

Appetizers

VEGETABLE SAMOSA	
Crispy, deep fried pastry, filled with potatoes and green peas flavored with fresh spices.....	3.95
MEAT SAMOSA	
Crispy, deep-fried pastry filled with ground meat flavored with fresh spices.....	4.95
VEGETABLE PAKORA	
A delicious spiced combination of assorted vegetables deep fried in chickpea batter to golden perfection.....	4.95
ALOO PAPRI CHAAT	
A mouth watering combination of crispies, chopped potatoes and chickpeas, tossed in yogurt, topped with tamarind sauce, seasoned with Indian black salt.....	4.95
CHICKEN PAKORA	
Mildly spiced boneless chicken fritters, flavored with fresh onions, garlic and ginger.....	6.95
CHEESE PAKORA	
Cheese cubes, delicately stuffed with chutney and deep fried.....	5.95
BATATA WADA	
Spicy deep fried potatoes with peas.....	4.95
SHRIMP PAKORA	
Tender pieces of shrimp deep fried in chickpea batter.....	8.95
DOSA MEDLEY	
A trio of savory crepes made from a batter of rice & lentils filled with choice of:	
VEGETARIAN	6.95
Spiced mixture of potatoes & onion, paneer masala & mysore style (layered with piquant chili chutney)	
NON VEGETARIAN	7.95
A filling of chicken tikka, keema mutter & mysore style (layered with a piquant chili chutney.)	
CHEF'S SPECIAL ASSORTED PLATTER	
VEGETARIAN	8.95
Special selection of samosa, vegetable pakora, batata wada and paneer pakora	
NON VEGETARIAN	9.95
Special selection of chicken pakora, seekh kaba, meat samosa, chicken tikka, and chicken tandoori	
TOMATO RASAM	
A spicy, tangy light tomato soup flavored with authentic Indian spices.....	3.95
MULLIGATAWNY	
An authentic South Indian soup of lentils, diced vegetables and flavored with fresh herbs.....	3.95
CHICKEN SOUP	
Soup with pieces of chicken with Indian herbs and spices.....	3.95
COCONUT SOUP	
Fresh grated coconut cooked in milk, almonds, pistachios and herbs.....	3.95

Tandoor (Specialties from the Charcoal Clay Oven)

CHICKEN TANDOORI	
Chicken delicately marinated in fresh aromatic spices and herbs and tenderly cooked in traditional clay oven. Half-12.95 Full-19.95	
MURGH MALAI KABAB	
Creamy succulent pieces of chicken marinated with ginger, garlic, and almond paste cooked in a clay oven.....	14.95
SEEKH KABAB	
A delicacy of minced meat, flavored with fresh herbs and spices cooked in the clay oven on a skewer.....	14.95

(Continued)

Tandoor (Continued)

CHICKEN TIKKA	
Boneless juicy pieces of chicken marinated in aromatic Indian herbs and cooked in the clay oven.....	14.95
SHRIMP TANDOORI	
Jumbo shrimp marinated in ajwains flavored yogurt blended with Indian spices and cooked in a clay oven.....	16.95
FISH TIKKA	
Fish subtly seasoned with spices and tenderly barbecued on skewer.....	15.95
CROWN'S MIXED GRILL	
A pre-selected combination of chicken tandoori, chicken tikka, seekh kabab, fish tikka, murgh malai kabab and shrimp tandoori.....	19.95
Lamb Delights	
ROGAN JOSH	
Tender juicy lamb pieces cooked in a traditional style with Indian spices.....	13.95
LAMB VINDALOO	
Cubes of lamb marinated in vinegar in a coconut and tomato sauce and Indian spices.....	13.95
LAMB SAAG	
Lamb cooked in fresh garden spinach flavored with fresh herbs.....	13.95
LAMB MUSHROOM	
Pieces of boneless lamb, cooked with mushrooms and blend of fresh herbs & spices.....	13.95
LAMB CHICKPEAS	
Lamb cooked with chickpeas and blend of fresh herbs and spices.....	13.95
LAMB DO PIAZA	
Selected cubes of lamb cooked with onions, tomatoes and ginger in a thick sauce with herbs and spices.....	13.95
LAMB KOFTA	
Specially prepared meatballs, cooked in exotic sauce with Indian spices and nuts.....	12.95
LAMB MANGO	
Lamb cooked with mango and mild spiced sauce.....	14.95
LAMB SHAHI KORMA	
Selected pieces of lamb delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.....	13.95
LAMB PASANDA	
Cubes of lamb simmered with a sauce of poppy seeds, cashews, almonds and herbs.....	14.95
LAMB KUSHTA	
Tender pieces of lamb cooked in onions, Indian herbs, and served in deep-fried bread.....	16.95
LAMB MASALA	
Selected cubes of lamb cooked with sliced onions and tomatoes in a thick, mildly spiced sauce.....	14.95
Chicken Specialties	
CHICKEN SAAG	
Boneless pieces of chicken cooked in fresh garden spinach flavored with fresh herbs.....	12.95
CHICKEN VINDALOO	
Chicken cubes marinated in coconut, tomato sauce and Indian spices.....	12.95
CHICKEN TIKKA MASALA	
Tender boneless pieces of chicken cooked with tomatoes, bell peppers, onions & tomatoes, flavored with fresh Indian herbs.....	13.95
CHILLI CHICKEN	
Pieces of chicken sauteed in hot Indian peppers, onions & tomatoes.....	13.95

