



270-901-3370

<http://bowlinggreen.takeoutwaiter.com>

India Oven

APPETIZERS

All items served with Tamarind sauce

VEGETABLE PAKORA	\$3.50
<i>Delicately spiced vegetable fritters fried in vegetable oil.</i>	
VEGETABLE SAMOSA	\$4.60
<i>Crisp turnovers stuffed with mildly spiced potatoes and peas fried in vegetable oil.</i>	
LAMB SAMOSA	\$6.99
<i>Crisp turnovers stuffed with mildly spiced lamb and peas fried in vegetable oil.</i>	
PANEER PAKORA	\$5.99
<i>Homemade cottage cheese dipped in lentil flour batter and fried in vegetable oil.</i>	
SHRIMP PAKORA	\$6.99
<i>Crispy fried Shrimp marinated in exotic spice and butter.</i>	
SAMOSA CHAT	\$7.99
<i>Crisp Turnovers tossed in tamarind sauce, topped with yogurt, seasoned with chat masala.</i>	
ALOO TIKKI CHAT	\$7.99
<i>Potatoes chop with fresh onions, tomatoes, yogurt and chutneys.</i>	
ONION BHAJIYA	\$5.75
<i>Crispy onion fritters deep fried with gram flour and spice.</i>	
CHICKEN PAKORA	\$5.75
<i>Tender strips of mildly spiced chicken, dipped in lentil flour batter and fried in vegetable oil.</i>	
TANDOORI ASSORTED	\$7.99
APPETIZER	
<i>Exotic combination of seekh kebab, shrimp tandoor and chicken tikka smoke flavored in clay oven.</i>	

VEGETARIAN DELIGHTS

All entrees served with long grain basmati rice. Please tell us how you would like your entree spiced.....Mild, Medium, Hot or Indian Hot.

VEGETABLE MANGO	\$13.80
<i>Fresh vegetables cooked with sweet and sour mangoes, spices and herbs with a touch of ginger.</i>	
VEGETABLE KORMA	\$13.80
<i>Garden fresh vegetables cooked in light cream sauce & special blend of spices, sprinkled with nuts.</i>	
MALAI KOFTA	\$14.99
<i>Mixed vegetables and Paneer balls served in a spiced tomato and cream sauce.</i>	
SAAG PANEER	\$13.80
<i>Deliciously cooked spinach with homemade Indian cheese cubes, spices and herbs.</i>	
VEGETABLE MASALA	\$13.80
<i>Mixed vegetables cooked in a deliciously spiced tomato and herb sauce with touch of cream.</i>	
MATAR ALOO	\$13.80
<i>Green peas with home made</i>	

	<i>Indian potatoes, cooked in a mildly spiced sauce.</i>	
MUSHROOM BROCCOLI		\$13.80
KARAHI	<i>Fresh mushroom and broccoli sauteed in a wok with onion, bell peppers, tomatoes, ginger, garlic and herbs.</i>	
PANIR MASALA		\$14.99
	<i>Homemade cheese chunk simmered in a tomato, creamy sauce.</i>	
ALOO GOBHI		\$13.80
	<i>Potatoes and cauliflower sauteed with ginger, tomatoes and spices.</i>	
PANEER TIKKA MASALA		\$14.99
PANIR BHURJEE		\$14.99
	<i>Homemade shredded cheese cubes, onions, peppers & tomatoes cooked with fresh herbs.</i>	
PANIR KARAHI		\$14.99
	<i>Homemade cheese cubes sauteed in a wok with onions, peppers, tomatoes, ginger, garlic & herbs.</i>	
PANIR CHILLI		\$15.99
	<i>Home made cheese slices in special spices, onion, bell peppers and touch of garlic & soy sauce.</i>	
GOBI MUNCHURIAN		\$15.99
	<i>Batter fried cauliflower cooked with curry leaves, onions, and special spices, Indo-Chinese style.</i>	
ALOO SAAG		\$13.80
	<i>Potatoes cooked with spiced spinach and herbs.</i>	
SABJI SAAG		\$13.80
	<i>Mixed vegetables cooked with spiced spinach and herbs.</i>	
DAL MAKHNI		\$13.80
	<i>Slow simmered lentils sauteed in butter with fresh garlic, ginger and tomatoes.</i>	
EGGPLANT BARTHA		\$14.99
	<i>Whole eggplant baked in our clay oven, then mashed and sauteed with garlic, onions & tomatoes.</i>	
BHINDI MASALA		\$13.80
	<i>Fresh baby okra sauteed with onions, bell peppers, tomatoes and spices.</i>	
CHANA SAAG		\$13.80
	<i>Fresh chick peas and spinach in herbs and spices.</i>	
MUSHROOM MATAR		\$13.80
	<i>Green peas and mushroom in mildly spiced sauce.</i>	
DAL TADKA		\$12.65
	<i>Yellow lentils cooked with fresh onions, tomatoes, garlic and spices.</i>	
CHANA MASALA		\$13.80
	<i>chick peas cooked with diced potatoes in the popular Punjabi style.</i>	
ALOO CHHOLE		\$13.80
	<i>chick peas cooked in the popular Punjabi style.</i>	
MATAR PANIR		\$13.80
	<i>Green peas with home made Indian cheese, cooked in a mildly spiced sauce.</i>	
VEGETABLE DANSIK		\$14.99
SHAHI PANEER		\$15.99
	<i>A royal recipe ! Indian Cheese in cashew nuts, onion and tomato sauce.</i>	
KAJU KHOYA		\$15.99
	<i>Curry of Cashew nuts cooked with cheese and spices.</i>	
METHI MATAR MALAI		\$14.99
	<i>Green peas cooked in white sauce, tempered with Fenugreek Leaves.</i>	

