



470-729-3288

<http://central.jackrabbitdeliveries.com>

# zz - Halal Cuisine of India

## Appetizers

Vegetable Samosa	\$3.95
<i>Crisp patties stuffed with potatoes &amp; green peas</i>	
Chicken Samosa	\$4.95
<i>Crisp patties stuffed with ground chicken &amp; spices</i>	
Mix Pakora	\$5.95
<i>Vegetable fritters mixed with chick peas &amp; deep fried</i>	
Aloo Pakora	\$4.95
<i>Potato fritters mildly spices &amp; fried in oil</i>	
Chili Pakora	\$4.95
<i>Hot peppers spiced in chick pea butter &amp; fried</i>	
Chicken Pakora	\$4.95
<i>Boneless chicken tenders mixed with chick pea flour &amp; deep fried in oil</i>	
Chicken Tikka	\$7.95
<i>Chicken marinated overnight in ginger/garlic paste &amp; yogurt, skewered then grilled</i>	
Seekh Kebab Appetizer	\$8.95
<i>Mild spiced minced chicken wrapped around a skewer &amp; grilled in a clay oven</i>	
Vegetarian Special (Veg. Platter)	\$6.95
<i>A combo platter with samosa, aloo pakora &amp; mixed pakora</i>	
Non Vegetarian Special (Meat Platter)	\$7.95
<i>An assortment of chicken tikka, seekh kabab, chicken samosa &amp; vegetable pakora</i>	
Fish Pakora	\$6.95
<i>Marinated fish deep fried</i>	
Samosa Chaat	\$5.95
<i>Mix of samosa &amp; garbanzo been topped with yogurt, tamarind &amp; mint chutney</i>	
Aloo Papdi Chaat	\$4.95
<i>Mix of garbanzo beans, potatoes, tomatoes, &amp; papdi topped with yogurt, tamarind &amp; mint chutney</i>	

## Soups

Lentil Soup	\$3.95
<i>Yellow lentils cooked with mild spices</i>	
Chicken Soup	\$3.95
<i>Yellow lentils cooked with mild spices</i>	
Mulligatawny Soup	\$4.95
<i>Delicious lentil soup with chicken, herbs &amp; mild spice</i>	

## Bread From Tandoor

**Tandoor is a very special clay oven imported from India which has been used there for 100 or more years. It is heated with mesquite charcoal up to 400 or 500 degrees**

Naan	\$2.25
<i>A bread made from refined flour &amp;</i>	

## Complete Dinners

Non Vegetarian Dinner (Non-Veg Thali)	\$13.95
<i>Served with a piece of tandoori chicken, chicken tikka masala, daal, vegetable of the day, basmati rice, naan, raita &amp; dessert</i>	
Vegetable Dinner (Veg. Thali)	\$12.95
<i>Served with a piece of vegetable pakora, palak panner, daal, vegetable of the day, naan, raita &amp; dessert</i>	
Tandoori Dinner	\$15.95
<i>Served with chicken tikka, seekh kabab, tandoori chicken, lamb boti, vegetable curry, rice naan &amp; dessert</i>	

## Vegetarian Specials

**(Served with Basamati Rice)**

Baingan Bharta	\$9.95
<i>Eggplant grilled over charcoal, mashed then cooked with with fresh tomatoes, onion &amp; spices</i>	
Mixed Vegetable Curry	\$8.95
<i>Vegetables cooked with spices in curry sauce</i>	
Channa Masala	\$8.95
<i>Chick peas cooked with onion &amp; spices</i>	
Okra Bhaji	\$9.95
<i>Okra cooked with spices in an onion gravy</i>	
Daal Makhani	\$8.95
<i>Black beans flavored with ginger, garlic &amp; tomatoes</i>	
Yellow Daal Fry	\$8.95
<i>Yellow lentils cooked with garlic, cumin &amp; cilantro</i>	
Mutter Paneer	\$10.95
<i>Green peas cooked with panner in mild sauce</i>	
Saag Paneer	\$10.95
<i>Freshly chopped spinach &amp; homemade cheese cooked in a mild sauce</i>	
Bombay Aloo	\$8.95
<i>Potato specialty from Bombay cooked in a creamy tomato based sauce with cumin &amp; spices</i>	
Navratan Korma	\$9.95
<i>Vegetables with homemade cheese cooked in mild creamy sauce made with cashews &amp; almonds</i>	
Aloo Mutter	\$8.95
<i>Green peas &amp; potatoes cooked in curry sauce</i>	
Aloo Gobi	\$10.95
<i>Potatoes and cauliflower cooked with herbs &amp; spices</i>	
Malai Kofta	\$10.95
<i>Croquettes made from cheese &amp; vegetables simmered in a sauce of cashews &amp; almonds</i>	
Paneer Tikka Masala	\$11.95
<i>Homemade cheese cooked with onion in a creamy tomato based sauce</i>	

