

## 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.	8
<b>Keema Samosa</b> spicy seasoned mince lamb wrapped in light pastry.	9
<b>Onion Fritters Aka Onion Pakora</b> crisp light, chickpea flour batter dipped onion fritters.	8
<b>Vegetable Samosa</b> spicy seasoned potatoes and peas wrapped in light pastry.	8
<b>Baghari Jhinga</b> succulent shrimp, flavored with garlic. mustard seeds and curry leaves. from madhur jaffrey's personal recipies and unique to dawat.	14
<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.	14

## Madhur's Snack Cart \$6.95

<b>Bhel Poori</b> a melange of assorted crisps and noodles, smothered in sweet, sour, and spicy chutneys.	8
<b>Dahi Aloo Poori</b> a mouth watering mixture of crisps, potatoes and chickpeas in yogurt and tamarind sauces.	8

## Soups & Salads

<b>Ginger Cauliflower Soup</b> a silken pureed spicy ginger flavored soup.	8
<b>Dawat Kachumber Salad</b> mixed greens, cucumber, tomato, salad topped w/ sliced almonds & raisins along w/ chef's special dressing.	9
<b>Muligatawny Soup</b> a spicy favorite of anglo-india, made with split peas, vegetables and chicken.	8

## Kebabs

<b>Lamb Seekh Kebab</b> minced lamb with aromatic herbs, wrapped around a skewer.	22
<b>Chicken Reshmi Kebab</b> mildly spiced skewered minced chicken rolls.	22
<b>Barrah Kebab</b> skewered boneless cubes of lamb marinated in yogurt, garlic and ginger.	26
<b>Chicken 'Malai' Kebab</b> succulent cubes of boneless chicken marinated in yogurt & ginger toasted in clay-oven tandoor.	22

## Vegetarian Specialties

<b>Paneer Makhani</b> fresh homemade cheese, folded into creamy tomato sauce.	18
<b>Mattar Paneer</b> fresh homemade cheese cubes cooked with green peas.	18
<b>Bhindi Masala</b> okra blended with browned onion and dried mango.	18
<b>Maharashtrian-Style Farasvi Bhaji</b> green beans cooked with freshly grated coconut. from madhur jaffrey's personal recipes and unique to dawat.	18
<b>Malai Kofta</b> mixed vegetable croquette in a savory sauce.	18
<b>Vegetable Jal Frazie</b> mixed vegetables with cottage cheese, mildly spiced.	18
<b>Zeera Aloo</b> spicy potatoes flavored with whole and ground cumin seeds. an all-time favorite of our staff and friends.	16
<b>Smoked Eggplant Bharta</b> roasted puréed eggplant, ginger, onions, tomatoes & fresh coriander. from madhur jaffrey's personal recipes and unique to dawat.	16
<b>Sauteed Shiitake Mushrooms</b> we flavor our mushrooms with fresh curry leaves and green coriander.	18
<b>Palak Paneer</b> fresh homemade cheese cubes in a spicy spinach puree.	18
<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.	16
<b>Dal Makhani</b> slow-simmered matpe beans and red kidney beans, sauteed with tomatoes, ginger, cumin and onion.	14
<b>Yellow Dal</b> split lentils sauteed with onions, ginger and spices. perhaps the most popular north indian daal.	14
<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.	16
<b>Sarson Ka Sang</b> fresh mustard greens & spinach cooled in a punjabi village style.	18

## Vegan Dishes

<b>Bhuni Gobi</b> cauliflower stir-fried with ginger and cumin seeds.	18
<b>Channa Masala</b> a spicy chick pea preparation which can be prepared as mild or as hot as you like it.	18
<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.	22
<b>Chicken Tikka Masala</b> chunks of chicken, roasted in a clay oven and then folded into a mildly spiced tomato sauce.	22
<b>Chicken Jai Frazie Entrée</b> marinated chicken, sauteed with fresh vegetables.	22
<b>Chicken Makhani</b> white meat chicken pieces roasted in a clay over and then folded into a creamy tomato sauce.	22
<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.	22
<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.	22

## 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.	24
<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.	22
<b>Boti Kebab Masala</b> cubes of lamb roasted in a clay oven then folded in a spiced sauce.	24
<b>Lamb Vindaloo</b> lamb in a hot, tangy sauce.	24
<b>Palak Gosht</b> cubes of lamb delicately blended in spinach puree.	24

