

Seafood Dishes

1	Fish Masala Curry.....	15.99
	<i>Fish cooked with onions, garlic, tomatoes and spices.</i>	
2	Fish Curry	13.99
	<i>Fish cooked in a curry sauce.</i>	
3	Shrimp Curry	13.99
	<i>Shrimp cooked in a delicate curry sauce made with onions, tomatoes and spices.</i>	
4	Shrimp Do Piazza.....	15.99
	<i>Shrimp cooked with onions and hot spices.</i>	
5	Shrimp Saag.....	15.99
	<i>Shrimp cooked with fresh spinach with cream & spices.</i>	
6	Shrimp Korma.....	15.99
	<i>Shrimp cooked in a mildly spiced cream sauce flavored with nuts and raisins.</i>	
7	Shrimp Vindaloo.....	15.99
	<i>Shrimp cooked in a HOT tangy sauce with potatoes.</i>	
8	Lobster Masala Curry.....	22.99
	<i>Lobster cooked with lemon juice in a white sauce.</i>	

Dinner for Two

Please do not ask for any changes in items.

1	Vegetarian Dinner for Two	27.99
	<i>Vegetable pakora, saag paneer, channa masala, malai kofta, raita, rice, nan, pappad and tea or coffee. Daily soup.</i>	
2	Non-Vegetarian Dinner for Two	32.99
	<i>Chicken pakora, lamb curry, shrimp saag, chicken tandoori, raita, rice, nan, pappad & tea or coffee. Chicken soup.</i>	
3	Chef's Special Combination Dinner for Two	42.99
	<i>Two people can cuddle up to dinner of pappadam, combination platter appetizer, lamb rogan josh, chicken tikka masala, mixed vegetables curry, rice, raita, nan, tea or coffee & dessert. Vegetarian or non vegetarian soup.</i>	

Kids Meal

1	Chicken Burger.....	4.99
	<i>Chicken cooked in clay oven and made Indian style.</i>	
2	Fish Burger	4.99
	<i>Fish cooked in clay oven and made Indian style.</i>	
3	Indian Style Kids Meal.....	5.99
	<i>Served with chicken breast pieces, aloo nan bread & French fries.</i>	

Khushbudar Chawal Basmati Rice

"Kushbu" the Urdu word for aroma, invokes images of a lost world – the world of the Moghai emperors, who were patrons of artists of all sorts. Tansen the musician and Birbai the wise, both occupied a special place in the court of Akbar the Great. We hope your basmati rice will occupy a similar place in your meal.

1	Special Biryani	14.99
	<i>Basmati rice cooked with shrimp, chicken, lamb, vegetables, nuts and raisins.</i>	
2	Subziyon Ki Biryani (Vegetable Biryani)	10.99
	<i>Rice cooked with vegetables in biryani sauce.</i>	
3	Murg Ki Biryani (Chicken Biryani)	11.99
	<i>Rice and chicken cooked in biryani sauce.</i>	
4	Mutton Ki Biryani (Lamb Biryani)	12.99
	<i>Rice and mutton cooked in biryani sauce.</i>	
5	Singa Biryani (Shrimp Biryani)	13.99
	<i>Rice and shrimp cooked with biryani sauce, nuts and raisins</i>	
6	Mutter Pulao	4.99
	<i>Rice cooked with green peas and spices.</i>	
7	Extra Plain Rice	1.99

Tandoor Specialties

From the Red Coals or our Clay,

The Tandoor is a part of the Moghail tradition which makes it indispensable in North Indian culture. The following dishes are first marinated, so that they absorb large amounts of spices. Tandoor-roasting awakens these spices, leading to an aromatic burst in these typical dishes.

1	Murg Tikka	14.99
	<i>Boneless pieces of chicken roasted tandoor-style. Another all-time favorite.</i>	
2	Hariyali Kabaib.....	14.99
	<i>Boneless chicken pieces marinated in a crisp mint sauce and tandoor-roasted.</i>	
3	Murg Malai Kabab	14.99
	<i>Cubes of boneless chicken marinated in three types of cream, spices, then roasted in the tandoor.</i>	
4	Tangree Kabab.....	12.99
	<i>Chicken legs marinated in dark spices such as black pepper, cloves and black cumin then tandoor-roasted.</i>	
5	Chicken Tandoori	12.99
	<i>Whole Chicken with bone, marinated with sour cream, ginger, garlic, lemon juice and other spices.</i>	
6	Lamb Kabab	16.99
	<i>Cubes of lamb marinated in spices and cooked tandoori-style.</i>	
7	Machli Tikka	17.99
	<i>Boneless cubes of fish marinated in garlic, lemon juice and spices then tandoor-roasted.</i>	
8	Teekha Jinga	18.99
	<i>Prawns marinated in lemon juice and hot spices then roasted in the tandoor.</i>	
9	Ek Mein Chhe (Tandoori Mix Platter).....	22.99
	<i>Create your own combination with one piece each of any six of the above-mentioned items.</i>	

