

Appetizers Vegetarian

- 1. Vegetable Pakora**
Fresh vegetables dipped in a delicately spiced batter & fried to golden perfection\$5.00
- 2. Aloo Tikki**
Mildly spiced minced deep fried potatoes with a touch of herbs \$4.00
- 3. Vegetable Samosas**
Crispy fried turnover deliciously filled with mildly spiced potatoes & green peas \$4.00
- 4. Cauliflower Manchurian**
Cauliflower Manchurian is a tantalizing Indian appetizer made from cauliflower \$7.00
- 5. Special Papri Chatt**
A tangy sweet blend of chick peas, potatoes, papadies, a touch of choley, fresh yogurt and Indian black salt served chilled\$5.00
- 6. Special Aloo Tikki or Samosa**
Mildly spiced deep fried crisp pastries served with a topping of choley \$6.00
- 7. Chili Paneer**
Marinated paneer cubes deep fried and cooked with red chillies, onions, and tomato sauce..... \$7.00
- 8. Chili Cauliflower**
Marinated Cauliflower deep fried and cooked with red chillies, onions, and tomato chili sauce..... \$7.00
- 9. Panner 65**
Spicy yet irresistibly delicious snack prepared by deep frying spicy paste coated paneer strips \$6.00
- 10. Sabz Kebab**
Mildly marinated mixed vegetables Indian cheese, fresh coriander, mint, ginger with sprouts salad \$7.00
- 11. Bharta Bruschetta**
Fired roasted egg plant delicately spiced served with Naan bread \$6.00
- 12. Kathi Roll**
Panner strips delicately marinated, hot onions, bell peppers, tomatoes wrapped in special tandoor flat bread \$6.00
- 13. Vegetable Platter**
A combination of Samosas, Pakoras, Tikki and onion baji..... \$8.00
- 14. Bhatura/Poori Thali**
Two deep fried puffs light breads with choley, pickle, yogurt and salad \$8.00

NON-Vegetarian Appetizers

- 15. Keema Samosa**
Crispy fried turnover filled with mildly spiced minced meat and green peas\$6.00
- 16. Chichen Pakora**
Marinated chicken tenderloins blended with freshly ground herbs and spices, battered in gram flour and deep fried\$6.00
- 17. Chicken 65**
Spicy deep fried chicken with ginger, cayenne pepper, mustard powder and vinegar \$9.00
- 18. Fish Pakora**
Lightly batter fried fish marinated with spices \$9.00
- 19. Chili Shrimp**
Marinated shrimp cubes with maida, cornflour, ginger garlic paste, pepper powder, half of chili paste\$9.00
- 20. Chili Fish**
Marinated fish cubes with maida, cornflour, ginger garlic paste, pepper powder, half of chili paste \$8.00
- 21. Catfish Cutlets**
Shallow fried catfish marinated with ginger, garlic and corn salsa\$8.00
- 22. Kathi Roll**
Marinated chicken strips, hot onions, bell peppers and tomatoes wrapped in homemade tandoori flat bread ... \$7.00
- 23. Tandoori Mixed Grill**
All tandoori Sawad mixed (Tandoori chicken, seekh kebab, chicken tikka, and shrimp) \$14.00

Garam Shorbe (soup)

- 24. Tomato Soup**
Delicately spiced tomato soup\$3.00
- 25. Dal Soup**
Lentil soup with herbs and spices \$3.00
- 26. Mulligatawny Soup**
A special South Indian chicken creation made with lentils, tomatoes and specially blended spices and herbs. \$4.00

Salads

- 27. Salad**
Fresh tossed greens with herbs\$4.00
- 28. Cucumber Salad**
Onion, tomato, cucumber salad tossed with Indian spices and herbs\$4.00