(Continued)

Chicken Specialties (Continued)

CHICKEN JALFRAZI	
Pieces of chicken cooked with bell peppers, onions & tomatoes, flavored with authentic herbs.....	12.95
CHICKEN MANGO	
Chicken cooked with mango and mild spiced sauce.....	13.95
CHICKEN SHAHI KORMA	
Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.....	13.95
CHICKEN MAKHANI	
Tender boneless succulent pieces of chicken cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream.....	12.95
CHICKEN KASHMIR	
Succulent chicken pieces cooked with fresh fruits, nuts and mildly spiced.....	13.95
CHICKEN BROCCOLI	
Boneless chicken pieces cooked in tomatoes, onions and fresh broccoli and authentic Indian spices.....	13.95
CHICKEN KUSHTA	
Tender pieces of chicken cooked in onions, Indian herbs and served in deep-fried bread.....	15.95
Seafood Delicacies	
SHRIMP DO PIAZA	
Large shrimp cooked in onions, tomato and ginger in a thick sauce with herbs and spices.....	15.95
GOAN FISH CURRY	
Fish fillets cooked in a rich cream sauce and an array of blended spices.....	15.95
SHRIMP NARGISI	
Large shrimp cooked with egg white and nuts in a mild sauce.....	14.95
SHRIMP SAAG	
Large, fresh shrimp cooked in fresh garden spinach flavored with fresh herbs.....	14.95
FISH MASALA	
Fish fillets smothered in a rich sauce and cooked with onions, bell peppers and ginger.....	14.95
SEAFOOD JALFRAZI	
Shrimp, scallop and crab meat cooked with bell pepper, onions and tomatoes, flavored with authentic herbs.....	15.95
SHRIMP KADHI	
Selected jumbo shrimp cooked with subtle spices and herbs, and finely garnished with fresh green coriander.....	14.95
SHRIMP MASALA	
Jumbo shrimp cooked with sliced onions and tomatoes in a thick, mildly spiced sauce.....	15.95
Biryani	
CHICKEN BIRYANI	
A traditionally cooked Basmati rice with chicken, Indian herbs and garnished with saffron.....	13.95
LAMB BIRYANI	
Succulent pieces of lamb cooked with Basmati rice over a low fire with Indian herbs.....	14.95
VEGETABLE BIRYANI	
Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts.....	12.95
SHRIMP BIRYANI	
Tiger shrimp cooked with Basmati rice and spices, garnished with dried nuts.....	15.95
SEAFOOD BIRYANI	
Basmati rice exotically flavored with saffron, cooked with shrimp, scallops and crab meat.....	16.95

