

Swagat Menu

- All Chicken entrees are prepared with boneless chicken breast.
- All Lamb entrees are cooked with boneless low fat lamb.
- All Entrees are cooked to your choice – mild, medium or hot.

Appetizers

Vegetable Samosa: <i>Stuffed pastry with seasoned potatoes and green pea (2 pcs.)</i>	\$4.95
Lamb Samosa: <i>Stuffed pastry with seasoned minced lamb (2pcs.)</i>	\$4.95
Shami Kebab: <i>Minced seasoned lamb and lentil cakes (2 pcs.)</i>	\$5.95
Aloo Tikki: <i>Potato and green pea cakes served with chickpea, yogurt and tamarind sauce (2 pcs.)</i>	\$4.95
Aloo Papri Chat: <i>Flour crispies topped with potatoes, chickpea, flour straws and mint, yogurt and tamarind sauce - served cold</i>	\$4.95
Bombay Bhel Puri: <i>Puffed rice, crispy noodles, red onion, tomato and cilantro with fresh mint and tamarind sauce-served cold</i>	\$4.95
Pakorras: <i>Crispy fritters in chickpea flour batter – choice of onion/cauliflower/spinach</i>	\$4.95
Samosa Chat: <i>Vegetable samosa with onion, chickpea, yogurt and tamarind sauce</i>	\$4.95
Dahi Bhalla: <i>Lentil patties smothered with frothy fresh yogurt and sprinkled with Chat Masala and doused with tangy, sweet resin tamarind chutney</i>	\$4.95
Shrimp Pondicherry: <i>Shrimps with mustard seeds and curry leaves in a tangy sauce served with garlic kulcha (a preparation from coastal India)</i>	\$7.95
Mixed Tandoori Appetizers: <i>A tasting of an assortment of tandoori delicacies of chicken and lamb</i>	\$7.95

Soups and Salads

Tomato Soup: <i>Fresh homemade creamy soup with fresh vegetable and spices</i>	\$4.95
Mulgutwanni Soup: <i>Mildly spiced traditional Indian soup of lentils and herbs</i>	\$4.95
Chicken Palak Shorba (soup): <i>Chicken broth with spinach and chicken cooked in tandoor, flavored with coconut milk and spices – A flavor of Goa</i>	\$5.95
Green Salad: <i>Finely chopped tomatoes, cucumber, carrots and mixed greens in a tangy balsamic vinegar dressing</i>	\$3.95
Caesar Salad: <i>Fresh Romaine lettuce with Caesar dressing and croutons</i>	\$4.95
<i>with Chicken breast strips</i>	\$5.95

Accompaniments

Raita: <i>Whipped homemade yogurt with spices, herbs, tomato and cucumber</i>	\$2.95
Mango Chutney: <i>Sweet and tangy</i>	\$1.95
Indian Pickles: <i>Choice of mango, lemon or mixed</i>	\$1.95
Papad: <i>Crispy lentil wafers (2 pcs.)</i>	\$1.95

Tandoori Main Courses (Clay Oven Cooking)

(Served with rice)

Chicken Tandoori: <i>Chicken served on the bone.....</i>	\$11.95
Chicken Malai Kebab: <i>Cubes of chicken breast marinated in yogurt and cream cheese, flavored with fresh coriander and fenugreek leaves cooked on skewers in tandoor.....</i>	\$13.95
Chicken Tikka Kebab: <i>Cubes of chicken breast marinated in ginger, garlic and herbs slowly cooked on skewers in tandoor.....</i>	\$13.95
Achari Chicken Tikka Kebab: <i>Boneless pieces of chicken breast marinated in ginger, garlic, herbs and Indian pickle (Achar) spices and cooked on skewers in tandoor....</i>	\$13.95
Kandhari Seekh Lamb: <i>Juicy rolls of minced lamb seasoned with spices cooked on skewers in tandoor</i>	\$13.95
Lamb Boti Kebab: <i>Boneless chunks of lamb chops marinated in red wine, yogurt, ginger and spices cooked on skewers in tandoor.....</i>	\$13.95
Adrak (Ginger) Lamb Chops: <i>Imported lamb chops marinated in red wine, yogurt, ginger and spices cooked on skewers in tandoor.....</i>	\$20.95
Jhinga (shrimp) Samarkand: <i>Jumbo shrimp marinated in ginger, garlic, herbs and yogurt cooked on skewers in tandoor.....</i>	\$18.95
Jhinga (shrimp) Mastt Mastt: <i>Jumbo shrimp marinated in mint, coriander and herbs cooked on skewers in tandoor.....</i>	\$18.95
Fish Tikka: <i>Cubes of fresh salmon marinated in yogurt, ginger and garlic cooked on skewers in tandoor</i>	\$15.95
Tandoori Mint Paneer: <i>Homemade cheese marinated in mint, fenugreek and herbs skewered and grilled with onion and bell pepper in tandoor.....</i>	\$11.95
Tandoori Mixed Grill: <i>An assortment of tandoori chicken kebabs, lamb kebabs and seafood delicacies...</i>	\$17.95