## Seafood Dishes

<b>Shrimp Caldin</b> succulent 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.	30
<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.	30
<b>Shrimp Bhuna</b> shrimp cooked in herbs and spices with a touch of garlic and ginger.	30

## Popular Curries

<b>Shrimp Curry W/ Roasted Spices</b> a delicious shrimp cury which is both rich & aromatic. recommended w/lemon basmati rice.	30
<b>Lamb Curry</b> a classic dish from northern india & amongst the most popular of curries.	24
<b>Home-Style Chicken Curry</b> all time favorite chicken, fresh ginger, onion & tomato gravy.	22
<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!	28
<b>Vegetable Curry</b> mixed vegetable mildly spiced.	18

## Specialties From Tandoor Oven

<b>Tandoori Shrimp</b> king-size shrimp marinated in mild spices.	30
<b>Tandoori Chicken</b> chicken marinated in mild spices.	16
<b>Murgh Jehangiri</b> chicken pieces marinated in yogurt and roasted in a tandoor oven with lavish basting of chilli-coriander.	22
<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.	32
<b>'Chilean Sea Bass' Fish Tikka</b> chunks of Chilean sea bass fish, marinated in an aromatic herb mixture.	34
<b>Chicken Tikka</b> boneless chunks of chicken marinated in yogurt and mild spices.	22
<b>Berrah Kebab</b> skewered boneless cubes of lamb marinated in yogurt, garlic and ginger.	26
<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 recipies and unique to dawat.	30

## Special Dinners

<b>Vegetarian Thali</b> palak paneer, farasvi bhaji, gobi aloo, Yellow dal, pulao rice, poori breads, chutneys & relishes. from madhur jaffrey's personal recipies and unique to dawat.	30
<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.	38
<b>Tandoori Mixed Grill</b> tandoori chicken, lamb chop, tandoori shrimp reshmi kebab and naan. served with tadka dal.	34
<b>Dawat Special Dinner</b> a soup, tandoori chicken, seekh kebab, chicken malai kebab, palak gosht, a vegetable, naan and vegetable pillau.	34

## Madhur Jaffrey Presents Dawat's Special Menu

<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.	9
<b>Sarson Ka Saag</b> fresh mustard greens and spinach cooked in a punjabi village style.	18
<b>Kebab Platter-For The Best Of Kebabs</b> shrimp, chicken silken, murg malai & lamb boti.	22
<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.	34
<b>Tandoori Grilled Vegetables (Side Dish)</b> a delightful plate of marinated seasonal vegetables grilled in our tandoor and served with chick peas.	20

## Rice Specialties

<b>Lemon Rice</b> very aromatic rice perfumed with the juice and rind of lemons, curry leaves and mustard seeds.	8
<b>Chicken Biryani</b> baked casserole of basmati rice and chicken richly flavored with saffron, buts and raisins.	22
<b>Goat Biryani</b> baked casserole of basmati rice and mea, richly flavored with saffron, nuts and raisins.	24
<b>Steamed Basmati Rice</b> naturally aromatic long grain rice brought to you from the foothills of the himalayas.	8
<b>Pillau Rice</b> baked casserole of rice and vegetables, flavored with nuts and raisins.	9

## 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.	8
<b>Keema Naan</b> a naan stuffed with minced lamb and baked in a clay oven.	8
<b>Naan E-Dawat</b> a rich flat bread stuffed with nuts and dried fruit and baked in a clay oven.	8
<b>Ajwain Paratha</b> whole-wheat layered bread topped with aromatic ajwain seeds.	6
<b>Poori</b> whole-wheat puffed bread, deep fried.	6
<b>Naan</b> leavened indian bread of white flour baked in a clay oven.	5
<b>Garlic Naan</b> a special naan bread from the tandoor flavored with garlic.	6
<b>Tandoori Roti</b> whole wheat bread baked in a clay oven.	5
<b>Pudina Paratha</b> whole-wheat layered bread topped with mint.	6

## Accompaniments

<b>Papadum</b> light, airy lentil wafer.	2
<b>Timatar Raita</b> yogurt with tomato and mint.	5
<b>Kheera Raita</b> yogurt and grated cucumber.	5
<b>Boondi Raita</b> yogurt with tiny chick pea flour dumplings.	5

## 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