras! 13.95

Shrimp Do Piazza

Fresh shrimp with green peppers, onion, tomatoes, and Indian spices 12.95

Shrimp Curry

Fresh shrimp in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs 13.95

Shrimp Saag

Served on a flavorful bed of spiced spinach and light cream 13.95

Shrimp Korma

Shrimp with creamy sauce and nuts 13.95

Shrimp Madras

Shrimp cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut 13.95

Shrimp Tandoori Masala

The favorite dish of Emperor Shah Jahan - the creator of the Taj Mahal. Shrimp charbroiled and then sautéed in fresh herbs and cooked in a sauce of tomatoes and light cream 13.95

Fish Curry

Fresh haddock fish in a robust onion and tomato base sauce of ginger, garlic, coriander, and other herbs 13.95

Fish Tikki Masala

Haddock marinated in yogurt, charbroiled and sautéed in herbs. Simply fantastic 13.95

Fish Madras

Haddock cooked in hot and tangy madras sauce, ginger, fresh herbs and coconut 13.95

Fish Vindaloo

A super hot dish made with haddock, potatoes and very hot Indian spices. Pure heat wave 13.95

ALL DINNERS ARE SERVED WITH BASMATI RICE AND CHUTNEYS

VEGETARIAN DELIGHT DINNERS

Saag Dal

Yellow beans sautéed with ginger, garlic, and fresh spinach 10.95

Aloo Mutter

Fresh green peas, sautéed in a delicately spiced sauce with potatoes 10.95

Dal Makhani

Yellow lentils sautéed over a low flame, laced with cream, Indian spices, and served in a typical punjabi style 10.95

Chana Saag

Steamed chick peas sautéed with spinach, ginger, garlic, and Indian spices 10.95

Aloo Palak

Delightful ragout of potatoes, spinach and tomatoes, light cream, cinnamon, and other Indian spices 10.95

Channa Masala

Chick peas steamed with tomatoes, ginger, garlic, onions, and Indian spices 10.95

Mutter Paneer

Our flavorful blend of homemade cottage cheese and green peas, lightly seasoned with fresh herbs 10.95

Mutter Mushroom

Green peas and mushrooms lightly seasoned with fresh ginger, garlic, onion tomatoes, and herbs 10.95

Nav Rattan Korma

A traditional merging of nine gems - fresh cauliflower, eggplant, green pepper, homemade cheese, green peas, potatoes, tomatoes, cashews, and raisins. Sautéed with ginger, garlic, onions, cardamom, cloves, and special Indian spices 10.95

Saag Paneer

A mound of lightly seasoned spinach in a steaming blend of light cream; our own cottage cheese, and Indian spices 10.95

Malai Kofta

A true Mughlai delight - balls of freshly minced vegetables simmered in cardamom, saffron, garlic, cashews, and light cream sauce 10.95

Shahi Paneer

Chunks of cheese sautéed with ginger, garlic, onions, and tomatoes; garnished with cashews and raisins, cooked in creamy sauce. A royal vegetarian delight 11.95

Karahi Paneer

Small chunks of cottage cheese and green pepper sautéed in Karahi (wok) with onions, tomatoes, ginger, and coriander. Made spicy! 11.95

Vegetarian Dinner

Choice of any vegetarian dish. Dal Shorba soup, one piece of Samosa or 3 pieces Onion Bhaji. Also Chapaty or Nan and dessert of the day.**For One** 17.95 **For Two** 33.95

DESSERTS

Mango Milk Shake

Mango milk shake made with milk and mango ice cream; garnished with nuts and rosewater 2.95

Mango Ice Cream

A great Mango Ice Cream 2.50

Kulfee

Homemade Indian style, pistachio and cashew ice cream; with sweet spices and rosewater. Delicious. A perfect compliment to every Indian meal 2.50

Kheer

Beloved by everyone. Rice, cooked in milk with raisins, cardamom, and nuts. Garnished with rosewater 2.50

Gulab Jamun

Golden fried cheese balls soaked in a honey syrup. Garnished with nuts and rosewater 2.50

Mango Lassi

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Welcome to



◆ Fine Indian Cuisine ◆

114 Lisbon Street • Lewiston, Maine 04240

(207) 333-6777

OPEN 7 DAYS A WEEK

Lunch 11:00 a.m. to 3:00 p.m. • Dinner 5:00 p.m. to 9:00 p.m.

COMPLETE TAKE OUT SERVICE

PLEASE CALL 333-6777

CATERING AVAILABLE FOR ALL OCCASIONS

CHILDREN'S PORTIONS WITH LESS SPICE AVAILABLE

LOW CHOLESTEROL AND LOW SODIUM

PREPARATION AVAILABLE

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VISA & MASTERCARD ACCEPTED

\$10.00 MINIMUM, PLEASE

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