



270-901-3370

<http://bowlinggreen.takeoutwaiter.com>

India Oven

APPETIZERS

All items served with Tamarind sauce

VEGETABLE PAKORA \$5.50

*Delicately spiced vegetable fritters
fried in vegetable oil.*

VEGETABLE SAMOSA \$5.99

*Crisp turnovers stuffed with mildly
spiced potatoes and peas fried in
vegetable oil.*

LAMB SAMOSA \$6.50

*Crisp turnovers stuffed with mildly
spiced lamb and peas fried in
vegetable oil.*

PANEER PAKORA \$6.99

*Homemade cottage cheese dipped
in lentil flour batter and fried in
vegetable oil.*

SHRIMP PAKORA \$7.99

*Crispy fried Shrimp marinated in
exotic spice and butter.*

SAMOSA CHAT \$8.99

*Crisp Turnovers tossed in tamarind
sauce, topped with yogurt, seasoned
with chat masala.*

ALOO TIKKI CHAT \$8.99

*Potatoes chop with fresh onions,
tomatoes, yogurt and chutneys.*

ONION BHAJIYA \$5.99

*Crispy onion fritters deep fried with
gram flour and spice.*

CHICKEN PAKORA \$6.99

*Tender strips of mildly spiced
chicken, dipped in lentil flour batter
and fried in vegetable oil.*

TANDOORI ASSORTED \$9.99

APPETIZER

*Exotic combination of seekh
kebab, shrimp tandoor and chicken
tikka smoke flavored in clay oven.*

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 KORMA \$14.99

*Garden fresh vegetables cooked in
light cream sauce & special blend of
spices, sprinkled with nuts.*

VEGETABLE MASALA \$14.99

*Mixed vegetables cooked in a
deliciously spiced tomato and herb
sauce with touch of cream.*

SAAG PANEER \$14.99

*Deliciously cooked spinach with
homemade Indian cheese cubes,
spices and herbs.*

DAL TADKA \$14.99

*Yellow lentils cooked with fresh
onions, tomatoes, garlic and spices.*

MALAI KOFTA \$14.99

*Mixed vegetables and Paneer balls
served in a spiced tomato and cream
sauce.*

ALLU CHOLE \$14.99

*chick peas cooked in the popular
Punjabi style.*

ALLU GOBI	\$14.99
<i>Potatoes and cauliflower sauteed with ginger, tomatoes and spices.</i>	
ALLU SAAG	\$14.99
<i>Potatoes cooked with spiced spinach and herbs.</i>	
BHINDI MASALA	\$14.99
<i>Fresh baby okra sauteed with onions, bell peppers, tomatoes and spices.</i>	
CHANA MASALA	\$14.99
<i>chick peas cooked with diced potatoes in the popular Punjabi style.</i>	
CHANA SAAG	\$14.99
<i>Fresh chick peas and spinach in herbs and spices.</i>	
DAL MAKHNI	\$14.99
<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>	
GOBI MUNCHURIAN	\$15.99
<i>Batter fried cauliflower cooked with curry leaves, onions, and special spices, Indo-Chinese style.</i>	
KAJU KHOYA	\$15.99
<i>Curry of Cashew nuts cooked with cheese and spices.</i>	
MATAR ALLU	\$14.99
<i>Green peas with home made Indian potatoes, cooked in a mildly spiced sauce.</i>	
MATAR PANIR	\$14.99
<i>Green peas with home made Indian cheese, cooked in a mildly spiced sauce.</i>	
METHI MATAR MALAI	\$15.99
<i>Green peas cooked in white sauce, tempered with Fenugreek Leaves.</i>	
MUSHROOM BROCCOLI	\$14.99
KARAH	
<i>Fresh mushroom and broccoli sauteed in a wok with onion, bell peppers, tomatoes, ginger, garlic and herbs.</i>	
MUSHROOM MATAR	\$14.99
<i>Green peas and mushroom in mildly spiced sauce.</i>	
PANIR BHURJEE	\$15.99
<i>Homemade shredded cheese cubes, onions, peppers & tomatoes cooked with fresh herbs.</i>	
PANIR KARAH	\$15.99
<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>	
PANIR MASALA	\$14.99
<i>Homemade cheese chunk simmered in a tomato, creamy sauce.</i>	
SHAH PANIR	\$15.99
<i>A royal recipe ! Indian Cheese in cashew nuts, onion and tomato sauce.</i>	
VEGETABLE MANGO	\$14.99
<i>Fresh vegetables cooked with sweet and sour mangoes, spices and herbs with a touch of ginger.</i>	
PANIR TIKKA MASALA	\$14.99
SABJI SAAG	\$14.99
<i>Mixed vegetables cooked with spiced spinach and herbs.</i>	
VEGETABLE DANSIK	\$14.99