Peene Ke Liye - Drinks

The following drinks can be imbibed with your meal or after it, as dessert

Meethi Lassi - Homemade yogurt blended with milk and sugar	2.99
Aam Lassi - Homemade yogurt blended with milk and mango pulp	3.50
Strawberry Lassi - Strawberry yogurt blended with milk and fresh strawberries	3.50
Masala Lassi - Homemade yogurt blended with milk and spices.....	3.00
Masala Chai - Tea made with cardamom, cinnamon, cloves and milk	1.99
Aam Ras - Mango juice.....	3.50

Meetha - Desserts

Gajar Haiwa - Carrots cooked with milk, sugar and cinnamon	3.50
Rasmalai - Homemade cheese dumplings in a sweet, creamy sauce.....	3.50
Gulab Jamun - Milkball dumplings in a sweet, honey syrup	3.50
Kheer - Rice pudding	3.50
Mango Ice Cream	3.50
Pistachio and Cashew Ice Cream -	3.99
	<i>Layers of ice cream made with almonds, pistachios and cashews</i>
Strawberry Ice Cream - Made with fresh strawberries	3.50



Nirlep Indian Restaurant

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Lunch Buffet or Lunch Menu

Lunch Hours

11:30 A.M. to 3:00 P.M.

Dinner Hours

5:00 P.M. to 10:00 P.M.

Take Out & Catering Available

We Serve Beer & Wine

Nirlep India wishes you a hearty welcome to the authentic flavors of Indian Continental Cuisine
Your Taste is Our Speciality and Your Pleasure is Our Courtesy

Prices Subject EXT

We accept MasterCard, Visa, Discover, American Express and Diner's Club
Management Not Responsible for Loss of Personal Items

Luncheon Specials

All dishes served with Basmati Rice

1	Aloo Mutter <i>Fresh green peas & potatoes cooked in a delicately spiced sauce.</i>	6.99
2	Baingan Bhartha <i>Eggplant, specially baked, mashed & sauteed with onions, garlic, ginger & spices.</i>	6.99
3	Saag Paneer <i>Mildly spiced spinach cooked with pieces of fresh homemade cheese.</i>	6.99
4	Channa Masala <i>Whole chick peas cooked in an onion & tomato curry.</i>	6.99
5	Malai Kofta <i>Mixed vegetable balls cooked in a creamy nut sauce with fresh herbs & spices.</i>	6.99
6	Dal Mankni..... <i>Lentils cooked with fresh herbs & sauteed spices.</i>	6.99
7	Mixed Vegetables..... <i>Fresh vegetables, including cauliflower, bell pepper, carrots & potatoes, cooked in a delicately spiced sauce.</i>	6.99

Non Vegetarian

1	Chicken Curry..... <i>Boneless chicken cooked with onion garlic, ginger and spices.</i>	6.99
2	Chicken Saag..... <i>Boneless chicken cooked with spinach & freshly ground spices.</i>	6.99
3	Chicken Korma <i>Boneless chicken cooked with spice, herb, nuts & raisins in a delicate cream sauce.</i>	6.99
4	Chicken Vindaloo..... <i>Boneless chicken cooked with potatoes in a HOT tangy sauce.</i>	6.99
5	Lamb Curry..... <i>Cubes of lamb in a thick curry sauce made with onions, garlic, spices & herbs.</i>	7.99
6	Lamb Saag..... <i>Boneless lamb cooked with spinach & spices.</i>	8.99
7	Lamb Vindaloo..... <i>Lamb marinated in vinegar & spices and cooked with potatoes in a hot tangy sauce.</i>	8.99
8	Lamb Korma..... <i>Lamb cooked with spices, herbs and nuts in a mild cream sauce.</i>	8.99

Soup

1	Mulligatawny Soup <i>Delicious & popular soup of mixed lentils cooked with herbs and mild Indian spices</i>	3.99
2	Coconut Soup..... <i>A rich & warm soup made with slightly sweetened coconut milk topped with pistachios</i>	3.99
3	Tomato Soup.....	3.99
4	Chicken Soup.....	4.99

Condiments

Raita..... <i>Cool yogurt with shredded cucumber & mint.</i>	1.99
Plain Yogurt.....	1.99
Mint Chutney.....	1.99
Mixed Pickles.....	1.99
Mango Chutney.....	2.99
Condiment Tray..... <i>Mango chutney, pickle, raita & mint chutney</i>	4.99
Fresh Garden Salad.....	2.99
Cucumber Salad.....	4.99
Special cut with mixed spices.	

