swad

Tempting Vegetarian Appetizers

1. Onion Bhaji : Finely chopped onion, fennel seed, coriander, with selected herbs & spices, deep-fried $ 4.95

2. Samosa: Deep-fried pastry cone filled with potatoes, green peas & spices $ 4.95

3. Samosa Chat: Samosa served with chickpeas and five chutneys: onion, cilantro, yogurt, mint & tamarind $ 6.95

4. Vegetable Pakora: Fresh variety of vegetables deep-fried in garbanzo flour batter $ 4.95

5. Aloo Tikki: Mashed potatoes & green pea patties deep-fried $ 4.95

6. Aloo Tikki Chat: Aloo Tikki served with chickpeas and five chutneys: onion, cilantro, mint, mint & tamarind $ 6.95

7. Cheese Pakora: Homemade cheese pieces, dipped in garbanzo flour batter; deep-fried $ 6.95

8. Mixed Vegetarian Platter: Combination of vegetable pakoras, cheese pakoras, aloo tikki & samosas $ 8.95

9. Papadam : Thin, crispy, spicy wafer crackers made with lentils $ 1.95

Tempting Non-Vegetarian Appetizers

1. Chicken Pakora : Boneless chicken dipped in chickpea batter, deep-fried $ 6.95

2. Chicken 65 : Boneless chicken marinated in yogurt & exotic herbs; deep-fried $ 7.95

3. Fish Pakora: Boneless, skinless catfish pieces in chickpea batter; deep-fried $ 8.95

4. Shrimp Pakora : Skinless shrimp marinated in yogurt, lemon juice & mild spices; deep-fried $ 8.95

5. Non-Vegetarian Platter : Combination of fish, chicken and shrimp pakoras & lamb seekh kabab $ 9.95

6. Chicken Mo-Mo : Your choice of steamed or deep fried pastry pockets filled with chicken and a savory blend of spices $ 9.95

Soups

1. Lentil Soup : Soup made with lentils & mild spices $ 3.49

2. Coconut Soup : Thick sweet coconut milk with dried fruits $ 3.49

3. Rasam Soup : A traditional South Indian spicy & sour soup $ 3.49

4. Tomato Soup : Soup made with freshly squeezed tomatoes $ 3.49

Most dishes can be made mild, medium & hot. Please let your server know before you place the order; nut free, gluten free & vegan dishes.

Tandoor Clay Oven Baked Breads

1. Nan: Fine white flour bread	$ 2.49
2. Garlic Nan: Unleavened white flour bread topped with garlic & cilantro	$ 3.49
3. Cheese Nan: Leavened white bread stuffed with fresh cheese & cilantro	$ 3.49
4. Stuffed Nan: White wheat bread stuffed with potato & green peas	$ 3.49
5. Sesame Nan: Fine white flour bread topped with sesame seeds	$ 3.49
6. Roti: Whole wheat bread	$ 2.49
7. Ginger Nan: Unleavened white fine bread topped with ginger	$ 3.49
8. Chicken Nan: Leavened white bread stuffed with white chicken meat & spices	$ 3.95
9. Keema Nan: White wheat bread stuffed with ground lamb & spices	$ 3.95
10. Onion Nan: Wheat bread stuffed with onion & spices	$ 2.95
11. Peshawari Nan: White wheat bread stuffed with cashew, raisin, almond, coconut, cherry & fennel seed	$ 3.95
12. Combo Basket: combination of breads (stuffed Nan, Garlic Nan & Peshawari Nan)	$ 9.95
13. Swad's Special Nan: Leavened whole wheat bread stuffed with onion, cheese, potato, green peas & mild exotic spices	$ 3.95
14. Plain Paratha: Multi-layered whole wheat bread cooked in butter	$ 3.95
15. Gobhi Paratha: Whole wheat bread stuffed with mild spicy flavored cauliflower	$ 3.95
16. Aloo Paratha: Whole wheat bread stuffed with mashed potatoes, green peas & spices	$ 3.95
17. Chapati: Multi-layered, thin whole wheat bread baked on grill	$ 2.49

Swad Tandoori Specialties

1. Tandoori Chicken: Chicken marinated in yogurt with colorful Indian herbs & spices; cooked in our clay Tandoor oven	$ 14.95
2. Chicken Tikka: Boneless marinated white chicken cooked in our Tandoor oven	$ 15.95
3. Lamb Seekh Kabab: Finely minced and ground lamb, onion, colorful Indian herbs & spices, cooked on skewers in our Tandoor oven	$ 17.95
4. Salmon Tandoori: Fresh salmon fillets (boneless, skinless) marinated with special herbs & spices, cooked in our Tandoor oven	$ 18.95
5. Shrimp Tandoori: Jumbo shrimp with special spices, cooked in Tandoor oven	$ 18.95

