

Rice & Noodles

Vegetables 12 ♦ Chicken 14 ♦ Egg 14 ♦ Shrimp 15

Nanjing Fried Rice Basmati rice stir fried to perfection with Fresh vegetables, and your Style (Szechwan style, Chili Garlic).

Young Chow Fried Rice Combination of chicken, shrimp, egg and vegetables.

Spicy Curry Fried Rice (Vegetable or Chicken) Fried rice onions, tomatoes, carrots, tofu, string beans & basil in a light curry sauce.

Thai Fried Rice (Vegetable or Chicken) Authentic Thai fried rice with scallions, chili and basil.

Pineapple Fried Rice (Vegetable or Chicken) Fried rice with vegetables or chicken, raisins, cashew nuts & pineapple.

Jasmine Rice/Brown rice 5

Hakka Noodles (Vegetable or Chicken) Traditional Hakka style Chinese noodles prepared to your choice with soy sauce.

Chili Garlic Noodles (Vegetable or Chicken)

Stir fried chili noodles with fresh garlic

Singapore Noodles (Chicken, Vegetable or Shrimp)

Thin egg noodles stir fried to perfection Singaporean style)

Pad Thai Noodles (Chicken, Vegetable or Shrimp)

Flat rice noodles with veggies, tofu, bean sprouts & ground peanut

Triple Szechwan (chicken , vegetable or shrimp)

Fried rice, noodles with cabbage sprouts, scallions, onion, pepper and schewan sauce.

Rice Specialties

Plain Basmati Rice 7

Jeera Rice 7

Kashmiri Pulao 7

Vegetable Biryani 12

Chicken Biryani 14

Lamb Biryani 16

Goat Biryani 16

Shrimp Biryani 18

Bread

Nan Tandoor Baked Light Bread 3

Garlic Nan White Flour Bread With Garlic 4

Nanjing Nan Nan Prepared With Cashews And Raisins 6

Paneer Or Onion Kulcha With Onions And Cilantro Or Special Cheese 5

Nanjing Special Cheese Kulcha 5

With Stuffed With Cottage Cheese And Mushroom

Keema Naan Nan With Minced Lamb And Herbs 5

Tandoori Roti Baked Whole Wheat Flour Bread 3

Plain Or Laccha Paratha Whole Wheat Bread Baked In The Tandoor 5

Gobhi Paratha Whole Wheat Bread Stuffed With Cauliflower 5

Aloo Paratha Whole Wheat Bread Stuffed With Potatoes 5

Pudina / Methi Paratha 5

Oven Baked Bread With Mint Or Fenugreek Powder

Poori Deep Fried Whole Wheat Puffed Bread 6



LUNCH

Mon-Fri 11am-3pm

Served with choice of Veg/Chicken Soup

(Hot or Sour, Sweet Corn or Tomato Shorba)

Choice of One Entree with White Rice or Brown Rice

ENTREE

Vegetables 14

Chili Paneer, Nanjing Vegetables

Vegetable Manchurian, Sweet & Sour Vegetables

Eggplant (Hot Garlic or Szechwan sauce), Chili Cauliflower

Thai Vegetable Curry (red, green, yellow or panang)

Sarson Ka Saag, Alu Palak, Alu Matar/Mushroom Matar

Alu Gobi/Gobi Masala, Baingan Bartha

Chana Masala, Bhindi Masala, Malai Kofta

Kadai Paneer Masala, Palak Paneer, Dal Makhani

Yellow Dal, Vegetable Jalfrazi

Chicken 14

Hakka Chili Chicken, Chicken in Black Bean Sauce

Sweet & Sour Chicken, Szechwan/Chicken Manchurian

General Tsao's Chicken, Chicken with Broccoli

Chicken Hong Kong Style, Basil Ginger/Sesame Chicken

Thai Chicken Curry (choice of red, green, yellow or panang)

Chicken Curry/Mughlai Chicken, Chicken Tikka Massala

Chicken Saagwala, Chicken Kadai, Butter Chicken

Chicken Vindaloo, Chicken Kali Mirch

Chicken Jalapeno, Chicken Keema Matter

Seafood 19

Shrimp, Thai Shrimp Curry (Red, Green, Yellow or Panang)

