

# mehfil



*“Where friends hang out”*

# Appetizers

Served with Mint and Tamarind Chutney

|  |         |
|--|---------|
| <b>Papadum</b>   | \$2.95  |
| Thin crispy lentil wafers. (4 pc)  |         |
| <b>Vegetable Pakoras</b>   | \$7.95  |
| Mixed vegetables dipped in a spiced chickpea batter, then deep fried into a crispy delight.  |         |
| <b>Vegetable Samosas</b>   | \$4.75  |
| Light, flaky pastry stuffed with potatoes, peas, and savory seasonings. (2 pc)               |         |
| <b>Aloo Tikki</b>  | \$6.75  |
| Lightly spiced and deep fried potato patties. (4 pc)   |         |
| <b>Paneer Pakoras</b>  | \$8.50  |
| Fresh homemade cheese, deep fried in lightly spiced chick pea batter. (7 pc)                 |         |
| <b>Chicken Pakoras</b>   | \$8.95  |
| Pieces of white meat chicken deep fried in a spiced chickpea batter. (7 pc)                  |         |
| <b>Fish Pakoras</b>  | \$10.95 |
| Pieces of deep fried fish in a chickpea batter and a blend of spices. (8 pc)                 |         |
| <b>Vegetarian Platter</b>  | \$10.95 |
| Delicious assortment of vegetable pakora, samosa(1pc), aloo tikki (2 pc), and paneer pakora. |         |

## Soup

|   |        |
|---|--------|
| <b>Lentil Soup</b>  | \$7.50 |
| Delicious soup of mixed lentils cooked with herbs and mild Indian spices. |        |

# Breads

|   |        |
|---|--------|
| <b>Bread Basket</b>   | \$8.50 |
| Select 3 of our tasty assortment of Naan's.                                   |        |
| <b>Naan</b>   | \$2.50 |
| Traditional Punjabi style unleavened white bread baked in our Tandoori oven.  |        |
| <b>Garlic Naan</b>  | \$2.99 |
| Delicious unleavened white bread cooked with garlic and coriander.            |        |
| <b>Aloo Naan</b>  | \$3.75 |
| Stuffed potato bread cooked in a clay oven.                                   |        |
| <b>Onion Naan</b>   | \$3.75 |
| Unleavened bread stuffed with onion and spices, cooked in a clay oven.        |        |
| <b>Paneer Naan</b>  | \$3.75 |
| Unleavened white bread stuffed with homemade cheese and Indian spices.        |        |
| <b>Peshwari Naan</b>  | \$3.75 |
| Unleavened white bread stuffed with dried fruits.                             |        |
| <b>Chicken Naan</b>   | \$3.75 |
| Unleavened white bread stuffed with Tandoori style chicken and Indian spices. |        |
| <b>Tandoori Roti</b>  | \$2.50 |
| Whole wheat bread baked in our clay oven.                                     |        |
| <b>Poori</b>  | \$4.99 |
| Deep fried whole wheat bread.   |        |
| <b>Aloo Paratha</b>   | \$4.25 |
| Whole wheat bread stuffed with potato's and spices, cooked in a clay oven.    |        |

## Vegetable Specialties

Served with Basmati Rice

### Aloo Gobhi \$14.50

Fresh cauliflower and potatoes, cooked with a pleasant blend of herbs and spices.

### Aloo Mattar \$14.50

Fresh green peas and potatoes cooked in a fragrant spiced sauce.

### Baingan Bhartha \$14.50

Mashed eggplant sautéed in butter with onions, garlic, ginger, and our special curry.

### Bhindi Masala \$14.50

Okra cooked with onions, garlic, ginger, and spices.

### Channa Masala \$14.50

Chickpeas cooked with onions, tomatoes, and spices.

### Dal Makhni \$14.50

Black lentils cooked with herbs and spices.

### Malai Kofta \$14.50

Vegetable balls cooked in a creamy sauce with fresh herbs and spices.

### Mattar Paneer \$14.50

Green peas cooked with homemade cheese and our blend of fresh herbs and spices.

### Mixed Vegetables \$14.50

A medley of garden vegetables cooked with an assortment of exotic spices.

