

# swad

## *Tempting Vegetarian Appetizers*

1. ***Samosa***: Deep-fried pastry cone filled with potatoes, green peas & spices \$ 4.95
2. ***Samosa Chat***: Samosa served with chickpeas and five chutneys: onion, cilantro, yogurt, mint & tamarind \$6.95
3. ***Aloo Tikki***: Mashed potatoes & green pea patties deep-fried \$ 4.95
4. ***Aloo Tikki Chat***: Aloo Tikki served with chickpeas and five chutneys: onion, cilantro, mint, mint & tamarind \$ 6.95
5. ***Vegetable Pakora***: Fresh variety of vegetables deep-fried in garbanzo flour batter \$ 4.95
6. ***Onion Bhaji*** : Finely chopped onion, fennel seed, coriander, with selected herbs & spices, deep-fried \$ 4.95
7. ***Cheese Pakora***: Homemade cheese pieces, dipped in garbanzo flour batter; deep-fried \$ 6.95
8. ***Mixed Vegetarian Platter***: Combination of vegetable pakoras, cheese pakoras, aloo tikki & samosas \$ 9.95
9. ***Papadam*** : Thin, crispy, spicy wafer crackers made with lentils \$ 2.95

## *Tempting Non-Vegetarian Appetizers*

1. ***Chicken Pakora*** : Boneless chicken dipped in chickpea batter, deep-fried \$ 7.95
2. ***Chicken 65*** : Boneless chicken marinated in yogurt & exotic herbs; deep-fried \$ 7.95
3. ***Fish Pakora***: Boneless, skinless catfish pieces in chickpea batter; deep-fried \$ 9.95
4. ***Shrimp Pakora*** : Skinless shrimp marinated in yogurt, lemon juice & mild spices; deep-fried \$ 9.95
5. ***Non-Vegetarian Platter***: Combination of fish, chicken and shrimp pakoras & lamb seekh kabab \$ 10.95
6. ***Chicken Mo-Mo*** : Your choice of steamed or deep fried pastry pockets filled with chicken and a savory blend of spices \$ 10.95

## *Soups*

1. ***Lentil Soup*** : Soup made with lentils & mild spices \$ 3.95
2. ***Coconut Soup*** : Thick sweet coconut milk with dried fruits \$ 3.95
3. ***Rasam Soup*** : A traditional South Indian spicy & sour soup \$ 3.95
4. ***Tomato Soup*** : Soup made with freshly squeezed tomatoes \$ 3.95

*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 \$ 2.95
2. **Garlic Nan:** Unleavened white flour bread topped with garlic & cilantro \$ 3.95
3. **Cheese Nan:** Leavened white 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. **Roti:** Whole wheat bread \$ 2.95
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 wheat bread stuffed with ground lamb & spices \$ 5.95
10. **Onion Nan:** 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 whole 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 \$ 4.95
16. **Aloo Paratha:** Whole wheat bread stuffed with mashed potatoes, green peas & spices \$ 4.95
17. **Chapati:** Multi-layered, thin whole wheat bread baked on grill \$ 2.95

### *Swad Tandoori Specialties*

1. **Tandoori Chicken:** Chicken marinated in yogurt with colorful Indian herbs & spices; cooked in our clay Tandoor oven \$ 16.95
2. **Chicken Tikka:** Boneless marinated white chicken cooked in our Tandoor oven \$ 17.95
3. **Lamb Seekh Kabab:** Finely minced and ground lamb, onion, colorful Indian herbs & spices, cooked on skewers in our Tandoor oven \$ 19.95
4. **Salmon Tandoori:** Fresh salmon fillets (boneless, skinless) marinated with special herbs & spices, cooked in our Tandoor oven \$ 19.95
5. **Shrimp Tandoori:** Jumbo shrimp with special spices, cooked in Tandoor oven \$ 19.95
6. **Malai Chicken:** Boneless chicken marinated with garlic, ginger & in a creamy sauce; cooked in our Tandoor oven \$ 17.95