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	\$16.99
<i>Tender chicken breast roasted in our clay oven, then simmered in a tomato & cream sauce.</i>	
BUTTER CHICKEN	\$16.99
<i>Boneless Tandoori chicken delicately spiced with Indian herbs, cooked with buttery sauce.</i>	
CHICKEN CURRY	\$15.99
<i>Boneless chicken cooked in exotic curry sauce, seasoned to your taste.</i>	
CHICKEN VINDALOO	\$15.99
<i>South Indian favorite! Chicken with potatoes in a tangy hot sauce.</i>	
CHICKEN MANGO	\$15.99
<i>Boneless Chicken cooked with sweet and sour mangoes, spices and a touch of ginger & cream sauce.</i>	
CHICKEN KORMA	\$16.50
<i>Boneless chicken simmered in a mild cashew sauce, garnished with raisins & cashews.</i>	
CHICKEN KARAHI	\$15.99
<i>Fresh chicken Morsels sauteed with onion, bell peppers, ginger, tomatoes & spices.</i>	
CHICKEN SAAG	\$15.99
<i>Tender pieces of chicken sauteed with deliciously spiced spinach and herbs.</i>	
CHICKEN BROCCOLI BHUNA	\$15.99
<i>Boneless chicken marinated in our special blend of spices and sauteed with broccoli.</i>	
CHICKEN METHI MUSHROOM	\$15.99
<i>Diced chicken cooked in an aromatic and delightful fenugreek sauce superbly blended with mushrooms.</i>	
CHICKEN CHILLI	\$16.99
<i>Boneless chicken in special spices, onion, bell peppers, and touch of garlic & soy sauce.</i>	
CHICKEN COCONUT	\$15.99
<i>Tender pieces of chicken prepared in a special aromatic coconut sauce in madras style.</i>	
KARAHI TANDOORI CHICKEN SAAG	\$15.99
<i>Boneless tandoori chicken cooked with spinach, onions, tomatoes, & bell peppers.</i>	
KATHMANDU CHICKEN (W/BONES)	\$15.99
<i>Chicken with bones cooked in special home style curry.</i>	
CHICKEN DANSIK	\$15.99
<i>Tender pieces of chicken marinated in honey, vinegar and spices and cooked with lentils, a sweet & sour taste.</i>	
EGG CURRY	\$15.99
<i>Medium eggs simmered in curry sauce.</i>	

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	\$19.99
<i>Shrimp simmered in a tomato and cream sauce, with a touch of onions, pepper & fenugreek leaves.</i>	
SHRIMP MANGO	\$19.99
<i>Shrimp sauteed with sweet and sour mangoes, touch of ginger, scallion & spices.</i>	

SHRIMP DANSIK	\$19.99
<i>Large shrimp marinated in honey, vinegar and spices and cooked with lentils, a sweet & sour taste.</i>	
SHRIMP KARAHI	\$19.99
<i>Jumbo shrimp sauteed with onion, bell pepper, tomato, ginger-garlic and herbs.</i>	
COCONUT SHRIMP	\$19.99
<i>Tender pieces of shrimp, prepared in a special aromatic coconut sauce in madras style.</i>	
SHRIMP KORMA	\$19.99
<i>Shrimp simmered in a mild cream sauce, garnished with cashew and raisins.</i>	
SALMON MASALA	\$19.99
<i>Pieces of salmon roasted in our clay oven and simmered in a tomato & cream sauce.</i>	
COCONUT FISH	\$19.99
<i>Tender pieces of salmon, prepared in a special aromatic coconut sauce in madras style.</i>	
SHRIMP VINDALOO	\$19.99
<i>Jumbo shrimp cooked with potatoes in a spiced tangy sauce.</i>	
FISH VINDALOO	\$19.99

