

SOUL OF INDIA

COCKTAILS

(All Cocktails \$12)

Grown Up Lassi

Rum, Vanilla Concentrate, Capirinha, Mango Lassi

Maharaja

Whiskey, Fennel Seed Cardamom, Mint Syrup, Ginger Beer

Vindaloo Martini

Gin Vindaloo Sauce (Spicy!), Fresh Squeezed Lime

Midori Mojito

Rum, Midori, Muddled Mint, Lime, Agave Nectar

Mango Spice Martini

Vodka, Mango Pulp, Grenadine, Fresh Squeezed Lime

Kohinoor

Bombay Sapphire, Blue Curacao, Pineapple Juice

Chaitini

Vodka, Chilled Chai Tea, Milk

Tamarind Margarita

Tequila, Tamarind & Date Puree, Sour Mix, Fresh Lime

INDIAN WHISKEY

After Dark, Antiquity, Office Choice Blue, Officer Choice Rare

Punjabiclub, Royal Challenge, Signature Reserve

Solan Gold, 8PM

SCOTCH

Macallan 12, Glenfiddich 12, Talisker, JW Black, Dewars

WHISKEY

Jack Daniels, Knob Creek, Bulleit, Maker's Mark

RUM

Bacardi, Old Monk, Captain Morgan

VODKA

Grey Goose, Smirnoff, Ketel One, Titos

GIN

Bombay Sapphire, Tanqueray, New Amsterdam, Hendricks

TEQUILA

Camarena, Don Julio

SOUL OF INDIA

SODAS

(\$2.50)

Coke, Diet Coke

Sprite

Ginger Ale

JUICES

(\$3)

Orange, Cranberry, Mango

Pineapple, Apple, Lemonade

LASSI

(\$4.00)

Mango, Rose, Buttermilk

What is it? A popular yogurt based drink.

Great accompaniment to spicy food or after dinner.

Fresh Lime Soda

(\$5.00)

Fresh Lime, Mint, Ginger, Pink Salt, Sprite or Soda Water

BOTTLED WATER

(\$4.00)

Panna, Pellegrino

TEA

Regular - \$3

Decaf - \$3

Indian Tea - \$3.50

Ice Tea - \$3.50

COFFEE

(\$3)

Regular

Decaf

SOUL OF INDIA

SPARKLING

Martini & Rossi, Prosecco (Veneto, Italy)	9
Barefoot, Moscato (California)	9

WHITE

Boschetto, Pinot Grigio (Italy)	9	34
Wente, Chardonnay (Central Coast)	11	42
Josef Fredrich, Riesling (Germany)	9	34
Stoneburn, Sauvignon Blanc (New Zealand)	9	34
Turckheim, Pinot Gris (Alsace)	44	
Santa Margherita, Pinot Grigio (Italy)	58	
Cakebread, Chardonnay (Napa)	76	
Blue Quail, Chardonnay (California)	34	

ROSE

McManis, "Rose" (California)	38
------------------------------	----

RED

Butterfield Station, Pinot Noir (California)	9	34
Ridge Crest, Cabernet Sauvignon (Washington)	10	36
Rayun, Syrah (Chile)	9	34
Postales, Malbec (Argentina)	9	34
Giacamo Fenocchio, Barolo (Italy)	66	
Unconditional, Pinot Noir (Oregon State)	46	
Heron, Merlot (Mendocino County)	42	
Jordan, Cabernet Sauvignon (Napa)	95	
Post House, "Merry Widow" Shiraz (South Africa)	44	
Anna Maria Abonna, "Maioli" Dolcetto (Italy)	44	

SOUL OF INDIA

BEERS

LOCAL

Sam Adams Seasonal (Boston, MA) - \$6
Sam Adams "Boston Lager" (Boston, MA) - \$6
Wachusett "Blueberry Ale" (Westminster, MA) - \$6
Spencer, Trappist Ale (Spencer, MA) - \$9
Wachusett, "Country Pale Ale" (Westminster, MA) - \$6

DOMESTIC

Coors Light (Colorado) - \$5
Dogfish Head, "60 Minute" IPA (Delaware) - \$6
Blue Moon, Belgian White (Colorado) - \$6

IMPORTED

Glutenberg, "Gluten Free Pale Ale" (Canada) - \$7
Kaliber "Non-Alcoholic" (Ireland) - \$5
Newcastle Brown Ale (England) - \$6
Corona (Mexico) - \$6
Kingfisher 11oz (India) - \$6
Chakra, Tiger of Punjab 11oz (India) - \$7
Bira 91, Blonde Ale 11oz (India) - \$8
Bira 91, White Ale 11oz (India) - \$8
Double Bull, Lager 11oz (India) - \$8
Taj Mahal 11oz (India) - \$6
Taj Mahal 22oz (India) - \$10
Flying Horse 22oz (India) - \$10
Lion 22oz (India) - \$10
Old Monk 10000 22oz (India) - \$10

CIDER

Angry Orchard Hard Cider - \$6

Welcome to Soul of India.