### Paneer Do Piazza \$14.50

Cheese with onions, tomatoes, and green peppers, cooked in our blend of spices.

### Punjabi Curry \$14.50

Yogurt, chickpeas, flour, vegetable pakoras cooked with spices, fresh ginger, and garlic.

### Saag Paneer \$14.50

Spinach slow cooked with spices and homemade cheese.

### Shaih Paneer Masala \$14.50

Cheese sautéed with ginger, garlic, onions, and tomato, cooked in a creamy sauce.

### Vegetable Korma \$14.50

Fresh garden vegetables cooked with our special blend of spices in a creamy sauce.

## Chicken Specialties

Served with Basmati Rice

### Chicken Curry \$15.75

Boneless chicken cooked with onions, tomatoes, ginger, garlic, and fragrant spices.

### Chicken Vegetables \$15.75

Boneless chicken cooked with our fresh garden vegetables, herbs, and spices.

### Chicken Saag \$15.75

Boneless chicken cooked with spinach and sautéed in butter with fresh spices.

### Chicken Methi \$15.75

Tender pieces of boneless chicken cooked with fenugreek leaves and selected spices.

### Chili Chicken \$15.75

Boneless chicken sautéed with bell peppers, onions, and garlic, in an exotic Indian sauce.

### Chicken Vindaloo \$15.75

Boneless chicken cooked with potatoes in a HOT tangy Vindaloo sauce.

### Chicken Mushroom \$15.75

Boneless chicken cooked with mushrooms, herbs and spices.

### Chicken Tikka Masala \$15.75

Boneless white meat chicken, marinated and Tandoori cooked, in a tangy cream sauce.

### Chicken Korma \$15.75

Boneless chicken cooked with delicate spices in a light cream sauce.

### Butter Chicken \$15.75

Boneless chicken cooked in a creamy tomato sauce with fresh herbs and spices.

### Chicken Rogan Josh \$15.75

Chicken pieces cooked with fresh ginger, garlic and simmered in spices and yogurt.

### Chicken Achar \$15.75

Boneless chicken cooked with onions, tomatoes, ginger, and mixed pickles.

### Chicken Coconut Curry \$15.75

Boneless chicken cooked with ginger, garlic, cooked in coconut milk with herbs and spices.

## Lamb Specialties

Served with Basmati Rice

- Lamb Curry** \$16.50  
Lamb cooked with onions, tomatoes, garlic, ginger, herbs and spices.
- Lamb Vindaloo** \$16.50  
Lamb cooked in a mixture of spices and potatoes in a Vindaloo sauce.
- Lamb Mushroom** \$16.50  
Tender lamb cooked with mushrooms in a blend of herbs and spices.
- Lamb Bhuna** \$16.50  
Pan fried cubes of lamb cooked with a variety of masalas and sautéed green bell pepper, tomatoes, onions, and spices.
- Lamb Saag** \$16.50  
Pieces of lamb cooked in spinach with fresh ginger, garlic, and spices.
- Lamb Achar** \$16.50  
Lamb cooked with tangy mixed pickles.
- Lamb Korma** \$16.50  
Lamb cooked in a rich with select spices in a cream sauce.
- Lamb Rogan Josh** \$16.50  
Tender lamb cooked with ginger, touch of garlic, and simmered in spices and yogurt.
- Lamb Tikka Masala** \$16.50  
Lamb pieces cooked with tomato cream sauce and fresh Indian herbs and spices.

## Tandoori Hot Plates

- Tandoori Chicken**  
Bone in chicken marinated in yogurt and spices, baked on skewers.
- Half order (5-6 pieces)**.....\$12.95  
**Full order (10-12 pieces)**.....\$18.95
- Chicken Tikka Tandoori** \$16.95  
Boneless chicken breast marinated in yogurt and spices, baked on skewers.
- Shrimp Tandoori** \$17.95  
Shrimp marinated in a special yogurt blend and baked on skewers.
- Tandoori Mixed Grill** \$18.95  
A delicious combination of chicken tandoori, chicken tikka, and shrimp tandoori.