Shuruat

A Shuruat is not simply an appetizer but a beginning. In Indian culture, it is important for a beginning to be made at an auspicious time and fortune tellers are often consulted for the best date and time to make a new beginning. We hope the beginning of your meal is auspicious for you.

1	Vegetable Pakoras (5pieces)..... <i>Fresh cut spinach, onions, potatoes & cauliflower covered with gram flour batter and deep fried.</i>	3.99
2	Vegetable Samosa..... <i>Thin cones of dough stuffed with potatoes, green peas and spices, are deep fried to produce this all-time favorite.</i>	3.99
3	Aloo Tikki (2 Peices)..... <i>Lightly spiced & deep fried potato patties</i>	3.99
4	Meat Samosa (2Peices)..... <i>Turnover stuffed with minced lamb, peas & spices.</i>	4.99
5	Chicken Pakora (5 Peices)..... <i>Tender peices of boneless chicken breast dipped in batter with spices and fried.</i>	5.99
6	Vegetarian Platter..... <i>Delicious assortment of two vegetable pakoras, samosas, aloo tikki, gobbi, pakora & pappadam. Served with mint chutney.</i>	7.99
7	Combination Platter..... <i>Combination of vegetable pakora, aloo tikki, gobbi pakora, meat samosa, chicken pakora & chicken tikka and shrimp pakora. Served with mint chutney.</i>	9.99
8	Pappadam..... <i>Spicy lentil wafers</i>	1.99
9	Onion Bhaji..... <i>Onion covered in gram flour.</i>	3.99
10	Fish Pakora..... <i>Pieces of fish covered with gram flour and deep fried.</i>	7.99
11	Shrimp Pakora.....	9.99

Tandoori-Roti

Bread from a clay oven

1	Nan..... <i>Unleavened bread baked in a tandoor clay oven.</i>	1.99
2	Aloo Nan..... <i>Unleavened bread baked in a tandoor clay oven stuffed w. potatoes & spices.</i>	2.99
3	Onion Nan..... <i>Unleavened bread baked in a tandoor clay oven stuffed w. lightly spiced onion.</i>	2.99
4	Garlic Nan..... <i>Unleavened bread baked in a tandoor clay oven stuffed w. garlic & spices.</i>	2.99
5	Spinach Paratha..... <i>Whole wheat bread folded & stuffed w. spinach.</i>	2.99
6	Keema Nan..... <i>Unleavened bread baked in a tandoor clay oven stuffed w. spices & minced lamb or chicken.</i>	3.99
7	Chapati Or Tandoori Roti..... <i>Indian whole wheat bread cooked on a griddle or tandoor .</i>	1.99
8	Peshawari Nan..... <i>Unleavened bread baked in a tandoor clay oven stuffed w. coconut & dry fruits.</i>	3.99
9	Paratha..... <i>Whole wheat bread folded & cooked w. butter on a griddle.</i>	1.99
10	Vegetable Paratha..... <i>Whole wheat bread folded & stuffed w. peas, potatoes & spices.</i>	2.99
11	Poori..... <i>A festive & exotic whole wheat puffed bread.</i>	2.99
12	Paneer Nan..... <i>Unleavened bread baked in a tandoor clay oven stuffed w. cheese & spices.</i>	3.99
13	Bread Basket..... <i>A combination of paratha, aloo nan & poori.</i>	5.99
14	Padeena Paratha..... <i>Whole wheat bread cooked with mint leaves and butter. Soft bread.</i>	3.99