6. Malai Chicken: Boneless chicken marinated with garlic, ginger & in a creamy sauce; cooked in our Tandoor oven $ 15.95

7. Tandoori Mixed Grill: Combination of tandoori chicken, chicken tikka, seekh kabab, shrimp, **salmon** & malai chicken cooked in our tandoor oven. Served with sautéed fresh onion, red pepper, green pepper & fresh coriander $ 24.95

8. Paneer Tikka: Cubes of homemade cheese marinated in herbs & spices, baked in our Tandoor oven. $ 14.95

Combination Dinners

Vegetarian Dinner for Two: Samosa, Sag Panir, Mali Koftka, Chana Masala, Rice, Nan & Choice of dessert $ 39.95

Non-Vegetarian Dinner for Two: Chicken 65, Lamb Curry, Chicken Tikka Masala, Tandoori Chicken, Rice, Nan & choice of dessert $ 45.95

Seafood Dinner for Two: Fish Pakora, Shrimp Jalfrazie Curry, Fish Masala, Tandoori **Salmon**, Rice, Nan, choice of dessert $ 55.95

Vegetarian

1. Aloo Gobhi: Cauliflower & potatoes cooked in mild Indian spices, garlic, ginger, tomato & herbs $11.95

2. Navratan Korma: Variety of vegetables cooked in creamy tomato sauce with spices & herbs $ 12.95

3. Malai Kofta: Vegetable balls cooked in creamy sauce with cashews, raisins, almonds & herbs $ 12.95

4. Baingan Bhartha: Eggplant baked over Tandoor flame then mashed & sautéed with onion, garlic, ginger, tomato & spices $ 12.95

5. Sag Paneer: Fresh spinach & homemade cheese cubes cooked with garlic, ginger, onion, tomato & herbs $ 12.95

6. Mutter Paneer: Homemade cheese cubes & fresh green peas cooked in mild spices; garnished with fresh cilantro $ 13.95

7. Palak Mushroom: Fresh spinach & mushrooms cooked with tomato, onion, garlic, ginger & herbs $ 11.95

8. Kadai Paneer: Homemade cheese cubes & variety of vegetables cooked with garlic, ginger, onion, tomato, herbs & spices $ 13.95

9. Chana Masala: Whole garbanzo beans cooked in a special tomato sauce with exotic Indian spices $ 11.95

10. Mutter Mushroom: Fresh green peas & mushrooms cooked with mild spices $ 11.95

11. Palak Chole: Fresh spinach & chickpeas cooked with onion, tomato, garlic, ginger & herbs $ 11.95

12. Dal Tarka: Variety of Indian lentils cooked with garlic, ginger, onion & tomato then sautéed in desi ghee; garnished with cilantro $ 11.95

13. Aloo Chole: Potatoes & chickpeas cooked in an onion & tomato sauce with spices $ 11.95

14. Palak Aloo: Fresh spinach & potatoes cooked with onion, tomato, garlic, ginger & herbs $ 11.95

15. Bhindi Masala: Fresh okra cooked with onion, garlic, tomato, ginger & herbs $ 12.95

16. Vegetable Mixed Curry : Variety of vegetables cooked with spices & herbs $11.95

17. Vegetable Mango : Variety of vegetables cooked in sweet mango sauce with zesty spices $ 12.95

18. Dal Makhani : Black beans & kidney beans cooked with garlic, ginger, onion, tomato & spices $ 11.95

19. Shahi Paneer : Homemade cheese cubes cooked in a creamy sauce with spices & herbs $ 13.95

20. Paneer Bhurji : Homemade grated cheese sautéed with onion, tomato & spices $ 13.95

21. Aloo Mutter : Fresh green peas & potatoes cooked in a special onion & tomato sauce with ginger, garlic & spices $11.95

22. Paneer Makhani : Homemade cheese cubes cooked in a tomato based creamy butter sauce with dried fruits $ 13.95

23. Rajmah : Red kidney beans cooked in tomato-based sauce with garlic, ginger, onion & spices $11.95

Chicken Curries

1. Chicken Curry : Boneless chicken cooked in thick curry sauce with garlic, ginger, tomato, garnished with fresh cilantro $ 13.95

2. Chicken Kadai : Boneless chicken cooked with bell peppers, tomato & fresh vegetables in thick curry sauce with exotic Indian spices $ 13.95