Homemade Indian Bread

29. Roti	
Round-shaped whole wheat bread baked in the Tandoor and served piping hot	\$2.00
30. Poori	
Two deep-fried puffed light bread	\$3.00
31. Naan	
Teardrop shaped traditional Punjabi white bread baked in the Tandoor	\$2.00
32. Paratha	
Buttered pan-fried whole wheat flat bread	\$2.00
33. Bhatura (Two)	
A thick leavened fried Indian bread	\$3.00
34. Aloo Naan	
Sourdough bread stuffed with fresh spiced mashed potatoes	\$3.00
35. Garlic Naan	
A popular aromatic naan topped with fresh chopped garlic and spices	\$3.00
36. Butter Naan	
Teardrop shaped Punjabi white bread seasoned with seeseme seeds	\$3.00
37. Spinach Naan	
Fresh spiced spinach bread	\$3.00
38. Keema Naan	
Leavened bread stuffed with minced lamb	\$5.00
39. Kashmiri Naan	
Leavened bread seasoned with coconut, cherries and minced dry fruits, baked in clay oven	\$5.00
40. Onion Kulcha	
Scrumptious unleavened bread filled with a mixture of onions and freshly delicately spiced	\$3.00
41. Paneer Kulcha	
Scrumptious unleavened bread filled with a delicately spiced homemade Indian cheese	\$4.00
42. Chicken Kulcha	
Spicy and Hot bread stuffed with chicken	\$4.00
43. Aloo Paratha (Punjabi Style)	
Paratha bread stuffed with delicately spiced potatoes	\$3.00
44. Lachha Paratha	
A multi-layered whole wheat bread made with butter, baked in clay oven	\$4.00
45. Gobi-Paratha	
Whole wheat bread stuffed with seasoned cauliflower	\$4.00
46. Mixed Bread Basket	
Roti, Garlic Naan, Onion Kulcha	\$7.00

Tandoori Namooone

(Specialities from the Charcoal Clay Oven)

All Entrees Served with Basmati Rice

47. Vegetable Kebab	
Fresh vegetables mixed with delectable herbs & spices, then broiled on skewers over charcoal in the Tandoor	\$13.00
48. Paneer Tikka	
Freshly made Indian cheese marinated in a yogurt sauce with delectable herbs & spices, then broiled over flaming charcoal in the Tandoor	\$14.00
49. Chicken Tandoori (half order or full order)	
Spring chicken marinated in yogurt, fresh spices & lemon, then broiled over flaming charcoal in the Tandoor	\$9.00/\$15.00
50. Chicken Tikka	
Tender boneless pieces of chicken subtly flavored with spices & barbecued on a skewer in the Tandoor	\$14.00
51. Chicken Harayali	
Chicken with fresh ground spices, hint of green chili sauteed in cilantro and spinach	\$14.00
52. Malai Kebab	
Mild, tasty tender pieces of chicken, marinated in special spices & barbecued on a skewer in the Tandoor	\$15.00
53. Chicken Sheesh Kebab	
Fresh minced chicken blended with lightly spiced lentils	\$14.00
54. Lamb Seekh Kebab	
Fresh minced lamb marinated with herbs & spices, then broiled on skewers over charcoal in the Tandoor	\$16.00
55. Lamb Chop	
These lamb chops are marinated in an Indian-style marinade and cooked in the Tandoor	\$18.00
56. Fish Tikka	
Fish subtly flavored with spices & barbecued on a skewer in the Tandoor	\$17.00
57. Tandoori Prawn	
Fresh, king-sized shrimp, gently seasoned and slowly broiled over charcoal in the Tandoor	\$18.00

Vaishnav Bhojan Bhandar (Vegetarian Specialities)

