



## Starters

<b>Aloo Tikkyas With Red Peshawari Chutney</b> the best curry leaf-flavored potato cakes you will ever eat, served with a special red pepper chutney with almonds and mint. from madhur jaffrey's personal recipies and unique to dawat.	6.75
<b>Keema Samosa</b> spicy seasoned mince lamb wrapped in light pastry.	6.95
<b>Paneer Kulcha</b> tandoori bread stuffed with seasoned homemade cheese.	6.95
<b>Onion Fritters Aka Onion Pakora</b> crisp light, chickpea flour batter dipped onion fritters.	6.75
<b>Vegetable Samosa</b> spicy seasoned potatoes and peas wrapped in light pastry.	6.75
<b>Baghari Jhinga</b> succulent shrimp, flavored with garlic. mustard seeds and curry leaves. from madhur jaffrey's personal recipies and unique to dawat.	11.95
<b>Hyderabadi 'Lamb Pathar' Kebab</b> spicy seasoned thin slices of lamb browned on a very hot griddle. an excellent starter. from madhur jaffrey's personal recipies and unique to dawat.	10.95
<b>Vegetable 'Harra Bhara' Kebab</b> delicious green vegetables, potatoes & indian cottage cheese patties delicately spiced. served w/pear chutney.	6.95

## Madhur's Snack Cart \$6.95

**Bhel Poori** a melange of assorted crisps and noodles, smothered in sweet, sour, and spicy chutneys.

**Dahi Aloo Poori** a mouth watering mixture of crisps, potatoes and chickpeas in yogurt and tamarind sauces.

## Soups & Salads

<b>Ginger Cauliflower Soup</b> a silken pureed spicy ginger flavored soup.	6.75
<b>Dawat Kachumber Salad</b> mixed greens, cucumber, tomato, salad topped w/ sliced almonds & raisins along w/ chef's special dressing.	6.45
<b>Muligatawny Soup</b> a spicy favorite of anglo-india, made with split peas, vegetables and chicken.	6.75

## Kebabs

<b>Lamb Seekh Kebab</b> minced lamb with aromatic herbs, wrapped around a skewer.	18.95
<b>Chicken 'Silken' Kebab</b> mildly spiced skewered minced chicken rolls.	18.50
<b>Muradabadi Boti Kebab</b> skewered boneless cubes of lamb marinated in yogurt, garlic and ginger.	20.95
<b>Chicken 'Malai' Kebab</b> succulent cubes of boneless chicken marinated in yogurt & ginger toasted in clay-oven tandoor.	18.50



## Vegetarian Specialties

<b>Paneer Makhani</b> fresh homemade cheese, folded into creamy tomato sauce.	14.25
<b>Mattar Paneer</b> fresh homemade cheese cubes cooked with green peas.	14.75
<b>Bhindi Masala</b> okra blended with browned onion and dried mango.	14.95
<b>Maharashtrian-Style Farasvi Bhaji</b> green beans cooked with freshly grated coconut. from madhur jaffrey's personal recipes and unique to dawat.	13.95
<b>Malai Kofta</b> mixed vegetable croquette in a savory sauce.	14.75
<b>Vegetable Jal Frazie</b> mixed vegetables with cottage cheese, mildly spiced.	14.25
<b>Zeera Aloo</b> spicy potatoes flavored with whole and ground cumin seeds. an all-time favorite of our staff and friends.	13.95
<b>Smoked Eggplant Bharta</b> roasted puréed eggplant, ginger, onions, tomatoes & fresh coriander. from madhur jaffrey's personal recipes and unique to dawat.	13.95
<b>Sauteed Shiitake Mushrooms</b> we flavor our mushrooms with fresh curry leaves and green coriander.	14.95
<b>Saag Paneer</b> fresh homemade cheese cubes in a spicy spinach puree.	14.75
<b>Baked Eggplant</b> thin slices of eggplant coated with a mild sweet and sour tamarind sauce and baked. from madhur jaffrey's personal recipes and unique to dawat.	13.95
<b>Labdharay Aloo</b> potatoes with ginger and tomatoes in a thick sauce.	13.95
<b>Tadka Dal</b> slow-simmered matpe beans and red kidney beans, sauteed with tomatoes, ginger, cumin and onion.	11.95
<b>Yellow Dal</b> split lentils sauteed with onions, ginger and spices. perhaps the most popular north indian daal.	11.95
<b>Sindhi Karhi</b> a specialty of the community of western india, this vegetarian stew is made with chickpea flour and vegetables & seasoned with tamarind & fenugreek seeds. this home favorite is best eaten with plain basmati rice.	13.95
<b>Sarson Ka Sang</b> fresh mustard greens & spinach cooled in a punjabi village style.	13.95