NO TRANS FATS

Seafood Curries (In House: \$13.95)

(Served with rice)

Bombay Shrimp Masala

Shrimp cooked in a rich curry blended with exotic spices

Shrimp Makhani

Shrimp cooked in creamy tomato sauce with herbs and spices

Shrimp Vindaloo

Shrimp prepared with red chilies, hot spices and vinegar (very spicy)

Shrimp Saagwala

Shrimp cooked in mild spinach gravy

Shrimp Balti

Shrimp cooked with onion, tomato, bell pepper, green pea, broccoli, aromatic spices and herbs

Garlic Shrimp Bhuna

Marinated shrimp cooked with onion, ginger, garlic, tomato and herbs in a thick rich sauce

Shahi Shrimp Korma

Shrimp cooked in a mildly spiced almond, cashew and saffron flavored gravy

Malabar Machli (Fish) Curry

Fillet of salmon simmered in coconut sauce, flavored with mustard seed and curry leaves

Goan Fish Curry

Fillet of salmon marinated in tamarind and simmered in a delicately spiced gravy

Fish Tikka Masala

Cubes of salmon cooked in Tandoor and finished in a mild tomato sauce

Chicken Curries (In House: \$11.95)

(Served with rice. We use only boneless chicken breast)

Chicken Tikka Masala

Cubes of chicken breast cooked in tandoor and finished in a mild tomato sauce

Chicken Makhani (Butter Chicken)

Cubes of boneless chicken breast cooked in creamy tomato sauce with herbs and spices

Chicken Mangowala

A very delicate combination of boneless cubes of curried chicken and chef's special mango sauce

Chicken Vindaloo

Boneless cubes of chicken prepared with red chilies, hot spices and vinegar (very spicy)

Chicken Curry

Swagat special chicken curry

Chicken Saagwala

Cubes of boneless chicken breast cooked in mildly spiced creamy spinach gravy

Chicken Shahi Korma

Cubes of boneless Chicken breast cooked in mildly spiced almond, cashew and saffron flavored creamy gravy

Chicken Balti

Cubes of boneless chicken breast cooked with onion, tomato, bell pepper, green pea, broccoli, aromatic spices and herbs

Chicken Mangalorean

Cubes of boneless chicken breast with green chilies, ginger and fresh curry leaves (Specialty of South Indian)

Chicken Nilgiri

Cubes of boneless chicken breast cooked in a chutney of fresh mint, coriander and coconut

Chilli Chicken

Cubes of boneless chicken breast cooked with onion, green chillies and spices

Lamb Curries (In House: \$12.95)

(Served with rice. We use only low fat lamb)

Lamb Rogan Josh

Marinated boneless cubes of lamb cooked on slow fire with ungrounded whole spices

Lamb Vindaloo

Boneless cubes of lamb prepared with red chilies, hot spices and vinegar (very spicy)

Lamb Saagwala

Boneless cubes of lamb in mild spinach gravy

Lamb Pasanda

Boneless cubes of lamb cooked with tomato, onion, freshly ground spices and herbs

Lamb Balti

Boneless cubes of lamb cooked with onion, tomato, bell pepper, green pea, broccoli, aromatic spices and herbs

Lamb Shahi Korma

Boneless cubes of tender lamb cooked in mildly spiced almond, cashew and saffron flavored creamy gravy

Lamb Bhuna

Boneless cubes of marinated lamb cooked with onion, ginger, garlic, tomato and herbs in rich curry sauce

Andhra Lamb Curry

Boneless cubes of lamb with fresh green pepper, curry leaves and spices (Specialty of South Indian)

Lamb Melagu

Cubes of boneless lamb cooked with tomato, onion, mustard, coconut, black pepper, tamarind sauce and curry leaves

Vegetarian Curries (In House: \$10.95)

(Served with rice)

Kadhai Paneer

Cubes of homemade cheese cooked with bell pepper, tomato and onion

Paneer Makhani

Cubes of homemade cheese cooked in mild tomato and creamy gravy

Shabnam Curry

Mushroom and green peas cooked in mild tomato and onion gravy

Mattar Paneer

A combination of green peas and cubes of homemade cheese in a thick and rich sauce

