

Appetizers

- Vegetable Samosas (2 pieces)** 4
Triangular puffed pastry stuffed with cubed potatoes, green peas, carrots & mildly spiced herbs.
- Vegetable Pakoras (2 pieces)** 4
Freshly sliced mixed vegetable fritters with chick-pea flour, whole coriander, black cumin, and other herbs.
- Pani Puri** 7
Mini crispy Puri shells stuffed with mashed potatoes, onions, chickpeas, and spiced water.
- Chicken Wings Niramish Style (6 pieces)** 7
Chicken party wings marinated in special 'Tandoori' sauce, grilled in clay 'Tandoori' oven, and topped with Chef's special sweet & sour curry sauce. Served mild, medium, hot, or super-hot.

Soups

- Mulligatawny Soup** 4
Traditional Indian soup with 'Moshoorer Daal' (orange colored lentils), lemon juice, fresh garlic cloves & other spices.
- Coconut Soup** 5
Shredded coconut flakes & coconut milk cooked with spicy tomato sauce and curry leaves.

Chef Specials

All Specials are marinated in 'Tandoori sauce' & grilled in 'Tandoori Clay Oven.' Cooked again in a flavorful cream sauce with peeled tomato, 'kasoori methi' (fenugreek), and herbs. Served with Basmati Polao Rice..

- Substitute Brown Basmati Rice 2** **Substitute White Basmati Peas Polao with grilled onion 3**
- Chicken Tikka Masala** 15
Succulent pieces of boneless white meat chicken marinated in 'Tandoori sauce.' Grilled in 'Tandoori Clay Oven' and cooked again in a special flavorful cream sauce with peeled tomato, and different herbs.
- Chicken Makhani** 15
Boneless dark meat chicken marinated in 'Tandoori sauce.' Grilled in 'Tandoori Clay Oven' and cooked again in a special flavorful cream sauce with peeled tomato, and different herbs.
- Lamb Tikka Masala** 17
Boneless cubed grilled Lamb kabab prepared in Chef's special Tikka Masala sauce.

Shrimp Tikka Masala

Peeled jumbo Shrimp grilled in Tandoori Oven & sautéed again in Chef's special Tikka Masala sauce.

17

Mixed Tikka Masala

Chicken Tikka, Lamb Tikka, & Shrimp Tikka in Chef's special Tikka Masala sauce.

17

Tandoori Specialties

All Tandoori specialties are marinated in yogurt, peeled tomato, lemon juice, & herbs. Grilled on skewers over charcoal in 'Tandoori oven.' Served with Basmati Polao Rice. Served on a sizzling platter with mixed bell pepper & grilled onion.

Chicken Tandoori

Grilled **on-the-bone** dark meat chicken marinated with yogurt, lemon juice & special 'Tandoori sauce.'

13

Chicken Tikka

Grilled tender boneless white meat chicken marinated with yogurt, lemon juice & special 'Tandoori sauce.'

14

Lamb Tandoori

Lamb tenderloin marinated with '*kasoori methi*' (fenugreek), lemon juice, and Chef's special spices.

17

Shrimp Tandoori

Peeled jumbo shrimp marinated with yogurt, '*kasoori methi*' (fenugreek), lemon juice, and Chef's special spices.

17

Mixed Tandoori Platter

An assortment of Tandoori specialties, including four different Tandoori items: **Chicken Tikka, Chicken Tandoori, Lamb Tandoori, and Shrimp Tandoori.**

20

Niramish Entrée Selection

All Entrees served with Basmati Polao Rice.
Substitute Brown Basmati Rice 2

Served mild, medium, hot, or super-hot.
Substitute White Basmati Peas Polao with grilled onion 3

Lamb 16
Shrimp 16

Beef 14
Salmon 15

Goat ~ on-the- bone 16
Tilapia 14

Chicken 14
Tofu 13

Niramish Signature Item

Spicy Item ~ Meat, poultry, or seafood prepared with ripe mango, chopped onion, chopped cilantro, peeled tomato, fresh lime juice, and other spices; then sautéed in a wok with grilled bell pepper, onion, and fresh tomatoes ~ with a touch of Chef's special peeled tomato-chili sauce. **Slightly spicy** ~ with Niramish Signature taste.

Curry

Mildly spiced with turmeric, onion, ginger, garlic, coriander, and cumin --- in a special curry sauce.

Coconut Curry

Mildly spiced dish with coconut milk, cream, in a special curry sauce.

Pasanda

Mildly spiced, with banana chips, shredded coconut, golden raisins --- in a creamy yogurt sauce.

