

Starters

Aloo Tikkyas With Red Peshawari Chutney 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
Keema Samosa spicy seasoned mince lamb wrapped in light pastry.	6.95
Paneer Kulcha tandoori bread stuffed with seasoned homemade cheese.	6.95
Onion Fritters Aka Onion Pakora crisp light, chickpea flour batter dipped onion fritters.	6.75
Vegetable Samosa spicy seasoned potatoes and peas wrapped in light pastry.	6.75
Baghari Jhinga succulent shrimp, flavored with garlic. mustard seeds and curry leaves. from madhur jaffrey's personal recipies and unique to dawat.	11.95
Hyderabadi 'Lamb Pathar' Kebab 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
Vegetable 'Harra Bhara' Kebab delicious green vegetables, potatoes & indian cottage cheese patties delicately spiced. served w/pear chutney.	6.95

Madhur's Snack Cart \$6.95

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

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

Soups & Salads

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

Kebabs

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

Vegetarian Specialties

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

Vegan Dishes

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

Chicken Dishes

Chicken Saag chicken pieces smothered in a spicy spinach puree.	17.95
Chicken Tikka Masala chunks of chicken, roasted in a clay oven and then folded into a mildly spiced tomato sauce.	18.25
Chicken Jai Frazie Entrée marinated chicken, sauteed with fresh vegetables.	17.95
Chicken Makhani white meat chicken pieces roasted in a clay over and then folded into a creamy tomato sauce.	18.95
Kashmiri-Style Dhaniwal Korma 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
Cornish Hen With Green Chilies 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

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

Seafood Dishes

Scallops Caldin 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
Kerala-Style Konju Pappaas 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
Fish In A Mustard Sauce chunks of seasonal fish in a spicy sauce of crushed mustard seeds and mustard oil.	22.95
Shrimp Bhuna shrimp cooked in herbs and spices with a touch of garlic and ginger.	24.75

Popular Curries

Shrimp Curry W/ Roasted Spices a delicious shrimp cury which is both rich & aromatic. recommended w/lemon basmati rice.	24.75
Lamb Curry a classic dish from northern india & amongst the most popular of curries.	18.95
Home-Style Chicken Curry all time favorite chicken, fresh ginger, onion & tomato gravy.	18.75
Goan Fish Curry 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
Mughlai Chicken Curry chicken cooked w/ lots of indian spices & condiments in a rich gravy. a traditional recipe of the rich mughuls of india.	18.95
Vegetable Curry mixed vegetable mildly spiced.	14.25

Specialties From Tandoor Oven

Tandoori Shrimp king-size shrimp marinated in mild spices.	24.95
Tandoori Chicken chicken marinated in mild spices.	whole 19.50 half 14.00
Murgh Jehangiri chicken pieces marinated in yogurt and roasted in a tandoor oven with lavish basting of chilli-coriander.	18.75
Raan 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
'Chilean Sea Bass' Fish Tikka chunks of chilean sea bass fish, marinated in an aromatic herb mixture.	26.95
Chicken Tikka boneless chunks of chicken marinated in yogurt and mild spices.	18.75
Muradabadi Boti Kebab skewered boneless cubes of lamb marinated in yogurt, garlic and ginger.	20.95
Whole Tandoori Fish 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

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

Crab Nazakat (Starter) exotic crab salad combined with mustard seeds, kokum, honey, coconut milk, and fresh curry leaves served with a spicy potato croquette. 13.45

Chicken Tikka Naan (Starter) our fresh from the oven tandoor naan bread stuffed with seasoned chicken that has also been first roasted in the same oven. 7.45

Sarson Ka Saag fresh mustard greens and spinach cooked in a punjabi village style. 13.55

Kebab Platter-For The Best Of Kebabs shrimp, chicken silken, murg malai & lamb boti. 19.45

Lobster Shehnaz (Main Dish) chef's special marinade of lobster folded into delicious tomato sauce. we suggest that you eat it with our lemon rice. 28.95

Tandoori Grilled Vegetables (Side Dish) a delightful plate of marinated seasonal vegetables grilled in our tandoor and served with chick peas. 15.50

Rice Specialties

Lemon Rice very aromatic rice perfumed with the juice and rind of lemons, curry leaves and mustard seeds. 7.95

Chicken Biryani baked casserole of basmati rice and chicken richly flavored with saffron, buts and raisins. 18.75

Goat Biryani baked casserole of basmati rice and mea, richly flavored with saffron, nuts and raisins. 18.95

Steamed Basmati Rice naturally aromatic long grain rice brought to you from the foothills of the himalayans. 7.45

Pillau Rice baked casserole of rice and vegetables, flavored with nuts and raisins. 8.95

Breads

Onion And Black Pepper Kulcha crisp, pizza-like flat bread from the tandoor oven, filled with carmelized onions and dusted with coarse black pepper. 6.45

Keema Naan a naan stuffed with minced lamb and baked in a clay oven. 6.95

Naan E-Dawat a rich flat bread stuffed with nuts and dried fruit and baked in a clay oven. 6.95

Ajwain Paratha whole-wheat layered bread topped with aromatic ajwain seeds. 4.35

Poori whole-wheat puffed bread, deep fried. 4.95

Naan leavened indian bread of white flour baked in a clay oven. 3.95

Garlic Naan a special naan bread from the tandoor flavored with garlic. 4.75

Tandoori Roti whole wheat bread baked in a clay oven. 3.95

Pudina Paratha whole-wheat layered bread topped with mint. 4.35

Accompaniments

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

Desserts

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