

Pakwaan Indian Cuisine

APPETIZER

VEGETABLE BHAJIYA

CRISPY FRITTERS MADE WITH VEGETABLES LIKE ONIONS, POTATOES, GRAM FLOUR, SPICES AND HERBS

\$5

VEGETABLE SAMOSA

DEEP FRIED TRIANGULAR SHAPED PASTRY STUFFED WITH SPICED POTATOES AND GREEN PEAS

\$5

AALOO TIKKI

STUFFED POTATO PATTIES GRILLED AND SERVED WITH CHUTNEY

\$5

CHAAT PAPRI

INDIAN STYLE "NACHOS" TOPPED WITH CHICKPEAS, ONIONS, FRESH CILANTRO, CHILLED YOGURT AND TAMARIND CHUTNEY

\$6

DAHI POORI

STUFFED CRISPY PUFFED PURIS WITH BOILED POTATOES AND TOPPED WITH A COMBINATION OF SWEET, SOUR AND SPICY CHUTNEYS, ONION, SEV AND BEATEN CURD

\$7

BOMBAY BHEL

CRUNCHY SNACK MADE OF RICE CRISPS, POTATO, ONION AND CHUTNEY

\$7

CHILLY CHICKEN

FRIED CRISPY BONELESS CHICKEN ARE TOSSED IN A SPICY SAUCE MADE WITH SOY SAUCE, VINEGAR, CHILI SAUCE

\$8

CHICKEN 65

CLASSIC INDIAN FRIED APPETIZER THAT'S SPICY, HAS LOADS OF FLAVOUR FROM THE CHILLIES, GARLIC, AND THE UNIQUE SPICE

\$8

FISH AMRITSARI

A POPULAR AMRITSARI STREET FOOD. FISH COATED WITH SPICES, GRAM FLOUR, RICE FLOUR, AJWAIN AND THEN DEEP FRIED TILL CRUNCHY

\$8

VEG

DAL MAKHNI

BLACK LENTILS COOKED WITH FRESH HERBS AND SPICES, FINISHED WITH CREAM & BUTTER

\$12

DAL TARKA

LENTILS SPICED WITH MUSTARD SEEDS, RED CHILLIES, GARLIC AND GINGER

\$12

AALOO GOBI

FRESH CAULIFLOWER AND POTATOES COOKED WITH GINGER, TOMATOES AND SPICES

\$12

Lunch Menu



paneer pasanda

\$14

HOMEMADE INDIAN CHEESE COOKED WITH FRESH GINGER, GARLIC, MINT, FENUGREEK LEAVES, YOGURT AND TOMATO SAUCE

paneer tikka masala

\$14

paneer cubes cooked with bell peppers, onion tomato curry sauce & indian spices

paneer makhni

\$14

homemade cheese cubes cooked in creamy tomato sauce with fenugreek leaves and spices

chana masala

\$12

chickpeas with onion, tomatoes, ginger, garlic, green chilies and other spices in delhi style

malai kofta

\$14

fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes

sarson ka saag

\$12

sarson da saag recipe is gravy dish made from mustard leaves, spinach and bathua along with maize flour and spices

BIRYANI

vegetable

\$12

chicken

\$14

long grained rice flavored with fragrant spices flavored along with saffron and layered with your choice of protein and cooked with biryani masala gravy

SEAFOOD

shrimp malabar curry

\$16

shrimp curry with succulent shrimp cooked in a tangy tomato-tamarind-based sauce with ground red chillies

madrass fish curry

\$16

fish cooked in a special spicy coconut milk in a south indian style

VEG

BREAD

TANDOORI ROTI	\$2
FRESH, WHOLE WHEAT BREAD	
PLAIN PARATHA	\$3
CRISPY, FLAKY, LAYERED, GHEE FLAVORED WHOLE WHEAT FLATBREADS	
GARLIC NAAN	\$3
LEAVENED BREAD TOPPED WITH FRESH GARLIC AND CILANTRO	
BUTTER NAAN	\$2
PLAIN TANDOOR NAAN WITH BUTTER	

NON-VEG (CHIKEN)

BUTTER CHICKEN	\$14
BONELESS CHICKEN TIKKA COOKED IN CREAMY TOMATO SAUCE WITH FENUGREEK LEAVES, CASHEWS NUT PASTE AND SPICES	
CHICKEN TIKKA MASALA	\$14
BONELESS CHICKEN TIKKA IN A DELICATE SAUCE OF FRESH ONIONS, TOMATOES, CREAM, HERBS AND SPICES	
CHICKEN PASANDA	\$14
RICH, CREAMY, MILD CURRY MADE WITH YOGURT, SPICES, CREAM AND GROUND ALMONDS	
CHICKEN JALFREZI	\$14
BONELESS CHICKEN COOKED WITH FRESH VEGETABLE & SPICES	

NON-VEG(LAMB/GOAT)

HANDI GOSHT	\$16
MUTTON HANDI IS A VERY TRADITIONAL RICH STEW WITH LOTS OF SPICY AND A VELVETY RICH MASALA GRAVY	
KADAI GOAT	\$16
SUCCULENT PIECES OF MUTTON BRAISED IN GRAVY FLAVORED WITH AROMATIC SPICES LIKE FENNEL, CLOVES, CARDAMOM, CINNAMON & GINGER	
LAMB SAAG	\$16
A LAMB DISH MADE WITH A COMBINATION OF LEAFY SPINACH, TENDER LAMB & INDIAN SPICES	
LAMB VINDALOO	\$16
TENDER LAMB CUBES COOKED IN A SPECIAL VINDALOO SAUCE, WITH BLEND OF AROMATIC SPICES AND POTATOES	
ELAICHI GHOST KORMA	\$16
MUTTON IS SLOW COOKED WITH YOGURT, SPICES, GHEE & CARDAMOM UNTIL ALL OF THE FLAVORS ARE INFUSED	

CHICKEN LABABDAR	\$14
BONELESS CHICKEN COOKED WITH FRESH GINGER, GARLIC, MINT, FENUGREEK LEAVES, YOGURT AND TOMATO SAUCE	
CHICKEN NILGIRI KORMA	\$14
BONELESS CHICKEN SLOW COOKED WITH YOGURT, SPICES, GHEE ,MINT & CILANTRO PASTE UNTIL ALL OF THE FLAVORS ARE INFUSED	
CHICKEN METHI MALAI	\$14
A DELICATELY SPICED, CREAMY AND DELICIOUS CURRY OF CHICKEN COOKED WITH FRESH FENUGREEK OR METHI LEAVES	
CHICKEN MUGHNAI	\$16
BONELESS CHICKEN COOKED IN A RICH, SAVORY ALMOND-CASHEW YOGURT SAUCE, INFUSED WITH INDIAN SPICES	

SOME FOOD MAY CONTAINS NUTS PLEASE ASK THE SERVER IF YOU HAVE ANY ALLERGY

PLEASE LET THE SERVER KNOW

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