



## STARTERS AND SOUPS

Tomato Shorba Tomato, Black Peppercorn, Cilantro	3
Mulligatawny Soup Yellow Lentils, Black Pepper, Ginger, Garlic	3
Vegetable Pakora Assorted vegetable deep fried in chickpea batter	3
Paneer Pakora Homemade cottage cheese deep fried in chickpea batter	4
Vegetable Samosa Crisp Pastries stuffed with potatoes, green peas and spices	3
Aloo Tikki Mashed potatoes deep fried in spices	3
Aloo Papri Chaat Tortilla chips, potatoes, chickpeas, yogurt and chutney	6
Aloo Tikki Chaat Grilled mashed potatoes, chickpeas, yogurt and spices	6
Samosa Chaat Grilled mashed samosa, chickpeas, yogurt and spices	6
Kathi Roll Veg/Chicken Chicken/Vegetable and spices rolled in flour tortilla bread	6
Chicken 65 Crispy chicken, curry leaves, whole chilly in spicy sauce	7
Fish Pakora Tilapia deep fried in chickpea batter; served with mint chutney	7
Chicken Pakora Chicken deep fried in chickpea batter; served with mint chutney	7
Andhra Kodi Iguru Boneless chicken sauted in egg, onion, cashew and andhra spices	9

## MEHFIL SIGNATURE ENTREES

Curries Served with Basmati Rice

Puri Bhaji Deep fried bread served with spiced with spiced tomatoes, onions & potatoes	13
Chole Bhature Traditional Delhi style chickpeas curry served deep fried flat bread	13
Butter Chicken Charbroiled chicken simmered in a creamy tomato-based gravy	13
Chicken wings Ginger-Garlic Marinated wings grilled in charcoaled oven (tandoor)	13
Mehfil prawn curry Tomato and onion-based gravy, mustard seeds, fresh coconut	15
Malabar fish curry Tilapia fish, coconut sauce, curry leaves, mustard seeds, whole chili	15

## TANDOORI

Charcoal clay pit oven: All tandoori entrees are marinated in yogurt masala spices, ginger, garlic, lemon juice. - served with mint chutney and Basmati Rice

Paneer Tikka Grilled Homemade cottage cheese	12
Tandoori Chicken Half/Full Bone in Chicken	13/20
Reshmi Chicken Boneless chicken, yogurt	13
Lasooni Chicken Tikka Boneless chicken breast, garlic and Indian spices	13
Chicken Seekh kabob Ground chicken skewers	13
Lamb Seekh kabob Ground lamb skewers	14
Adraki Lamb Chops Charbroiled lamb chops in ginger	17
Salmon Kabob Salmon, ginger, garlic and Indian spices	19
Tandoori Prawns Shrimp, ginger, garlic and Indian spices	17

## PANEER ENTREES

Homemade cheese; Served with basmati rice

Paneer Tikka Masala Simmered in a creamy onion & tomato-based gravy	13
Palak Paneer Spinach, tomato, ginger, garlic	13
Paneer Makhani Simmered in a creamy tomato-based gravy	13
Mutter Malai Methi Green peas, Fenugreek leaves, Paneer, Korma sauce	13
Kadai Paneer Bell peppers, onions juliennes and masala curry cooked in iron pot	13

## BIRYANI

Basmati rice cooked to a traditional Mughlai recipe with whole herbs and spices; Served with cucumber raita

Vegetable Biryani .....	11
Chicken Biryani .....	13
Lamb Biryani .....	14
Goat (Bone-in) Biryani .....	14
Shrimp Biryani .....	14

# INDIAN BREADS

Baked in Tandoor (Charcoal clay pit oven)

