

swad

Tempting Vegetarian Appetizers

1. **Samosa:** Deep-fried pastry cone filled with potatoes, green peas & spices \$ 6.95
2. **Samosa Chat:** Samosa served with chickpeas and chutney: onion, cilantro, yogurt, mint & tamarind \$8.95
3. **Aloo Tikki:** Mashed potatoes & green pea patties deep-fried \$ 6.95
4. **Aloo Tikki Chat:** Aloo Tikki served with chickpeas and five chutneys: onion, cilantro, mint, mint & tamarind \$ 8.95
5. **Vegetable Pakora:** Fresh variety of vegetables deep-fried in garbanzo flour batter \$ 6.95
6. **Onion Bhaji :** Finely chopped onion, fennel seed, coriander, with selected herbs & spices, deep-fried \$ 6.95
7. **Cheese Pakora:** Homemade cheese pieces, dipped in garbanzo flour batter; deep-fried \$ 8.95
8. **Mixed Vegetarian Platter:** Combination of vegetable pakoras, cheese pakoras, aloo tikki & samosas \$ 10.95
9. **Papadam:** Thin, crispy, spicy wafer crackers made with lentils \$ 3.95

Tempting Non-Vegetarian Appetizers

1. **Chicken Pakora:** Boneless chicken dipped in chickpea batter, deep-fried \$ 8.95
2. **Chicken 65:** Boneless chicken marinated in yogurt & exotic herbs; deep-fried \$ 8.95
3. **Fish Pakora:** Boneless, skinless catfish pieces in chickpea batter; deep-fried \$ 10.95
4. **Shrimp Pakora:** Skinless shrimp marinated in yogurt, lemon juice & mild spices; deep-fried \$ 10.95
5. **Non-Vegetarian Platter:** Combination of fish, chicken and shrimp pakoras & lamb seekh kabab \$ 11.95
6. **Chicken Mo-Mo:** Your choice of steamed or deep fried pastry pockets filled with chicken and a savory blend of spices \$ 11.95

Soups

1. **Lentil Soup:** Soup made with lentils & mild spices \$ 4.95
2. **Coconut Soup:** Thick sweet coconut milk with dried fruits \$ 4.95
3. **Rasam Soup:** A traditional South Indian spicy & sour soup \$ 4.95
4. **Tomato Soup:** Soup made with freshly squeezed tomatoes \$ 4.95

A gratuity fee of 18% will be charged to parties of 6 or more.

Most dishes can be made mild, medium & hot. Please let your server know before you place the order; nut free, gluten free & vegan dishes.

Tandoor Clay Oven Baked Breads

1. *Nan*: Fine white flour bread \$ 3.95
2. *Garlic Nan*: Unleavened white flour bread topped with garlic & cilantro \$ 3.95
3. *Cheese Nan*: Leavened white wheat bread stuffed with fresh cheese & cilantro \$ 3.95
4. *Stuffed Nan*: White wheat bread stuffed with potato & green peas \$ 3.95
5. *Sesame Nan*: Fine white flour bread topped with sesame seeds \$ 3.95
6. *Rotí*: Whole wheat bread \$ 3.95
7. *Ginger Nan*: Unleavened white fine bread topped with ginger \$ 3.95
8. *Chicken Nan*: Leavened white bread stuffed with white chicken meat & spices \$ 5.95
9. *Keema Nan*: White bread stuffed with ground lamb & spices \$ 5.95
10. *Onion Nan*: White wheat bread stuffed with onion & spices \$ 3.95
11. *Peshawari Nan*: White wheat bread stuffed with cashew, raisin, almond, coconut, cherry & fennel seed \$ 3.95
12. *Combo Basket*: combination of breads (stuffed Nan, Garlic Nan & Peshawari Nan) \$ 11.95
13. *Swad's Special Nan*: Leavened white wheat bread stuffed with onion, cheese, potato, green peas & mild exotic spices \$ 5.95
14. *Plain Paratha*: Multi-layered whole wheat bread cooked in butter \$ 5.95
15. *Aloo Paratha*: Whole wheat bread stuffed with mashed potatoes, green peas & spices \$ 5.95
16. *Chapati*: Multi-layered, thin whole wheat bread baked on grill \$ 3.95

Swad Tandoori Specialties

1. *Tandoori Chicken*: Chicken marinated in yogurt with colorful Indian herbs & spices; cooked in our clay Tandoor oven \$ 17.95
2. *Chicken Tikka*: Boneless marinated white chicken cooked in our Tandoor oven \$ 18.95
3. *Lamb Seekh Kabab*: Finely minced and ground lamb, onion, colorful Indian herbs & spices, cooked on skewers in our Tandoor oven \$ 20.95
4. *Salmon Tandoori*: Fresh salmon fillets (boneless, skinless) marinated with special herbs & spices, cooked in our Tandoor oven \$ 20.95
5. *Shrimp Tandoori*: Jumbo shrimp with special spices, cooked in Tandoor oven \$ 22.95