Vegetarian

1	Aloo Mutter <i>Fresh green peas & potatoes cooked in a delicately spiced sauce.</i>	9.99
2	Baingan Bhartha <i>Eggplant, specially baked, mashed & sauteed w. onions, garlic, ginger & spices.</i>	9.99
3	Saag Paneer..... <i>Mildly spicy spinach cooked w. cream & pieces of fresh homemade cheese.</i>	9.99
4	Channa Masala..... <i>Whole chick peas cooked in an onion & tomato curry sauce.</i>	9.99
5	Malai Kofta <i>Mixed vegetable balls cooked in a creamy nut sauce.</i>	10.99
6	Dal Makhni..... <i>Lentils cooked w. fresh herbs & spices sauteed in butter.</i>	9.99
7	Nav Rattan Korma..... <i>"Nine Vegetables" cooked very gently in nine spices, nuts & cream sauce.</i>	10.99
8	Mixed Vegetable..... <i>Fresh vegetables including cauliflower, bellpeppers, carrots, & potatoes cooked in a delicately spiced sauce.</i>	9.99
9	Mutter Paneer..... <i>Fresh green peas cooked w. homemade cheese & a variety of herbs & spices.</i>	9.99
10	Aloo Palak..... <i>Potatoes & spinach delicately cooked w. cream & spices.</i>	9.99
11	Aloo Gobbi..... <i>Fresh cauliflower & potatoes cooked w. fresh ginger, garlic & spices.</i>	9.99
12	Shahi Paneer Korma..... <i>Homemade cheese sauteed w. fresh ginger, garlic, & onions, cooked in a creamy sauce w. dry nuts.</i>	10.99
13	Bhindi Masala..... <i>Pieces of fresh okra cooked w. onions, tomatoes, & spices.</i>	9.99
14	Dum Aloo..... <i>Fresh potatoes, scooped & filled w. a masterfully prepared blend of spices.</i>	10.99
15	Paneer Chili..... <i>Homemade cheese cooked with onions, ginger and bell peppers in a spicy sauce.</i>	13.99

Chicken Dishes

1	Chicken Curry..... <i>Boneless chicken cooked with onions, garlic, ginger & spices.</i>	11.99
2	Chicken Saag..... <i>Boneless chicken cooked with cream & spinach and freshly ground spices.</i>	11.99
3	Chicken Korma..... <i>Boneless chicken cooked with spices, herbs, nuts & raisins in a delicate cream sauce.</i>	11.99
4	Chicken Vindaloo..... <i>Boneless chicken cooked with potatoes in a HOT tangy sauce.</i>	11.99
5	Chicken Jalfrezi..... <i>Boneless chicken cooked with onions, bell peppers, tomatoes, green peas & spices.</i>	11.99
6	Chicken Chilli..... <i>Boneless chicken breast cooked with onions, bell peppers & finished with an exotic Indian sauce.</i>	11.99
7	Chicken Tikki Masala..... <i>Boneless roasted chicken breast cooked with cream, tomato sauce & special spices.</i>	12.99
8	Chicken Tikki Saag..... <i>Boneless roasted chicken breast cooked in fragrantly spiced spinach & cream sauce.</i>	11.99
9	Chicken Madras..... <i>(Hot & Spicy) not for the Fainthearted. Tender pieces of white chicken cooked in a special HOT sauce with a dash of lemon juice.</i>	11.99
10	Chicken Butter..... <i>Boneless roasted chicken leg meat specially cooked with butter, tomato sauce & spices.</i>	11.99
11	Krahi Chicken..... <i>Boneless chicken cooked with onions & special spicy Indian sauce.</i>	11.99
12	Chicken Tikka Madras..... <i>Boneless chicken cooked in a coconut ? sauce.</i>	11.99

Lamb Dishes

1	Lamb Curry..... <i>Cubes of lamb in a thick curry sauce made with onions, garlic, spices & herbs.</i>	11.99
2	Lamb Saag..... <i>Boneless lamb cooked w. cream & spinach & spices.</i>	12.99
3	Lamb Vindaloo..... <i>Lamb marinated in vinegar & spices & cooked w. potatoes in a HOT tangy sauce.</i>	12.99
4	Lamb Korma..... <i>Lamb cooked w. spices, herbs, & nuts in a mild cream sauce.</i>	12.99
5	Keema Mutter..... <i>Minced lamb cooked w. peas, onions, herbs & spices.</i>	12.99
6	Lamb Bahar..... <i>Lamb cooked with roasted and mashed eggplant, onions, peas and bell peppers.</i>	12.99
7	Lamb Do Piazza..... <i>Cubes of lamb pan fried with sliced onions, tomatoes, bell peppers, and spices.</i>	12.99
8	Lamb Banjara..... <i>Cubes of lamb cooked with chicken, shrimp, bell peppers, onions, and tomatoes in a special sauce.</i>	14.99
9	Lamb Rogan Josh..... <i>Tender lamb cooked in butter with onions, ginger, garlic and simmered in spices and yogurt.</i>	12.99
10	Boti Kabob Masala..... <i>Lamb boti cooked in a creamy tomato based sauce.</i>	15.99
11	Lamb Madras..... <i>Boneless lamb cubes cooked in a coconut sauce.</i>	13.99