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4860, W Desert Inn Road, suite # 9, Las Vegas, NV 89102

STARTERS

\$ Qty.

Wings

Chicken marinated with sauce of your choice

16 (10 pieces)

9 (5 pieces)

Choose sauces of your choice

Chilli

Schezwan

Dragon

65

Keema Samosa

Deep-fried, flaky pastry filled with minced beef, onions and Indian spices.

7 (2 pieces)

Vegetable Samosa

Deep-fried, flaky pastry filled with smashed potatoes, peas, and Indian spices.

5 (2 pieces)

Masala Fries

A plate of seasoned fries served with ketchup or chutney

7 -

Pani Puri Shooters

Small round hollow puri filled with spiced potatoes and chickpeas served with flavored water

8 (6 pieces)

Papdi Chaat

Crispy small fried puris topped with spiced potatoes and chickpeas, sweet and min chutneys, sweet yogurt, and sev

7 -

Vegetable Spring Rolls

Mixed vegetables wrapped in rolls of rice paper and deep fried.

6 (2 pieces)

Papad

Thin crispy flat and round Indian spicy wafer.

3 (2 pieces)

DOSA

	\$	
Plain Dosa	12	
Thin rice crepes		
Masala Dosa	12	
Thin rice crepes filled with potatoes		
Onion Dosa	12	
Rice crepe filled with onion		
Rava Masala Dosa	12	
Cream of wheat & lentil crepe filled with potatoes, onion & chilies		
Rava Dosa	12	
Cream of wheat & lentil crepe with onion & chilies		

served with sambhar & coconut chutney

TANDOOR & GRILL

	\$	Qty.
Lamb Chops	23	(4 pieces)
Lamb chops marinated in ginger, garlic, spices, and herbs and prepared in the tandoor		
Chicken Tangadi Kabab	12	-
2 Chicken leg quarter marinated in exotic spices and yogurt cooked in a tandoor and served with freshly prepared tamarind chutney and raita		
Chicken Malai Kabab	14	-
Chicken quarter marinated overnight in a blend of spices and cream and served with freshly prepared tamarind chutney		

Continued.....

TANDOOR & GRILL

	\$	Qty.
Chicken Tandoori	12	Half
	20	Full
Chicken Reshmi Kabab Barbecued skewers of chicken marinated in fresh herbs and cooked in tandoor	14	(6 pieces)
Chicken Malai Boti Barbecued boneless chicken marinated and cooked in tandoor overnight in a blend of spices and cream	14	(6 pieces)
Seekh Kabab Grilled skewers of chicken or beef marinated in fresh herbs	15	(2 skewers)
Paneer Tikka Grilled skewers of tender paneer and vegetables served with freshly prepared tamarind chutney and raita.	14	(6 pieces)
Shrimp Tandoori Marinated jumbo shrimp barbecued in tandoor and served with fresh seafood sauce	19	(6 pieces)



ENTRÉES

Your Choice

Mix Vegetables \$ 15

Paneer \$ 15

Chicken \$ 15

Shrimp \$ 16

Fish \$ 16

Lamb \$ 16

Goat \$ 16

Tikka Masala

Delicious, creamy, tomato-based

Recipe simmered with a blend of bold spices

Korma

Mughalai dish prepared in a creamy cashew-based

Sauce with a subtle hint of mint and cardamom.

Saag

Buttery, rich, and delightful spinach base with

ginger and garlic cooked slowly to perfection

Vindaloo

Bold goan delicacy prepared with crushed red chilies,

clover, cinnamon, ginger and vinegar

Karahi

Traditional Indian recipe with a blend of diced green peppers,

onions, and tomatoes mixed with aromatic blend of spices,

cooked in a traditional indian wok, karahi

Curry

Wholesome onion-based sauce with tomato, ginger,

garlic and whole blend of spices

Makhani

Aromatic golden boneless chicken pieces cooked in

creamy curry sauce

\$ 3

*This dish will
come with 8oz
of white rice
or add 8oz of
fried rice for
+\$3.*



VEGETARIAN

\$

Aloo Gobi 12

Aloo Chole Masala 12

Butter-soft chickpeas and potato cubes simmered in a piquant curry sauce

Bhindi Masala 12

Sliced fresh okra, pan grilled and tossed with diced veggies and seasoned with spices

Malai Kofta 13

Mildly spiced potato and grated cheese dumplings stuffed with nuts and simmered in an aromatic creamy sauce

Daal Makhani 12

Tadka Daal 11

Daal fry seasoned lightly with garlic and ginger

*This dish will come with 8oz of white rice
or add 8oz of fried rice for +\$3*

\$ 3

WRAPS

\$

Chicken Tikka Wrap 12

Chicken Kabab wrapped in a fresh bread of your choice and served with tamarind chutney and raita

Beef Kabab Wrap 14

Beef Kabab wrapped in a fresh bread of your choice and served with tamarind chutney and raita

Continued.....