CHICKEN SPECIALTIES **All entrees served with long grain**

basmati rice. Please tell us how you would like your entree spiced.....Mild, Medium, Hot or Indian Hot.

- CHICKEN TIKKA MASALA** \$14.99
Tender chicken breast roasted in our clay oven, then simmered in a tomato & cream sauce.
- BUTTER CHICKEN** \$14.99
Boneless Tandoori chicken delicately spiced with Indian herbs, cooked with buttery sauce.
- CHICKEN CURRY** \$14.99
Boneless chicken cooked in exotic curry sauce, seasoned to your taste.
- CHICKEN VINDALOO** \$14.99
South Indian favorite! Chicken with potatoes in a tangy hot sauce.
- CHICKEN MANGO** \$14.99
Boneless Chicken cooked with sweet and sour mangoes, spices and a touch of ginger & cream sauce.
- CHICKEN KORMA** \$14.99
Boneless chicken simmered in a mild cashew sauce, garnished with raisins & cashews.
- CHICKEN KARAHI** \$14.99
Fresh chicken Morsels sauteed with onion, bell peppers, ginger, tomatoes & spices.
- CHICKEN SAAG** \$14.99
Tender pieces of chicken sauteed with deliciously spiced spinach and herbs.
- CHICKEN BROCCOLI BHUNA** \$14.99
Boneless chicken marinated in our special blend of spices and sauteed with broccoli.
- CHICKEN METHI MUSHROOM** \$14.99
Diced chicken cooked in an aromatic and delightful fenugreek sauce superbly blended with mushrooms.
- CHICKEN CHILLI** \$14.99
Boneless chicken in special spices, onion, bell peppers, and touch of garlic & soy sauce.
- CHICKEN COCONUT** \$14.99
Tender pieces of chicken prepared in a special aromatic coconut sauce in madras style.
- KARAHI TANDOORI CHICKEN SAAG** \$14.99
Boneless tandoori chicken cooked with spinach, onions, tomatoes, & bell peppers.
- KATHMANDU CHICKEN (WITH BONES)** \$14.99
Chicken with bones cooked in special home style curry.
- CHICKEN DANSIK** \$14.99
Tender pieces of chicken marinated in honey, vinegar and spices and cooked with lentils, a sweet & sour taste.
- EGG CURRY** \$14.99
Medium eggs simmered in curry sauce.

SEAFOOD SPECIALTIES

All entrees served with long grain basmati rice. Please tell us how you would like your entree spiced.....Mild, Medium, Hot or Indian Hot.

- SHRIMP MASALA** \$17.99
Shrimp simmered in a tomato and cream sauce, with a touch of onions, pepper & fenugreek leaves.
- SHRIMP MANGO** \$17.99
Shrimp sauteed with sweet and sour mangoes, touch of ginger, scallion & spices.

SHRIMP DANSIK	\$17.99
<i>Large shrimp marinated in honey, vinegar and spices and cooked with lentils, a sweet & sour taste.</i>	
SHRIMP KARAH	\$17.99
<i>Jumbo shrimp sauteed with onion, bell pepper, tomato, ginger-garlic and herbs.</i>	
SHRIMP KORMA	\$17.99
<i>Shrimp simmered in a mild cream sauce, garnished with cashew and raisins.</i>	
FISH TIKKA MASALA	\$17.99
<i>Pieces of salmon roasted in our clay oven and simmered in a tomato & cream sauce.</i>	
SEAFOOD VINDALOO	\$17.99
<i>Jumbo shrimp, scallops and fish cooked with potatoes in a spiced tangy sauce.</i>	
COCONUT SHRIMP	\$17.99
<i>Tender pieces of shrimp, prepared in a special aromatic coconut sauce in madras style.</i>	
COCONUT FISH	\$17.99
<i>Tender pieces of salmon, prepared in a special aromatic coconut sauce in madras style.</i>	
FISH CURRY	\$17.99
<i>Salmon Cubes in exotic curry Sauce with herbs.</i>	
SHRIMP CURRY	\$17.99
<i>Jumbo Shrimp in exotic curry Sauce with herbs.</i>	

LAMB SPECIALTIES

All entrees served with long grain basmati rice. Please tell us how you would like your entree spiced.....Mild, Medium, Hot or Indian Hot.

