

APPETIZERS

(Please look for South Indian Appetizers on back)

VEGETABLE SAMOSA 5

Crispy, deep fried pastry, filled with potato and peas flavored with fresh spices

MEAT SAMOSA 6

Crispy, deep fried pastry, filled with ground Lamb flavored with fresh spices

VEGETABLE CUTLET 6

Vegetables mixed in mashed potatoes breaded and deep fired

PAKORA

Stuffed pastry dipped in delicious chickpea batter deep fried to golden perfection

VEGETABLE 7

PANEER 8

CHICKEN 9

SHRIMP 11



ALOO PAPRI CHAAT 7

A mouth watering combination of crispies, chopped potatoes and chickpeas, tossed in yogurt, topped with tamarind sauce, seasoned with Indian black salt

SAMOSA TIKKI CHAAT 8

A mouth watering combination of Samosa and Aloo Tikki mixed with Chana Masala, topped with yogurt, chutneys and garnished with onions, tomatoes & coriander

VEGETABLE PLATTER - APPETIZER COMBO 10

NON-VEG PLATTER - APPETIZER COMBO 11

TANDOOR

(Specialties from the Clay Oven Served with Basmati Rice)

CHICKEN TANDOORI Half-14 Full-22

Marinated in fresh aromatic spices and cooked in traditional clay oven

MURGH MALAI KABAB 16

Creamy succulent pieces of chicken marinated with ginger, garlic and cooked in a clay oven

MURGH SEEKH KABAB 16

A delicacy of minced chicken, flavored with fresh herbs and spices cooked in the clay oven on a skewer

CHICKEN TIKKA 16

Boneless juicy pieces of chicken marinated in aromatic Indian herbs and cooked in the clay oven

SHRIMP TANDOORI 19

Jumbo shrimp marinated in ajwains flavored yogurt blended with Indian spices and cooked in a clay oven

FISH TIKKA 17

Fish subtly seasoned with spices and tenderly barbecued on skewer

CROWN MIXED GRILL 23

Combination of seekh kabab, chicken tikka, shrimp and fish

CHICKEN WINGS 17

Marinated in fresh aromatic spices and cooked in traditional clay oven

PANEER TIKKA 14

Fresh tender cubes of Paneer marinated in aromatic Indian herbs and cooked in the clay oven



CURRY

CREATE YOUR OWN

All Curries are served with Basmati Rice
Brown Rice available upon request

PICK YOUR FAVORITE

Vegetables	13	Paneer	14
Chicken	16	Lamb/Goat	18
Fish	17	Shrimp	19

PICK YOUR CHOICE OF SAUCE

TIKKA MASALA

Creamy tomato and fenugreek sauce

KORMA

Cashew and yogurt based curry

SAAG

Sauteed garlic spinach

VINDALOO

Spicy Goan curry with chili & vinegar

MAKHANI

Creamy tomato sauce

JALFREZI

Cooked with bell peppers, onions & tomatoes, flavored with authentic herbs

DO PIAZA

Onions, tomato and ginger cooked in a thick sauce with herbs and spices

HOME STYLE CURRY

Combination of spices, herbs, onion, tomato, ginger and coriander

ROGAN JOSH (Lamb or Goat only)

Kashmiri inspired stew

GOAN

Cooked in a rich cream sauce and an array of blended spices

KADAH

Cooked with subtle spices and herbs, and finely garnished with fresh green coriander.

ENJOY YOUR CREATION!



*Please specify food allergies before ordering

SOUP

TOMATO SOUP 5

Traditional Indian style tomato soup

TOMATO RASAM 5

Spicy Tomato soup flavored w/authentic Indian herbs

MULLIGATAWNY 5

An authentic South Indian soup of lentils, diced vegetables and flavored with fresh herbs

COCONUT SOUP 5

CHICKEN 6



VEGETARIAN DELIGHTS

(Served with Basmati Rice)

MUTTER PANEER 14

Fresh peas and lightly fried homemade cheese cubes in a mildly spiced sauce

ALOO GOBI MASALA 13

Fresh cauliflower and potatoes, cooked with onions, tomatoes and North Indian seasonings

