Starters
Papadum – Sun dried lentil wafers 2.00
Vegetable Samosa – Two crispy & spiced vegetable puffs filled with potatoes & peas 4.95
Vegetable Pakora – Mixed vegetable fritters delicately spiced 4.95
Baingan Pakora – Eggplant dipped in Garbanzo batter 5.95
Cheese Pakora – Homemade cheese pieces dipped in Garbanzo batter 7.95
Fish Pakora – fresh fish marinated with North India spices 8.95
Chicken Pakora – Breast cubes marinated with North India spices then dipped in Garbanzo batter 8.95
Bombay Pakora – Lightly spiced calamari dipped in chickpea batter 8.95
North India Meat Platter – Marinated Lamb & Chicken cooked in a Clay Pot 12.95

Soups & Salads
Dal Soup – Traditional Indian style lentil soup 3.95
Mullagatawny Soup – A delicately spiced chicken & lentil soup 5.95
Salad – Fresh organic spring mix salad with cucumber, tomato, & homemade vinaigrette 4.95
Fish Salad – Barbecued Fish over fresh organic spring mix salad 12.95
Raita – Refreshing yogurt with herbs, cucumber, carrots, & roasted cumin 3.00
Mango Chutney 2.90
Mixed Pickle 1.50

Vegetarian
All Dishes can be prepared mild, medium or hot
Dal – Assorted lentils delicately spiced & sautéed with ginger & garlic 9.95
Bhindi Masala – Okra sautéed with onions & spices Indian style 11.95
Bengan Bartha – Freshly roasted eggplant sautéed with chopped onions, garlic, ginger & spices 11.95
Saag Paneer – Cubes of homemade cheese sautéed with spinach & spices 11.95
Paneer Makhani – Homemade cheese cooked in a creamy tomato sauce with spices 11.95
Saag Mushroom – Mushroom & spinach cooked with spices 12.95
Dal Aloo – Spinach & potatoes cooked with onion, ginger, & garlic 10.95
Dal Saag – Combination of spinach & lentil 12.95
Aloo Mattar – Potatoes & green peas cooked in a curry sauce 10.95
Mutter Paneer – Green peas & homemade cheese cubes cooked with spices in a curry sauce 11.95
Mushroom Mattar – Fresh mushroom & peas sautéed gently with spices 10.95
Chana Masala – Garbanzo beans cooked with onions, fresh tomatoes, & spices North India style 10.95
Aloo Gobhi – Cauliflower & potatoes cooked with a hint of garlic & spices 10.95
Navratan Korma – Mixed vegetables in a delicately spiced cream sauce & cashew nuts 12.95
Paneer Bhurji – Crushed homemade cheese sautéed with tomato & green onion 12.95
Sabji – Home style mixed vegetable curry 11.95
Vegetable Jalfrezi – Lightly pan fried mixed vegetables with garlic, cumin, & paneur 11.95
Paneer Jalfrezi – Pan fried mix vegetables with garlic, cumin, & paneur 11.95
Paneer Tikka Korma – Homemade cheese cooked in a mild creamy sauce with a blend of spices 12.95

Chicken specialties
All Dishes can be prepared mild, medium or hot
Murgh Masala – Traditional chicken curry in exotic spices 11.95
Chicken Tikka Masala – Barbecued boneless white meat sautéed with herbs, spices & tomatoes 12.95
Bengali Chicken – Hot chicken curry cooked in North India spices 12.95
Chicken Korma – Boneless white meat cooked in a mild yogurt & creamy sauce 12.95
Chicken Vindaloo – Hot & spicy chicken curry with potatoes 12.95
Chicken Dalbala – Chicken pieces & lentils cooked in a mildly spiced sauce 12.95
Chicken Saagwala – Chicken curry cooked with spinach 12.95
Hydrabadi Chicken – Chicken cooked with Hydrabadi masala, apricots & potato straws 13.95
Murgh Makhani – Tandoori chicken breast & cooked in a mildly creamy tomato sauce 12.95
Chicken Jalfrezi – Boneless chicken stir fried with vegetables, herbs, & spices 13.95
Chicken Madras – Chicken cooked in a spicy coconut sauce with raisins 13.95
Kashmiri Chicken – Clay Oven roasted chicken cooked in butter sauce with Spinach 13.95

