CATERING MENU

Burlington Mall
75 Middlesex Turnpike
Burlington, MA 01803
(781) 270 0200

Natick Mall
1245 Worcester Street
Natick, MA 01760
(508) 651 0721

Providence Place
One Providence Place
Providence, RI 02903
(401) 632 0626

Prudential Center
800 Boylston Street
Boston, MA 02199
(617) 247 9500

Square One Mall
1277 Broadway, Route 1
South Saugus, MA 01906
Appetizers

Samosa
Turnovers filled with peas & potatoes/chicken/lamb

Potli Samosa
Turnovers shaped like potli & filled with peas & potatoes, a true treat for eyes as well as your palette

Onion Bhaji
Onion, spinach & potatoes fritters, dipped in chick pea batter & fried

Vegetable Pakoras
Assorted vegetable pieces dipped in spicy batter & fried

Vegetable Rolls
Mixture of cheese, potatoes & vegetables; dipped in batter & fried

Spinach Kabob
Spinach & cheese kabobs dipped in batter & fried

Gulistan Kabob
Vegetable kabobs with a touch of ginger & garlic, covered with sesame seeds

Aloo Tikki
Cutlets made with potatoes & assorted spices; dipped in spicy batter & fried

Dalcha Kabob
Cutlets made with chana daal (lentils) & spices; deep fried

Cheese Pakora
Pieces of home made cheese layered with spices, dipped in batter & fried

Chicken Pakora
Boneless chicken white meat dipped in spicy chick pea batter & fried

Paneer Tikka
Marinated chunks of cheese cooked on skewers in tandoor & served with tandoori vegetables

Papari Chaat
Made with lentil wafers, chick-peas, onions, yogurt & assorted chutneys

Bhel Poori
A mixture of puffed rice, potatoes, onions & assorted chutneys

Moong Daal Chaat
Lentil sprouts tossed with tomatoes, cucumbers, onions, potatoes, assorted chutneys

Idli Chaat
Pieces of Idli tossed with stir fried vegetables & chutneys

Chicken Chaat
Boneless chicken pieces spiced with chutneys, diced onions, tomatoes & herbs

Fruit Chaat
Diced pieces of assorted fresh fruit tossed with spices & low fat lemon dressing

Aloo Chaat
Mixture of potatoes, diced onions, cucumbers & various chutneys & spices

Murg Malai Kabob
Boneless chicken marinated overnight in cream & cooked in charcoal fired tandoor

Ajwaini Chicken Tikka
Boneless chicken marinated with a touch of Ajwain seeds & cooked in tandoor

Chili Kabob
Chicken marinated in yogurt with fresh chilies & cooked in charcoal fired tandoor

Achaari Kabob
Chicken pieces marinated in yogurt with a touch of pickle & cooked in charcoal fired tandoor

Chicken Pudina Kabob
Chicken marinated in cream with a touch of fresh mint & cooked in charcoal fired oven
Lamb Seekh Kabob  
*Extra lean ground lamb seasoned with spices, cooked on skewers in tandoor oven*

Chicken Seekh Kabob  
*Extra lean ground chicken seasoned with spices, cooked on skewers in tandoor oven*

Lamb Shaami Kabob  
*Cutlets made from ground lamb mixed with spices & fried*

Chicken Shaami Kabob  
*Cutlets made from ground chicken mixed with spices & fried*

Tandoori Shrimp  
*Marinated jumbo shrimp grilled to perfection over charcoal in tandoor*

Malai Shrimp  
*Jumbo shrimp marinated in cream & cooked over charcoal in tandoor*

Tandoori Salmon  
*Cubes of salmon marinated in batter & cooked on skewers in tandoor; Served with grilled vegetables*