6. **Malai Chicken:** Boneless chicken marinated with garlic, ginger & in a creamy sauce; cooked in our Tandoor oven \$ 18.95
7. **Tandoori Mixed Grill:** Combination of tandoori chicken, chicken tikka, seekh kabab, shrimp, **salmon** & malai chicken cooked in our tandoor oven. Served with sautéed fresh onion, red pepper, green pepper & fresh coriander \$ 28.95
8. **Paneer Tikka:** Cubes of homemade cheese marinated in herbs & spices, baked in our Tandoor oven. \$ 18.95
9. **Masala Grilled Fish:** Boneless chunks of catfish marinated in spices and grilled \$ 20.95

Combination Dinners

- Vegetarian Dinner for Two:** Samosa, Sag Paneer, Malai Kofta, Chana Masala, Rice, Nan & One Choice of dessert \$ 49.95
- Non-Vegetarian Dinner for Two:** Chicken 65, Lamb Curry, Chicken Tikka Masala, Tandoori Chicken, Rice, Nan & one choice of dessert \$ 59.95
- Seafood Dinner for Two:** Fish Pakora, Shrimp Jalfrazie Curry, Fish Masala, Tandoori **Salmon**, Rice, Nan, one choice of dessert \$ 64.95

Vegetarian

1. **Aloo Gobhi:** Cauliflower & potatoes cooked in mild Indian spices, garlic, ginger, tomato & herbs \$15.95
2. **Navratan Korma:** Variety of vegetables cooked in creamy tomato sauce with spices & herbs \$ 15.95
3. **Malai Kofta:** Vegetable balls cooked in creamy sauce with cashews, raisins, almonds & herbs \$ 15.95
4. **Baingan Bhārtha:** Eggplant baked over Tandoor flame then mashed & sautéed with onion, garlic, ginger, tomato & spices \$ 15.95
5. **Sag Paneer:** Fresh spinach & homemade cheese cubes cooked with garlic, ginger, onion, tomato & herbs \$ 15.95
6. **Mutter Paneer:** Homemade cheese cubes & fresh green peas cooked in mild spices; garnished with fresh cilantro \$ 15.95
7. **Palak Mushroom:** Fresh spinach & mushrooms cooked with tomato, onion, garlic, ginger & herbs \$ 15.95
8. **Kadaí Paneer:** Homemade cheese cubes & variety of vegetables cooked with garlic, ginger, onion, tomato, herbs & spices \$ 15.95
9. **Chana Masala:** Whole garbanzo beans cooked in a special tomato sauce with exotic Indian spices \$ 15.95
10. **Mutter Mushroom:** Fresh green peas & mushrooms cooked with mild spices \$ 15.95
11. **Palak Chole:** Fresh spinach & chickpeas cooked with onion, tomato, garlic, ginger & herbs \$ 15.95
12. **Dal Tarka:** Variety of Indian lentils cooked with garlic, ginger, onion & tomato then sautéed in desi ghee; garnished with cilantro \$ 15.95
13. **Aloo Chole:** Potatoes & chickpeas cooked in an onion & tomato sauce with spices \$ 15.95

- 14. Palak Aloo:** Fresh spinach & potatoes cooked with onion, tomato, garlic, ginger & herbs \$ 15.95
- 15. Bhindi Masala:** Fresh okra cooked with onion, garlic, tomato, ginger & herbs \$ 15.95
- 16. Vegetable Mixed Curry:** Variety of vegetables cooked with spices & herbs \$15.95
- 17. Vegetable Mango:** Variety of vegetables cooked in sweet mango sauce with zesty spices \$ 15.95
- 18. Dal Makhani:** Black beans & kidney beans cooked with garlic, ginger, onion, tomato & spices \$ 15.95
- 19. Shahi Paneer:** Homemade cheese cubes cooked in a creamy sauce with spices & herbs \$ 15.95
- 20. Paneer Bhurji:** Homemade grated cheese sautéed with onion, tomato & spices \$ 15.95
- 21. Aloo Mutter:** Fresh green peas & potatoes cooked in a special onion & tomato sauce with ginger, garlic & spices \$15.95
- 22. Paneer Makhani:** Homemade cheese cubes cooked in a tomato based creamy butter sauce with dried fruits \$ 15.95
- 23. Rajmah:** Red kidney beans cooked in tomato-based sauce with garlic, ginger, onion & spices \$15.95