Chili Fish, Filet of Tilapia, Red Snapper Filet

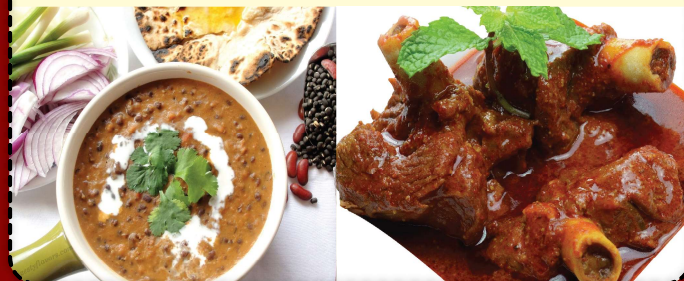
Lamb/Goat 17

Lamb Or Goat Masala, Lamb Or Goat Vindaloo

Lamb Or Goat Korma, Lamb Or Saag Gosht

Lamb Or Goat Achari, Lamb Or Goat Rogan Josh

Fried Chili Lamb, Ginger Lamb, Thai Lamb Curry



LUNCH

Mon-Fri 11am-3pm

ENTREE

Rice & Noodles

Vegetables 12 Chicken 14 Egg 14 Shrimp 15

Nanjing Fried Rice, Young Chow Fried Rice,

Spicy Curry Fried Rice (Vegetable or Chicken)

Thai Fried Rice (Vegetable or Chicken)

Pineapple Fried Rice (Vegetable or Chicken)

Hakka Noodles (Vegetable or Chicken)

Chili Garlic Noodles (Vegetable or Chicken)

Singapore Noodles (Chicken, Vegetable or Shrimp)

Pad Thai Noodles (Chicken, Vegetable or Shrimp)

Triple Szechwan (chicken , vegetable or shrimp)

Biryani 14

Vegetable Biryani, Chicken Biryani

Lamb Biryani, Goat Biryani



Beverages

Choice of Sodas 3

Coke , Sprite, diet coke, gingerale, tonic water, club soda

Thai Ice Tea Blended thai tea topped with half & Half and simple syrup . 4

Iced Tea American Fresh brewed, sweetened or unsweetened 4

Fresh Lime Soda Choice of sweet or salted 4

Nanjing Delight Combination of strawberry, banana, Ice Cream and Milk.. 5

Mango Lassi 5

Punjabi Lassi 5

Asian Jungle Juice 5

A jungle blend of orange, pineapple and cranberry juices mixed with a splash of sour mix and club soda

Tropical Triangle 5

Orange, pineapple and cranberry juices mixed with pina Colada

Virgin Bloody Mary 6

Virgin Pina Colada or Virgin Strawberry Daiquiri 7

SM LG

Still or Sparking water \$4 \$8



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FRIDAY-SATURDAY : 11:00 AM - 11:30 PM

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Appetizers - Vegetarian

Chilli Paneer (Dry)	8
Cubes of Cheese Sautéed with fresh chili & onions in light soya sauce.	
Crispy Lotus (Dry)	8
Crispy lotus stems stir fried with onions in a honey sauce.	
Tofu Delight	8
Crispy tofu glazed with sweet chili sauce.	
Vegetarian Manchuria (Dry)	8
Golden fried vegetable dumplings tossed with onions in a chili garlic sauce	
Cauliflower Manchurian (Dry)	8
Crispy Bettered Cauliflower tossed with onions & scallions in a chili sauce.	
Samosas	6
Puff pastry with a savory filling such as spiced potatoes, onions, peas and lentils	
Aloo Papdi Chaat	7
A mixture of wheat crisps, potatoes and chickpeas in yogurt and tamarind sauce.	
Paneer Pakora	7
Homemade cottage cheese cubes dipped in gram flour and fried.	
Samosa Chaat	8
Served with chick peas, yogurt, tamarind and cilantro chutneys.	
Ragda Patties	8
Potato patties seasoned with herbs and served on a bed of spiced chick peas.	
Soyabean Kebab	9
Shallow fried Soybean chunks mixed with bean curd, tapioca & herbs spices.	
Palak Kebab	9
Lentil and spinach cooked together and served with mint & tamarind sauce.	
Nanjing Combo Platter Vegetables	22
Spring rolls, veg. Manchurian, Panner Pakora & Samosa.	