VEGETABLE MALAI KOFTA 14

Fresh minced vegetable balls cooked in a creamy sauce with nuts and herbs

ALOO MUTTER 12

Fresh garden peas and potatoes in a traditional Indian style with curry sauce



CHANNA MASALA 12

Chickpeas sautéed and cooked in medium spices,

BHINDI MASALA 14

Onions, tomatoes and fresh okra cooked with spices

BAIGAN BHARTHA 14

Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic

DAL MAKHANI 12

Black lentils combined with tomatoes and ginger in cream sauce

DAL TADKA 12

Yellow / Black lentils combined with sautéed onions, tomatoes and ginger

DIWANE HANDI 14

A medley of spinach, eggplant, cauliflower, green peppers and radishes cooked in a mildly spiced sauce

BIRYANI

(Long-grained basmati rice flavored with exotic spices)
Choice of Northern Indian or Dum style Biryani

LAMB/GOAT BIRYANI 18

VEGETABLE BIRYANI 13

SHRIMP BIRYANI 19

CHICKEN BIRYANI 14



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SOUTH INDIAN

(Entrees served with Basmati Rice)

NON-VEGETARIAN

CHICKEN 65

Chicken cubes marinated in yogurt, curry leaves with spices and fried to perfection

GONGURA CHICKEN

Chicken is cooked with red sorrel leaves known as gongura to get a tangy taste

GONGURA MUTTON /LAMB

Cooked with red sorrel leaves known as gongura to get a tangy taste

CHICKEN CHETTINADU

Chicken marinated in yogurt, paste of red chillies, spices, herbs, ground nuts, onions, garlic & ginger oil



KODI KURA

Chicken Curry

VEGETARIAN

ANDRA MIRCHI BHAJI

Fried chilli pakora topped with crushed peanuts and onions

MEDU WADA

Lentil donuts served with sambar & coconut chutney

GOBI 65

Cauliflower florets marinated in yogurt, curry leaves with spices and fried to perfection

IDLI

Steamed rice and lentil patties served with sambar & coconut chutney

VEGETABLE UTTAPAM

Rice & lentil pancake

PLAIN DOSA

Rice & lentil crepe

CHEESE DOSA

Rice & lentil crepe with cheese

MASALA DOSA

Rice & lentil crepe filled with potatoes and onions



SIDE DISHES

RAITA

Homemade fresh whipped yogurt with grated cucumbers, herbs and Indian spices

SALAD

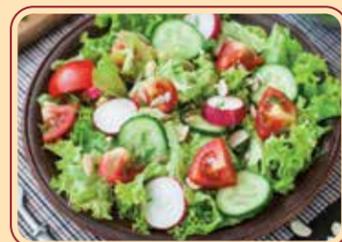
Sliced fresh tomatoes, cucumbers and onion, served on a bed of cool crisp lettuce

MIXED PICKLES

Hot and spicy Indian pickles

MANGO CHUTNEY

Sweet and sour mango relish



BREADS

NAAN - PLAIN 2.5 | GARLIC 3 | PUDINA 3

Special semi-leavened dough mixed with milk, butter & baked in a clay oven

KULCHA - KEEMA 5 | PANEER 4 | ONION 4

Stuffed Naan

TANDOORI ROTI

Whole wheat bread baked in a clay oven

TAWA ROTI

Whole wheat bread cooked on a griddle

LACHA PARATHA

Whole wheat flour multi-layered

FRIED PUFFED BREAD - PURI 3 | BATURA 3

Deep-fried puffed bread



DESSERTS

RASMALAI (3 pcs.)

Homemade cottage cheese patties in cardamom flavored milk garnished w/ pistachios

KULFI

Malai | Pista | Mango

KHEER

Chilled rice pudding flavored with cardamom and garnished with pistachios

GULAB JAMUN (3 pcs.)

Homemade soft milk balls dipped in honey syrup served warm

GAJAR HALWA

Freshly grated carrots cooked in traditional Indian style served warm



BEVERAGES

LASSI - SALT OR SWEET

A cool refreshing yogurt drink served sweet or salty

MANGO LASSI

A cool refreshing yogurt drink made w/mangoes

TEA (Masala or Regular)

COFFEE

ICED TEA

SOFT DRINK

(Coke, Diet Coke, Sprite, and Fanta Orange)

BOTTLED WATER



NOTE:

- Please mention food allergies if any before ordering.
- Please follow CDC guidelines for social distancing and face mask requirement.

Crown of India RESTAURANT

Reopening Menu



ASK FOR JAIN & REGIONAL FOODS

HOURS

SUNDAY TO THURSDAY

11:30AM - 9:30PM

FRIDAY & SATURDAY

11:30AM - 10:00PM

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