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	\$18.50
<i>Pieces of lean lamb cooked in a heavenly curry sauce.</i>	
LAMB VINDALOO	\$18.50
<i>South Indian favorite! Lamb with potatoes in a tangy hot sauce. (traditionally served hot)</i>	
LAMB CURRY	\$18.50
<i>Cubes of lamb cooked with special onion, tomato and fenugreek sauce.</i>	
LAMB MANGO	\$18.50
<i>Lamb with mango, aromatic herbs, touch of ginger, scallions and spices.</i>	
LAMB PASANDA	\$18.50
<i>Cubes of lamb cooked in mildly spiced creamy sauce topped with sliced almonds.</i>	
LAMB KORMA	\$18.50
<i>Boneless lamb simmered in mild cashew sauce garnished with raisins and cashews.</i>	
LAMB COCONUT	\$18.50
<i>Tender pieces of lamb prepared in a special aromatic coconut sauce in madras style.</i>	
LAMB KARAHI	\$18.50
<i>Diced lamb sauteed with onion, bell peppers, tomatoes, ginger-garlic and herbs.</i>	
LAMB SAAG	\$18.50
<i>Tender pieces of lamb cooked with a generous portion of spinach and herbs.</i>	
LAMB TIKKA MASALA	\$18.50
<i>Tender pieces of lamb roasted in our clay oven, then simmered in a tomato & cream sauce.</i>	
GOAT CURRY	\$18.50
<i>Goat meat with bones cooked in special home style curry.</i>	
GOAT ROGAN JOSH	\$18.50
<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 (DRY)	\$17.50
<i>Boneless, succulent breast of chicken marinated in our special recipe & broiled to perfection in the Tandoori</i>	
SALMON TIKKA	\$20.99
<i>Boneless fresh salmon marinated in aromatic herbs and spices, then broiled in the Tandoor.</i>	
SEEKH KABAB	\$18.99
<i>Minced lamb mixed with onions, delicately spiced with herbs, then roasted on skewers in our Tandoor.</i>	
JUNGLE KEBAB	\$17.99
<i>Chicken breast marinated with yogurt , ginger, garlic, mint, cashew, herbs & spices, then roasted in clay oven.</i>	
TANDOORI CHICKEN	\$17.50
<i>Half spring chicken marinated in yogurt and mild spices, roasted in Tandoor.</i>	
TANDOORI SHRIMP	\$20.99
<i>Jumbo shrimp marinated in herb mixture and delicately broiled in our clay oven.</i>	
TANDOORI MIXED GRILL	\$20.99
<i>Assorted tandoori varieties from above chicken, shrimp and lamb.</i>	

SOUPS & SALADS

MULLIGATAWNY SOUP	\$6.50
<i>Traditional Indian Soup made with delicately spiced lentils.</i>	
PALAK SHORBA	\$6.50
<i>Delicately spiced spinach soup with potatoes and herbs.</i>	
CHICKEN SHORBA	\$6.50
<i>Delicately spiced chicken soup.</i>	
TOMATO SOUP	\$6.50
<i>Delicately spiced tomato soup with vegetables.</i>	
KACHUMBER SALAD	\$6.99
<i>Tomato, cucumber and onion salad with lemon and herbs.</i>	
MIXED GARDEN SALAD	\$6.99
<i>Lettuce, tomatoes and cucumber with house dressing.</i>	