Tandoori Specialties
Tandoori Chicken – Chicken marinated in yogurt & spices & baked in a clay oven 11.95
Half 20.95
Chicken Tikka Kebab – Boneless chicken breast cubes marinated in yogurt & spices 11.95
Boi Kebab – Succulent cubed leg of lamb marinated & baked in the Tandoor 16.95
Seekh Kebab – Minced leg of lamb mixed with herbs & spices 16.95
Fish Tandoori – Chilean Sea Bass marinated in herbs & spices 12.95
Tandoori Salmon – Fresh fish marinated in spices & cooked in a clay pot 21.95
Tandoori Prawns – Jumbo prawns lightly marinated in ginger & garlic 16.95
North India Mixed Tandoori Lamb Chops – Marinated in yogurt & North India spices & cooked on charcoal 20.95

Lamb Specialities
(All dishes made with fresh Californian lamb)
Rogan Josh – Classic lamb curry with garlic, ginger, & onion gravy sauce 12.95
Lamb Pasanda – Lamb cooked in a sauce of yogurt, cream & ground cashew nuts 13.95
Lamb Vindaloo – Lamb curry & potatoes in a very hot curry sauce 13.95
Saag Gosht – Boneless lamb cooked with creamed spinach 13.95
Keema Mattar – Freshly minced lamb & green peas sautéed with spices 14.95
Lamb Jalfrezi – Stir fried pieces of lamb with mixed vegetables 14.95
Karahi Gosht – Lightly curried lamb with green onions & fresh ginger 13.95
Dal Gosht – Lamb & lentils cooked together in a sauce 14.95
Lamb Madras – Lamb cooked in a spicy coconut sauce with raisins 13.95
Lamb Korma – Lamb cooked in a mild yogurt & cream sauce 14.95

Seafood Specialties
Fish Masala – Chilean Sea Bass chunks cooked in a tomato curry sauce 17.95
Punjabi Fish – Northern Indian preparation of hot fish curry 14.95
Fish Saag – Fish cooked with creamed spinach 15.95
Fish Tikka Masala – Fish cooked in a mild creamy tomato sauce 16.95
Calamari Curry – Calamari cooked in a blend of herbs & spices 16.95
Jheenga Masala – Prawns sautéed with tomatoes & a blend of spices 15.95
Jheenga Palak – Prawns sautéed in a spiced spinach sauce 15.95
Prawn Coconut – Prawns cooked with coconut milk & North India Spices 15.95
Prawn Vindaloo – Prawns & potatoes in a hot & spicy sauce 14.95
Prawn Jalfrezi – Prawns cooked with fresh vegetables 16.95
Prawn Korma – Prawns cooked in a mild yogurt & cashew nut sauce 16.95
Mixed Seafood Curry – Fish, calamar, & prawns 17.95
### Breads

**Naan** - Leavened bread baked in our clay oven  
**Garlic Naan** - Naan stuffed with garlic & cilantro  
**Kabuli Naan** - Naan stuffed with fruits & nuts  
**Onion Kulcha** - Naan stuffed with onion, cilantro, herbs & spices  
**Keema Naan** - Naan stuffed with minced lamb & baked in our clay oven  
**Goat Cheese Naan** - Naan stuffed with goat cheese, green onion & bell peppers  
**Chapati** - Unleavened whole wheat bread baked in a tandoor  
**Paratha** - Buttered & layered whole wheat bread  
**Aloo Paratha** - Unleavened whole wheat bread stuffed with potatoes & peas  
**Spinach Paratha** - Whole wheat bread stuffed with spinach  
**Chili Nan** - Nan stuffed with Fresh chili  
**Assorted Breads** - Garlic Naan, Onion Kulcha & Nan  