Chicken Curries

- 1. Chicken Curry:** Boneless chicken cooked in thick curry sauce with garlic, ginger, tomato, garnished with fresh cilantro \$ 16.95
- 2. Chicken Kadarai:** Boneless chicken cooked with bell peppers, tomato & fresh vegetables in thick curry sauce with exotic Indian spices \$ 16.95
- 3. Chicken Shahi Korma:** Chicken cooked with dried fruits & herbs in creamy curry sauce \$ 16.95
- 4. Chicken Mango:** Boneless chicken cooked in sweet mango chutney sauce with mild spices \$ 16.95
- 5. Chicken Sag:** Chicken & fresh spinach cooked in ginger, garlic, tomato sauce with mild spices \$ 16.95
- 6. Chicken Tikka Masala:** Boneless roasted white meat chicken cooked in mildly spiced creamy tomato sauce \$ 16.95
- 7. Chicken Makhani/Butter Chicken:** Boneless roasted chicken cooked in a creamy tomato sauce with butter \$ 16.95
- 8. Chicken Mughlai:** Cubes of roasted Chicken Tikka cooked with fresh mushrooms & spices in a thick curry sauce \$ 16.95
- 9. Chicken Tikka Sag:** Cubes of roasted white meat chicken & fresh spinach cooked with garlic, ginger & tomato \$ 16.95
- 10. Chicken Shah Jahani:** Chicken cooked with mushrooms & green peas in a curry sauce \$ 16.95
- 11. Chicken Vindaloo Curry:** Boneless chicken and potatoes cooked in a zesty, spicy sauce \$ 16.95
- 12. Chicken Mushroom:** Chicken, fresh mushrooms cooked in a special curry sauce; garnished with fresh cilantro \$ 16.95
- 13. Chicken Rogan Josh:** Boneless chicken cooked in a yogurt based sauce with spices; garnished with fresh cilantro \$ 16.95
- 14. Chicken Pasanda:** Boneless chicken cooked in thick curry sauce with red wine \$ 16.95

Lamb Curries

1. *Lamb Curry*: Cubes of lamb cooked in a thick sauce of spices & herbs \$ 18.95
2. *Lamb Vindaloo Curry*: Cubes of lamb & potatoes cooked in tangy, spiced sauce \$ 18.95
3. *Lamb Shahi Korma*: Lamb cooked with herbs, spices & dried fruits in a mild, creamy sauce \$ 18.95
4. *Lamb Mushroom*: Tender lamb & fresh mushrooms cooked with garlic, ginger, onion, tomato & mild spices \$ 18.95
5. *Lamb Mughlai*: Tender lamb & mushrooms cooked in creamy tomato sauce with exotic spices \$ 18.95
6. *Lamb Pasanda*: Cubes of juicy lamb cooked in almond & cashew sauce with red wine \$ 18.95
7. *Lamb Mango*: Chunks of boneless lamb cooked in delicious, sweet, mango sauce \$ 18.95
8. *Lamb Rogan Josh*: Tender chunks of lamb cooked in yogurt with a blend of exotic herbs & spices \$ 18.95
9. *Lamb Achari*: Cubes of lamb cooked in sour Indian pickle sauce \$ 18.95
10. *Lamb Jalfrazie*: Tender lamb cooked with green vegetables & spices \$ 18.95
11. *Lamb Sag*: Chunks of lamb & fresh spinach cooked with garlic, ginger, tomato & spices \$ 18.95
12. *Lamb Masala*: Tender lamb cooked in rich a rich creamy tomato sauce with mild spices & herbs; garnished with fresh cilantro \$ 18.95

Beef Curries

1. *Beef Curry*: Cubes of beef cooked in special sauce with herbs & spices \$ 17.95
2. *Beef Mango*: Cubes of tender beef cooked in a sweet mango sauce with garlic, ginger, tomato, onion & spices \$ 17.95
3. *Beef Shahi Korma*: Beef cooked in mild creamy sauce with spices \$ 17.95
4. *Beef Sag*: Chunks of beef & fresh spinach cooked with garlic, ginger, onion & tomato \$ 17.95
5. *Beef Mushroom*: Beef & fresh mushrooms cooked in special sauce \$ 17.95
6. *Beef Vindaloo*: Cubes of beef & potatoes cooked in zesty, spicy sauce \$ 17.95
7. *Beef Jalfrazie*: Tender cubes of beef cooked with variety of vegetables in exotic Indian spices \$ 17.95
8. *Beef Masala*: Cubes of beef cooked in rich creamy tomato sauce with spices & herbs \$ 17.95

Goat Curries

1. *Goat Curry*: Goat with bone cooked in gravy with ginger, garlic, onion & spices; garnished with fresh cilantro \$ 18.95
2. *Goat Malabar*: Goat with bone cooked with garlic, ginger, onion in special coconut sauce \$ 18.95
3. *Goat Rogan Josh*: Goat with bone cooked in yogurt based sauce; garnished with fresh cilantro \$ 18.95