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 \$ 27.95
8. ***Paneer Tikka***: Cubes of homemade cheese marinated in herbs & spices, baked in our Tandoor oven. \$ 17.95
9. ***Masala Grilled Fish***: Boneless chunks of catfish marinated in spices and grilled \$ 19.95

## 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 \$ 55.95
- Seafood Dinner for Two***: Fish Pakora, Shrimp Jalfrazie Curry, Fish Masala, Tandoori **Salmon**, Rice, Nan, one choice of dessert \$ 59.95

## Vegetarian

1. ***Aloo Gobhi***: Cauliflower & potatoes cooked in mild Indian spices, garlic, ginger, tomato & herbs \$13.95
2. ***Navratan Korma***: Variety of vegetables cooked in creamy tomato sauce with spices & herbs \$ 14.95
3. ***Malai Kofta***: Vegetable balls cooked in creamy sauce with cashews, raisins, almonds & herbs \$ 14.95
4. ***Baingan Bhartha***: Eggplant baked over Tandoor flame then mashed & sautéed with onion, garlic, ginger, tomato & spices \$ 14.95
5. ***Sag Paneer***: Fresh spinach & homemade cheese cubes cooked with garlic, ginger, onion, tomato & herbs \$ 14.95
6. ***Mutter Paneer***: Homemade cheese cubes & fresh green peas cooked in mild spices; garnished with fresh cilantro \$ 14.95
7. ***Palak Mushroom***: Fresh spinach & mushrooms cooked with tomato, onion, garlic, ginger & herbs \$ 13.95
8. ***Kadaí Paneer***: Homemade cheese cubes & variety of vegetables cooked with garlic, ginger, onion, tomato, herbs & spices \$ 14.95
9. ***Chana Masala***: Whole garbanzo beans cooked in a special tomato sauce with exotic Indian spices \$ 13.95
10. ***Mutter Mushroom***: Fresh green peas & mushrooms cooked with mild spices \$ 13.95
11. ***Palak Chole***: Fresh spinach & chickpeas cooked with onion, tomato, garlic, ginger & herbs \$ 13.95
12. ***Dal Tarka***: Variety of Indian lentils cooked with garlic, ginger, onion & tomato then sautéed in desi ghee; garnished with cilantro \$ 13.95
13. ***Aloo Chole***: Potatoes & chickpeas cooked in an onion & tomato sauce with spices \$ 13.95
14. ***Palak Aloo***: Fresh spinach & potatoes cooked with onion, tomato, garlic, ginger & herbs \$ 13.95

- 15. *Bhíndí Masala***: Fresh okra cooked with onion, garlic, tomato, ginger & herbs \$ 14.95
- 16. *Vegetable Mixed Curry***: Variety of vegetables cooked with spices & herbs \$13.95
- 17. *Vegetable Mango***: Variety of vegetables cooked in sweet mango sauce with zesty spices \$ 13.95
- 18. *Dal Makhani***: Black beans & kidney beans cooked with garlic, ginger, onion, tomato & spices \$ 13.95
- 19. *Shahí Paneer***: Homemade cheese cubes cooked in a creamy sauce with spices & herbs \$ 14.95
- 20. *Paneer Bhurjí***: Homemade grated cheese sautéed with onion, tomato & spices \$ 14.95
- 21. *Aloo Mutter***: Fresh green peas & potatoes cooked in a special onion & tomato sauce with ginger, garlic & spices \$13.95
- 22. *Paneer Makhani***: Homemade cheese cubes cooked in a tomato based creamy butter sauce with dried fruits \$ 14.95
- 23. *Rajmañ***: Red kidney beans cooked in tomato-based sauce with garlic, ginger, onion & spices \$13.95