## Condiments

**Saunth Ki Chutney**  
*Tangy sweet & sour sauce made from tamarind seeds*

**Pudina Ki Chutney**  
*Chutney made with fresh mint, coriander, onions, ginger, & assorted spices*

**Pyaz Ki Chutney**  
*Diced onions mixed with tomatoes & vinegar*

**Raita**  
*Yogurt with grated cucumbers or Boondi; flavored with spices*

**Nawabi raita**  
*Made with fresh yogurt, grated carrots and a touch of raisins, walnut & spices*

**Dahi Vada**  
*Fried lentil dumplings dipped in yogurt sauce, served with tamarind chutney*

**Dahi Bhalla**  
*Donut shaped lentil dumplings in yogurt sauce; served with tamarind & mint chutney*

**Pickles**  
*Authentic Indian pickle made from a mixture of fruits & vegetables*

**Pappadum**  
*Crispy lentil wafers*

**Onion Salad**  
*Rings of red onions tossed with mint chutney*

**Kachumber Salad**  
*Diced tomatoes, onions, cucumbers tossed with fresh lemon juice & flavored with spices*

**Green Tossed Salad**  
*Fresh greens, tomatoes, cucumbers and onions tossed with our own low fat dressing*

**Bean Salad**  
*A healthy combination of chick-peas, kidney beans, potatoes, onions and peppers with lemon dressing*
### Non-Vegetarian Entrees

#### Chicken

- **Chicken Tandoori**  
  Chicken pieces marinated in yogurt, herbs & spices; grilled in tandoor

- **Mughalai Chicken**  
  Boneless chicken cooked in onion gravy with yogurt

- **Chicken Korma**  
  Boneless chicken pieces cooked in cream sauce with cashews & raisins

- **Malai Chicken**  
  Boneless white chicken pieces sautéed with onions & simmered in cream & yogurt gravy

- **Chicken Chettinad**  
  Boneless chicken cooked with curry leaves & spices; a South Indian treat

- **Chicken Jaipuri**  
  Chicken curry cooked in cream of mushroom gravy & spices

- **Chicken Kandacurry**  
  Chicken curry cooked in coconut milk and spices

- **Chicken Tikka Masala**  
  Boneless chicken tandoori pieces in tangy tomato & cream sauce with exotic herbs & spices

- **Chicken Tikka Curry**  
  Boneless chicken tandoori pieces cooked in tangy tomato & onion gravy; no cream added

- **Chicken Vindaloo**  
  Cooked in spicy curry sauce with potatoes & vinegar

- **Chicken Saag**  
  Boneless chicken cooked with spinach, ginger, garlic & exotic spices

- **Keema Chicken**  
  Extra lean ground chicken cooked with fresh tomatoes & onions

- **Chicken Kofta Curry**  
  Balls of minced chicken dipped in batter, fired and cooked in gourmet curry sauce

- **Chicken Do-Piazza**  
  Boneless chicken cooked with sautéed onions, garlic & green peppers

- **Aachari Chicken**  
  Cooked with mixed pickles, onions, garlic, herbs & spices

- **Chili Chicken**  
  Chicken cooked with bell peppers and sautéed onions with soy sauce

- **Chicken Curry with Mushrooms**  
  Boneless chicken cooked with fresh mushrooms in delectable curry sauce

- **Chicken Makhani**  
  Boneless chicken pieces cooked with butter & exotic spices

- **Chicken Chutneywala**  
  Cooked with a touch of mango chutney and flavored with cilantro

- **Kadai Murg**  
  Chicken cooked with onions, green peppers, & fresh tomato
Non-Vegetarian Entrees

Lamb

Fish & Shrimp

Gourmet India

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IMPROPER BOSTONIAN
June 2004

Non-Vegetarian Entrees

Lamb

Fish & Shrimp

Lamb Rogan Josh
Lamb curry in tomato and onion gravy

Lamb Korma
Boneless lamb cooked in cream sauce with cashews and raisins

Lamb Vindaloo
Succulent pieces of extra lean lamb cooked in tomato, vinegar & onion sauce with herbs & spices

Boti Kabob Masala
Extra lean lamb cubes grilled in tandoor and then cooked in tomato gravy with ginger & onions

Lamb Saag
Tender pieces of lamb cooked with spinach & exotic spices

Keema Aloo
Minced lamb cooked with tomatoes, onions, garlic, ginger & assorted spices

Kadai Gosht
Lamb curry cooked North Indian style with onions, garlic & ginger

Baoli Handi
Delicacy of goat meat, mushrooms & vegetables cooked with exotic spices

Shahi Kofta
Lamb meat balls stuffed with onions, raisins, ginger & green chilies, served in rich cream sauce