Korma

Mildly spiced dish with turmeric, fresh chopped garlic, ginger in a thick creamy sauce.

Aloor Jhol

Prepared with cubed potatoes in a turmeric sauce.

Vindaloo

Prepared with cubed potatoes in a turmeric sauce with a touch of fresh lemon juice-vinegar mix.

Shaag Ponir Gost

Prepared with chopped 'Paalong Saag' (spinach) in a light cream sauce with cubed homemade 'Paneer' (cheese).

Saag Gost

Prepared with chopped 'Paalong Saag' (spinach), roasted garlic, grilled onions, tomato, and Chef's special herbs.

Bhoona

Stir-fried in a 'Korai' (Indian wok) with fresh onions, tomatoes & green bell peppers; served in Chef's special sauce.

Shobjir Jhol

Prepared with a delightful assortment of fresh vegetables including carrots, green peas, potatoes, cauliflower, etc.

Rogan Josh

Prepared with sliced cooked tomatoes, bell pepper, in Chef's special thick sauce, topped with grilled onions.

DhaanSaag

Prepared in 'Moshoorer Daal' (lentil) sauce with turmeric, ginger, garlic; with Chef's special sweet & spicy taste.

Vegetables

Served with Basmati rice flavored with cardamom, cinnamon, bay leaves, & whole cumin.

Substitute Brown Basmati Rice 2 Substitute White Basmati Peas Polao with grilled onion 3

Paneer Makhani ~ 13

'Paneer' (cheese) cooked in Chef's special tomato buttery creamy Makhani sauce with '*kasoori methi*' (fenugreek).

Paneer Korma ~ 13

'Paneer' (homemade cheese) cooked in a light yellow cream sauce with Chef's special selection of herbs.

Paneer Makhani ~ 13

'Paneer' (cheese) cooked in Chef's special tomato buttery creamy Makhani sauce with '*kasoori methi*' (fenugreek).

Paneer Korma ~ 13

'Paneer' (homemade cheese) cooked in a light yellow cream sauce with Chef's special selection of herbs.

Saag Paneer ~ 13

Chopped 'Saag' (spinach) prepared in a delightfully light cream sauce with cubed 'Paneer' (cheese).

Saag Aloo Paneer ~ 13

Chopped 'Saag' (spinach) prepared in a light cream sauce with 'Aloo' (potatoes), and cubed 'Paneer' (cheese).

Motor Paneer Makhani ~ 13

Green peas & homemade 'Paneer' (cheese) prepared in tomato buttery Makhani sauce & '*kasoori methi*' (fenugreek).

Sabji Makhani ~ 13

Mixed vegetable prepared with Chef's special tomato creamy Makhani sauce with '*kasoori methi*' (fenugreek).

Sabjir Korma ~ 13

Mixed vegetable prepared with a light yellow cream sauce with Chef's special selection of herbs.

Chaana Masala ~ 13

Chickpeas sautéed with onion & ginger in a mild special creamy tomato sauce with 'kasoori methi' (fenugreek).

Chaana Saag ~ 12

Chickpeas sautéed with chopped 'Paalong Saag' (spinach), grilled onion, tomatoes, ginger, and turmeric.

Saag Bhaji ~ 12

Chopped 'Paalong Saag' (spinach) cooked with roasted garlic, onion, tomatoes, and Chef's special blend of herbs.

Saag Aloo ~ 12

Chopped 'Paalong Saag' (spinach) & 'Aloo' (potatoes) cooked with roasted garlic, onion, and tomatoes.

Niramish ~ Mixed Vegetable ~ 12

Assorted vegetables with carrots, green peas, cauliflower, green beans, celery, zucchini, potato, etc.

Gobi Makhani ~ 12

Cauliflower florets sautéed with grilled onion, tomatoes, ginger in mildly spiced 'Tandoori sauce.'

Aloo Gobi ~ 12

Cauliflower florets & potatoes sautéed with grilled onion, turmeric, ginger, garlic, and cumin in a mild sauce.

Aloo Begoon ~ 12

Potatoes with roasted 'Begoon' (eggplant) with garlic, onion, tomatoes, and Chef's special blend of spices.

Aloo Motor ~ 12

Green peas & 'Aloo' (potatoes) sautéed in a cream sauce with grilled onion, turmeric, ginger, garlic, and cumin.

Aloo Daal ~ 12

'Masoor Daal' (lentils) and 'Aloo' (potatoes) cooked with turmeric, tomatoes, onions, and topped with roasted garlic.