3. Chicken Shahi Korma : Chicken cooked with dried fruits & herbs in creamy curry sauce $ 14.95

4. Chicken Mango : Boneless chicken cooked in sweet mango chutney sauce with mild spices $ 14.95

5. Chicken Sag : Chicken & fresh spinach cooked in ginger, garlic, tomato sauce with mild spices $ 13.95

6. Chicken Tikka Masala : Boneless roasted white meat chicken cooked in mildly spiced creamy tomato sauce $ 14.95

7. Chicken Makhani : Boneless roasted chicken cooked in a creamy tomato sauce with butter $ 14.95

8. Chicken Mughlai : Cubes of roasted Chicken Tikka cooked with fresh mushrooms & spices in a thick curry sauce $ 14.95

9. Chicken Tikka Sag : Cubes of roasted white meat chicken & fresh spinach cooked with garlic, ginger & tomato $ 14.95

10. Chicken Shah Jahani : Chicken cooked with mushrooms & green peas in a curry sauce $ 14.95

11. Chicken Vindaloo Curry: Boneless chicken and potatoes cooked in a zesty, spicy sauce $ 13.95

12. Chicken Mushroom : Chicken, fresh mushrooms cooked in a special curry sauce; garnished with fresh cilantro $ 13.95

13. Chicken Rogan Josh : Boneless chicken cooked in a yogurt based sauce with spices; garnished with fresh cilantro $ 14.95

14. Chicken Pasanda : Boneless chicken cooked in thick curry sauce with red wine $ 14.95

Lamb Curries

1. **Lamb Curry**: Cubes of lamb cooked in a thick sauce of spices & herbs $ 14.95
2. **Lamb Vindaloo Curry**: Cubes of lamb & potatoes cooked in tangy, spiced sauce $ 14.95
3. **Lamb Shahi Korma**: Lamb cooked with herbs, spices & dried fruits in a mild, creamy sauce $ 15.95
4. **Lamb Mushroom**: Tender lamb & fresh mushrooms cooked with garlic, ginger, onion, tomato & mild spices $ 14.95
5. **Lamb Mughlai**: Tender lamb & mushrooms cooked in creamy tomato sauce with exotic spices $ 15.95
6. **Lamb Pasanda**: Cubes of juicy lamb cooked in almond & cashew sauce with red wine $ 15.95
7. **Lamb Mango**: Chunks of boneless lamb cooked in delicious, sweet, mango sauce $ 15.95
8. **Lamb Rogan Josh**: Tender chunks of lamb cooked in yogurt with a blend of exotic herbs & spices $ 15.95
9. **Lamb Achari**: Cubes of lamb cooked in sour Indian pickle sauce $ 14.95
10. **Lamb Jalfrazie**: Tender lamb cooked with green vegetables & spices $ 14.95
11. **Lamb Sag**: Chunks of lamb & fresh spinach cooked with garlic, ginger, tomato & spices $ 14.95
12. **Lamb Masala**: Tender lamb cooked in rich a rich creamy tomato sauce with mild spices & herbs; garnished with fresh cilantro $ 15.95

Beef Curries

1. **Beef Curry**: Cubes of beef cooked in special sauce with herbs & spices $ 13.95
2. **Beef Mango**: Cubes of tender beef cooked in a sweet mango sauce with garlic, ginger, tomato, onion & spices $ 14.95
3. **Beef Shahi Korma**: Beef cooked in mild creamy sauce with spices $ 14.95
4. **Beef Sag**: Chunks of beef & fresh spinach cooked with garlic, ginger, onion & tomato $ 13.95
5. **Beef Mushroom**: Beef & fresh mushrooms cooked in special sauce $ 13.95
6. **Beef Vindaloo**: Cubes of beef & potatoes cooked in zesty, spicy sauce $ 13.95
7. **Beef Jalfrazie**: Tender cubes of beef cooked with variety of vegetables in exotic Indian spices $ 13.95
8. **Beef Masala**: Cubes of beef cooked in rich creamy tomato sauce with spices & herbs $ 14.95

Goat Curries

1. **Goat Curry**: Goat with bone cooked in gravy with ginger, garlic, onion & spices; garnished with fresh cilantro $ 14.95
2. **Goat Malabar**: Goat with bone cooked with garlic, ginger, onion in special coconut sauce $ 14.95
3. **Goat Rogan Josh**: Goat with bone cooked in yogurt based sauce; garnished with fresh cilantro $ 14.95