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Naan</td>
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<tr>
<td>Garlic Naan</td>
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<tr>
<td>Goat Cheese Naan</td>
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<tr>
<td>Chapati</td>
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<tr>
<td>Paratha</td>
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<td>Spinach Paratha</td>
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<td>Assorted Breads</td>
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### North India Dinner

**North India Thali (For Two)**

<table>
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<tr>
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<tbody>
<tr>
<td>Papadum</td>
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<tr>
<td>Veg. Samosa</td>
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<tr>
<td>Raita</td>
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<tr>
<td>Tandoori Chicken</td>
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<tr>
<td>Boti Kabab</td>
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<tr>
<td>Chk Tikka Masala</td>
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<td>Saag Paneer</td>
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<tr>
<td>Nan</td>
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</tr>
<tr>
<td>Rice</td>
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<tr>
<td>Kheer</td>
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### Desserts

- **Kheer** - Traditional Indian rice pudding  
- **Gulab Jamun** - Milk dumplings in rose flavored sugar syrup  
- **Kulf** - Homemade Indian ice cream  
- **Mango Ice Cream**  
- **Coconut Ice Cream** - Fresh homemade ice cream with delicious coconut  

<table>
<thead>
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<tbody>
<tr>
<td>Kheer</td>
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<td>Gulab Jamun</td>
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<tr>
<td>Kulf</td>
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<tr>
<td>Mango Ice Cream</td>
<td>3.50</td>
</tr>
<tr>
<td>Coconut Ice Cream</td>
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### Rice Specialties

**Pulao** - Steamed basmati rice with peas  
**Vegetable Biryani** - Mixed vegetable & rice cooked with herbs & spices  
**Kashmiri Biryani** - Fruits & nuts cooked with rice  
**Chicken Biryani** - Chicken cooked with basmati rice  
**Lamb Biryani** - Basmati rice cooked with spiced lamb  
**Calamari Biryani** - Calamari & rice cooked with herbs & spices  
**Prawn Biryani** - Prawns cooked with basmati rice & spices  
**Mixed Seafood Biryani** - Prawns, calamari, fish, & rice cooked with herbs & spices  
**Punjabi Fry Rice** - Basmati rice fried with potatoes, egg & green peas  

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<td>Mixed Seafood Biryani</td>
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<tr>
<td>Punjabi Fry Rice</td>
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### Beverages

- **Masala Chai** - Special tea from the east Himalayan valleys  
- **Himalayan Tea (Cold)**  
- **Sweet Lassi** - Refreshing yogurt drink  
- **Mango Lassi** - Refreshing mango & yogurt drink  
- **Ice Tea**  
- **Coffee**  
- **Pellegrino Water**  
- **Soda** (Coke, Diet-coke & Sprite)  

<table>
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<td>Mango Lassi</td>
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<tr>
<td>Ice Tea</td>
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<tr>
<td>Coffee</td>
<td>2.50</td>
</tr>
<tr>
<td>Pellegrino Water</td>
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<tr>
<td>Soda</td>
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</tr>
</tbody>
</table>

### North India Restaurant

**Lunch Buffet**

**Serving Dinner**

**Open 7 Days**

**Fine Dining**

**Take Out & We Deliver**

**Private Party Room Available**

**We do Catering**

When you think of elegant dining  
North India is the best Restaurant to serve you.  
Where we prepare delicious Indian Dishes using the centuries old traditional Tandoor fired up to 1000 Degrees.

**Feedback**  
northindiasf@gmail.com

**Gift Certificate Available**

All Major Credit Cards Accepted  
We reserve the right to refuse service to anyone.

**Restaurant**  
123 2nd St.  
Between Mission & Howard  
San Francisco  
CA 94105  
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Fax: 415-348-9777

Reservation & Order Online  
www.northindiasf.com