



# *Shanti* ☺

## *Indian Cuisine*

*We extend a hearty welcome and we wish to express our sincere thanks for your selecting us as your place to dine.*

*We will make every effort to have you remember the fine ambiance, the elegance of Shanti, as well as the food and service, which we hope you will fully enjoy.*

*If there is anything we can do to make your experience at the Shanti more enjoyable, please let us know.*

### *Hours*

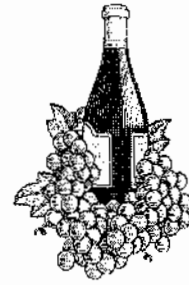
<b>Lunch Special</b>	<b>12 noon - 2:00 p.m.</b>	<b>Monday through Friday (except Special Days)</b>
<b>Dinner</b>	<b>12 noon - 2:00 p.m. 5:00 p.m. - 9:00 p.m.</b>	<b>Saturday &amp; Sunday Monday through Sunday</b>

- **We do not provide separate checks for one table**
- **Please allow us ample time to prepare your food right. Thank You!**

## Wine

### Indian Wine by the Glass

HOUSE RED .....	6.00
HOUSE WHITE .....	6.00



### Wine from India: Chateau Irdage

	<u>Glass</u>	<u>Bottle</u>
CHARDONNAY .....	<del>6.50</del>	22.00
CHENIN BLANC ... & SAUVIGNON BLANC .....	<del>6.50</del>	22.00
CABERNET SAUVIGNON .....	<del>6.50</del>	22.00
SHIRAZ ... & MERLOT .....	<del>6.50</del>	22.00
OMAR KHAYYAM (Sparkling wine) .....		26.00

### Indian Beer

KING FISHER	
(Light 12 oz) or Premium .....	3.50
TAJ MAHAL	
(Lager 23 oz) .....	6.50

## *Appetizers*

**VEGETABLE SAMOSA**.....4.00  
 Deep Fried Paties Stuffed With Mashed Potatoes, Green Peas and Freshly Ground Indian Spices.

**PANEER PAKORA**.....6.00  
 Homemade Cheese Battered and Deep Fried

**EGG PLANT PAKORA**.....3.50  
 Slices of Egg Plant Battered and Deep Fried.

**ALOO PAKORA**.....3.50  
 Potato Slices Battered and Deep Fried

**KEEMA SAMOSA**.....5.00  
 Deep Fried Paties Stuffed With Ground Lamb, Peas and Freshly Ground Spices.

**CHICKEN WINGS (HOT)** .....5.00  
 From Our Clay Oven Specially Marinated in Our Special Tangy Sauce.

**PAPPADUM** .....2.50  
 Thin Lentil Crackers Served Roasted.

**MASALA PAPPADUM**.....6.00  
 Lentil Crackers Served with Diced Tomato, Onion, Pepper, and Special Spices

## *Soup and Salad*

**SOUP (LENTIL OR VEGETABLE)**....4.50

**HOUSE SALAD**.....4.50

## *Lunch Specials*

**A Choice of Any One Entree Served With Basmati Rice.**

*Vegetable Specialties*.....6.50

- Mixed Vegetable Curry
- Aloo Matter (Potato and Peas)
- Aloo Chole (Potato and Garbanzo Beans)
- Aloo Jeera (Potato sauteéd with Cumin Seeds)
- Aloo Palak (Potatoes and Spinach)
- Aloo Vindaloo (**Hot**) (Potatoes and Spices)
- Chole Palak (Garbanzo beans and spinach)
- Dal Makhani (Lentils)
- Mattar Paneer (Peas and Homemade Cheese)
- Palak Paneer (Spinach and Homemade Cheese)

*Chicken Specialties*..... 7.00

- Chicken Curry
- Chicken Masala
- Chicken Tandoori
- Chicken Vindaloo (**Hot**)
- Jeera Chicken (Sauteéd with Cumin Seeds)

*Lamb Specialties* ..... 7.50

- Lamb Curry
- Lamb Masala
- Lamb Vindaloo (**Hot**)
- Jeera Lamb (Sauteéd with Cumin Seeds)

## Tandoori (Clay Oven) Dinners

*Tandoori is an ancient Indian style of cooking various kinds of foods. The food is cooked in a clay oven which is heated by charcoal and is like an open pit fire where the food never actually touches the coal. The food has a special flavor because of the combination of the freshly ground spices and the smoking effect produced by the open pit charcoal fire.*

(Served with Basmati Rice and Curry Sauce)