Naan Flat bread	2
Garlic Naan Flat bread, chopped garlic	3
Tandoori Roti Whole wheat bread	2
Onion Kulcha Flat bread stuffed with onions, coriander and mild spices	3
Paneer Kulcha Flat bread stuffed with paneer, coriander and mild spices	4
Peshawari Naan Flat bread stuffed with nuts and dry fruits	3
Keema Naan Flat bread stuffed with ground lamb, coriander and spices	4
Aloo Paratha Whole wheat bread stuffed with potatoes, coriander and mild spices	3
Lacha Paratha Layered whole wheat bread with butter	3
Bread Basket Mix of Naan, Garlic Naan & Roti	6

# MEHFIL INDO-CHINESE

Homemade cheese; Served with basmati rice

Gobi Manchurian Crispy Cauliflower, ginger-garlic, chopped pepper & Manchurian sauce	12
Chilly Paneer Tender paneer, ginger-garlic, bell peppers, onions, soy sauce and chili sauce	13
Chilly Chicken Tender chicken, ginger-garlic, bell peppers, onions, soy sauce and chili sauce	13
Hakka Noodles (Veg/Chicken) Noodles stir fried in Hakka style with soy sauce, carrots, onions and choice of protein	10
Fried Rice (Veg/Chicken) Rice stir fried with soy sauce, carrots, peas and choice of protein	10/12

# VEGETABLE ENTREES

Served with basmati rice

Dal Tarka Yellow lentils with fresh cumin with ghee tarka	10
Dal Makhani Simmered black lentils, kidney beans, garam masala, ghee	10
Aloo Gobi Cauliflower, potatoes, masala spices, ginger juliennes, fresh tomatoes	11
Sahi Kofta Royal Mughlai favorite vegetable dumplings with creamy cashew onion sauce	12
Punjabi Kadhi Yogurt based curry with vegetable fitter	11
Bhindi Masala Okra, dry mango powder, tomato, onion, ginger	11
Chana Masala Chickpeas, ginger, garlic, tomato, onion gravy in Peshawari recipe	11
Navratan Korma Mixed vegetable in creamy cashew nut sauce	11
Baingan Ka Bharta Roasted eggplant, chopped tomatoes, onion, cilantro and masala spices	12

# CURRIES

Choice of Protein; Served with basmati rice

	Chicken	Lamb	Goat (Bone-in)	Shrimp
Vindaloo Potatoes, ginger, garlic, spices, onion gravy	13	14	14	15
Dhania Masala Cilantro and onion Gravy, ginger, garlic	13	14	14	15
Korma Creamy cashew nut-based gravy with Mughlai touch	13	14	14	15
Palak Spinach, ginger, garlic, tomato	13	14	14	15
Kadai Diced green peppers, onion, tomatoes, garam masala	13	14	14	15
Rogan Josh Onion-based gravy, ginger, garlic and aromatic spices	13	14	14	15
Andhra Curry Onion gravy, whole chilli and chef special andra masala	13	14	14	15

DRINKS	DESSERTS	SIDES	KIDS MENU
Mango Lassi Homemade mango and yogurt smoothie	Gulab Jamun Golden fried milk balls in sugar syrup	Papadum Crisp lentils crackers; served with mint and tamarind chutney	Served with basmati rice
Lassi (Sweet/Salt) Homemade yogurt smoothie	Rasmalai Homemade cheese patties in creamy pistachio sauce	Garden Green Salad A colorful assortment of chopped fresh garden vegetables	Chicken Malai Kabob (4pcs)
Sodas Coke, Sprite, Diet, Ginger Ale, Iced Tea	Kesari Kheer Homemade rice pudding	Mixed pickle Hot & Spicy Indian pickle	Butter Chicken
Juices Mango, Cranberry, Orange, Apple	Gajar Halwa Grated carrots cooked in ghee, resins and nuts	Mango chutney Sweet & Sour mango pickle	Paneer Makhani
Mehfil Special Masala Soda Lime, soda and Mehfil special spices	Homemade Kulfi (Mango/Pista)	Cucumber Riata Whipped yogurt, cucumber, herbs and Indian spices	Chicken Nuggets and Fries
Masala Chai / Coffee			
Freshly Squeezed Lemonade			