

APPETIZERS

Papadum (2 pc) \$ 2.50
Clay oven baked lentil wafers with hint of black pepper.

Vege Samosa (2 pc) \$ 4.50
Crispy turnover stuffed with potatoes, green peas, spinach and fresh Indian spices.

Chicken Samosa (2 pc) \$ 5.00
Crispy turnover stuffed with organic chicken, spinach, roasted cumin seed, ginger, garlic, herbs & spices.

Pakora
All pakoras are dipped in mildly spiced in chic pea batter mixed with garlic, ginger and spices.

- Veggie \$ 4.25
- Chicken \$ 5.99
- Prawn \$ 5.99
- Fish \$ 5.99

Tawa shrimp (7 pc) \$10.99
Mexican bay shrimp marinated in lime juice, chef’s seafood seasoning, ginger, garlic served on hot skillet with hint of butter.

SOUPS

Asparagus Shiitaki Tulsi Soup \$ 5.99
Indian tulsi lentil soup with asparagus, basil, shiitaki mushrooms.

Tomato Soup \$ 5.00
Boiled skinless tomato pureed with fresh basil, bay leaves with chef’s spices.

Chicken Soup \$ 5.00
Organic chicken breast slowly cooked with seasonal vegetables and noodle .

SALADS

Indian Salad \$ 4.50
Chopped seedless cucumber, tomato, carrots, onion seasoned with roasted cumin seed, olive oil, lime juice, hint of chat masala.

Punjabi Salad \$ 2.00
Sliced red onion, green chili, lemon, salt & pepper.

VEGE ENTRÉES

Chana Dhal \$ 9.99
Split Garbanzo bean stewed with tomatoes, cumin, garlic, ginger & spices.

Ma Ki Dhal Makni \$ 9.99
Whole black lentil with red kidney bean sautéed with onion and mild spices

Saag Paneer \$ 9.99

Saag Aloo \$ 8.99
Homemade paneer cheese or potato cooked in Watsonville spinach, mustard leaves slowly simmered with ginger, garlic, onion.

Baigan K Bhurtha \$ 10.99
Clay oven baked eggplant to perfection pureed sautéed with tomato and mango pickle powder.

Aloo Gobi \$ 10.99
Cauliflower and potato sautéed with caramelized onion, cumin, tamarind & hint of butter and garlic.

Vege Masala \$ 9.99
Assorted seasonal vege simmered in black cardamom, coriander, cumin seed in curry masala sauce.

Navratan Korma \$ 11.99
Assorted seasonal mix vege cooked in saffron curry & creamy sauce.

Malai Kofta \$ 11.99
Grated assorted vege balls with homemade cheese, cashew, pistachio, raisin, bread crumbs & spices served in creamy sauce .

Paneer Tikka Masala \$ 11.99

Vegetable Tikka Masala \$ 10.99
Homemade cheese or assorted Vege cooked in Tikka creamy sauce.

Matter Paneer \$ 10.99

Matter Aloo \$ 9.99
Homemade paneer cheese or aloo simmered in curry sauce with green peas, ginger, garlic, herbs & spices .

Bhindi Do Pyaza (Okra Vegan) \$ 12.99
Seasonal okra fennel dry mango powder, lime juice with sautéed onion and tomatoes.

CHICKEN ENTRÉES

Karahi Murgh \$ 12.50
Organic chicken breast, onion, tomato, poppy seeds, cumin seed with chef’s spices .

Chicken Saag \$ 12.50
Organic chicken breast with Watsonville spinach, mustard leaves slowly simmered with garlic & ginger .

Chicken Vind Aloo \$ 12.50
Organic chicken breast cooked in chef’s special Vindaloo curry with potato & garam masala.

Chicken Korma \$ 13.50
Organic chicken breast with assorted vege served in saffron curry creamy sauce. Must try!

Chicken Tikka Masala \$ 13.50
Clay oven baked Organic chicken breast marinated in yogurt, garlic and spices served with tomato creamy Tikka sauce. Must try!

LAMB ENTRÉES

Karahi Lamb \$ 13.50
Australian (halal) Lamb cooked with onion, tomato, chili flakes served in curry sauce.

Lamb Saag \$ 13.50
Lamb cube and Watsonville spinach, mustard leaves slowly simmered in ginger, garlic & herbs.

Lamb Vind Aloo \$ 13.50
Lamb cubes cooked in chef’s special Vindaloo curry with potato & garam masala.

Bhindi Ghosh \$ 13.99
Lamb and Okra fennel sautéed with dry mango powder, lime juice, onion and tomato.

Lamb Korma \$ 14.50
Succulent Lamb and assorted vege delicately flavored with saffron curry & creamy sauce .

Lamb Tikka Masala \$ 14.50
Australian (halal) Lamb cooked with onion, tomato, chili flakes served in creamy Tikka sauce.