All Entrees Served with Basmati Rice

58. Chana Masala	
<i>A delicious combination of chick peas, onions and tomatoes in a richly flavored sauce</i>	\$10.00
59. Daal Makhani	
<i>Lentils fried in butter with fresh onion, garlic, ginger and tomatoes</i>	\$10.00
60. Yellow Dal	
<i>Yellow lentils cooked with fresh ginger, garlic and onion</i>	\$10.00
61. Punjabi Saag	
<i>A traditional Punjabi dish made of mustard leaves and spices</i>	\$10.00
62. Saag Paneer	
<i>Fresh homemade Indian cheese cubes gently cooked with garden spinach, coriander and mild spices</i>	\$12.00
63. Mushroom Saag	
<i>Tender mushrooms cooked with spinach, tomatoes and onion sauce</i>	\$11.00
64. Aloo Gobhi	
<i>Fresh cauliflower and potatoes cooked with onions, tomatoes and Chef's seasonings</i>	\$10.00
65. Bayngan Bhurta	
<i>Whole eggplant is partially roasted in the Tandoor then mashed and blended with tomatoes, onions and simmered with mild spices and herbs</i>	\$11.00
66. Vegetable Jal Frazie	
<i>Fresh garden vegetables marinated in fresh ginger and garlic, then cooked with natural herbs and touch of curry sauce</i>	\$11.00
67. Bhindi	
<i>Fresh okra cooked with Indian spices and cooked with onion and pepper</i>	\$12.00
68. Malai Kofta	
<i>Homemade Indian cheese, stuffed in vegetable balls and cooked in a mildly spiced creamy sauce</i>	\$12.00
69. Paneer Makhani	
<i>Cubes of fresh homemade cheese marinated with spices and sauteed with chopped tomatoes and onions in a creamy sauce</i>	\$12.00
70. Paneer Karahi	
<i>Cubes of homemade Indian cheese sauteed in a kadai (wok) with onion, bell pepper, fresh tomatoes in a curry sauce</i>	\$12.00
71. Mattar Paneer	
<i>Peas and lightly fried homemade cheese cubes with onions, tomatoes and fresh seasonings</i>	\$12.00
72. Paneer Masala	
<i>Our Chef's royal preparation of homemade cheese cubes cooked with onion cream sauce</i>	\$12.00
73. Aloo Saag	
<i>Cubed potatoes cooked in spinach and spices</i>	\$10.00
74. Aloo Matter	
<i>Potatoes cooked with tender green peas and spices</i>	\$10.00
75. Aloo Choley	
<i>Potatoes and chick peas cooked in tomato and onion sauce</i>	\$10.00

Biryani (Rice Specialities)

Selected royal portion of your choice of lamb, chicken or shrimp sauteed in herbs and spices with fragrant Indian Basmati rice and nuts

76. Chicken Biryani.....	\$12.00
77. Lamb Biryani.....	\$14.00
78. Shrimp Biryani	\$14.00
79. Vegetable Biryani.....	\$10.00
80. Goat Biryani	\$14.00
81. Rice.....	\$3.00

Murghe De Namooone
(Chicken Specialities)

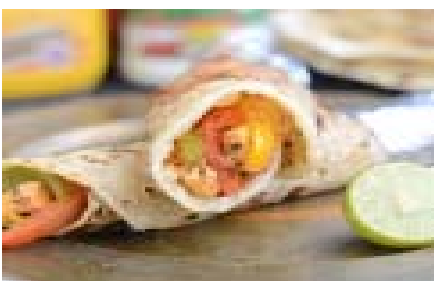
Entrees Served with Basmati Rice

- 82. Chicken Curry of Vindaloo**
Fresh chicken exotically prepared in a light gravy & served mildly spiced or hot with potatoes \$13.00
- 83. Chicken Chili with Gravy**
Chicken cooked with onions, bell peppers and tomatoes. Served medium spicy. \$13.00
- 84. Chicken Makhani (Butter Chicken)**
Shredded chicken marinated in a yogurt sauce with delectable herbs & spices, then broiled over flame in the Tandoor, cooked in cream and tomato sauce. \$14.00
- 85. Chicken Tikka Masala**
Tender boneless chunks of chicken, broiled in the Tandoor, then cooked in a rich tomato, onion and butter sauce \$14.00
- 86. Chicken Tikka Saag**
Boneless chicken pieces sauteed with spinach and enhanced with mild Indian spices \$13.00
- 87. Chicken Jal Frazie**
Tasty pieces of chicken prepared with fresh vegetables, bell peppers, slices of tomatoes, garden onion and flavored with spices & a touch of lemon..... \$13.00
- 88. Chicken Rogen Josh**
Pieces of chicken cooked with yogurt sauce \$14.00
- 89. Chicken Karahi**
Chicken cooked with bell peppers, onions and fresh tomatoes \$14.00
- 90. Chicken Curry**
Pieces of chicken sauteed in a lot of sauce \$12.00
- 91. Dhabba Chicken**
Chicken prepared in the Tandoor, seasoned in the traditional style, in a saucepan \$14.00
- 92. Chicken Shahi Korma**
Boneless chicken cooked with cashews and raisins with a touch of cream \$14.00
- 93. Chicken Pasand**
Chicken marinated in yogurt and Indian spices served with a coconut cream sauce \$14.00
- 94. Madras Chicken Curry**
Boneless chicken pieces cooked in hot and spicy special curry \$13.00