## Vegan Dishes

<b>Bhuni Gobi</b> cauliflower stir-fried with ginger and cumin seeds.	14.50
<b>Channa Masala</b> a spicy chick pea preparation which can be prepared as mild or as hot as you like it.	13.95
<b>Channa Masala</b> spice levels: mild, medium, spicy.	
<b>Bhindi Masala</b> okra blended with browned onion and dried mango.	14.95



## Chicken Dishes

<b>Chicken Saag</b> chicken pieces smothered in a spicy spinach puree.	17.95
<b>Chicken Tikka Masala</b> chunks of chicken, roasted in a clay oven and then folded into a mildly spiced tomato sauce.	18.25
<b>Chicken Jai Frazie Entrée</b> marinated chicken, sauteed with fresh vegetables.	17.95
<b>Chicken Makhani</b> white meat chicken pieces roasted in a clay over and then folded into a creamy tomato sauce.	18.95
<b>Kashmiri-Style Dhaniwal Korma</b> chicken pieces cooked in a mild sauce of yogurt and fresh green coriander. from madhur jaffrey's personal recipes and unique to dawat.	18.75
<b>Cornish Hen With Green Chilies</b> a very hot specialty of kerala's baghdadi jews. this dish is flavored with spicy green chilies and sour tamarind. from madhur jaffrey's personal recipes and unique to dawat.	18.95

## Goat & Lamb Dishes

<b>Kashmiri Rogan Josh</b> succulent pieces of baby goat (with bone), in a cardamom flavored sauce. from madhur jaffrey's personal recipes and unique to dawat.	19.50
<b>Kofta Masala</b> delicately spiced mince lamb roundal, spiced with ginger and garlic, folder in a gravy of onions, tomatoes, and cilantro. from madhur jaffrey's personal recipes and unique to dawat.	18.95
<b>Boti Kebab Masala</b> cubes of lamb roasted in a clay oven then folded in a spiced sauce.	18.50
<b>Lamb Vindaloo</b> lamb in a hot, tangy sauce.	18.95
<b>Saag Gosht</b> cubes of lamb delicately blended in spinach puree.	18.95

## Seafood Dishes

<b>Scallops Caldin</b> crusty scallops with a green coriander chilli sauce-a goan specialty. we suggest you eat it with our lemon rice. from madhur jaffrey's personal recipes and unique to dawat.	23.50
<b>Kerala-Style Konju Pappaas</b> shrimp in a coconut sauce, flavored with aromatic curry leaves and smoked tamarind. from madhur jaffrey's personal recipes and unique to dawat.	24.75
<b>Fish In A Mustard Sauce</b> chunks of seasonal fish in a spicy sauce of crushed mustard seeds and mustard oil.	22.95
<b>Shrimp Bhuna</b> shrimp cooked in herbs and spices with a touch of garlic and ginger.	24.75



## Popular Curries

<b>Shrimp Curry W/ Roasted Spices</b> a delicious shrimp cury which is both rich & aromatic. recommended w/lemon basmati rice.	24.75
<b>Lamb Curry</b> a classic dish from northern india & amongst the most popular of curries.	18.95
<b>Home-Style Chicken Curry</b> all time favorite chicken, fresh ginger, onion & tomato gravy.	18.75
<b>Goan Fish Curry</b> a traditional fish curry from goa (south -western part of india) like most of the goan food, this dish is red hot & delicious. specially for spice lovers!	22.95
<b>Mughlai Chicken Curry</b> chicken cooked w/ lots of indian spices & condiments in a rich gravy. a traditional recipe of the rich mughuls of india.	18.95
<b>Vegetable Curry</b> mixed vegetable mildly spiced.	14.25

## Specialties From Tandoor Oven

<b>Tandoori Shrimp</b> king-size shrimp marinated in mild spices.	24.95
<b>Tandoori Chicken</b> chicken marinated in mild spices.	whole 19.50 half 14.00
<b>Murgh Jehangiri</b> chicken pieces marinated in yogurt and roasted in a tandoor oven with lavish basting of chilli-coriander.	18.75
<b>Raan</b> a whole small, tender leg of lamb braised with ginger and whole spices, then roasted in the tandoor oven until it is crisp outside and meltingly tender inside.	26.95
<b>'Chilean Sea Bass' Fish Tikka</b> chunks of chilean sea bass fish, marinated in an aromatic herb mixture.	26.95
<b>Chicken Tikka</b> boneless chunks of chicken marinated in yogurt and mild spices.	18.75
<b>Muradabadi Boti Kebab</b> skewered boneless cubes of lamb marinated in yogurt, garlic and ginger.	20.95
<b>Whole Tandoori Fish</b> whole seasonal fish is marinated in yogurt and flavored with dill-like ajwain seeds before it is roasted. from madhur jaffrey's personal recipes and unique to dawat.	24.75