LAMB ROGAN JOSH	\$16.99
<i>Pieces of lean lamb cooked in a heavenly curry sauce.</i>	
LAMB VINDALOO	\$16.99
<i>South Indian favorite! Lamb with potatoes in a tangy hot sauce. (traditionally served hot)</i>	
LAMB CURRY	\$16.99
<i>Cubes of lamb cooked with special onion, tomato and fenugreek sauce.</i>	
LAMB MANGO	\$16.99
<i>Lamb with mango, aromatic herbs, touch of ginger, scallions and spices.</i>	
LAMB PASANDA	\$16.99
<i>Cubes of lamb cooked in mildly spiced creamy sauce topped with sliced almonds.</i>	
LAMB KORMA	\$16.99
<i>Boneless lamb simmered in mild cashew sauce garnished with raisins and cashews.</i>	
LAMB COCONUT	\$16.99
<i>Tender pieces of lamb prepared in a special aromatic coconut sauce in madras style.</i>	
LAMB KARAH	\$16.99
<i>Diced lamb sauteed with onion, bell peppers, tomatoes, ginger-garlic and herbs.</i>	
LAMB SAAG	\$16.99
<i>Tender pieces of lamb cooked with a generous portion of spinach and herbs.</i>	
LAMB TIKKA MASALA	\$16.99
<i>Tender pieces of lamb roasted in our clay oven, then simmered in a tomato & cream sauce.</i>	
GOAT CURRY	\$16.99
<i>Goat meat with bones cooked in special home style curry.</i>	
GOAT ROGAN JOSH	\$16.99
<i>Kashmir style Bone-in-Goat in creamy sauce.</i>	

TANDOORI SPECIALTIES

All entrees served with long grain basmati rice and special masala sauce. Please tell us how you would like your entree spiced.....Mild, Medium, Hot or Indian Hot.

CHICKEN TIKKA	\$15.99
<i>Boneless, succulent breast of chicken marinated in our special recipe & broiled to perfection in the Tandoori</i>	
SALMON TIKKA	\$17.99
<i>Boneless fresh salmon marinated in aromatic herbs and spices, then broiled in the Tandoor.</i>	
SEEKH KABAB	\$17.99
<i>Minced lamb mixed with onions, delicately spiced with herbs, then roasted on skewers in our Tandoor.</i>	
JUNGLE KEBAB	\$16.99
<i>Chicken breast marinated with yogurt, ginger, garlic, mint, cashew, herbs & spices, then roasted in clay oven.</i>	
TANDOORI CHICKEN	\$16.99
<i>Half spring chicken marinated in yogurt and mild spices, roasted in Tandoor.</i>	
TANDOORI SHRIMP	\$16.99
<i>Jumbo shrimp marinated in herb mixture and delicately broiled in our clay oven.</i>	
TANDOORI MIXED GRILL	\$16.99
<i>Assorted tandoori varieties from above chicken, shrimp and lamb.</i>	

SOUPS & SALADS

MULLIGATAWNY SOUP	\$4.60
<i>Traditional Indian Soup made with delicately spiced lentils.</i>	
PALAK SHORBA	\$4.60
<i>Delicately spiced spinach soup with potatoes and herbs.</i>	
CHICKEN SHORBA	\$4.60
<i>Delicately spiced chicken soup.</i>	
TOMATO SOUP	\$4.60
<i>Delicately spiced tomato soup with vegetables.</i>	
KACHUMBER SALAD	\$5.75
<i>Tomato, cucumber and onion salad with lemon and herbs.</i>	
MIXED GARDEN SALAD	\$5.75
<i>Lettuce, tomatoes and cucumber with house dressing.</i>	