We have prepared for you an authentically rich selection of delicious Indian cuisine using fresh ingredients, sauces and exotic spices; all of which we proudly make in-house. In addition to a selection of traditional favorites,

Chef Ladi has introduced modern selection from the finest restaurants in Bombay.

Chef will be pleased to customize the spiciness of any selection to suit your taste without sacrificing the unique balance

Prepare yourself for a culinary journey you will not soon forget.

APPETIZERS

Soup or Salad of the Day ✓	6
Please ask your server for today's selections.	
Bombay Bhel	7
Rice crisp mixed chick pea flour, onions, tomatoes, spices, tamarind sauce.	
Onion Bhajia ✓	6
Hot and spicy onion fritters.	
Vegetable Pakora ✓	6
Fresh vegetable fritters of spinach, potato, green pepper and onion.	
*Chicken Pakora ✓	7
Lightly fried chicken marinated in Indian spices and encrusted with chickpea flour.	
Saag Tikki ✓	6
Spinach cakes served with mango mint chutney.	
Vegetable Platter	12
Mixed platter of vegetables, gobhi pakora (cauliflower fritters), and vegetable samosas. Served with mint and tamarind sauce.	
Vegetable Samosas	7
Crisp pastry filled with potatoes , cumin and peas.	
*Lamb Samosa	9
Lightly fried pastry filled with ground lamb, mixed vegetables, onions and various Indian spices.	
Chipotle Paneer Tikka Kebab ✓	10
Cottage cheese cubes marinated in chipotle cream cheese and Indian spices. Served with peppers and onions.	
*Kebab Platter ✓	14
Platter of boti kebab, garlic & lemon chicken and chicken tikka kebab.	
*Chef Platter	14
Vegetable Samosa, Vegetables Pakoras, Palak Chana Tikki, Onion Bhajia, Chicken Pakora, Seekh Kebab and Chicken Tikka.	
*Chicken Seekh Kebab ✓	9
Ground chicken kebab marinated in garlic , ginger, and green peppers. Served on top of a green salad.	
Dhai ke Tikki	10
Breaded and lightly fried yogurt, cream cheese, fresh cilantro, coriander and ginger patty.	

TANDOORI SIZZLERS

Baked to perfection in our clay oven. Served on a sizzler on a bed of roasted onions and bell peppers.

*Tandoori Chicken ✓	18
Bell Evan's chicken marinated in yogurt, mild spices, and fresh herbs.	
*Tandoor A Noor ✓	22
Tandoori Jumbo Tiger shrimp, Garlic Lemon Chicken and Boti Kebab, Chix Tikka Kebab and Chicken Drumstick.	
*Chicken Tikka Kebab ✓	15
Boneless white meat chicken marinated in yogurt and a blend of spices.	
*Garlic Lemon Chicken ✓	15
Extra low fat chicken marinated in garlic, lemon, and homemade spices.	
*Boti Kebab ✓	19
Selected cuts of lamb marinated in sour cream, yogurt and a blend of spices and fresh herbs.	
*Tandoori Fish or Shrimp ✓	22
Marinated in yogurt, ginger & garlic paste, mustard oil and spices.	
*Achari Shrimp ✓	22
Shrimp marinated in a mix of pickles, yogurt, ginger & garlic paste and turmeric powder.	
Soya Chops	16
Marinated in yogurt, mild spices, and fresh herbs.	

