

this menu prepared for you by:



bite boltTM

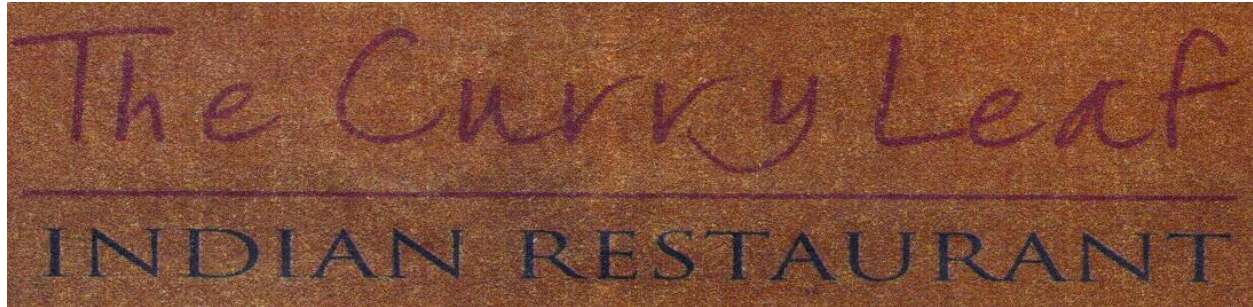
ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050

AVAILABLE: TUESDAY – SUNDAY (CLOSED MONDAYS)

LUNCH: 11.30 – 3PM

DINNER: 5.30 – 9.30PM



APPETIZERS

Popadom Roasted lentil wafers served with mint and tamarind chutney	1.95
Vegetable Samosas 2 pieces Extra piece for \$2 Potatoes with Green Peas mildly spiced in a turnover	3.95
Meat Samosas 2 pieces Extra pieces for \$2.50 Ground Lamb and green peas mildly spiced in a turnover	4.95
Vegetable Pakora Your choice of Mixed Vegetables or Onion or Green chili mixed in a chick pea batter	4.95
Garlic flavored Indian fries Home cut fries seasoned with Indian spices and garlic	5.95
Indian hummus Chick pea's puree blended with Indian spices, served with crispy bread	6.95
Pani puri Crisp cocktail puris filled with potatoes, onions and cilantro served with a tangy pani mixture	6.95
Garlic Cauliflower Roasted cauliflower in a blend of spices served with a sweet and sour dip	6.95
Chicken 65 Chefs special. A blend of 30 spices with chicken pieces, fried crisp	7.95
Chicken lollipops House special since we opened, Indian chicken wings, marinated with spices and fried	7.95
Shrimp 69 Blend of 30 spices with shrimp fried to crisp. House favorite	8.95
Shrimp Varval Chef's special, Shrimp, onions and chilies seasoned with Indian spices, south Indian specialty	8.95

Indo Chinese

Chillie

Paneer or Chicken strips battered with flour, satueed with bell peppers, Spring onions, chillies and soy sauce

Paneer 8.95 / Chicken 9.95

Manchurian

Cauliflower florets or Chicken bites with Bell pepper, Celery, spring onions, Sautéed with an Indo-Chinese sauce

Gobi 8.95 / Chicken 9.95

Ginger Chicken

Shredded carrot, ginger, celery, spring onions with chicken sautéed in a homemade ginger reduction

9.95

Lamb and Broccoli

Shredded Lamb with onions, bell peppers, mushrooms and broccoli in a sweet and spicy sauce

10.95

TANDOOR (INDIAN BARBEQUE)

Tandoori chicken

Half chicken, bone in marinated in yogurt and spices

9.95

Chicken Tikka

Boneless chicken breast pieces marinated in yogurt and spices

10.95

Skeekh Kebab

Minced lamb with spices rolled on a skewer

10.95

Gailouti Kebab

Minced Lamb with onion, ginger and Indian spices patties and served with curry sauce

