

# Shaan

## INDIAN CUISINE

### Appetizers

Vegetable Samosa (two) (Deep fried crisp pastries stuffed with mildly spiced potatoes and green peas)	\$4.00
Keema Samosa (two) (Mildly spiced beef filled pastries)	\$4.25
Chicken Pakora (Tender boneless batter fried chicken marinated with spices)	\$6.50
Vegetable Pakora (Assorted fresh fritters)	\$4.00
Paneer Pakora (Homemade cheese cubes lightly spiced and batter fried)	\$5.50
Aloo Tikki (two) (Mildly spiced minced deep fried potato patties)	\$4.00
Assorted Vegetable Platter (A sampling of vegetarian appetizers)	\$6.00
Mixed Platter (A sampling of appetizers including chicken pakora and paneer pakora)	\$7.00
Chicken Dippers (Traditional boneless fried chicken)	\$5.50
Papardammi (Crisp spicy lentil wafer) (4 pcs.)	\$1.50
Chicken Tikka (Marinated chunks of boneless barbecued chicken)	\$8.00
Samosa Chat (2 Pieces Veg Samosa cooked with chick peas, onion & green pepper)	\$8.00

### Salads

Kachumber Salad (Fresh chopped cucumbers, onions and tomatoes with spices)	\$4.00
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### Vegetarian Specialties

Aloo Choley (Chick peas and potatoes prepared North Indian style)	\$11.00
Matar Paneer (Fresh mild cheese gently cooked with tender green peas and spices)	\$11.00
Aloo Saag (Potato cubes cooked in spinach and cream)	\$11.00
Saag Paneer (Homemade cheese cubes cooked in spinach and cream)	\$11.00
Aloo Matar (Peas and potato combination blended with aromatic spices)	\$11.00
Malai Kofta (Mixed vegetable balls cooked in an onion and tomato sauce with nuts and raisins)	\$11.00
Mixed Vegetables (Fresh vegetables blended with spices with a touch of curry sauce)	\$11.00
Dal Makhani (Creamed lentils prepared with butter, cream and a touch of spice)	\$11.00
Bhartha (Eggplant cooked with vegetables and mild spices)	\$11.00
Nav Ratan Korma (Gentle blend of mixed vegetables and light cream contains nuts & raisins)	\$11.00
Aloo Vindaloo (Potatoes cooked in a tangy hot sauce)	\$11.00
Aloo Gobhi (Potatoes and cauliflower cooked with spices)	\$11.00
Mushroom Matar (Tender mushrooms and green peas cooked with tomato sauce)	\$11.00
Saag Choley (Chick peas and spinach cooked in tomato and cream sauce)	\$11.00
Saag Mushroom (Tender mushrooms cooked with spinach and cream sauce)	\$11.00
Paneer Makhani (Homemade cheese cubes cooked in tomato and cream sauce contains nuts & raisins)	\$11.00
Bhindi Masala (Okra cooked with onions and mild spices)	\$11.00
Paneer Chilli (Chunks of cheese cooked with green peppers and onions)	\$11.00
Shahi Paneer (Shredded cheese in tomatoes and cream sauce contains nuts & raisins)	\$11.00

### Seafood Specialties

(Shrimp or Fish)

Traditional Curry (Your choice in thick curried sauce)	\$14.00
Masala (Your choice skewered, marinated in yogurt and pan fried with rich tomatoes, curry and cream)	\$14.00
Saag (Your choice simmered with spinach in a light cream sauce)	\$14.00
Vindaloo (Your choice blended with potatoes in a tangy hot sauce)	\$14.00
Bhuna (Your choice fried, smothered with onions, ginger, garlic, peppers and tomatoes)	\$14.00
Kadai Ginger (Your choice cooked with fresh ginger, garlic, bell pepper and spices)	\$14.00

\*All dinner specials are served with rice.

### Fried Rice Specialties

Vegetable Biryani (Basmati rice blended with garden vegetables with nuts and raisins)	\$12.50
Chicken Biryani (Basmati rice cooked with tender chunks of chicken and fresh peas, nuts and raisins)	\$13.50
Lamb Biryani (Basmati rice cooked with lamb cubes and fresh peas, nuts and raisins)	\$14.50
Shrimp Biryani (Fresh shrimp lightly tossed with nuts and raisins)	\$15.50

### Homemade Indian Breads

Chapati (Roti) (Traditional baked whole wheat bread)	\$3.00
Plain Paratha (Multi-layered whole wheat bread)	\$3.00
Bhatura (Crispy layered fried bread)	\$3.00
Nan (Traditional Indian style bread)	\$3.00
Aloo Paratha (Multi-layered whole wheat bread with potatoes)	\$3.50
Poori (Whole wheat bread lightly fried) (2 pcs.)	\$4.00
Paneer Bhatura (Crispy layered fried bread stuffed with homemade cheese)	\$3.50
Onion Nan (Onion stuffed with bread)	\$3.50
Garlic Nan (Garlic stuffed nan)	\$3.50
Chicken Nan (Stuffed with broiled chicken pieces)	\$3.50
Aloo Nan (Stuffed with lightly spiced potatoes)	\$3.50
Panner Nan (Stuffed with homemade cheese lightly seasoned)	\$3.50
Hot Spicy Nan (Nan stuffed with green hot chilies and red peppers)	\$3.50
Gobhi Nan (Nan stuffed with cauliflower and spices)	\$3.50
Chef-Nan (Stuffed with a combination of onions, garlic potatoes and chicken)	\$4.50
Kashmiri Nan (Stuffed with cherry, nuts and raisins)	\$4.50