Sea Food Curries

- 1. Fish Curry:** Chunks of boneless catfish cooked with garlic, ginger, onion & spices \$ 18.95
- 2. Fish Moly:** Chunks of boneless catfish cooked in coconut based creamy sauce with exotic Indian herbs & spices \$ 18.95
- 3. Fish Masala:** Boneless chunks of catfish cooked in thick curry sauce; garnished with cilantro \$ 18.95
- 4. Fish Vindaloo:** Boneless chunks of catfish & potatoes cooked in a zesty sauce \$ 18.95
- 5. Shrimp Masala:** King size shrimp cooked in thick, spicy, creamy tomato based sauce \$ 18.95
- 6. Shrimp Curry:** Shrimp cooked in garlic, ginger, onion, tomato based sauce with exotic herbs & mild spices \$ 18.95
- 7. Shrimp Vindaloo:** Shrimp & potatoes cooked in a zesty, spicy sauce \$ 18.95
- 8. Shrimp Jalfrazie:** Shrimp & variety of fresh vegetables cooked with herbs & spices \$ 18.95
- 9. Shrimp Sag:** Shrimp & fresh spinach cooked with garlic, ginger, onion & spices \$ 18.95

Rice Specialties

- 1. Chicken Biryani:** Boneless chicken & rice cooked with almond, cashew, raisins & spices \$ 17.95
- 2. Lamb Biryani:** Tender pieces of lamb & rice cooked with dried fruits; garnished with cilantro \$ 18.95
- 3. Vegetable Biryani:** Variety of vegetables & rice cooked with spices; garnished with cashews, raisins, almonds \$ 16.95
- 4. Shrimp Biryani:** Shrimp & rice cooked with dried fruits; garnished with cilantro \$19.95
- 5. Goat Biryani:** Goat with bone & rice cooked with cashews, raisins, nuts & spices \$ 18.95
- 6. Beef Biryani:** Chunks of beef cooked with rice; garnished with fresh coriander \$ 18.95
- 7. Swad's Special Biryani:** Indian basmati rice cooked with shrimp, beef, lamb, chicken & spices; garnished with dried fruits \$ 20.95
- 8. Egg Biryani:** Eggs cooked with rice; garnished with dry fruits \$ 17.95
- 9. Tamarind Rice:** Indian basmati rice cooked in tamarind sauce, nuts & spices \$ 11.95
- 10. Lemon Rice:** Rice cooked in fresh lemon juice & nuts \$ 11.95
- 11. Coconut Rice:** Rice cooked in grated coconut & nuts \$ 11.95
- 12. Plain Pullao Rice:** Rice cooked with green peas & spices \$ 11.95
- 13. Plain Basmati Rice** \$7.95

Swad Special Dishes

- Gobhi Manchurian:** Cauliflower fritters cooked in special Manchurian & soy sauce \$ 15.95
- Broccoli Manchurian:** Breaded broccoli fried and cooked in a soy & special tomato based Manchurian sauce, garnished with green onions. \$ 15.95
- Chicken Madras:** Boneless chicken cooked Madras style in coconut milk \$ 17.95
- Lamb Madras:** Perfect juicy lamb cooked in coconut milk with spices & herbs \$ 18.95
- Chilli Chicken:** Boneless chicken fritters cooked in a special hot spicy tomato based sauce with ginger & garlic \$ 17.95
- Sesame Chicken:** Boneless chicken fritters cooked in sweet sesame sauce, garnished with green onion \$ 17.95
- Chicken Chettinad:** Boneless chicken cooked with special Indian herbs. \$ 17.95

Side Orders

- Mango Chutney** \$ 3.95
Green Salad \$ 3.95
Mixed Indian Pickle (sour) \$ 3.95
Plain Yogurt \$ 3.95
Raita (yogurt with cucumber, mint & carrot) \$ 3.95
Salad (red onion, green chilis, sliced lemons) \$ 3.95

Desserts

- Kheer:** Rice pudding, cooked with dried fruits \$ 4.95
Mango Ice Cream: Homemade mango ice cream \$ 4.95
Gulab Jamun: Dry milk & cheese ball, fried then dipped in sweet syrup \$ 4.95
Kulfi: Exotic ice cream made with dried fruits \$ 4.95
Rasmalai: Homemade cheese dumpling in saffron milk garnished with nuts & raisins. \$ 4.95

Beverages

- Mango Lassi:** A delicious mango smoothie yogurt drink \$ 3.95
Strawberry Lassi: A delicious strawberry smoothie yogurt drink \$ 3.95
Mango Milk Shake: Mango drink made with milk, ice cream & rose water \$ 3.95
Tea: Masala Tea (no refill), Darjeeling Tea, Green Tea \$ 3.95
Coffee: Regular \$ 3.95
Soda: Coke, Diet Coke, Mt. Dew, Sprite, Lemonade, Iced Tea \$ 3.95
Root Beer \$ 3.95