Appetizers - Non- Vegetarian

Dumpling Steamed or fried (Veg 7 ♦ Chicken 8 ♦ Shrimp 9)	
Spring Roll Fried (Veg 7 ♦ Chicken 8)	
Crispy Chicken with Honey and Dried Chillies	8
sauteed in chili honey sauce.	
Chicken Satee	9
Chicken on Skewer delicately cooked on griddle served with peanut sauce.	
Nanjing Heaven	11
Drums of heaven with chillies and garlic, wok fried in chili sauce.	
Grilled Tilapia Served with hot chili garlic sauce	12
Grilled Garlic Shrimp	12
Marinated chili and garlic shrimps served on a skewer.	
Salt & Pepper Calamari	12
Garlic, Ginger, Peppers, onions & cilantro in black pepper with salt.	
Nanjing Combo Platter Non-vegetarian	29
Lamb chops, chicken satee, Malai kabab, kabab, fish Tikka.	

Salad 8

(Add Chicken 2 ♦ Shrimp 3)

Nanjing Salad

Mixed greens, tomatoes and cucumber with fresh cottage cheese.

Papaya Salad

Juliened raw pappaya chopped with basil, chili and roasted peanuts with tamarind sauce.

Warm Tofu Salad

Mix greens, warm tofu, walnuts, tomatoes & warm mushrooms.

Grilled Shrimp Salad

Refresher of lettuce, pepper & onions in spicy lemon dressing.

Raita

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Cucumber & Onion ♦ Bundi ♦ Tomato & Mint ♦ Pineapple ♦



Soups 7

Sweet Corn
Homemade corn soup prepared with choice of chicken or vegetable.

Hot & Sour
Combination of mushrooms and tofu with choice of chicken or vegetable.

Manchow
A traditional spicy lemon flavored soup with mushrooms and coriander.

Volcanic Tom Yum
Thai soup with vegetables, mushrooms, lemongrass and lime juice with choice of chicken or shrimp.

Wonton Soup
A clear soup served with your choice of chicken or vegetable.

Tom Kha
Coconut milk based soup with mushrooms, galangal : veg/chicken/shrimp.

Noodle Soup
A clear noodle soup served with choice of chicken or vegetable.

Spinach and Tofu Soup:
A delicious clear vegetable broth with fresh spinach and tofu, lightly flavored with

Tomato Shorba: Cream of tomato soup

Mulligatawny: Traditional Curry Flavored Lentil Soup

Seafood Shorba: Seafood In A Lightly Spiced Coconut Based 12

Vegetables 14

Chili Paneer
Cubes of cottage cheese with fresh chili & onions in light sauce
Nanjing Vegetables Mixed vegetables in your choice of sauce: black bean, Szechwan, hot garlic or green chili
Vegetable Manchurian
Golden fried battered vegetables koftas in hot Manchurian sauce.
Braised Chili Tofu
Cubes of tofu sauteed with vegetables in chili sauce.
Sweet & Sour Vegetables
Mixed vegetables in sweet sour sauce with pineapple chunks and lychee.
Eggplant (Hot Garlic or Szechwan sauce)
Slices of eggplant cooked in hot chili garlic or Szechwan sauce.
Chili Cauliflower Stir fried cauliflower in hot chili sauce.
Okra Szechwan Crispy Okra with garlic, chilis & scallions in Szechwan sauce.
Thai Vegetable Curry (red, green, yellow or panang)
Traditional prepared spicy vegetable curry with bamboo shoots and coconut milk.
Sarson Ka Saag Mustard Greens Sauteed With Special Spices.
Achari Aloo Potatoes Fried With Wild Seeds.
Jeera Aloo Potatoes And Cumin Seeds Sauteed With Herbs And Spices.
Alu Palak Potatoes in mild creamy spinach gravy.
Alu Matar/Mushroom Matar
Potato or mushroom with green peas in mildly spiced tomato sauce.
Alu Gobi/Gobi Masala
Enticingly fragrant blend of spices cooked in spiced tomato sauce.
Alu Baigan Diced eggplant with potatoes in Special Spices.
Baingan Bartha
Roasted eggplant cooked in onion & tomato gravy with Indian spices.
Chana Masala Cooked in ginger garlic paste with green chili & chana masala.
Bhindi Masala Fresh okras sauteed with onion, tomato, ginger, garlic, spices.
Malai Kofta
Cottage Cheese ball & potatoes in a rich sauce of cashew nuts and saffron.
Kadai Paneer Masala Cottage cheese cooked in a creamy tomato sauce.
Palak Paneer Cubes of cottage cheese with creamy spinach in spices.
Dal Makhani Black Lentils Slowly Simmered With Cream.
Yellow Dal Yellow lentils with cumin and herbs \$10 Add Palak \$4
Vegetable Jalfrazi / Navratan Korma
Fresh mixed vegetables cooked in sour, sweet &
Spicy sauce / Mixed vegetables, nuts and cream sauce (dairy)