RICE DELICACIES

VEG BIRIYANI	\$14.99
<i>Naturally fragrant basmati rice cooked with fresh garden vegetables sprinkled with nuts.</i>	
CHICKEN BIRIYANI	\$15.99
<i>Chicken marinated with spices and saffron, then steam cooked naturally, fragrant basmati rice. A classic Moghul dish.</i>	
LAMB BIRIYANI	\$17.99
<i>A classic Moghul dish! Succulent pieces of curried lamb cooked with basmati rice, gently flavored with saffron and nuts.</i>	
PEAS PULAO	\$7.99
<i>Yellow rice pilaf cooked with green peas, nuts and spices.</i>	
SHRIMP BIRIYANI	\$17.99
<i>Jumbo shrimp marinated with spices and saffron and then steam cooked with naturally fragrant basmati rice.</i>	
GOAT BIRIYANI	\$17.99
<i>Bone-in Goat, marinated with spices and saffron, and then steam</i>	

	<i>cooked with naturally fragrant basmati rice.</i>	
LEMON RICE		\$7.99
	<i>Basmati rice flavored with lemon, peppers & mustard seeds with a touch of turmeric.</i>	
BASMATI RICE		\$3.99
	<i>Steamed basmati rice, flavored with bay leaves.</i>	
EGG BIRYANI		\$15.99
	<i>Basmati rice simmered with eggs and spice.</i>	
PANEER BIRYANI		\$15.99
	<i>Perfect combination of Indian cheese and basmati rice, cooked slowly.</i>	

INDIAN BREADS

An Indian meal is not complete without bread! All our breads are freshly baked per order in our Tandoor oven.

NAAN		\$2.30
	<i>Traditional white bread, baked in our clay oven.</i>	
GARLIC NAAN		\$3.45
	<i>Naan bread topped with fresh garlic and herbs then baked in our clay oven.</i>	
ROTI		\$2.30
	<i>Unleavened whole wheat bread baked in our clay oven.</i>	
PARATHA		\$3.45
	<i>Unleavened layered whole wheat bread topped with butter.</i>	
ALOO KULCHA		\$3.45
	<i>Naan bread stuffed with mildly spiced potatoes.</i>	
ONION KULCHA		\$4.60
	<i>Bread filled with onions and topped with fenugreek leaves.</i>	
KEEMA NAAN		\$4.60
	<i>Scrumptious naan bread stuffed with shredded lamb and herbs.</i>	
PISHWARI NAAN		\$4.60
	<i>White bread stuffed with raisins, cashew nuts and coconut.</i>	
ASSORTED BREADS		\$7.50
	<i>Assortment from our clay oven: Garlic Naan, Roti and Naan.</i>	
ROSEMARY NAAN		\$4.60
	<i>Naan bread topped with rosemary and herbs, then baked in our clay oven.</i>	
MOZZARELLA NAAN		\$4.60
	<i>Naan stuffed with mozzarella cheese</i>	
BHATURA		\$3.45
	<i>Delicious fried Indian bread.</i>	

ACCOMPANIMENTS

RAITA		\$1.45
	<i>Refreshing homemade yogurt with grated cucumbers and herbs.</i>	
MANGO CHUTNEY		\$1.45
	<i>Sweet and mildly spiced mangoes and herbs.</i>	
ACHAR		\$1.45
	<i>Hot and spicy mixed Indian spices.</i>	
PAPADUM		\$1.45
	<i>Lightly spiced Crisp lentil wafers.</i>	
HOT SAUCE		\$1.45
	<i>Homemade spicy chutney with sun dried peppers.</i>	
ONION CHUTNEY		\$1.45
	<i>Onion and tomato relish with spices.</i>	
MINT CHUTNEY		\$1.45
	<i>Blend of Mint, Cilantro, seasoned herbs and spices.</i>	

KIDS MENU

CHICKEN NUGGETS	\$3.45
FRENCH FRY	\$3.45
MOZZARELLA NAAN	\$4.60
CHICKEN PAKORA	\$5.75

TEMPTING DESSERTS

KULFI	\$3.45
<i>Traditional Indian ice cream made with Mango/Pistachio.</i>	
GULAB JAMUN	\$3.45
<i>Light pastry balls dipped in cinnamon flavored syrup.</i>	
RICE PUDDING	\$3.45
<i>Traditional Indian rice pudding with nuts, flavored with cardamom and rose water.</i>	
MANGO FRUIT PUDDING	\$3.45
<i>Delicious mango flavored mixed fruit pudding.</i>	

BEVERAGES

MANGO LASSI	\$3.45
<i>Refreshing yogurt shake served mango flavored.</i>	
MANGO SHAKE	\$3.45
<i>A special blend of mango and milk.</i>	
MASALA CHAI	\$2.99
<i>Indian spiced tea with milk</i>	
MANGO JUICE	\$2.99
SOFT DRINKS	\$2.30
BOTTLED WATER	\$2.30
SWEET ICED TEA	\$2.30
UNSWEET ICED TEA	\$2.30