## Seafood Specialties

Served with Basmati Rice

- Shrimp Masala** \$16.50  
Shrimp cooked with tomatoes, onions and spices in a bright, creamy sauce.
- Shrimp Korma** \$16.50  
Shrimp cooked in a mildly spiced cream sauce flavored with our fresh spices.
- Shrimp Saag** \$16.50  
Shrimp and spinach cooked with fresh herbs and spices.
- Shrimp Vegetables** \$16.50  
Shrimp cooked with fresh vegetables, herbs and spices.
- Shrimp Vindaloo** \$16.50  
Shrimp cooked with potatoes in a tangy Vindaloo sauce.
- Shrimp Curry** \$16.50  
Fish cooked with , tomatoes, ginger, garlic, and spices.
- Fish Curry** \$16.50  
Fish cooked with onions, tomatoes, ginger, garlic, and fragrant spices.
- Fish Masala** \$16.50  
Fish cooked in a creamy sauce with herbs and spices.
- Fish Korma** \$16.50  
Fish cooked in a mildly spiced cream sauce and flavored with selected spices.
- Fish Vindaloo** \$16.50  
Fish cooked with potatoes in a vindaloo sauce.

## Goat Specialty

Served with Basmati Rice

- Punjabi Bakra** \$16.95  
Bone-in goat meat cooked in a rich curry of fresh herbs, spices, and selected masala.

## Rice Dishes

Biryanis served with a side of raita.

|   |         |
|---|---------|
| <b>Vegetable Biryani</b>  | \$15.50 |
| Basmati rice cooked with select spices, herbs, and fresh garden vegetables.         |         |
| <b>Chicken Biryani</b>  | \$16.95 |
| Basmati rice cooked with boneless chicken in our fresh blend of herbs and spices.   |         |
| <b>Lamb Biryani</b>   | \$16.95 |
| Basmati rice cooked with tender lamb in our fresh blend of herbs and spices.        |         |
| <b>Shrimp Biryani</b>   | \$16.95 |
| Basmati rice cooked with shrimp in our fresh blend of herbs and spices.             |         |
| <b>Mehfil Special Biryani</b>   | \$18.95 |
| Basmati rice coked with chicken, lamb, and shrimp an exotic blend of Indian spices. |         |
| <b>Peas Pilao</b>   | \$9.95  |
| Aromatic basmati rice cooked with onions, fresh green peas and lightly spiced.      |         |
| <b>Plain Basmati Rice</b>   | \$2.50  |

## Channa Platter

Chickpeas cooked with onions, tomatoes, and spices.

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|--|---------|
| <b>Channa Badhora</b>                                | \$14.95 |
| Served with fried bread made from white flour.       |         |
| <b>Channa Poori</b>                                  | \$15.95 |
| Served with fried bread made from whole wheat flour. |         |
| <b>Channa Samosa</b>                                 | \$12.99 |
| Served on top of 2 pieces of Samosa's.               |         |
| <b>Channa Tikki</b>                                  | \$12.99 |
| Served 4 pieces of Aloo Tikki.                       |         |

## Side Orders

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|---|--------|
| <b>Raita</b>  | \$3.25 |
| Refreshing yogurt with grated cucumber, carrots, and coriander. |        |
| <b>Mango Chutney</b>  | \$2.00 |
| <b>Garden Salad</b>   | \$6.50 |
| Iceberg lettuce, cucumbers and tomato.                          |        |

## Drinks

|   |        |
|---|--------|
| <b>Mehfil's Masala Chai</b>   | \$3.50 |
| Indian black tea with a mixture of aromatic Indian spices, herbs, and milk. |        |
| <b>Mango Lassi</b>  | \$4.25 |
| Blend of yogurt, milk and mango.  |        |
| <b>Soft Drinks</b>  | \$2.75 |
| (Coke, Diet Coke, Sprite, Fanta)  |        |

## Desserts

|  |        |
|--|--------|
| <b>Gulab Jamun</b>                                       | \$5.75 |
| Indian-style honey balls soaked in homemade syrup. (4pc) |        |
| <b>Kheer</b>   | \$5.75 |
| Indian-style homemade rice pudding.                      |        |