(Add Paneer \$2.00)

Chicken 18

Hakka Chili Chicken
Boneless, prepared with fresh herbs (dry or with light gravy)
Chicken in Black Bean Sauce
Chicken with green peppers and onions in a mildly spiced black bean sauce.
Chicken Manchurian Chicken dumplings sauteed in our Manchurian sauce.
Sweet & Sour Chicken Tender pieces of boneless chicken, green peppers and onions, lychees & pineapple in a sweet and sour sauce.
Szechwan Chicken Authentic preparation of chicken with chinese veg in a spicy Szechwan sauce.
Black Pepper Chicken
Stir fried diced chicken pieces sauteed in black pepper sauce.
General Tsao's Chicken Wok fried chicken sauteed with hot peppers in our chef's special spicy BBQ saucewith broccoli.
Chicken with Broccoli
Boneless pieces of chicken and broccoli cooked in soy sauce.
Chicken Hong Kong Style
Chicken cooked with a spicy blend of green peppers, onions & cashews.
Basil Ginger Chicken
Boneless pieces of chicken breast stir fried in brown ginger and basil sauce.
Coriander Garlic Chicken
Wok fried chicken with onions and green peppers in garlic coriander sauce.
Sesame Chicken Wok fried sliced chicken with diced onions and peppers, sweet sauce topped with sesame seeds.
Thai Chicken Curry (choice of red, green, yellow or panang)
Traditional prepared chicken curry with bamboo shoots and coconut milk in your choice of sauce.
Chicken Curry Chicken tenders cooked in onion-tomato based curry made of ginger, garlic, red chillies & cardomoms and garnished with fresh coriander.
Chicken Tikka Massala Boneless, marinated in yogurt, herbs & spices, grilled in tandoor and simmered in tangy sauce fresh tomatoes, finished with light cream.
Mughlai Chicken Old fashioned Mughlai style chicken cooked with rich white gravy prepared with onions, almonds, cashew nuts and Kashmiri chillies.
Chicken Saagwala Boneless seasoned thigh meat cooked in fresh creamed spinach.
Chicken Kadai Tender pieces of chicken cooked in fresh herbs and spices tossed with the whole red chilli in kadai.
Butter Chicken Tender juicy chicken cooked in tomato base and finished with cream & butter
Chicken Vindaloo Chicken Vindaloo diced chicken in a spicy vinaigrette curry.
Chicken Kali Mirch Chicken With Ground Peppercorns.
Chicken Jalapeno Diced Chicken With Jalapeno Peppers.
Chicken Keema Matter Minced Chicken In A Traditional Indian Curry.