Sea Food Curries

1. Fish Curry: Chunks of boneless catfish cooked with garlic, ginger, onion & spices $ 14.95

2. Fish Moly: Chunks of boneless catfish cooked in coconut based creamy sauce with exotic Indian herbs & spices $ 14.95

3. Fish Masala: Boneless chunks of catfish cooked in thick curry sauce; garnished with cilantro $ 14.95

4. Fish Vindaloo: Boneless chunks of catfish & potatoes cooked in a zesty sauce $ 14.95

5. Shrimp Masala: King size shrimp cooked in thick, spicy, creamy tomato based sauce $ 16.95

6. Shrimp Curry: Shrimp cooked in garlic, ginger, onion, tomato based sauce with exotic herbs & mild spices $ 16.95

7. Shrimp Vindaloo: Shrimp & potatoes cooked in a zesty, spicy sauce $ 16.95

8. Shrimp Jalfrazie: Shrimp & variety of fresh vegetables cooked with herbs & spices $ 16.95

9. Shrimp Sag: Shrimp & fresh spinach cooked with garlic, ginger, onion & spices $ 16.95

10. Lobster Curry: Succulent pieces of lobster cooked in special sauce with herbs & mild spices $ 21.95

11. Lobster Masala: Succulent pieces of lobster cooked in mild creamy herbed sauce $ 21.95

12. Masala Grilled Fish: Boneless chunks of catfish marinated in spices and grilled $ 16.95

Rice Specialties

1. Chicken Biryani: Boneless chicken & rice cooked with almond, cashew, raisins & spices $ 14.95

2. Lamb Biryani: Tender pieces of lamb & rice cooked with dried fruits; garnished with cilantro $ 15.95

3. Vegetable Biryani: Variety of vegetables & rice cooked with spices; garnished with cashews, raisins, almonds $ 13.95

4. Shrimp Biryani: Shrimp & rice cooked with dried fruits; garnished with cilantro $16.95

5. Goat Biryani: Goat with bone & rice cooked with cashews, raisins, nuts & spices $ 15.95

6. Beef Biryani: Chunks of beef cooked with rice; garnished with fresh coriander $ 14.95

7. Swad's Special Biryani: Indian basmati rice cooked with shrimp, beef, lamb, chicken & spices; garnished with dried fruits $ 16.95

8. Egg Biryani: Eggs cooked with rice; garnished with dry fruits $ 13.95

9. Tamarind Rice: Indian basmati rice cooked in tamarind sauce, nuts & spices $ 9.95

10. Lemon Rice: Rice cooked in fresh lemon juice & nuts $ 9.95

11. Coconut Rice: Rice cooked in grated coconut & nuts $ 9.95

12. Plain Pullao Rice: Rice cooked with green peas & spices $ 6.95

Swad Special Dishes

1. Gobhi Manchurian: Cauliflower fritters cooked in special Manchurian & soy sauce $ 12.95

2. Broccoli Manchurian: Breaded broccoli fried and cooked in a soy & special tomato based Manchurian sauce, garnished with green onions. $ 12.95

3. Chicken Madras: Boneless chicken cooked Madras style in coconut milk $ 14.95

4. Lamb Madras: Perfect juicy lamb cooked in coconut milk with spices & herbs $ 15.95

5. Chilli Chicken: Boneless chicken fritters cooked in a special hot spicy tomato based sauce with ginger & garlic $ 14.95

6. Sesame Chicken: Boneless chicken fritters cooked in sweet sesame sauce, garnished with green onion $ 13.95

7. Chicken Chettinad: Boneless chicken cooked with special Indian herbs. $ 14.95

Side Orders

Mango Chutney $ 2.95
Green Salad $ 3.95
Mixed Indian Pickle (sour) $ 1.95
Plain Yogurt $ 1.95
Raita (yogurt with cucumber, mint & carrot) $ 1.95

Desserts

Kheer: Rice pudding, cooked with dried fruits $ 3.95
Mango Ice Cream: Homemade mango ice cream $ 3.95
Gulab Jamun: Dry milk & cheese ball, fried then dipped in sweet syrup $ 3.95
Kulfi: Exotic ice cream made with dried fruits $ 3.95
Rasmalai: Homemade cheese dumpling in saffron milk garnished with nuts & raisins. $ 3.95

Beverages

Mango Lassi: A delicious mango smoothie yogurt drink $ 2.95
Strawberry Lassi: A delicious strawberry smoothie yogurt drink $ 2.95
Mango Milk Shake: Mango drink made with milk, ice cream & rose water $ 2.95
Salted Lassi: Salted yogurt drink made with spices $ 2.95
Sweet Lassi: Sweet yogurt drink with rose water $ 2.95
Juice: Mango, Orange, Pineapple, Cranberry, Apple $ 2.95
Tea: Masala Tea, Darjeeling Tea, Green Tea $ 2.49
Coffee: Regular or Decaf $ 2.49
Soda: Coke, Diet Coke, Mt. Dew, Sprite, Lemonade, Iced Tea $2.49
Root Beer $ 2.49