VEGETARIAN

Saag Paneer ✓	14
A classic Indian dish of cooked spinach and broccoli rabe and cubes of homemade cheese.	
Saag Chole ✓	14
Chickpeas cooked with broccoli rabe, spinach and fresh Indian spices.	
Aloo Palak ✓	14
Potatoes and spinach cooked with freshly ground spices and fenugreek.	
Baingan Bartha ✓	14
Skinless oven baked eggplant mixed with onions and tomatoes. Finished with cilantro.	
Navratan Korma ✓	14
Navratan is a mix of nine different vegetables in a cashew and brown onion creamy sauce. Flavored with herbs and spices.	
Aloo Gobi ✓	14
Flowerets of cauliflower cooked on very low flame with baby potatoes and seasoned with garlic and spices.	
Dal Fry ✓	13
A traditional yellow lentil dish cooked with onions, tomatoes and fresh herbs.	
Dal Makhani ✓	13
Delicately simmered black lentils with ginger and a touch of cream.	
Jaipuri Bhindi ✓	14
Slowly cooked Okra sautéed with ginger onions, fresh tomatoes & spices.	
Suneri Paneer ✓	15
Homemade cheese cooked with cashews, brown onion and saffron sauce.	
Aloo Chole ✓	14
Chickpeas and potatoes cooked with herbs and spices.	
Zera Aloo ✓	13
Potatoes, cumin seeds and Indian spices mixed with ginger and coriander powder.	
Punjabi Khadi ✓	13
Yogurt and gram flour (besan) based curry mixed with crispy fried vegetable Pakoras.	
Vegetable Coconut Curry ✓	14
Mixed vegetables cooked in mustard seed, curry leaf and Indian spices. Finished with coconut cream and coconut milk.	
Shahi Paneer Makhani ✓	15
Fresh homemade cheese cooked with ginger, garlic and fenugreek in a creamy tomato sauce.	
Matar Paneer ✓	13
Homemade cheese cooked with fresh green peas in a light sauce with herbs and spices.	
Malai Kofta ✓	14
Vegetable cheese balls cooked with fresh herbs, spices and cashews in a light cream sauce.	
Soy Masala (Vegan)	14
Soya chops cooked with ginger, garlic and fenugreek in a coconut milk & tomato sauce.	

LAMB CURRY

All lamb entrees can be replaced with Goat.

*Kashmiri Rogan Josh ✓	18
A specialty of Kashmir. Lamb pieces cooked in yogurt and traditional Kashmir spices. Typically served medium spicy.	
*Lamb Vindaloo ✓	18
Highly spiced chunks of lamb cooked in a sharp, tangy sauce of hot chilies and potatoes.	
*Lamb Masala ✓	18
Diced pieces of lamb cooked with tomato sauce and a touch of cream.	
*Lamb Curry ✓	18
Small cubes of lamb simmered in an onion tomato sauce.	
*Lamb Saag ✓	18
Chunks of lamb cooked in a mixture of spinach and broccoli rabe. Finished with Indian spices.	
Lamb Bhuna ✓	18
Tender lamb cubes prepared with fresh ginger, onions, peppers, tomatoes, and garlic.	
*Lamb Do Piazza ✓	18
Tandoori lamb, pan roasted with onions, tomatoes and spices.	
*Kashmiri Goat ✓	18
Cubes of goat cooked in spicy tomato sauce and fresh herbs.	

CHICKEN CURRY

*Chicken Tikka Masala ✓	15
Tandoori garlic lemon white chicken prepared in the classic style with tomatoes and spices in a light cream.	
*Chicken Curry ✓	15
A traditional Punjabi dish. Curry powder mixed with an array of Indian spices and white meat chicken.	
*Chicken Korma ✓	15
White meat chicken cooked with a combination of cashews, almonds, raisins and cream.	
*Chicken GOA Style ✓	15
Chunks of boneless white chicken cooked with mustard seeds, curry leaf and coconut curry sauce. Finished with a touch of garlic and a blend of spices. Typically served with medium/hot spiciness.	
*Chicken Saag ✓	15
A classic Indian dish of white meat chicken cooked in a mixture of spinach and broccoli rabe. Finished with Indian spices.	
*Butter Chicken ✓	15
Dark meat baked in a charcoal clay oven and cooked in a sauce of tomatoes, fresh herbs, spices and cream.	
*Chicken Vindaloo ✓	15
Highly spiced white meat chicken cooked in a sharp, tangy sauce of hot chilies and potatoes.	
*Tava Chicken ✓	15
White meat cooked with crushed spices, fresh tomato sauce, bell peppers and onion.	
Bombay Chicken ✓	15
White meat chicken cooked with mango fresh broccoli and herbs and spices.	
Chicken Jajfrezi ✓	15
Moderately spiced Chicken gently tempered with fresh tomatoes, peppers, onions, broccoli, mushrooms and fresh herbs.	
Malai Chicken ✓	15
White meat prepared in White onion almond and cashew paste fresh herbs and white paper touch of cream serve mind or med	

SEAFOOD CURRY

All entrees can be made with fish or shrimp.

*Turshil Jhingha ✓	20
Sautéed with garlic and seeped in a sweet & spicy coconut tamarind curry sauce.	
*Shrimp Masala ✓	20
Prepared in the classic style with tomatoes and spices in a light cream.	
*Shrimp Korma ✓	20
Cooked with cashews in a saffron creamy sauce.	
*Fish or Shrimp Jalfrezi ✓	20
Shrimp or salmon cooked with cooked with fresh broccoli, mushrooms, onions, tomatoes and a touch of garlic & ginger.	
*Coconut Mustard Salmon or Shrimp ✓	20
Salmon or shrimp cooked with cumin, mustard, ginger, garlic, with a touch of turmeric powder in a coconut curry leaf sauce.	
*Shrimp Saag ✓	20
A classic Indian dish of cooked spinach and broccoli rabe.	