## Special Dinners

<b>Vegetarian Thali</b> saag paneer, farasvi bhaji, gobi aloo, sindhi karhi, pulao rice, poori breads, chutneys & relishes. from madhur jaffrey's personal recipies and unique to dawat.	26.95
<b>Seafood Special Platter</b> assortment of lobster, shrimp, scallops & fish. served w/naan & cucumber raita. from madhur jaffrey's personal recipies and unique to dawat. served with bread.	33.95
<b>Tandoori Mixed Grill</b> tandoori chicken, lamb chop, tandoori shrimp reshmi kebab and naan. served with tadka dal.	27.95
<b>Dawat Special Dinner</b> a soup, tandoori chicken, seekh kebab, fish tikka, saag gosht, a vegetable, naan and vegetable pillau.	29.95



## Madhur Jaffrey Presents Dawat's Special Menu

<b>Crab Nazakat (Starter)</b> exotic crab salad combined with mustard seeds, kokum, honey, coconut milk, and fresh curry leaves served with a spicy potato croquette.	13.45
<b>Chicken Tikka Naan (Starter)</b> our fresh from the oven tandoor naan bread stuffed with seasoned chicken that has also been first roasted in the same oven.	7.45
<b>Sarson Ka Saag</b> fresh mustard greens and spinach cooked in a punjabi village style.	13.55
<b>Kebab Platter-For The Best Of Kebabs</b> shrimp, chicken silken, murg malai & lamb boti.	19.45
<b>Lobster Shehnaz (Main Dish)</b> chef's special marinade of lobster folded into delicious tomato sauce. we suggest that you eat it with our lemon rice.	28.95
<b>Tandoori Grilled Vegetables (Side Dish)</b> a delightful plate of marinated seasonal vegetables grilled in our tandoor and served with chick peas.	15.50

## Rice Specialties

<b>Lemon Rice</b> very aromatic rice perfumed with the juice and rind of lemons, curry leaves and mustard seeds.	7.95
<b>Chicken Biryani</b> baked casserole of basmati rice and chicken richly flavored with saffron, buts and raisins.	18.75
<b>Goat Biryani</b> baked casserole of basmati rice and mea, richly flavored with saffron, nuts and raisins.	18.95
<b>Steamed Basmati Rice</b> naturally aromatic long grain rice brought to you from the foothills of the himalayans.	7.45
<b>Pillau Rice</b> baked casserole of rice and vegetables, flavored with nuts and raisins.	8.95

## Breads

<b>Onion And Black Pepper Kulcha</b> crisp, pizza-like flat bread from the tandoor oven, filled with carmelized onions and dusted with coarse black pepper.	6.45
<b>Keema Naan</b> a naan stuffed with minced lamb and baked in a clay oven.	6.95
<b>Naan E-Dawat</b> a rich flat bread stuffed with nuts and dried fruit and baked in a clay oven.	6.95
<b>Ajwain Paratha</b> whole-wheat layered bread topped with aromatic ajwain seeds.	4.35
<b>Poori</b> whole-wheat puffed bread, deep fried.	4.95
<b>Naan</b> leavened indian bread of white flour baked in a clay oven.	3.95
<b>Garlic Naan</b> a special naan bread from the tandoor flavored with garlic.	4.75
<b>Tandoori Roti</b> whole wheat bread baked in a clay oven.	3.95
<b>Pudina Paratha</b> whole-wheat layered bread topped with mint.	4.35



## Accompaniments

<b>Papadam</b> light, airy lentil wafer.	1.25
<b>Timatar Raita</b> yogurt with tomato and mint.	4.95
<b>Kheera Raita</b> yogurt and grated cucumber.	4.95
<b>Boondi Raita</b> yogurt with tiny chick pea flour dumplings.	4.95

## Desserts

<b>Gajarela</b> caramelized grated carrots, studded with pistachios and served with whipped cream.	5.95
<b>Special Kheer</b> cooling rice pudding, flavored with cardamom and garnished with pistachios. from madhur jaffrey's personal recipes and unique to dawat.	5.75
<b>Ice Cream</b> ice cream options: mango, coconut	6.75
<b>Rasmalai</b> sweet, spongy cottage cheese dumplings, flavored with cardamom and rose water.	6.75
<b>Gulab Jamun</b> a light pastry made from milk and honey.	6.75
<b>Kulfi</b> traditional indian ice cream.	6.95