## Lamb Specialities

**(Served with Basmati Rice)**

Lamb Curry	\$11.95
<i>Lamb cooked in curry sauce with Indian spices</i>	
Lamb Vindaloo	\$11.95
<i>Lamb marinated with vinegar, chilies &amp; spices, then cooked with potatoes in a curry sauce</i>	
Lamb Korma	\$12.95
<i>Lamb cooked in cashews &amp; onion sauce</i>	
Lamb Saag	\$11.95
<i>Boneless lamb cubes cooked with chopped spinach</i>	
Goat Curry	\$11.95
<i>Goat cooked with curry sauce and Indian spices</i>	
Goat Karahi	\$11.95
<i>Goat cooked with bell peppers, onions, tomatoes &amp; spices</i>	
Lamb Rogan Josh	\$11.95
<i>Lamb cooked in a curry sauce with yogurt, tomatoes &amp; spices</i>	

## Tandoori Specialites

Chicken Tandoori	\$10.95
<i>Chicken marinated overnight in yogurt with fresh Indian spices &amp; grilled in a clay oven</i>	
Chicken Tikka	\$10.95
<i>Chicken marinated overnight in garlic, ginger, lemon juice &amp; yogurt, then skewered &amp; grilled in day oven</i>	
Seekh Kebab	\$10.95
<i>Mild spiced minced chicken wrapped around a skewer &amp; grilled in tandoor</i>	
Boti Kabob	\$14.95
<i>Lamb marinated with ginger, garlic, herbs &amp; spices skewered then grilled in tandoor</i>	
Tandoori Shrimp	\$13.95
<i>Fresh shrimp marinated in yogurt &amp; mild spices</i>	
Mixed Tandoori Platter (Mix Grill)	\$14.95
<i>An assortment of tandoori chicken, seekh kabab, chicken tikka, boti kabab &amp; tandoori shrimp</i>	
Salmon Tandoori	\$15.95
<i>MArinated salmon with garlic, ginger, lemon juice &amp; spice skewered and grilled in tandoor</i>	

## Chicken Specialties

**(Served with Basmati Rice)**

Chicken Tikka Masala	\$11.95
<i>Chicken tikka cooked with onions and spices in a tomato based sauce</i>	
Chicken Vindaloo	\$10.95
<i>Chicken marinated with vinegar, chilies &amp; spices, then cooked with potatoes in a curry sauce</i>	
Chicken Madras	\$10.95
<i>Chicken cooked with special madras, coconut &amp; fenegreng seeds</i>	

<i>baked in a clay oven</i>	
Garlic Naan	\$2.50
<i>A light bread made with fresh garlic, herbs &amp; cilantro on top</i>	
Aloo Paratha	\$3.50
<i>Wheat bread stuffed with mashed potatoes &amp; peas</i>	
Peshwari Naan	\$3.50
<i>Sweet naan stuffed with fruits, nuts, raisins &amp; coconut</i>	
Onion Kulcha	\$3.50
<i>Tandoori bread stuffed with onion, cumin &amp; cilantro</i>	
Bullet Naan	\$3.50
<i>Spicy naan stuffed with chili &amp; cilantro</i>	
Cheese Naan	\$3.50
<i>Bread stuffed with shredded cheese</i>	
Roti Bread	\$1.99
<i>Whole wheat bread cooked in an oven</i>	
Keema Naan	\$4.50
<i>Minced chicken stuffed inside a light flatbread</i>	