DUM KI BIRYANI

Dum Ki Veg Biryani ✓	14
Basmati rice cooked with fresh vegetables, yogurt and saffron.	
*Murgh Biryani ✓	15
Saffron rice cooked with chicken and flavored with fresh herbs. Finished with pieces of fried onion.	
*Soul of India Biryani ✓	20
A mix of tandoori cooked meats and seafood and then cooked with saffron rice and a special blend of spices and nuts.	
*Gosht Biryani ✓	18
Rice cooked with lamb, ginger, garlic, cilantro, mint and yogurt. Finished with pieces of caramelized onions.	
*Goat Biryani ✓	18
Rice cooked with goat, ginger, garlic, cilantro, mint and yogurt. Finished with pieces of caramelized onions.	
*Prawn Biryani ✓	20
Rice cooked with prawns in ginger, garlic, cilantro and mint.	

INDO-CHINESE

Gobi or Chicken Manchurian	8/13
Appetizer - Deep fried florets sautéed with chopped onion & garlic; served in soy and chili sauce.	
*Chicken 65 ✓	13
Appetizer - Battered in chickpea flour and Indian spices. Lightly fried and served with a spicy garlic sauce.	
*Sweet & Spicy Shrimp ✓	13/18
Appetizer or Main - Fried in corn flour and fried. Finished with an ajwain and cumin seed, chili garlic and honey sauce.	
Chili Paneer or *Chili Chicken ✓	9/15
Appetizer or Main - Sliced ginger cooked with red onion and peppers in a chili garlic sauce.	
Singapore Fried Rice ✓	9
Side - Rice fried with vegetables and soy sauce.	
Egg Fried Rice ✓	9
Side - Fried Basmati rice & egg with carrots, beans capsicum, and spring onions.	

BREADS

		Tandoori			
Plain Naan	3			Tava (Whole wheat)	
Plain bread cooked in a clay oven.				Tandoori Roti	3
Garlic Naan	4			Round bread baked in an Indian clay oven.	
Oven cooked bread with garlic and cilantro. Finished with butter.				Tava Chapati	3
Onion Naan	4			A very soft and thin bread.	
Bread stuffed with fresh onions.				Onion Paratha	4
Aloo Naan	4			Stuffed with onions and herbs.	
A tandoori naan with spicy potato filling.				Aloo Paratha	4
Peshawari Naan	5			Stuffed with potatoes and a slight touch of Indian spices.	
Stuffed with coconut, cashews, raisins and honey.				Tava Paratha	4
Broccoli Naan	5			Plain bread finished with butter.	
A tandoori naan with spicy Broccoli filling.				Gluten Free Bread ✓	5
Special Naan	6			Poori	5
A flavorful naan stuffed with broccoli, onion, potato and homemade cheese.				Very light puffed bread. Slightly crispy and flaky.	
Basil Naan	5			Lacha Paratha	5
Layered bread with a touch of mint and butter.				Gobi Paratha	5
Chef's Bread Basket	12			Stuffed with Cauliflower and a slight touch of Indian spices.	
A combination of plain naan, garlic naan and Peshawari naan.				Makki Ki Roti (2pcs)	6
Bhatoora Basket	5			Corn flour bread.	
A fluffy deep-fried leavened bread.					

KIDS MENU

French Fries	5
Chicken Fingers	7
Mozzarella Cheese Sticks	6
Aloo Poori	7

* The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.

✓ These items already are, or can be made gluten free. Please ask your server for details.

Before placing your order, please inform your server if a person in your party has a food allergy.

"Chef Ladi"

SOUL OF INDIA

DRINKS

Tea

(\$3)

Indian Tea

(\$3.50)

Coffee/Decaf

(\$3.00)

Lassi

What is it? A popular yogurt based drink.

Great accompaniment to spicy food or after dinner.

(\$4)

Mango | Rose | Buttermilk

DESSERTS

Kulfi

Frozen flavored sweet milk with cardamom.

Gulab Jamun

Flavored milk dumplings simmered in honey.

Ras Malai

Homemade cheese patties cooked in milk syrup with almonds and nuts.

Kheer

A famous Indian dessert made from milk, rice, and dried nuts.

Tiramisu

Layers of sponge cake filled with cream and liquor. Decorated with cocoa.

Ice Cream

Choice of mango, coconut, paan parag or vanilla.

Gajer Ka Halwa

Slow cooked carrots with milk and dried nuts.

4

4

4

4

4

4

4