<b>PANEER TIKKA</b> .....	15.95
Homemade Cheese Marinated in Special Mild Spices, Grilled Over a Live Flame.	
<b>CHICKEN TIKKA</b> .....	14.95
Boneless Skinless Chicken Breasts, Marinated in Mild Spices and Grilled in Clay Oven, Served on a Sizzler.	
<b>CHICKEN TANDOORI</b> .....	13.95
Half Tender Chicken Marinated in Special Mild Spices, Grilled Over a Live Flame	
<b>LAMB KEBAB</b> .....	15.95
Lamb Chunks Seasoned with Special Spices and Herbs, Grilled in the Clay Oven, Served on a Sizzler.	
<b>FISH TIKKA</b> .....	16.95
Filet of Salmon Fish Marinated in Mild Spices and Herbs, Grilled in the Clay Oven.	
<b>SHRIMP TANDOORI</b> .....	16.95
Large Juicy Shrimps Marinated in Mild Spices and Herbs, Grilled in the Clay Oven, Served on a Sizzler.	
<b>MIXED TANDOORI</b> .....	19.95
A delicious combination of Chicken Tandoori, Chicken Tikka, Lamb Kebab, Fish Tikka, and Shrimp Tandoori	

## *Dariyayi Namooone (Seafood Specialties) . . .15.95*

(Served with Basmati Rice.)

### **FISH OR SHRIMP CURRY**

Cooked with Tomatoes, Onions, and Mild Spices

### **FISH OR SHRIMP MASALA**

Sautéed With Bell Peppers and Onion in a Mildly Seasoned Sauce

### **FISH OR SHRIMP VINDALOO (HOT)**

Cooked in Tangy, Sharp Sauce

### **FISH OR SHRIMP SAAG**

Cooked With Fresh Spinach and Freshly Ground Mild Spices

### **BUTTER FISH OR SHRIMP**

Marinated in Mild Spices and Cooked in a Clay Oven, Folded into a Creamy Sauce.

## *Murgh Ki Rasoi (Chicken Specialties) . . . 13.95*

(Served with Basmati Rice)

### **CHICKEN CURRY**

Boneless Cubes of Chicken Cooked in a Traditional Sauce.

### **CHICKEN KORMA**

Boneless Cubes of Chicken, Cooked in an Almond Sauce.

### **CHICKEN VINDALOO (HOT)**

A Specialty of Goa, South of Bombay. Extra Spiced Boneless Cubes of Chicken Cooked in a Tangy, Sharp Sauce.

### **BUTTER CHICKEN**

Boneless Chicken From Our Exotic Clay Oven Cooked in a Creamy Cashew Sauce.

### **CHICKEN SAAG**

Boneless Chicken Cubes Cooked with Fresh Spinach and Freshly Ground Mild Spices.

### **CHICKEN TIKKA MASALA**

Tandoori Chicken, Cooked with Bell Pepper and Onions in a Special Tomato Sauce.

### **KADAI CHICKEN**

Chicken Cooked with Ginger, Bell Pepper, Tomato and Spices in a Deep Iron Skillet.

## *Gosht Ki Rasoi (Lamb Specialties) . . . . 14.95*

(Served with Basmati Rice)

### **LAMB CURRY**

Tender Cubes of Lamb Cooked in a Traditional Sauce.

### **LAMB KORMA**

Tender Lightly Spiced Lamb, Cooked in an Almond Sauce.

### **LAMB VINDALOO (HOT)**

A Specialty of Goa, South of Bombay. Extra Spiced Tender Cubes of Lamb Cooked in a Tangy, Sharp Sauce.

### **BUTTER LAMB**

Tender Cubes of Lamb Cooked in a Creamy Cashew Sauce.

### **LAMB SAAG**

Tender Cubes of Lamb Cooked With Fresh Spinach and Freshly Ground Mild Spices.

### **LAMB TIKKA MASALA**

Tandoori Cubes of Lamb Cooked with Bell pepper and Onion in a Special Tomato Sauce

### **KADAI GOSHT**

Lean Chunks of Lamb Cooked with Ginger, Green Peppers, Tomatoes and Spices in a Deep Iron Skillet.

*Vaishnav Bhojan*  
*(Vegetable Specialties) . . . . . 11.95*

(Served with Basmati Rice)

**VEGETABLE CURRY**

Garden Fresh Vegetables (Peas, Beans, Cauliflower, etc.) Cooked with Tomatoes, Onions, and Mild Spices

**VEGETABLE MAKHANI**

Garden Fresh Vegetables (Peas, Beans, Cauliflower, etc.) Cooked in a Creamy Cashew Sauce

**VEGETABLE KORMA**

Garden Fresh Vegetables (Peas, Beans, Cauliflower, etc.) Cooked in an Almond Sauce

**ALOO VINDALOO (HOT)**

A Specialty of Goa, South of Bombay. Potatoes Cooked in a Tangy, Sharp Sauce

**ALOO GOBI**

Cauliflower Cooked With Potatoes, Herbs and Mild Spices

**BAINGAN BHARTA**

Eggplant Roasted in the Clay Oven, Mashed and Seasoned With Special Herbs and Spices

**BHINDI MASALA**

Garden Fresh Okra Sauteéd With Onion and Tomatoes and Cooked With Freshly Ground Mild Spices