### *Chicken Curries*

- 1. *Chicken Curry***: Boneless chicken cooked in thick curry sauce with garlic, ginger, tomato, garnished with fresh cilantro \$ 15.95
- 2. *Chicken Kadaí***: Boneless chicken cooked with bell peppers, tomato & fresh vegetables in thick curry sauce with exotic Indian spices \$ 15.95
- 3. *Chicken Shahí 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 \$ 15.95
- 6. *Chicken Tikka Masala***: Boneless roasted white meat chicken cooked in mildly spiced creamy tomato sauce \$ 16.95
- 7. *Chicken Makhani***: 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 \$ 15.95
- 12. *Chicken Mushroom***: Chicken, fresh mushrooms cooked in a special curry sauce; garnished with fresh cilantro \$ 15.95
- 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 \$ 16.95
2. **Lamb Vindaloo Curry:** Cubes of lamb & potatoes cooked in tangy, spiced sauce \$ 16.95
3. **Lamb Shahi Korma:** Lamb cooked with herbs, spices & dried fruits in a mild, creamy sauce \$ 17.95
4. **Lamb Mushroom:** Tender lamb & fresh mushrooms cooked with garlic, ginger, onion, tomato & mild spices \$ 16.95
5. **Lamb Mughlai:** Tender lamb & mushrooms cooked in creamy tomato sauce with exotic spices \$ 17.95
6. **Lamb Pasanda:** Cubes of juicy lamb cooked in almond & cashew sauce with red wine \$ 17.95
7. **Lamb Mango:** Chunks of boneless lamb cooked in delicious, sweet, mango sauce \$ 17.95
8. **Lamb Rogan Josh:** Tender chunks of lamb cooked in yogurt with a blend of exotic herbs & spices \$ 17.95
9. **Lamb Achari:** Cubes of lamb cooked in sour Indian pickle sauce \$ 16.95
10. **Lamb Jalfrazie:** Tender lamb cooked with green vegetables & spices \$ 16.95
11. **Lamb Sag:** Chunks of lamb & fresh spinach cooked with garlic, ginger, tomato & spices \$ 16.95
12. **Lamb Masala:** Tender lamb cooked in rich a rich creamy tomato sauce with mild spices & herbs; garnished with fresh cilantro \$ 17.95

## *Beef Curries*

1. **Beef Curry:** Cubes of beef cooked in special sauce with herbs & spices \$ 16.95
2. **Beef Mango:** Cubes of tender beef cooked in a sweet mango sauce with garlic, ginger, tomato, onion & spices \$ 16.95
3. **Beef Shahi Korma:** Beef cooked in mild creamy sauce with spices \$ 16.95
4. **Beef Sag:** Chunks of beef & fresh spinach cooked with garlic, ginger, onion & tomato \$ 16.95
5. **Beef Mushroom:** Beef & fresh mushrooms cooked in special sauce \$ 16.95
6. **Beef Vindaloo:** Cubes of beef & potatoes cooked in zesty, spicy sauce \$ 16.95
7. **Beef Jalfrazie:** Tender cubes of beef cooked with variety of vegetables in exotic Indian spices \$ 16.95
8. **Beef Masala:** Cubes of beef cooked in rich creamy tomato sauce with spices & herbs \$ 16.95

## *Goat Curries*

1. **Goat Curry:** Goat with bone cooked in gravy with ginger, garlic, onion & spices; garnished with fresh cilantro \$ 17.95
2. **Goat Malabar:** Goat with bone cooked with garlic, ginger, onion in special coconut sauce \$ 17.95
3. **Goat Rogan Josh:** Goat with bone cooked in yogurt based sauce; garnished with fresh cilantro \$ 17.95