RICE DELICACIES

CHICKEN BIRIYANI	\$17.50
<i>Chicken marinated with spices and saffron, then steam cooked naturally, fragrant basmati rice. A classic Moghul dish.</i>	
LAMB BIRIYANI	\$18.99
<i>A classic Moghul dish! Succulent pieces of curried lamb cooked with basmati rice, gently flavored with saffron and nuts.</i>	
VEG BIRIYANI	\$15.99
<i>Naturally fragrant basmati rice cooked with fresh garden vegetables sprinkled with nuts.</i>	
SHRIMP BIRIYANI	\$19.99
<i>Jumbo shrimp marinated with spices and saffron and then steam cooked with naturally fragrant basmati rice.</i>	
GOAT BIRIYANI	\$18.99
<i>Bone-in Goat, marinated with spices and saffron, and then steam cooked with naturally fragrant basmati rice.</i>	
EGG BIRYANI	\$16.99
<i>Basmati rice simmered with eggs and spice.</i>	
PANEER BIRYANI	\$16.99
<i>Perfect combination of Indian cheese and basmati rice, cooked slowly.</i>	

PEAS PULAO	\$9.99
<i>Yellow rice pilaf cooked with green peas, nuts and spices.</i>	
LEMON RICE	\$9.99
<i>Basmati rice flavored with lemon, peppers & mustard seeds with a touch of turmeric.</i>	
BASMATI RICE	\$5.50
<i>Steamed basmati rice, flavored with bay leaves.</i>	

INDIAN BREADS

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

NAAN	\$2.99
<i>Traditional white bread, baked in our clay oven.</i>	
GARLIC NAAN	\$3.99
<i>Naan bread topped with fresh garlic and herbs then baked in our clay oven.</i>	
MOZZARELLA NAAN	\$4.99
<i>Naan stuffed with mozzarella cheese</i>	
ROTI	\$2.99
<i>Unleavened whole wheat bread baked in our clay oven.</i>	
PARATHA	\$4.25
<i>Unleavened layered whole wheat bread topped with butter.</i>	
ALOO KULCHA	\$4.50
<i>Naan bread stuffed with mildly spiced potatoes.</i>	
ONION KULCHA	\$4.50
<i>Bread filled with onions and topped with fenugreek leaves.</i>	
KEEMA NAAN	\$4.99
<i>Scrumptious naan bread stuffed with shredded lamb and herbs.</i>	
PISHWARI NAAN	\$4.99
<i>White bread stuffed with raisins, cashew nuts and coconut.</i>	
ASSORTED BREADS	\$9.50
<i>Assortment from our clay oven: Garlic Naan, Roti and Naan.</i>	
ROSEMARY NAAN	\$4.25
<i>Naan bread topped with rosemary and herbs, then baked in our clay oven.</i>	
BHATURA	\$3.99
<i>Delicious fried Indian bread.</i>	

ACCOMPANIMENTS

RAITA	\$2.99
<i>Refreshing homemade yogurt with grated cucumbers and herbs.</i>	
TAMARIND SAUCE	\$2.99
<i>Sweet and sour Tamarind sauce with black salt</i>	
MANGO CHUTNEY	\$2.99
<i>Sweet and mildly spiced mangoes and herbs.</i>	
ACHAR	\$2.99
<i>Hot and spicy mixed Indian spices.</i>	
PAPADUM	\$2.50
<i>Lightly spiced Crisp lentil wafers.</i>	
HOT SAUCE	\$1.99
<i>Homemade spicy chutney with sun dried peppers.</i>	
ONION CHUTNEY	\$2.99
<i>Onion and tomato relish with spices.</i>	
MINT CHUTNEY	\$2.99
<i>Blend of Mint, Cilantro, seasoned herbs and spices.</i>	
RAW ONION CHILI SIDE	\$1.99

KIDS MENU

CHICKEN NUGGETS	\$5.99
FRENCH FRY	\$5.99

MOZZARELLA NAAN	\$4.99
CHICKEN PAKORA	\$6.99

TEMPTING DESSERTS

KULFI	\$3.99
<i>Traditional Indian ice cream made with Mango/Pistachio.</i>	
GULAB JAMUN	\$3.99
<i>Light pastry balls dipped in cinnamon flavored syrup.</i>	
RICE PUDDING	\$3.99
<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	\$3.50
<i>Refreshing yogurt shake served mango flavored.</i>	
MASALA CHAI	\$2.99
<i>Indian spiced tea with milk</i>	
MANGO JUICE	\$2.99
SOFT DRINKS	\$2.30
BOTTLED WATER	\$1.50
SWEET ICED TEA	\$2.50
UNSWEET ICED TEA	\$2.50