**BOMBAY ALOO**

Potatoes Cooked With Onions, Herbs, and Mild Spices

**CHANA MASALA**

Chick Peas Made With Indian Spices and cooked in a Mildly Seasoned Sauce

**DAL MAKHANI**

Black Lentils and Kidney Beans Cooked With Onions and Tomatoes

**MALAI KOFTA**

Patties made from Shredded Homemade Cheese, Cauliflower, Potato and Peas

**MATTAR PANEER**

Green Peas Cooked With Homemade Cheese in a Tastefully Spiced Sauce

**SAAG PANEER**

Freshly Chopped Spinach Cooked With Homemade Cheese and Spices

**PANEER TIKKA MASALA**

Homemade Cheese Cooked with Bell Peppers and Onions

**PANEER MAKHANI**

Cubes of Homemade Cheese Marinated in Spices and Herbs and Cooked into a Creamy Cashew Sauce



## Rice Specialties

<b>SHRIMP BIRYANI</b> .....	15.95
Large Shrimp Sautéed With Naturally Fragrant Basmati Rice and Special Spices.	
<b>LAMB BIRYANI</b> .....	14.95
Boneless Cubes of Lamb, Sautéed With Naturally Fragrant Basmati Rice.	
<b>CHICKEN BIRYANI</b> .....	13.95
Naturally Fragrant Basmati Rice Cooked With Boneless Cubes of Chicken and Mild Spices.	
<b>VEGETABLE BIRYANI</b> .....	11.95
Naturally Fragrant Basmati Rice Cooked With Garden Fresh Vegetables and Specially Imported Herbs and Spices.	
<b>KASHMIRI PILAF</b> .....	8.95
Naturally Fragrant Basmati Rice Cooked With Dried Fruits and Nuts.	
<b>STEAMED RICE</b> .....	3.95
Naturally Fragrant Basmati Rice	

## Roti (Flat Bread)

*Served Freshly Baked from Clay Oven*

<b>NAAN or BHATURA</b> .....	2.00
White Flat Bread	
<b>GARLIC NAAN</b> .....	3.00
White Flat Bread Stuffed With Mildly Spiced Minced Garlic	
<b>CHEESE NAAN</b> .....	3.00
White Flat Bread Stuffed with Homemade Cheese, Chopped Cilantro and Mild Spices	
<b>KASHMIRI NAAN</b> .....	4.00
White Flat Bread Stuffed with Dried Fruits	
<b>ONION KULCHA</b> .....	3.00
White Flat Bread Stuffed with Chopped Onions, Fresh Cilantro and Mild Spices	
<b>TANDOORI ROTI or CHAPPATI or POORI</b> .....	2.00
Stone Ground Whole Wheat Flat Bread	
<b>PARATHA</b> .....	3.00
Stone Ground Whole Wheat Flat Bread Made With Butter	
<b>ALOO PARATHA</b> .....	4.00
Stone Ground Whole Wheat Flat Bread made with Butter and Stuffed With Potatoes, Chopped Cilantro and Mild Spices	

## *Mishthan Bhandar (Desserts)*

<b>GULAB JAMUN</b> .....	3.50
A North Indian Delicacy, Cheese Balls, Fried Golden Brown, Served in a Light Sugar Syrup	
<b>KHEER</b> .....	3.50
Creamy Rice Pudding Made With Milk and Garnished With Nuts	
<b>MANGO KULFI</b> .....	3.50
Indian Ice Cream Made With Specially Imported Alfonso Mango Pulp and Milk	
<b>PISTACHIO KULFI</b> .....	3.50
Indian Ice Cream Made With Pistachio Nuts and Milk	

## *Condiments*

<b>YOGURT</b> .....	3.00	<b>MIXED PICKLE</b> .....	2.00
<b>RAITA</b> .....	3.00	<b>MINT CHUTNEY</b> .....	2.00
<b>MANGO CHUTNEY</b> .....	3.00	<b>TAMRIND CHUTNEY</b> .....	2.00

## *Non-Alcoholic Beverages*

### **(FREE REFILLS)**

<b>COKE / DIET COKE / SPRITE / ICED TEA</b> .....	2.00
<b>GREEN TEA / COFFEE</b> .....	2.00

### **(NO REFILLS)**

<b>CHAI (MASALA TEA)</b> .....	2.00
Tea Made With Imported Premium Brand Indian Tea Leaves With Milk and Special Spices.	
<b>MANGO JUICE</b> .....	3.00
Exotic Juice Made With Specially Imported Alphonso Mango Pulp.	
<b>MANGO SHAKE</b> .....	3.50
A Creamy Mango Milk Shake Made With Specially Imported Alphonso Mango Pulp.	
<b>MANGO LASSI</b> .....	3.50
A Creamy Yogurt Shake Made With Specially Imported Alphonso Mango Pulp.	
<b>LASSI</b> .....	3.00
A Refreshing Yogurt Shake Served Sweet or Salty.	
<b>BOTTLED WATER</b> .....	2.00