



Indian Menu

Appetizers

PYAZ PAKORA

Indian onion fritters with chickpea flour, Cumin and coriander (similar to extra crispy and spicy deep fried onion rings)

DAL FRY

Fried red, yellow masoor and channa lentil soup with onions, tomatoes, turmeric powder, garam masala powder and ghee (clarified butter)

SAMOSA

Fried pastry stuffed with spicy boiled potatoes served with spicy chutney

ALOO TIKKI

Potato patties stuffed with onion, peas, coriander, fresh green chili, turmeric and cumin powder

DAHI BARA

Lentil and green chili fritter served with yogurt & garam masala dressing

PAKORA

Vegetables such as sliced onions, potatoes, eggplant, cauliflower or chopped spinach or chili dipped in chickpea flour batter and deep fried (served with chutney)

DAHI KI DAL

Yogurt adds a very delicate and unique taste to this split pea soup, as well as onions, cilantro, garam masala powder, garlic, turmeric powder and ghee

RAITA

Salty cooling side dish made from yogurt (similar to coleslaw salad), but with flavorful spices and cucumber in place of cabbage

ONION CHUTNEY

Condiment for naan, rice or as a sauce for appetizers such as samosa

GARLIC CHUTNEY

Yogurt with garlic and green onion

MANGO CHUTNEY

Sides

DALCHINI PULAU (CINNAMON FRIED "BASMATI" RICE)

A simple rice pilaf dish. Pulau can be served with vegetable or non-vegetable gravy based curry or served by itself

NAAN LEAVENED

Naan is a leavened oven Baked Bread

RAVAI UPPAMMA

Roasted cream of wheat with mustard greens, black gram dal, carrots, green peas, cauliflower, onions, green chilies, ginger and curry leaves served with coconut chutney

CHANA MASALA

Chickpeas in a masala gravy curry sauce

BENGALI CABBAGE

Cabbage, potatoes, tomato, ginger, cayenne pepper, cloves, cinnamon, turmeric and cardamom

DUM ALOO

Deep fried, bite size baby potatoes mixed with garam masala, curry, onion, tomato and cream

ALOO SABZI

Classic dish made of stir fried potatoes with spices and onions



Poultry and Lamb

BUTTER CHICKEN

One of the most popular Indian dishes! Chicken cooked in a creamy, buttery curry sauce

CHICKEN TIKA

Indian spice marinated roasted chicken

CHICKEN TIKA MASALA

Indian spice chicken in a creamy tomato sauce

CHICKEN VINDALOO

Tamarind and cardamom chicken served hot with basmati rice

HANDI GOSHT

Lamb stew with cardamom, ginger and turmeric served hot with basmati rice or roti

KORMA LAMB

Lamb cubes in spices, yogurt and potatoes

SHEEK KABOB

Ground lamb and spices on a skewer with onion, tomato, and peppers served hot with onion and lime sauce

TANDOORI CHICKEN

Spicy roasted chicken seasoned with a spicy yogurt and curry sauce

Vegetarian Entrees

TAMATAR AUR MATTAR

Sautéed tomatoes, green peas, onions, garlic, garam masala and ginger (served with rice or roti)

MATTAR PANEER

Indian soft cottage cheese, (paneer) and green peas, (mattar) in a creamy curry sauce

BHINDI CURRY

Classic Indian curry made from okra, often known as "Lady Fingers" in India and served hot with rice or roti

GOBI ALOO

Classic Indian vegetables made from potatoes, cauliflower, tomatoes, cumin, and turmeric and garam masala

PALAK PANEER

Wholesome cooked spinach, (palak) with fresh and delicate Indian cottage cheese, (paneer) served hot with rice or Indian bread

SHAHI PANEER

Creamy curry dish with tomato sauce and a soft, lightly fried Indian cheese, onion, garam masala powder And ghee (clarified butter)

BAIGAN KA BHARATA

Eggplant curry with onion, tomato, green chili, mustard seed, garlic paste, turmeric powder and garam masala; served hot with basmati rice

\$37 per guest for dual entrée

\$47 for seated dinner

Inclusive of:

China dinner and dessert plates, flatware, black or white napkins

Staff for 6 hours, to set up, serve and final clean up

Complimentary cutting of cake

Complimentary coffee station, served with cake

Pre-set water

One appetizer and chutney

Buttered naan

Two sides and two entrees

Taxes and service fee

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