11.95

Hariyali Chicken

Boneless chicken marinated with cilantro yogurt sauce with mint

11.95

Iarooni Kebab

Chef's special of Tandoori Garlic chicken marinated in a rich creamy mixture

11.95

Fish Tikka

Mahi Mahi cubes marinated with yogurt and spices

12.95

Tandoori shrimp

Tiger Shrimp marinated in lemon, yogurt and spices

12.95

Tandoori salmon

Salmon marinated with yogurt and spices and saffron

13.95

SALADS AND SOUPS

Mullagatawny Soup Masoor Dal cooked with curry leaves, Apples and finished with Lemon	Vegetarian 4.95 / Chicken 5.95
Tender Coconut Mushroom Soup Coconut Water cooked with lemongrass, ginger and sliced Button Mushroom	4.95
Indian Waldorf salad Chicken, Lettuce, Celery in a zesty mayo dressing, garnished with Walnuts	6.95
House specialty salad with Romaine Lettuce, Mixed greens, Cucumber, Tomatoes in Balsamic vinegar	Shrimp 8.95 / Salmon 9.95
Onion, Chili Salad Sliced red onions with Green chilies and a dash of lemon and salt	1.95
Raita Yogurt with diced cucumbers and carrots seasoned with salt and pepper	1.95
Mango Chutney / Mixed pickle Sweet mango caramelized with raisins / Assorted Vegetables pickled in a spicy mustard oil	1.95

BREADS

Tandoori Roti Whole wheat flat bread	2.45
Naan Unleavened flat bread	2.45
Garlic Naan Naan topped with garlic and cilantro	2.95
Basil Naan Naan topped with sweet Basil	2.95
Rosemary Naan Naan topped with Rosemary	2.95
Chillie Naan By popular demand, Naan topped with green chilies and cilantro	2.95
Onion Kulcha Naan filled with seasoned onions and cilantro	3.45
Aloo Phartha Naan filled with mashed potatoes and seasoned with Indian spices	3.45
Cheese Naan Naan filled with three blend cheese and onions	3.45
Chicken Naan Naan filled with shredded Chicken tikka with spices	3.45
Peshwari Naan Mixed nuts, cherries and raisins. U..K favorite	3.45

VEGETARIAN

Yellow Dal	8.95
Blend of Masoor and Mong Lentils cooked with onions, tomato and garlic, ginger	
Dal Palak	8.95
Yellow Dal cooked with fresh spinach, onions and tomatoes	
Chana Masala	8.95
Chick Peas cooked in a tangy tomato and onion gravy	
Baingun Bhartha	8.95
Oven roasted eggplant sautéed with onion, tomato, green peas and spices	
Aloo Gobi	8.95
Cauliflower and Potatoes sautéed with ginger, garlic, onions, tomatoes and spices	
Bhindi masala	8.95
Cut Okra cooked with onions, bell peppers and spices	
Mushroom Pepper fry	8.95
Mushroom, onion, ginger, garlic and pepper corns with roasted spices in thick gravy	
Kara	Bhindi 8.95 / Eggplant 9.95
Okra or Eggplant with dry red chilies, in a spicy Tamarind sauce, south Indian curry	
Dum aloo	7.95
Diced potatoes sautéed with tomatoes and Indian spices	
Aloo Methi	8.95
Potatoes sautéed with fenugreek leaves and onions and Indian spices	
Navrattan Korma	9.95
Mixed Vegetables cooked with fruits and nuts in creamy gravy, House favorite	
Malia Kofta	9.95
Potato dumplings made with cheese and vegetables, in creamy gravy	
Saag	Aloo or Mixed Veg or Chana 8.95 / Paneer 9.95
Creamed Spinach seasoned with spices	
Kadia	Bhindi 7.95 / Paneer 9.95
Diced Bell pepper, Onions sautéed together with tomatoes and Indian spices	
Matter Paneer	9.95
Indian cheese cooked with green peas in a curry sauce	
Paneer Jalfrazi	9.95
Indian cheese strips sautéed with fresh garden vegetables in a curry sauce	
Paneer Tikka Masala	9.95
Indian cheese simmered in creamy tomato gravy	
Paneer Sai Korma	9.95
Indian Cheese cubes with vegetables, cashew nuts and fruits in creamy yellow sauce	