TANDOORI CLAY OVEN ENTRÉES

Tandoori Chicken \$ 11.99
Marinated organic quarter legs cooked in clay oven & served hot skillet with caramelized onions .

Chicken Tikka Kebab \$ 12.99
Organic Chicken Breast marinated in yogurt, lime juice, lea pepper sauce with chefs spices cooked in clay oven served on hot skillet.

Tandoori Mint Chicken \$ 13.99
Organic Chicken Breast marinated in homemade Mint sauce with ginger, garlic cooked in clay oven served on hot skillet.

Tandoori Garlic Chicken \$ 13.99
Organic Chicken Breast marinated in homemade garlic sauce with ginger,mustard paste and spices cooked in clay oven served on hot skillet.

Tandoori Boti Kebab \$ 14.99
Australian Lamb cubes marinated in chef’s special honey mustard cardamom sauce cooked in clay oven served on hot skillet.

Seekh Kebab \$ 13.99
Minced ground lamb marinated with herbs & spices cooked in clay oven served on hot skillet.

Tandoori Mix Platter \$ 19.99
Mixed grill marinated in yogurt, lime juice, lea pepper sauce with chef’s spices cooked in clay oven served on hot skillet.

SEAFOOD

Prawn Korma \$ 13.99
Mexican Bay Shrimp and assorted vege delicately flavored with saffron curry & creamy sauce .

Prawn Tikka Masala \$ 13.99
Mexican Bay Shrimp cooked with house special Tikka masala sauce.

Fish Jalfrezi \$ 14.99
Mahi–Mahi delectable cooked with various Swaad spices sautéed with onion and bell pepper .

Seafood Curry \$ 16.99
Mexican bay shrimp, Mahi –Mahi, Salmon cooked in chef’s special seafood curry sauce with ginger and garlic .

Aloo Zinga \$ 14.99
Mexican bay shrimp with Cauliflower and potato sautéed with caramelized onion, cumin, tamarind & hint of butter and garlic

Garlic Chili Fish \$ 15.99
Mahi-Mahi sautéed with garlic chili and onion with chef spices

RICE DISHES

Jeera Rice \$ 1.00

Vege Zafran Pilaf \$ 4.99

Green peas, carrots, cumin seeds, turmenic with hint of spices and butter.

Murg Prada Briyani \$ 13.50

Organic Chicken Breast cooked with garlic, onion, ginger mixed with roasted nuts, briyani masala and zafran basmati rice.

Lamb Briyani \$ 14.50

Niman Ranch Lamb cooked with Vindaloo sauce mixed with roasted nuts, briyani masala and zafran basmati rice.

Seafood Briyani \$ 16.99

Clay oven baked salmon and Mexican Bay shrimp sautéed with bell pepper, onion, garlic, butter, seafood seasoning mixed with zafran basmati rice topped with roasted nuts.

CLAY OVEN BAKED NAAN (bread)

Plain Butter Naan \$ 1.99

Garlic Naan \$ 3.75

Chopped Garlic and cilantro

Stuffed Naan \$ 3.99

Choices: Paneer, Gobi, Onion, Sesame Seed, Cashew

Keema Naan \$ 5.00

Ground Lamb

Afgu Naan \$ 3.99

Pine nuts, almond, cashew, pistachio , coconut & cherry.

CONDIMENTS

Raita \$ 3.00

Mango Chutney \$ 2.00

Vege Pickle \$ 2.00

Tikka Masala Sauce \$ 5.00

DESSERTS

Gulab Jamun \$ 4.00

Milky donuts lightly fried dipped in sweet syrup

Rice pudding (Kheer) \$ 4.00

Slowly simmered Indian rice with green cardamom and raisins.

Custard \$5.00

Delicious and creamy custard with vanilla aroma.

Rasmalai (contains nuts) \$5.00

NON ALCOHOLIC DRINKS

Chai \$ 2.00

Black Tea \$ 2.00 (hot or iced)

Peppermint Tea \$ 2.00

Ginger Honey Tea (house made) \$ 3.00

Mango Lassi \$ 3.50

Sweet Lassi \$ 3.25

Salt Lassi \$ 3.25

Lychee Mint Smoothie \$ 4.00

Minty Lemonade \$ 4.00

Mango Mintra (Lemonade Mint) \$ 4.50

Ginger Beer (Bundenburg) \$ 3.50

S .Pellegrino Water (small) 3.50

Coke \$ 2.00

Diet Coke \$ 2.00

Sprite \$ 2.00

HOURS

SUNDAY -THURSDAY 11:30 - 3:00 & 5:00 - 9:30

FRIDAY - SATURDAY 11:30 - 3:00 & 5:00 - 10.00

SUNDAY 5:00 - 9:30



Swaad Indian Cuisine

498 No. 13th St, San Jose, CA 95112
(408) 947-2030