Laziz Pasliyan
Cashew nut flavored spicy lamb chops

Mutton Kadai
Goat meat (with bones) curry cooked North Indian style; a must for mutton lovers

Mutton Curry
Tender goat meat cooked in onion and tomato gravy

Mutton Korma
Goat meat cooked in cream sauce with cashews and raisins

Fish & Shrimp

Masala Fish
Marinated fish pieces cooked in tomato & cream sauce with herbs & spices

Fish Fried
Pieces of fish marinated in imported spices & fried

Shrimp Masala
Shrimp cooked in curry sauce

Seafood Masala
Combination of lobster meat, scallops and shrimp cooked in tangy tikka masala sauce

Kadahi Shrimp
Shrimp cooked North Indian style with onions, garlic and ginger

Shrimp Kunjupapa
Cooked in tamarind juice with a touch of curry patta and dry red chilies

Fish Moli
Fish cooked in coconut milk with mustard seeds, curry patta and dry red chilies

Jhingari Malai
Shrimp cooked in onion and ginger gravy with sour cream
### Vegetarian Entrees

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Shahi Gobhi</strong></td>
<td>Fresh cauliflower florets cooked Mughal style</td>
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<tr>
<td><strong>Gobhi Aloo</strong></td>
<td>Fresh cauliflower florets cooked home-style with ginger</td>
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<tr>
<td><strong>Tandoori Gobhi</strong></td>
<td>Large florets of fresh cauliflower marinated in chickpea batter and grilled</td>
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<tr>
<td><strong>Gobhi Manchurian</strong></td>
<td>Cauliflower cooked Indian Chinese style</td>
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<tr>
<td><strong>Bharwa Mirch</strong></td>
<td>Grilled Italian peppers with vegetable filling</td>
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<tr>
<td><strong>Khate Aloo</strong></td>
<td>Potatoes cooked with onions &amp; a touch of mango powder</td>
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<tr>
<td><strong>Dum Aloo</strong></td>
<td>Potatoes in onion &amp; tomato gravy</td>
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<tr>
<td><strong>Aloo Mirch</strong></td>
<td>Fresh green peppers with potatoes</td>
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<tr>
<td><strong>Baigan Aloo</strong></td>
<td>Fresh eggplant with potatoes and chunks of onions</td>
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<tr>
<td><strong>Aloo Mutter</strong></td>
<td>Fresh green peas with potatoes in onion and tomato gravy</td>
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<tr>
<td><strong>Aloo Beans</strong></td>
<td>Potatoes with green beans</td>
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<tr>
<td><strong>Achaari Aloo</strong></td>
<td>Pickle flavored potatoes cooked with onions</td>
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<tr>
<td><strong>Paneer Do-Piaza</strong></td>
<td>Chunks of homemade cheese cooked with onions, green peppers &amp; tomatoes</td>
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<tr>
<td><strong>Mushroom Do-Piaza</strong></td>
<td>Button mushrooms cooked with green peppers, tomatoes and chunks of onions</td>
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<tr>
<td><strong>Mushroom Masala</strong></td>
<td>Fresh mushrooms with assorted vegetables</td>
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<tr>
<td><strong>Rogani Mushrooms</strong></td>
<td>Fresh mushrooms cooked in rich onion &amp; tomato curry</td>
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<tr>
<td><strong>Saag Mushroom</strong></td>
<td>Fresh spinach &amp; button mushrooms cooked with a touch of onions &amp; ginger</td>
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<tr>
<td><strong>Palak Paneer</strong></td>
<td>Fresh spinach &amp; home made cheese cooked with a touch of onions &amp; ginger</td>
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<tr>
<td><strong>Palak Aloo</strong></td>
<td>Fresh spinach &amp; potatoes cooked with a touch of onions &amp; ginger</td>
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<tr>
<td><strong>Chana Masala</strong></td>
<td>Soaked overnight, cooked with tomatoes &amp; herbs in curry sauce</td>
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<tr>
<td><strong>Pindi Chana</strong></td>
<td>Chick peas with cooked with dry spices and onions, North Indian style</td>
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<tr>
<td><strong>Mutter Paneer</strong></td>
<td>Green peas &amp; home made cheese cooked with tomatoes in curry sauce</td>
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<tr>
<td><strong>Daal Makhani</strong></td>
<td>Black lentils cooked &amp; simmered over slow fire, North Indian style</td>
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<tr>
<td><strong>Daal Tarka</strong></td>
<td>Chana daal cooked with sautéed onions &amp; touch of fresh coriander</td>
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<tr>
<td><strong>Daal Panchmelal</strong></td>
<td>Medley of five different lentils</td>
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<tr>
<td><strong>Daal Tori</strong></td>
<td>Chana daal with zucchini</td>
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</table>
Vegetarian
Entrees