Vegetarian Delights

VEGETABLE JALFRAZI Fresh garden vegetables cooked with bell pepper, onions and tomatoes, flavored with authentic herbs.....	11.95
MUTTER PANEER Fresh peas and lightly fried homemade cheese cubes in a mildly spiced sauce.....	11.95
ALOO GOBI MASALA Fresh cauliflower and potatoes, cooked with onions, tomatoes and North Indian seasonings.....	11.95
VEGETABLE MALAI KOFTA Fresh minced vegetable balls cooked in a creamy sauce with nuts and herbs.....	12.95
ALOO MUTTER Fresh garden peas and potatoes in a traditional Indian style with curry sauce.....	10.95
SAAG PANEER Freshly minced spinach cooked with cottage cheese cubes in a special blend of spices.....	11.95
CHANNA PINDI Chickpeas sauteed and cooked in medium spices, garnished with potatoes and tomatoes.....	10.95
BHINDI MASALA Onions, tomatoes and fresh okra cooked with spices.....	11.95
VEGETABLE KORMA Fresh garden vegetables delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.....	12.95
PANEER MUMTAZ Homemade cheese cubes cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream.....	12.95
BAIGAN BHARTHA Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic.....	11.95
DAL BUKHARA Black lentils harmoniously combined with tomatoes and ginger.....	10.95
DIWANE HANDE A medley of spinach, eggplant, cauliflower, green peppers and radishes cooked in a mildly spiced sauce.....	12.95
PANEER KORMA Homemade cheese delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.....	12.95

South Indian Specialties

DOSA Thin Rice Crepe served with sambar & coconut chutney	
Plain.....	4.95
Filled.....	6.95
IDLY Steamed rice and lentil patties served with sambar & coconut chutney	
Plain.....	4.95
Fried Masala Idly.....	4.95
WADA Lentil donuts served with sambar & coconut chutney	
Medu Vada.....	4.95
UTTAPAM Rice Pancakes with toppings served with sambar & coconut chutney.....	5.95

* A 15% gratuity is added within Plainsboro with a minimum order of \$25 in food. A 15% gratuity is added to all other delivery orders with a minimum of \$35 in food.

Side Dishes

RAITA Homemade fresh whipped yogurt with grated cucumbers, herbs and Indian spices.....	3.95
MASALA PAPADAM Two crispy lentil wafers flavored with spices.....	1.25
GREEN SALAD Sliced fresh tomatoes, cucumbers and onion, served on a bed of cool crisp lettuce.....	3.95
MIXED PICKLES Hot and spicy Indian pickles.....	1.95
MANGO CHUTNEY Sweet and sour mango relish.....	2.95
DAHI BHALLA Lentil balls, topped with yogurt and tamarind sauce, garnished with fresh coriander.....	3.95

Tandoori Breads

NAAN Special semi-leavened dough mixed with milk, butter & baked in a clay oven.....	1.95
Stuffed with the following:	
KEEMA Minced meat with special herbs.....	3.95
PANEER Cottage Cheese.....	2.95
ONION.....	2.95
GARLIC.....	2.95
TANDOORI ROTI Whole wheat bread baked in a clay oven.....	1.95
TANDORI PARATHA Whole wheat flour, butter and cooked in a clay oven.....	1.95
LACHA Whole wheat flour multi-layered.....	2.95
Stuffed with the following:	
PUDINA Mint leaves.....	2.95
ALOO Spiced potatoes and onion.....	2.95
STUFFED KULCHA Spiced filling, stuffed in fresh dough and cooked in a clay oven.....	2.95
ONION.....	2.95
CHICKEN.....	3.95
GOBI.....	2.95

Fried Puffed Bread

PURI Thin deep-fried puffed bread.....	2.95
BATURA Thick deep-fried puffed bread.....	2.95

Desserts

RASMALAI Homemade cottage cheese patties in milk flavored with cardamom and garnished with pistachios.....	2.95
KHEER Chilled rice pudding flavored with cardamom and garnished with pistachios.....	2.95
GULAB JAMUN Homemade soft milk balls dipped in honey syrup served warm.....	2.95
GAJAR HALWA Freshly grated carrots cooked in traditional Indian style served warm.....	2.95

Beverages

LASSI A cool refreshing yogurt drink served sweet or salty.....	2.95
MANGO LASSI A cool refreshing yogurt drink made with mangoes.....	3.95
JUCES Mango, Pineapple, Orange.....	1.95
TEA (Masala or Regular).....	1.95
ICED TEA (Sweetened or Unsweetened).....	1.95
COFFEE (Regular or Decaffeinated).....	1.95
SOFT DRINK (Coke, Diet Coke, Sprite and Fanta Orange).....	1.95



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