Lamb & Goat 23

Lamb Or Goat Masala	Lamb Marinated In Yogurt, Mirch And Lemon Juice	
Lamb Or Goat Vindaloo	spicy Delicacy prepared with crushed peppers and dry kashmiri Chillies and Cooked with wine-vinegar.	
Lamb Or Goat Korma	Lamb Or Goat In A Spiced Vinaigrette Curry	
Lamb Or Saag Gosht	Lamb Or Goat In A Mild Mughlai Curry	
Lamb Or Goat Achari	Spiced Goat Or Lamb Simmered With Onion Seeds	
Lamb Or Goat Rogan Josh		
	Lamb Cooked With Onions And Herbs Over A Slow Fire.	
Lamb Shank	Fresh Spinach cooked in red wine	25

Lamb & Duck 25

Lamb Or Goat MasCrispy Duck in Choice of Sauce
Black Bean, Black Pepper, Szechwan, chili Sauce or BBQ Sauce
Duck/Lamb in Thai Curry Sauce
Roasted sliced duck/Lamb in your choice of Thai curry sauce: yellow, green, red or panang.
Fried Chili Lamb Sliced lamb sautéed with onions and fresh green chili
Ginger Lamb Stir fried lamb with green peppers and fresh ginger flavored sauce
Thai Lamb Curry (Red, Green, Yellow or Panang) Traditional prepared spicy lamb curry with bamboo shoots, coconut milk and spices.

Seafood

Fish 25 ♦ Shrimp 26 ♦ Lobster 30

Lobster Lobster sauteed with vegetables in your choice of sauce: hot garlic, black bean, black pepper sauce or Szechwan style

Lobster Hong Kong Style Lobster taken out of its shell cooked with peppers, onions, water chestnut, celery, dry chillies & cashews in traditional Hong Kong Style.

Thai Lobster Curry (Red, Green, Yellow or Panang) Traditional Thai preparation with bamboo shoots, & coconut milk in your choice of curry

Shrimp Sautéed with vegetables in your choice of sauce: hot garlic, black bean, black pepper, Sweet & sour , Basil Ginger or Szechwan style

Thai Shrimp Curry (Red, Green, Yellow or Panang) Hot curry with shrimp and coconut milk with your choice of sauce

Chili Fish Fresh filet of fish cooked with onions and fresh green chilli in our red chili sauce

Filet of Tilapia Served with your choice of chili, hot garlic, Szechwan or ginger sauce

Red Snapper Filet Served with your choice of hot garlic, chili, Szechwan or ginger sauce

Crispy Whole Red Snapper Your choice of basil ginger, hot garlic, black bean Szechwan or ginger sauce

Fish/Shrimp Cokked in Goan Curry 22

Lobster Cokked in Goan Curry 28

Tandoor Se - Clay Oven Specialties

Veg 14 ♦ Chicken 18 ♦ Lamb 20 ♦ Fish 21
Shrimp 24 ♦ Lobster 30

Tandoori Achari Mushroom Seasonal fresh mushrooms marinated with spiced yogurt and cooked in clay oven.

Paneer Tikka Cottage Cheese, Green Peppers, Mushrooms and Onions Grilled Over Charcoal

Chicken Tikka Boneless cubes marinated in ginger garlic paste, yogurt and ground spices, skewered and cooked in the tandoor.

Tandoori Chicken Juicy chicken breast and leg marinated in yogurt, red chillies, selected spices and cooked to perfection in a tandoor.

Malai Kebab Boneless Chicken cubes marinated with crushed peppers, sour cream and cooked in the pit oven.

Chicken Kaalimirch Boneless cubes marinated in ginger garlic paste, yogurt and ground spices, skewered and cooked in the tandoor.

Chicken Seekh Kebab Minced Chicken Spiced And Rolled On A Skewer.

Lamb Kebab Selected fine minced meat, exotic Indian spices, finished in tandoor to melt in your mouth.

Tandoori Lamb Chops 24
Tender lamb chop marinated with ginger, pepper, yogurt, spices and slow cooked in a tandoor

Nanjing Mix Grill 29
Platter with tandoori chicken, chicken tikka, malai kebab, jumbo shrimp, reshmi kabab

Tandoori Shrimp Jumbo prawns marinated in cream cheese, akwain seeds and ground spices, cooked in tandoor.

Tandoori Lobster Delicately marinated, cooked in Tandoor, served with seasonal Tandoor roasted vegetables. Fish Tikka Fish Fillets Flavored With Cumin Seeds.