### Chicken Specialties

Chicken Curry (Mildly spiced with lots of sauce)	\$12.00
Chicken Shahi Korma (Succulent chicken pieces and cheese cubes gently simmered with nuts and raisins)	\$12.00
Chicken Jalfrezi (Tender chicken cooked with green peppers, tomatoes and onions)	\$12.00
Chicken Vindaloo (Chicken pieces and potatoes cooked in a tangy hot sauce)	\$12.00
Chicken Tikka Masala (Lightly broiled shredded chicken cooked in a savory tomato, onion and butter sauce)	\$12.00
Chicken Saag (Chicken pieces cooked with lightly spiced spinach and cream)	\$12.00
Chicken Dal (Tender chicken pieces delicately blended with lightly creamed spiced black lentils)	\$12.00
Chicken Matar (Tender chicken pieces cooked with green peas and spices)	\$12.00
Chicken Makhani (Marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce with nuts and raisins)	\$12.00
Chilli Chicken (Made with hot chili sauce cooked with green peppers and onions)	\$12.00
Chicken Mushroom (Tender chicken pieces cooked with mushrooms)	\$12.00
Chicken Tikka Saag (Boneless marinated chicken cooked with spinach, cream and tomato sauce)	\$12.00
Sabaz Chicken (Tender chicken pieces cooked with mildly spiced fresh vegetables)	\$12.00
Special Chicken Tikka Masala (Chicken tikka masala cooked with onions and green bell peppers)	\$12.00
Tikka Bhartha (Marinated chicken tikka cooked with mildly spiced eggplant)	\$12.00
Kadai Ginger Chicken (Boneless chicken cooked with ginger, bell peppers, garlic and spices)	\$12.00

### Lamb Specialties

Lamb Curry (Lamb simmered in thick curry sauce)	\$13.00
Lamb Do Piazza (Lamb smothered with tomatoes, onions, peppers and spices)	\$13.00
Lamb Korma (Lamb blended with cream, cashews and raisins)	\$13.00
Lamb Saag (Lamb cooked with spinach and light cream)	\$13.00
Lamb Vindaloo (Lamb simmered with potatoes in a tangy hot sauce)	\$13.00
Lamb Mushroom (Lamb cooked with mushrooms)	\$13.00
Lamb Rogan Josh (Lamb cooked in tomato sauce with a touch of yogurt)	\$13.00
Lamb Bhartha (Lamb cubes cooked with eggplant)	\$13.00
Kadai Ginger Lamb (Lamb cubes cooked with ginger, garlic, bell pepper and spices)	\$13.00

### Specialties from the Charcoal Clay Oven

The Tandoor is a charcoal-fired oven made from clay. Tandoor is a traditional old-fashioned style cooking. Food cooked in a clay oven is very juicy, healthy and light and has its own natural, delicious smoky flavor. All Tandoori dishes are baked in a clay oven, marinated in yogurt with fresh herbs and spices and later served on sizzling hot plate of onions.

Chicken Tandoori (Half chicken with bone marinated in yogurt, mild spices and herbs)	\$12.00
Chicken Tikka (Boneless marinated chicken pieces)	\$13.00
Fish Tikka (Delicately broiled to perfection)	\$16.00
Shrimp Tandoori (Marinated and baked in clay oven)	\$16.00
Chicken Kabab (Mildly spiced, minced and baked in clay oven)	\$15.00
Lamb Kabab (Mildly spiced, minced and baked in clay oven)	\$16.00
Paneer Tikka (Homemade cheese pieces gently seasoned and slowly broiled over charcoal in tandoor)	\$14.00

\*All dinner specials are served with rice.

### Accompaniments

Raita	\$2.00
Hot Pickles	\$2.00
Sweet Mango Chutney	\$2.00

### Soups

Dal Soup (Deliciously mild lentil soup)	\$4.50
Mulligatawny Soup (Lentil soup with chicken, herbs and spices)	\$5.00

### Combo Dinner Specials

(No Substitutions)

Lamb Choley (Chick peas cooked with lamb, served with Bhatura (fried) and rice)	\$15.50
Lamb and Shrimp Curry (Mildly spiced shrimp and lamb in curry sauce served with nan and rice)	\$16.50
Choley Bhature (Chick peas cooked with onions, garlic served with Bhatura and rice)	\$13.50
Chicken Choley (Boneless chunks of chicken cooked with chick peas and served with Bhatura and rice)	\$14.50
Goat Curry (With Bone) (Goat cooked with Indian Spices served with Nan and Rice)	\$16.50

### Dinner for Two

(Dine In Only) No Coupons

Traditional Indian Meal: Served with Vegetable Pakoras & 2 entrees of your choice from Vegetarian, Chicken & Lamb Specialties with Garlic Nan	\$29.00
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### Desserts

Gulab Jamun (Fried cheese ball soaked in honey syrup)	\$2.50
Kheer (Indian style rice pudding)	\$2.50

### Beverages

Mango Lassi	\$2.50
Lassi	\$2.50
Aam Ras (Mango Juice)	\$2.50
Mango Milk Shake (Chilled mango blended with milk)	\$2.50
Ice Tea	\$1.50
Soft Drinks	\$1.50
Tea or Coffee	\$1.50
Chai (Indian Tea/ per cup)	\$1.50
Milk	\$1.50



www.shaanindiancuisineohio.com  
**(513) 533-3100**

