

# ADDI's darar

A True Taste of India

## Appetizers

Pappadum Roasted	1.50	Bombay Aloo Pakoras	4.95
Fried Pappadum	1.95	Potato fritters marinated in a spicy tandoori masala	
Crispy lentil wafer			
Vegetable Samosas (2 pcs.)	4.50	Chicken Samosas (3 pcs.)	5.50
Savory pastry with mildly spiced potatoes and peas		Minced chicken seasoned with spices wrapped in a pastry	
Onion Bhajia	4.95	Chicken Pakoras	6.50
Crisp onion fritters		Juicy chicken breast fritters in garlicky batter	
Vegetable Pakoras	4.95	Mirchiwala Wings(spicy)	6.50
Mildly spiced vegetable fritters		Fiery red hot chicken wings. Chef's own special, creative recipe	
Mysore Aloo Samosas (3 pcs.)	4.95		
Mini samosas stuffed with mild spices, potatoes and herbs			

## Salads

Yogi Salad	7.95	Chicken Tikka Salad	9.50
Assorted mixed greens tossed in virgin olive oil, fresh lime juice and Madras spices		Chicken tikka, mixed organic greens with a light mango and garlic dressing (white meat only)	

## Exotic Breads

Naan	2.75	Garlic Naan	3.50
Leavened bread		Leavened bread sprinkled with garlic	
Onion Kulcha	3.50	Plain Paratha	3.50
Fresh herbs and chopped onions stuffed in Leavened bread		Layered whole wheat bread	
Roti	2.95		
Thin whole wheat bread			

## Vegetarian

Saag Aloo	11.25	Paneer Makhani	12.50
Spinach and potatoes cooked in mild spices		Homemade cottage cheese in a mild tomato curry sauce	
Saag Paneer	11.95	Paneer Korma	12.50
Home made cottage cheese cubes sautéed with spinach and spices		Homemade cottage cheese and in a mild cashew nut curry sauce	
Vegetable Makhani	11.95	Chana Palak	11.95
Mixed vegetables in a mild ginger and tomato curry sauce		Spinach & garbanzo beans cooked in mild spices	
Baigan Bharta	11.95	Dal Makhani	10.25
Charbroiled eggplant sautéed with onion, tomatoes and fresh herbs		Assorted lentils cooked with onions, ginger and spices	
Malai Kofta	11.95	Methi Paneer	13.95
cheese, vegetables and nut kababs in delicate cashew nut sauce		Homemade cottage cheese cubes cooked in fenugreek herb and cashew nut sauce	

## Vegan

Aloo Gobhi	10.25	Chana Masala	10.25
A traditional potato and cauliflower blend		Garbanzo beans cooked with onions and kashmiri spices	
Gobhi Matar Artichoke	11.25		
Fresh cauliflower, peas, artichoke, and roma tomatoes with a blend of herbal spices			

## *Tandoori Specialities*

<b>Tandoori Chicken</b> Half a chicken marinated with fresh garlic - ginger, yogurt and mild spices, baked in a clay oven <i>(White meat \$2.95 xtra)</i>	12.95	<b>Chicken Katakot (spicy)</b> Chicken breast marinated with garlic, tomato, parsley and hot kashmiri peppers	14.95
<b>Chicken Tikka</b> Chicken marinated in yogurt, garlic and mild spices (white meat only)	14.95	<b>Mahi Mahi Tikka</b> Mahi Mahi fish steaks cut into cubes, marinated with garlic, ginger, mild spices and baked in a clay oven	16.95
<b>Chicken Combo</b> Tandoori chicken & chicken tikka combo	14.95		

## *Poultry*

<b>Chicken Korma</b> Chicken in a delicate cashew nut curry sauce	13.25	<b>Chicken Makhani</b> Shredded tandoori chicken in a mild ginger and tomato curry sauce	14.25
<b>Saag Chicken</b> Chicken simmered with spinach, herbs and spices	13.25	<b>Chicken Tikka Masala</b> Tender chicken cubes cooked in an aromatic and delicious zesty tomato and ginger sauce <i>(White meat only)</i>	14.95
<b>Chicken Curry</b> Authentic chicken curry for curry lovers	13.25	<b>Chicken Tikka Methi</b> chicken breast marinated in yogurt and spices, backed in a clay oven and then cooked with fenugreek (herb) and mild spices	14.95
<b>Chicken Vindaloo</b> Chicken cooked in a "fiery red hot and tangy" curry sauce. <i>Specialty of Goa</i>	13.25		

## *Lamb*

<b>Rogan Josh</b> Lamb curry cooked in traditional kashmiri style	14.25	<b>Lamb Korma</b> Tender lamb in a delicate cashew nut curry sauce	14.95
<b>Saag Lamb</b> Tender lamb cubes cooked with spinach and spices	14.25	<b>Lamb Tikka Masala</b> Lamb cubes marinated and baked in a clay oven and served in a mild tomato and ginger curry sauce	15.25
<b>Lamb Vindaloo</b> Lamb cooked in a "fierly hot and tangy" curry sauce. <i>Specialty of Goa.</i>	14.25		

## *SeaFood*

<b>Shrimp Masala</b> Goan style shrimp curry simmered with coconut milk	15.25	<b>Fish Masala</b> Catch of the day cooked with malabar spices and coconut	15.95
<b>Shrimp Vindaloo</b> Shrimp cooked in a "fiery hot and tangy" curry sauce. <i>Specialty of Goa</i>	15.25	<b>Scallops Malabar</b> Jumbo scallops cooked in a fresh garlic curry sauce	16.25

## *Rice*

<b>Basmati Rice Pilaf</b> Half Order	4.95 2.50	<b>Lamb Biryani</b> Succulent lamb cooked with basmati rice, herbs and spices	17.95
<b>Vegetable Biryani</b> Basmati rice and mixed vegetables cooked with spices	13.95	<b>Shrimp Biryani</b> Jumbo shrimp cooked with saffron rice and spices	17.95
<b>Chicken Biryani</b> Seasoned chicken cooked with saffron rice & spices	16.50		

## *On the Side*

<b>Raita</b> Refreshing yogurt with diced cucumbers and herbs	2.95	<b>Masala Fried Chillies</b> Fresh jalapenos fried with spices	2.95
<b>Hot Pickle</b> Hot and spicy pickled vegetables	2.95	<b>Mint Chutney</b>	2.95
<b>Mango Chutney</b> Sweet mango relish	2.95	<b>Tamarind Chutney</b>	3.95
		<b>Onion and Green Chilli Salad</b> With chaat masala	1.75

All entrees are served with Basmati pilaf rice\*