WRAPS

\$

Paneer Wrap 12

Paneer minced with fresh masala and wrapped in a fresh bread of your choice and Served with tamarind chutney and raita

This dish will be served with house chutney and fries.

HALAL INDO-CHINESE

Chef's Special

Pick Your
Protein



Pick Your
Sauce



Pick
Dry/ gravy

Chicken

Gobi

Paneer

Chili

Manchurian

Schezwan

Dry \$ 15

Gravy \$ 18

\$ 3

This dish will come with 8oz of white rice or add 8oz of fried rice for +\$3.

HALAL INDO-CHINESE

\$

Options

Chicken 65 13

Spicy deep-fried boneless chicken seasoned with herbs and spices

Hakka Noodles 13 Vegetable

Wheat flour noodles stir fried with assorted vegetables in Chinese style sauce.

Choose one of the given options for noodles

14 Chicken

Fried Rice 13 Vegetable

Indo-Chinese style fried rice with mixed spices

Choose one of the given options

14 Chicken

BIRYANIS & RICE

Non-veg

◆ Biryani Rice

Basmati rice with Indian spices

Add your protein

\$

Vegetable	14
Chicken	15
Fish	15
Goat	15
Shrimp	16
Vijayvada Chicken	15

Veg

◆ Basmati Steam Rice

Plain basmati rice



NAAN BREAD

\$

Plain Naan

2

Tandoor-baked white flour bread

Butter Plain Naan

3

Tandoor-baked white flour bread served with a touch of butter

Garlic Naan

3

Tandoor-baked white flour bread seasoned with fresh garlic, cilantro, and served with a touch of butter

Continued.....

NAAN BREAD

Garlic Chili Naan

Tandoor-baked white flour bread seasoned with fresh garlic, green chili, cilantro, and served with a touch of butter

\$

Options

4

-

Bullet Naan

Tandoor-baked white flour bread seasoned with jalapenos and cilantro and served with a touch of butter

5

-

Keema Naan

Tandoor-baked white flour bread stuffed with your choice of spiced Chicken or Beef

6

Chicken

8

Beef

MALABAR PARATHA

3

-

CHAPATI

Thin, flat whole wheat bread prepared in tawa

2

-

LUNCH SPECIAL

\$

Non Vegetarian Lunch

16

Vegetarian Lunch

15

lunch includes salad, Dal of the day, gravy of the day, naan, sweet.

DESSERTS

	\$	Qty.
Chocolate Naan	8	-
Gajar Halwa Carrots cooked in milk seasoned with green cardamom and served with pistachio nuts and almonds	6	-
Pistachio Kulfi Indian ice cream topped with pistachios	6	-
Rasmalai Homemade milk balls served in sweet syrup	5	(2 pieces)
Gulab Jamun Soft delicious berry sized balls made of milk solids, flour, and leavening agent, soaked in rose flavored sugar syrup, and seasoned with crushed cardamom seeds	5	(2 pieces)
Ice Cream Delicious cream ice cream with three popular flavors to choose from (Vanilla, Chocolate, Strawberry)	5	-

COLD BEVERAGES

	\$	Options
Mint Lemonade	4	-
Refreshing freshly squeezed mint lemonade	3	Regular
Iced Tea	2	Sweet / Unsweet
Freshly brewed from a premium blend of tea leaves and garnished with lemon		
Soft Drinks	3	-

Continued.....

COLD BEVERAGES

\$

Bottled Water 2

Rose Milk 3

Lassi 5

A blend of yogurt and milk with sugar

Choose flavours of your choice

Salted

Sweet

Mango

Cherry

Coconut

Pomegranate

Peach

HOT BEVERAGES

\$

Masala Chai 2

Madras Filter Coffee 3



CHEF'S SPECIAL

\$

Haleem 15

Lentils and shredded beef slow-cooked and garnished with lemon, ginger, and fried onion

Beef Keema 13

Minced beef and green peas prepared with Ginger, garlic, tomatoes, cilantro, and **Al Madina's** Special spices

Chicken Keema 12

Minced chicken and green peas prepared with Ginger, Garlic, Tomatoes, Cilantro, and **Al Madina's** special spices

Beef Nihari 15

Spiced lean beef shank in stew, slow simmered overnight in a sauce of mixed spices and ginger, and garnished with pepper, and cilantro

Goat Paya 16

an exotic runny, soupy curry made with goat trotters & few special spices

Bheja Fry 16

Rich Goat prepared and cooked with **Al Madina's** special curry masala sauce

Egg Curry 12

Boiled eggs cooked with tomato sauce, onion, and spices

Dum Aloo 12

Baby potatoes simmered in spicy curd-based gravy and spices