Tarka Daal ~ 12

'Masoor Daal' (lentils) cooked with turmeric, tomatoes, onions, and topped with roasted garlic.

Sabji Daal ~ 12

'Masoor Daal' (lentils) cooked with turmeric, tomatoes, onions, roasted garlic and mixed vegetables.

Mushroom Bhaji ~ 12

Fresh sliced Mushroom with grilled onion, turmeric, ginger, garlic, cubed tomatoes, and herbs.

Mushroom Daal ~ 12

'Masoor Daal' (lentils) and sliced Mushroom cooked with turmeric, tomatoes, onions, & topped with roasted garlic.

Mushroom Aloo ~ 12

Fresh sliced Mushroom & potatoes sautéed with grilled onion, turmeric, ginger, garlic, and cumin in a mild sauce. onion and other spices.

Mushroom Chaana ~ 12

Fresh sliced Mushroom & sautéed chickpeas with grilled onion, turmeric, ginger, garlic, cubed tomatoes, and herbs.

Mushroom Begoon ~ 12

Fresh sliced Mushroom with roasted 'Begoon' (eggplant), with garlic, onion, tomatoes and herbs.

Mushroom Saag ~ 12

Sliced Mushroom & chopped 'Saag' (spinach) cooked with garlic, onion, tomatoes, and special blend of herbs.

Chaana Begoon ~ 12

Sautéed chickpeas mixed with roasted 'Begoon' (eggplant), with garlic, onion, tomatoes and herbs.

Begoon Bharta ~ 12

Skinless pureed roasted 'Begoon' (eggplant) with garlic, onion, tomatoes, and Chef's special blend of herbs and spices.

Okra Bhaji ~ 12

Fresh sliced 'Bhindi' (okra) sautéed with ginger, garlic, tomatoes, grilled onion and other spices.

Biriyanis

Meat, poultry, or seafood prepared with Aromatic Basmati rice sautéed with bay leaves, cinnamon, black cardamom, special 'Biriyani Masala', and different herbs.

Vegetable 12

Chicken 14

Chicken Tikka 15

Lamb 16

Lamb Tikka 17

Beef 15

Goat 16

Shrimp 16

Salmon 16

Tilapia 15

'Niramish' Special Biriyani 16

Special mixed Biriyani with Vegetable, Chicken, Lamb, and Shrimp

Peas Polao 3

Basmati rice dish sautéed in fortified butter, with grilled onions, green peas, and golden raisins.

Breads

Naan

3

Unleavened white flour flat bread freshly baked in 'Tandoori Clay Oven' with a touch of butter.

Cheese Naan

5

Naan bread stuffed with shredded cheese, with a touch of butter.

Garlic Naan

4

Naan bread baked in 'Tandoori Clay Oven' topped with fresh minced garlic & cilantro.

Peshwari Naan

5

Naan bread baked in 'Tandoori Clay Oven' stuffed with a medley of fruits.

Bullet Naan

5

Naan bread baked in 'Tandoori Clay Oven' stuffed with spicy green chili & cilantro.

Mixed Naan

5

Naan bread stuffed with diced onion, shredded cheese, chopped garlic & chopped cilantro.

Chapati ~ 2 pieces

5

Hand-rolled white flour soft flat bread freshly baked on the skillet.

Poratta

5

Hand-rolled white flour flat bread prepared on a skillet with butter.

Stuffed Poratta

6

Hand-rolled flat bread prepared on a skillet with butter - stuffed with mashed potatoes and green peas.

Chutneys & Relishes

- Mango Chutney** 3
Sweet mango relish
- Onion Chutney** 3
Homemade spicy relish with chopped onion, peeled tomato, chopped cilantro, lime juice, and red chili powder.
- Yogurt-Cucumber Raita** 3
Freshly whipped yogurt dip with chopped fenugreek leaves, sliced cucumber & carrots, ground black pepper --- with a pinch of salt. Refreshing dinner item accompaniment.

Desserts

- Gulab Jamun** 5
Home-made cheese balls lightly browned and dipped in honey & sugar syrup.
- Firni** 3
Rice pudding with whole milk, cinnamon, shredded coconut, cardamom, bay leaves, golden raisins, etc.

Beverages

- Mango Lassi** 4
Cool & refreshing home-made smoothie with mango & fresh yogurt.
- Mango Juice** 4
- Spiced Iced Tea** 3
Special black tea steeped with cardamom, cinnamon, cloves, bay leaves, and ginger.
- Soft Drinks/Bottled Water** 2

Thank you for visiting Niramish!