## Sea Food Curries

- 1. Fish Curry:** Chunks of boneless catfish cooked with garlic, ginger, onion & spices \$ 17.95
- 2. Fish Moly:** Chunks of boneless catfish cooked in coconut based creamy sauce with exotic Indian herbs & spices \$ 17.95
- 3. Fish Masala:** Boneless chunks of catfish cooked in thick curry sauce; garnished with cilantro \$ 17.95
- 4. Fish Vindaloo:** Boneless chunks of catfish & potatoes cooked in a zesty sauce \$ 17.95
- 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 \$ 16.95
- 2. Lamb Biryani:** Tender pieces of lamb & rice cooked with dried fruits; garnished with cilantro \$ 17.95
- 3. Vegetable Biryani:** Variety of vegetables & rice cooked with spices; garnished with cashews, raisins, almonds \$ 15.95
- 4. Shrimp Biryani:** Shrimp & rice cooked with dried fruits; garnished with cilantro \$18.95
- 5. Goat Biryani:** Goat with bone & rice cooked with cashews, raisins, nuts & spices \$ 17.95
- 6. Beef Biryani:** Chunks of beef cooked with rice; garnished with fresh coriander \$ 17.95
- 7. Swad's Special Biryani:** Indian basmati rice cooked with shrimp, beef, lamb, chicken & spices; garnished with dried fruits \$ 19.95
- 8. Egg Biryani:** Eggs cooked with rice; garnished with dry fruits \$ 16.95
- 9. Tamarind Rice:** Indian basmati rice cooked in tamarind sauce, nuts & spices \$ 10.95
- 10. Lemon Rice:** Rice cooked in fresh lemon juice & nuts \$ 10.95
- 11. Coconut Rice:** Rice cooked in grated coconut & nuts \$ 10.95
- 12. Plain Pullao Rice:** Rice cooked with green peas & spices \$ 9.95
- 13. Plain Basmati Rice** \$6.95

## *Swad Special Dishes*

1. ***Gobhi Manchurian***: Cauliflower fritters cooked in special Manchurian & soy sauce \$ 14.95
2. ***Broccoli Manchurian***: Breaded broccoli fried and cooked in a soy & special tomato based Manchurian sauce, garnished with green onions. \$ 14.95
3. ***Chicken Madras***: Boneless chicken cooked Madras style in coconut milk \$ 16.95
4. ***Lamb Madras***: Perfect juicy lamb cooked in coconut milk with spices & herbs \$ 17.95
5. ***Chilli Chicken***: Boneless chicken fritters cooked in a special hot spicy tomato based sauce with ginger & garlic \$ 16.95
6. ***Sesame Chicken***: Boneless chicken fritters cooked in sweet sesame sauce, garnished with green onion \$ 16.95
7. ***Chicken Chettinad***: Boneless chicken cooked with special Indian herbs. \$ 16.95

## *Side Orders*

- Mango Chutney*** \$ 3.95  
***Green Salad*** \$ 3.95  
***Mixed Indian Pickle*** (sour) \$ 3.95  
***Plain Yogurt*** \$ 2.95  
***Raita*** (yogurt with cucumber, mint & carrot) \$ 2.95

## *Desserts*

- Kheer***: Rice pudding, cooked with dried fruits \$ 3.95  
***Mango Ice Cream***: Homemade mango ice cream \$ 3.95  
***Gulab Jamun***: Dry milk & cheese ball, fried then dipped in sweet syrup \$ 3.95  
***Kulfi***: Exotic ice cream made with dried fruits \$ 3.95  
***Rasmalai***: Homemade cheese dumpling in saffron milk garnished with nuts & raisins. \$ 3.95

## *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  
***Salted Lassi***: Salted yogurt drink made with spices \$ 3.95  
***Sweet Lassi***: Sweet yogurt drink with rose water \$ 3.95  
***Tea***: Masala Tea (no refill), Darjeeling Tea, Green Tea \$ 2.95  
***Coffee***: Regular or Decaf \$ 2.95  
***Soda***: Coke, Diet Coke, Mt. Dew, Sprite, Lemonade, Iced Tea \$2.95  
***Root Beer*** \$ 3.95