SEAFOOD

Madras fish curry Tilapia cooked with onions, tomato and tamarind sauce, finished with coconut milk	12.95
Kerala fish curry South Indian fish curry, cooked with coconut milk and dry roasted spices	13.95
Shrimp or Salmon tikka Masala Broiled in Tandoor and sautéed in a creamy tomato gravy	14.95
Fish Vindaloo Mahi- Mahi cooked in a spicy vinegar and garlic gravy	13.95
Shrimp Isthu Shrimp curry mildly spiced with coconut, chillie and shredded ginger	13.95
Masala Fry Fish or Shrimp Pan fried Fish or Shrimp seasoned with a blend of spices and herbs	14.95

Curries

Curry Cubes cooked in a traditional tomato and onion curry	Chicken 9.95 / Lamb or Goat 10.95 / Shrimp 12.95
Kadai Cubes cooked with onions and green peppers in a thick sauce	Chicken 9.95 / Lamb or Goat 10.95 / Shrimp 12.95
Korma Dish for Royalty and nobles, Cubes cooked in a creamy Cashew nut gravy	Chicken 10.95 / Lamb or Goat 11.95 / Shrimp 13.95
Vindaloo Cubes cooked in vinegar and garlic gravy with potatoes, Origins from south India	Chicken 10.95 / Lamb or Goat 11.95 / Shrimp 13.95
Chettinadu Cubes cooked with dry roasted spices in coconut gravy	Chicken 10.95 / Lamb or Goat 11.95 / Shrimp 13.95
Pepper Masala Cubes cooked with dry roasted spices with Crushed black pepper, south Indian dish	Chicken 10.95 / Lamb or Goat 11.95 / Shrimp 13.95
Dhaniya Cubes cooked in a cilantro curry, finished with coconut milk	Chicken 10.95 / Lamb or Goat 11.95 / Shrimp 13.95
Pepper fry Pieces of meat cooked with dry roasted spices and Crushed black pepper	Chicken 10.95 / Lamb or Goat 11.95 / Shrimp 13.95
Saag Cooked with cream spinach with garlic, ginger, Onions and Indian spices	Chicken 10.95 / Lamb or Goat 11.95 / Shrimp 13.95
Chicken Tikka Masala The most popular Indian dish, Chicken pieces cooked in a creamy Tomatoes Gravy	10.95
Butter Chicken Shredded Chicken Tikka in a rich creamy butter gravy	10.95
Bombay Chicken Curry A local specialty in Bombay, Chicken pieces cooked with south Indian spices	10.95
Chicken Kasmiri Spicy Chicken curry with dry roasted red chilies and serano chilies peppers in a Kashmir sauce	10.95
Karikuda Famous in India for its curry, the city of Karikuda in South India, curry sauce with coconut, and South Indian spices	10.95
Rogan Josh This aromatic dish from kasimir is renowned all over the world, red in color from dry red chillies and blend of garlic, ginger, onions and tomatoes in a kasimiri gravy	Lamb or Mutton 11.95
Iagru Pieces cooked with a blend of Tamarind and Coconut milk and spices	Lamb or Mutton 11.95
Lamb chops Four chops cooked to perfection with Indian spices served with Mumbai Aloo and curry reduction	16.99

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RICE

Basmati rice Steamed white rice	1.95
Saffron rice Rice flavored with saffron	5.95
Rice and Peas Pilau Rice with green peas with jeera and topped with brown onions	2.95
Kasmiri Pilau Fresh vegetables and fruits and nuts cooked with rice	5.95
Biriyanis Cooked rice in a biriyani masala, with whole spices, Onions, tomatoes ginger garlic paste served with Raita	Vegetable 7.95 / Chicken 8.95 / Lamb or Goat 9.95

Desserts

Kheer Homemade rice pudding with cardamom	2.95
Gajjar Ka Halwa Indian carrot pudding	2.95
Gulab Juman Indian round donuts in warm syrup	2.95
Strawberry Cheese Cake Homemade cheesecake with strawberries	4.95