Gosht Ke Namooone
(Lamb Specialities)

Entrees Served with Basmati Rice

- 95. Lamb/Goat Madras Curry**
Cubes of tender lamb cooked in a special curry sauce \$15.00
- 96. Lamb/Goat Vindaloo**
Tender lamb, prepared with coriander & other fragrant herbs with potatoes. \$15.00
- 97. Lamb/Goat Korma**
Tender cubes of lamb blended with cream, cashews and raisins \$16.00
- 98. Lamb/Goat Karahi**
Lamb cooked with bell peppers, onions and tomatoes \$15.00
- 99. Lamb/Goat Rogen Josh**
Lamb cooked with yogurt sauce \$15.00
- 100. Lamb/Goat Curry**
Chef's special (Punjabi Style) \$15.00



Samunderi Namoon
(Seafood Specialities)

Entrees Served with Basmati Rice

101. Shrimp Curry	
Fresh shrimp exotically prepared in a light gravy. Served mildly spiced or hot.....	\$16.00
102. Shrimp Saag	
Large pieces of shrimp sauteed with spinach, coriander and mild Indian spices.....	\$16.00
103. Shrimp Masala	
Large fresh shrimp prepared in tomatoes and a cream sauce.....	\$16.00
104. Shrimp Vindaloo	
Large, fresh shrimp prepared in a mildly spicy with potatoes.....	\$16.00
105. Shrimp Karahi	
Large sized shrimp, cooked with fresh bell peppers, tomatoes and onions.....	\$16.00
106. Shrimp Shai Korma	
Large pieces of shrimp soaked in mild curries softened by a cream based sauce topped with raisins & nuts.....	\$16.00
107. Fish Tikka	
(Punjabi Style).....	\$16.00
108. Fish Curry	
Fish in thick curry sauce.....	\$16.00
109. Fish Karahi	
Fish cooked with bell peppers, onions and tomatoes.....	\$16.00
110. Fish Masala	
Cooked with tomato, onion gravy and cream sauce.....	\$16.00

Maple House Special Thali

111. Vegi Thali	\$13.00
112. Non-Vegi Thali	\$16.00
113. Kids Special Thali (Platter)	\$7.00

Madhu Mithan
(Desserts)

114. Gulab Jamun	
A light pastry ball made with milk & dipped in a thick honey syrup.....	\$4.00
115. Ras Malai	
Homemade cheeseballs in sweetened milk and flavored with rosewater and nuts.....	\$4.00
116. Gaajar Halwa (Carrot Pudding)	
Grated carrots cooked in reduced milk, glazed with butter, flavored with cardamom and garnished with nuts.....	\$4.00
117. Chef's Special Kheer	
Basmati rice pudding served with almond and pistachios.....	\$4.00
118. Ice Cream	
Vanilla, Strawberry.....	\$2.00

Indian Ice Cream

119. Pista Kulfi	
Homemade ice cream flavored with saffron, pistachio, nuts and cardmom.....	\$4.00
120. Mango Kulfi	
Homemade ice cream flavored with mango and nuts.....	\$4.00

Beverages

Indian Masala Chai (Tea).....	\$2.00
Iced Tea/Raspberry Tea.....	\$2.00
Coffee.....	\$2.00
Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew	
Lemonade, Dr. Pepper.....	\$2.00
Lassi	
A refreshing drink prepared with homemade yogurt, flavored with rosewater (Specify sweet, mango, strawberry or salty).....	\$3.00

Maple



Indian Cuisine



Space Available for Private Parties
Catering Available

Daily Buffet:

11:00 am to 3:00 pm

Dinner:

4:00 pm to 10:00 pm (Fri-Sat)

4:00 pm to 9:00 pm (Sun-Thurs)

Daily Buffet

Monday - Friday \$8.99

Saturday - Sunday \$9.99

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