Saag (Spinach)

Any one of these cooked in mild spinach gravy

Chickpeas/Potatoes/Corn/Cubes of homemade cheese-Saag Paneer

Sarson Ka Saag

Mustard greens cooked with onion, ginger, herbs and spices. Recommended with corn bread. (Specialty of Northern India)

Navrattan Korma

A medley of fresh vegetables cooked with mildly spiced almond, cashew and saffron flavored creamy gravy

Vegetable Makhani

A medley of fresh vegetables cooked in creamy tomato sauce with herbs and spices

Malai Kofta

Cheese and vegetable crockets cooked in mild creamy sauce

Kashmiri Dum Aloo

Small size whole potato cooked with ginger, garlic, onion in Kashmiri spices

Bhindi (Okra) Masala

Stir fried okra, onion and tomato, fresh herbs and spices

Bharta (Eggplant) Bahar

Tandoor roasted eggplant pulp sautéed with tomato, onion and spices

Hyderabad Bhagare Baingan (Baby Eggplant)

Whole baby eggplants stuffed with spices and simmered in coconut milk

Kaju Cauliflower

Cashew nut-sized fresh cauliflower flower cooked in yogurt cashew sauce

Aloo Gobi

Fresh cauliflower and potato cooked with onion, ginger and tomato in herbs and spices

Channa (Chickpeas) Masala

Chickpea cooked with onion, tomato and freshly ground spices

Dal Swagat

Mixture of whole black lentil and kidney beans slowly cooked with ginger, garlic and tomato

Dal Tadka

Mixture of yellow lentils (in India, they can't live without it)

Biryanis and Basmati Rice

Biyani: *is a traditional preparation of Basmati rice cooked with saffron, onion, ginger, garlic, herbs and spices*

Choice of:

Shrimp.....	\$13.95
Lamb.....	\$12.95
Chicken.....	\$11.95
Vegetables.....	\$10.95
Green peas and Mushrooms.....	\$5.95
Lemon Rice: Lemon Flavored	\$4.95

Weekday Lunch Special

**Monday to Friday
12 noon to 3:00pm**

\$7.95

Served with

- Rice, freshly baked Naan & Green Salad
- Select any Chicken, Lamb or Vegetable Curry from the menu
(For Seafood Curry, add \$2.50 extra)
(For Delivery or Eat in)

Brunch Special

**Monday to Sunday
12 noon to 5:00pm**

\$11.95

Served with

- Rice, Naan & Green Salad
- Select any one appetizer
- Select any Chicken, Lamb or Vegetable Curry from the menu
For Seafood Curry, add \$2.50 extra
(For Delivery or Eat In)

Breads

From Tandoor (Clay Oven):

Naan: <i>White flour soft bread with or without rosemary, most popular</i>	\$2.50
Roti: <i>Whole wheat bread</i>	\$2.50
Kulcha: <i>Stuffed white flour bread.</i> <i>Choice of: Garlic/Onion</i>	\$2.95
Minced Chicken Kulcha: <i>Stuffed with minced chicken</i>	\$3.95
Parantha: <i>Whole wheat bread</i> <i>Choice of: Lachedar (multilayered)/Mint/Fenugreek</i>	\$2.95
Maki Ki Roti: <i>Corn bread. Specialty of Northern India</i>	\$3.95
Peshawri Nan: <i>Stuffed with almond, cashew, cranberry and raisins</i>	\$3.95
Cheese & Spinach Nan: <i>Stuffed with cheddar cheese and spinach/ Homemade Cheese (Paneer)</i>	\$3.95
Poori: <i>Whole wheat fried bread puffed like a balloon (recommended with chick pea curry)</i>	\$3.95
Tawa Parantha: <i>Made on caste iron griddle in Indian homes</i> <i>Choice of: Cauliflower/Potatoes/Fenugreek</i>	\$3.95

Beverages

Lassi: <i>Refreshing homemade yogurt drink. Choice of: Plain/Salted/Sweet/Mango</i>	\$3.95
Soda (Can)	\$2.95
Bottled Water	\$1.95
Sparkling Water	1 liter \$4.95 750 ml \$4.00

Homemade Desserts (In House: \$3.95)

Rasmalai

Spongy homemade cheese patties simmered in milk flavored with cardamom and rose water

Gulab Jamun

Soft brown balls of homemade cheese and evaporated milk simmered in syrup flavored with rose water

Kulfi

Traditional Indian Ice Cream made with Mango or Pistachio & Saffron

Kheer

Homemade Rice Pudding