### **Side Orders**

Mango Chutney or Raita	\$2.95
Plain Yogurt	\$2.50
Green Salad	\$3.50
Makhani Sauce or Curry Sauce	\$5.95
Korma Sauce or Vindaloo Sauce	\$5.95
Roasted Papdum	\$1.95
French Fries	\$4.95
White Rice	\$2.49

### **Methai-Desserts**

Gulab Jamun	\$3.95
<i>A light pastry made from fat free milk and honey</i>	
Rice Pudding	\$3.95
<i>Rice cooked with cashew nuts, raisins, and milk</i>	
Gajar Halawa	\$3.95
<i>Garnished in roasted almonds</i>	

Kadai Paneer	\$11.95
<i>Homemade cheese cooked with bell peppers, onion &amp; spices in a creamy tomato based sauce</i>	

### **Seafood Specialites**

*(Served with basmati rice)*

Fish Curry	\$11.95
<i>Tilapia cooked in a curry sauce with herbs &amp; spices</i>	
Fish Korma	\$11.95
<i>Tilapia cooked in cashews &amp; onion sauce</i>	
Fish Masala	\$11.95
<i>Tilapia cooked in onion in a tomato based cream sauce</i>	
Shrimp Curry	\$11.95
<i>Shrimp cooked in a curry sauce with Indian spices</i>	
Shrimp Vindaloo	\$11.95
<i>Shrimp marinated with vinegar, chillies &amp; spices, then cooked with potatoes in a curry sauce</i>	
Shrimp Korma	\$11.95
<i>Shrimp cooked in cashews &amp; onion sauce</i>	
Shrimp Karahi	\$11.95
<i>Shrimp cooked with bell peppers, onions, tomatoes &amp; spices</i>	
Salmon Masala	\$15.95
<i>Salmon cooked with onion in a tomato based cream sauce</i>	

### **Beverages**

Mango Lassi	\$2.95
<i>(mango yogurt shake sweetened)</i>	
Sweet Lassi	\$2.77
<i>(Homemade yogurt shake sweetened)</i>	
Salty Lassi	\$2.77
<i>(homemade yogurt shake salted)</i>	
Masala Tea	\$1.77
<i>(tea prepared with fresh herbs &amp; spices)</i>	
Orange Juice	\$1.99
Soft Drinks	\$1.77
<i>(coke, sprite, diet coke, dr. pepper)</i>	

Chicken Makhani (Butter Chicken)	\$11.95
<i>A delicious preparation of boneless chicken tikka cooked in a creamy tomato based sauce</i>	
Chicken Korma	\$10.95
<i>Chicken cooked in cashews &amp; onionsauce</i>	
Chicken Saag	\$10.95
<i>Chicken cooked with chopped spinach &amp; Indian spices</i>	
Chicken Curry	\$9.95
<i>Boneless chicken cooked in curry sauce</i>	
Chicken Karahi	\$10.95
<i>Boneless chicken with onions, bell peppers, tomatoes, garlic, ginger, fresh coriander &amp; spices</i>	
Chicken Xacuti	\$11.95
<i>Chicken cooked in coconut based gravy with potatoes</i>	

### **Biryani Rice Specialties**

Vegetable Biryani	\$9.95
<i>Vegetables cooked with mild sauces along with basmati rice, garnished with cilantro, nuts &amp; raisins</i>	
Chicken Biryani	\$10.95
<i>Chicken &amp; basmati rice cooked with saffron &amp; spices, garnished with cilantro, nuts &amp; raisins</i>	
Lamb Biryani	\$11.95
<i>Lamb &amp; basmati rice cooked with saffron &amp; spices, garnished with cilantro, nuts &amp; raisins</i>	
Shrimp Biryani	\$12.95
<i>Shrimp cooked in a special curry sauce in basmati rice, garnished with cilantro, nuts &amp; raisins</i>	
Goat Biryani	\$12.95
<i>Goat cooked in a special curry sauce in basmati rice, garnished with cilantro, nuts &amp; raisins</i>	
Shahjahani Biryani	\$12.95
<i>Cubed lamb, chicken &amp; shrimp cooked with aromatic basmati rice, mild spices, &amp; saffron, garnished with cilantro, nuts &amp; raisins</i>	