

Jay's Indian Kitchen - Food Menu

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[Vegetable Samosa](#)

\$7.50

[Handmade turnovers stuffed with](#)

[Lamb Samosa](#)

\$7.95

[Handmade turnovers stuffed with](#)

[Crispy Shrimp](#)

\$11.00

[Shrimp with hot garlic sauce](#)

[Vegetable Pakora](#)

\$6.95

[Assorted Vegetables gram flour and](#)

[Gobi Pakora](#)

\$6.95

[Cauliflower gram flour spices](#)

[Chicken Pakora](#)

\$8.95

[Boneless white meat chicken gram](#)

[Gobi Manchurian](#)

\$11.00

[Cauliflower Florets tossed in soy sauce](#)

[Samosa Chaat](#)

\$11.00

Vegetable samosa Crushed and topped
Kali mirch Tikka
\$18.95
Boneless Chicken sour cream black
Tandoori (clay oven)
Chicken Tikka
\$18.95
Chicken breast, garlic, ginger paste yogurt, spices
Shrimp Tandoori
\$19.95
Jumbo Shrimp, marinated, yogurt, garlic, ginger, paprika
Kali Mirch Tikka
\$18.95
Chicken Tandoori
\$18.95
Soups & Salads
Tomato Soup
\$5.95
Garlic, basil
Mulligatwani Soup
\$5.95
Lentil Soup flavored with herbs, mid spices and touch of garlic
Chicken Soup
\$6.95
Desi Salad
\$2.99
Onion, Lemon, Chillies
Chicken Choice
Chicken Curry
\$17.95
Tomato, onion, ginger, spices
Chicken T Masala
\$18.95
Chicken Breast, tomato, cream gravy, spices
Chicken Korma
\$18.95
Onion, cream gravy, nuts, raisins, spices
Chicken Saag
\$16.95
Chicken, Spinach, garlic, ginger, spices
Butter Chicken
\$18.95
Boneless Chicken, tomato, cream gravy, spices
Chicken Kofta Makhani
\$17.95
Minced Chicken Ball, tomato, cream gravy, spices

Methi Chicken

\$17.95

Chicken, fenugreek leaves, cream gravy, spices

Chicken Vindaloo

\$17.95

Chicken, Chili pepper, potato, vinegar, spices

Mango Chicken

\$17.95

Bell pepper, onion, mango sauce, spices

Chicken Kadahi

\$17.95

Chicken, green chili sauce, tomato, onion, spices

Vegetarian Choice

Tarka Daal

\$15.95

Yellow lentils, tomato, onion, ginger, garlic, spices

Daal Makhani

\$15.95

Slow Cooked black lentils, garlic, butter, spices

Paneer Makhani

\$16.95

Cottage cheese, tomato cream, spices

Methi Matar Masala

\$16.95

Fresh Green peas, fenugreek leaves, tomato cream, spices

Paneer Pasanda

\$16.95

Cottage Cheese, pepper, onion, spices

Gobi Masala

\$15.95

Cauliflower florets cooked with tomato, herbs, spices

Kadahi Chole

\$15.95

Chickpea cooked with ginger, garlic, tomatoes, onion, spices

Baingan Bhartha

\$16.95

Eggplant, green peas, onion, ginger, garlic, spices

Malai Kofta

\$16.95

Minced Vegetables, Tomatoes, onion cream sauce, spices

Paneer Veg Masala

\$16.95

Cottage Cheese, vegetables, tomatoes, cream sauce, spices

Palak Paneer

\$15.95

Navratan Korma

\$16.95

Diwani Handi

\$15.95

SeaFood Choice

Fish Curry

\$18.95

Onion, tomato, ginger, garlic, spices

Coconut Fish Curry

\$18.95

Sweet & spicy Sauce, Garlic, Coconut Milk

Shrimp Saag

\$18.95

Spinach, Garlic, Ginger, Corn Flour

Shrimp Curry

\$18.95

Onion, tomato, ginger, garlic, spices

Shrimp Vindaloo

\$18.95

Chili pepper, potato, vinegar, spices

Shrimp Korma

\$18.95

Onion, cream gravy, nuts, raisins, spices

Lamb Choice

Lamb Curry

\$18.95

Lamb, Tomato, Onion, ginger, spices

Lamb Vindaloo

\$18.95

Lamb, Chili pepper, Vinegar, potato, spices

Lamb Rogan Josh

\$17.95

Lamb, Yogurt, Onions, spices

Lamb Boti Masala

\$19.95

Lamb, Tomato, Cream gravy, spices

Lamb Musallam

\$18.95

Tender piece of lamb, onion, almonds

Lamb Korma

\$19.95

Onion, cream gravy, nuts, raisins, spices

Lamb Saag

\$18.95

Spinach, garlic, ginger, Corn Flour, spices

Lamb Keema Matar

\$18.95

Minced lamb, green Peas, chef special sauce, spices

Goat Choice

Goat Curry

\$19.95

Goat with Bone, onion, tomato, ginger, spices

Goat Vindaloo

\$19.95

Goat with bone, Chili pepper, potato, Vinegar

Goat Mirch Masala

\$19.95

Goat with Bone, Tomato, green chili, sauce

Rice Choice

Basmati Rice

\$4.95

Jeera Rice

\$6.95

Lemon Rice

\$11.95

Mustard seeds, curry leaves, lentil, onion

Matar Pulao

\$9.95

Peas, onion

Biryani

Vegetable Biryani

\$16.95

Indian Basmati Rice cooked with fresh herbs, and spices, served with Raita

Chicken Biryani

\$17.95

Indian Basmati Rice cooked with fresh herbs, and spices, served with Raita

Lamb Biryani

\$18.95

Indian Basmati Rice cooked with fresh herbs, and spices, served with Raita

Shrimp Biryani

\$18.95

Indian Basmati Rice cooked with fresh herbs, and spices, served with Raita

Goat Biryani

\$19.95

Indian Basmati Rice cooked with fresh herbs, and spices, served with Raita

Tandoori Bread

Naan

\$4.00

Homemade bread baked in our clay oven

Butter Naan

\$4.50

Homemade bread with butter on top

Garlic Naan

\$5.00

Topped with fresh garlic & cilantro

Ginger Honey Naan

\$6.00

Topped with fresh ginger & Honey

Peshawari Naan

\$6.00

Topped with nuts & raisins

Chili Naan

\$5.00

Topped with Fresh chili & Cilantro

Tandoori Roti

\$3.50

Whole wheat made in clay oven

Tandoori Butter Roti

\$4.00

Whole wheat bread topped with butter

Sides

Papad 2 pec

\$2.95

Mix Pickle

\$2.95

Mango Chutney

\$3.95

Raita

\$3.95

Onion Chutney

\$4.95/8oz

Tamarind Sauce

\$4.95/8oz

Mint Chutney

\$4.95/8oz

Desserts

Kheer

\$4.95

Gulab Jamun (2 pcs)

\$4.95

Ras Malai

\$4.95

Order

Reserve

Parties

Catering