Rice & Biryani

Breads

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Kadhi Pakora
Authentic North Indian Kadhi made with yogurt & vegetable dumplings

Bhindi Masala
Fresh okra sautéed with onions, tomatoes & spices

Bhartha
Smoked & mashed eggplant simmered with onions & imported spices

Shahi Paneer
Fresh cheese sautéed with ginger, garlic & cooked in light cream sauce with cashews & raisins

Paneer Bhurjee
Grated cheese sautéed with tomatoes & spices

Navrattan Korma
Mixed vegetable cooked in delectable rich creamy sauce

Malai Kofta
Balls of minced vegetables dipped in batter, fried & cooked in gourmet curry sauce

Haryali Paneer Kofta
Soft cheese dumplings in flavorful spinach curry

Baigan Patiala
Combination of eggplant & potatoes sautéed with onions & spices

Vegetable Delight
Mixed vegetable cooked with potatoes & green peppers

Raj Mah
Kidney beans in onion gravy cooked with ginger and garlic

Rice & Biryani

Saffron Rice
Imported, aromatic Basmati rice

Vegetable Pullao
Aromatic Basmati rice cooked with vegetables

Lemon Rice
Imported basmati rice with a touch of herbs & spices

Biryani
Lamb, Goat, Chicken or Vegetable

Breads

Nan
Leavened bread made in authentic Indian tandoor clay oven

Tava Parantha
Whole wheat bread made on a griddle

Spinach Roti
Bread made from whole wheat flour, fresh spinach & spices

Pudina Parantha
Whole wheat bread topped with dry mint

Spinach Tava Parantha
Bread made from whole wheat flour mixed with chopped spinach

Garlic Nan
Topped with fresh garlic paste & baked in clay oven

Missie Roti
Bread made with whole wheat & chick pea flour

Peshawari Nan
Sweet bread layered cashews, pistachios and almonds
Desserts

Gulab Jamun
Cream dumplings in honey syrup, served hot

Kheer
Home made rice pudding flavored with cardamom & pistachios, served chilled

Kulfi Falooda
Our own authentic Indian ice cream; mango or pistachios flavor. Served with Falooda

Rasgulla
Home made cheese dumplings in honey syrup, served chilled

Malai Rasgulla
Small size rasgullas dipped in rabdi with a touch of saffron

Rasmalai
Cheese dumplings in milk syrup, flavored with pistachios nuts, served chilled

Gajjar Halwa
Grated carrots cooked in milk, flavored with almonds & cardamom, served hot

Mango Rabdi (Seasonal)
A true delicacy made with fresh mangoes, milk syrup & pistachios, served chilled

Daal Halwa
A buttery flavored delicacy made from yellow lentils, with a sprinkle of cardamoms & almonds

Kesar Halwa
Halwa made from milk, flavored with Saffron, Pistachios & Almonds

Jalebi
Our own freshly prepared, crispy jalebi

Chum Chum
Fresh cheese chunks cooked in sugar syrup, flavored with rose water & cardamom

Dhodha Burfi

Other Specialties

Chana Bhatura
Masala Dosa
Onion Masala Dosa
Idli Sambhar
Uttapum

Indian Chinese

Sweet Corn Soup
Chicken Manchurian
Chili Chicken
Gobhi Manchurian
Fried Rice
Chicken/Vegetable Lo Mein

Gujrati Items

Khaman Dhokla
Undiyu
Gujrati Kadhi
Gujrati Bhindi
Sweet and Sour Eggplant

TANDOOR ON-SITE AVAILABLE