

Appetizers/Soups	
Mulligatawny Soup	
<i>Steamed Lentils simmered in savory broth seasoned with fresh Herbs & Spices</i>	\$2.99
Chicken Soup	
<i>Boneless Chicken with chicken broth seasoned with fresh Herbs & Spices</i>	\$3.49
Vegetable Samosa	
<i>2 Deep Fried triangular shape Pastry stuffed with mildly spiced Potatoes, Green Peas & Garden Herbs</i>	\$3.49
Vegetable Pakoras	
<i>Deep fried pieces of fresh cut Garden Vegetables, coated with Chickpea batter</i>	\$3.49
Aloo Tikki	
<i>Deep fried Potato cake battered with Chickpea Flour & spices</i>	\$3.49
Paneer Pakoras	
<i>Deep fried pieces of fresh Home Made Cottage Cheese, coated with Chickpea batter</i>	\$4.49
Samosa Chaat	
<i>Vegetable Samosa served with Chickpea, topped with Onions, Tomatoes, Tamarind & Mint sauce</i>	\$4.49
Chicken Chaat	
<i>Chicken topped with Chickpeas, Onions, Tomatoes, and Chutneys</i>	\$4.99
Chicken Pakoras	
<i>Deep fried pieces of tender Marinated Chicken, coated with Chickpea batter</i>	\$4.99
Chicken Tikka	
<i>Boneless tender pieces of Marinated Chicken Barbecued over flaming Charcoal</i>	\$5.99
Lamb Seekh Kebab	
<i>Minced Lamb blended with Herbs, Spices, and barbecued over flaming Charcoal</i>	\$6.49
Fish Pakoras	
<i>Deep fried pieces of fresh Cat Fish, coated with Chickpea batter</i>	\$6.49
Vegetarian Combination Platter	
<i>Samosa, Vegetable Pakora, Paneer Pakora, Aloo Tikki</i>	\$7.99
Non- Vegetarian Combination Platter	
<i>Chicken Pakora, Murg Tikka, Lamb Seekh Kebab, Fish Pakora</i>	\$8.99

Vegetarian Specialties	
Served with Saffron Basmati Rice	

Pindi Chana Masala (Can be made Vegan)	
<i>Chick Peas cooked in an exotic blend of spices & garnished with fresh Coriander</i>	\$9.99
Daal Tadka (Can be made Vegan)	
<i>Yellow Daal(lentils) simmered in mildly spiced Curry sauce garnished with Coriander</i>	\$9.99
Daal Makhani	
<i>Creamed Lentils delicately tempered & seasoned with exotic spices, fried in butter & garnished with fresh Coriander</i>	\$9.99
Mustani Palak	
<i>Spinach cooked with freshly ground Spices & Chick Peas, garnished with fresh Coriander</i>	\$10.99
Bengan Bharta	
<i>Eggplant cooked in Clay Oven (Tandoor), sautéed with Onions, Tomatoes, Green Peas, & Panchporan(a special five spice mixture). Garnished with fresh Coriander</i>	\$10.99
Bhindi Masala (Can be made Vegan)	
<i>Fresh Olera, sautéed with Onions, Tomatoes, fresh Ginger, Dry Mango Powder & garnished with fresh Coriander</i>	\$10.99
Aloo Gobi Masala	
<i>Fresh Cauliflower & Potatoes simmered in fresh Herbs & Spices, garnished with fresh Coriander</i>	\$10.99
Aloo Matar (Can be made Vegan)	
<i>Green Peas & Potatoes cooked with a variety of Spices, Herbs & garnished with fresh Coriander</i>	\$10.99
Aloo Saag	
<i>Potatoes cooked with fresh Spinach & Spices. Garnished with fresh Coriander</i>	\$10.99
Malai Kofta	
<i>Vegetable balls cooked in creamy Almond & Cashew Nut sauce, garnished with fresh Coriander</i>	\$11.99
Chole Bhatura	
<i>Chick Peas cooked in an exotic blend of spices & garnished with fresh Coriander served with freshly deep fried white flour bread (2 Pieces of Fried Bhatura, Rice not Included)</i>	\$11.99
Saag Paneer	
<i>Cubes of Home Made Cottage Cheese cooked with fresh Spinach & Spices. Garnished with fresh Coriander & Cream</i>	\$11.99
Matar Paneer	
<i>Green Peas, Home Made Cottage Cheese cubes, cooked with a variety of Spices, Herbs & garnished with fresh Coriander</i>	\$11.99
Shahi Navratan Korma (Can be made Vegan)	
<i>Garden fresh mixed Vegetables cooked with Nuts, Shahi Cream sauce & garnished with fresh Coriander</i>	\$11.99

Shahi Paneer	
<i>Homemade Cottage Cheese cubes, sautéed with fresh Ginger & Garlic. Cooked in creamy Tomato sauce & garnished with Nuts & fresh Coriander</i>	\$12.99
Karahi Paneer Masala	
<i>Homemade Cheese cooked with Spices with Onion, Green pepper, Tomato, and garnished with fresh Coriander</i>	\$12.99
Paneer Makhani	
<i>Homemade cheese cubes cooked in a fresh based Curry sauce with a touch of Butter garnished with Nuts & fresh Coriander</i>	\$12.99

Chicken Specialties	
Served with Saffron Basmati Rice	

Chicken Curry	
<i>Boneless Chicken pieces cooked in a mild spicy sauce & garnished with fresh Coriander</i>	\$11.99
Chicken Vindaloo (Hot)	
<i>Boneless Chicken pieces cooked with Potatoes, tangy spiced Curry sauce & garnished with fresh Coriander</i>	\$11.99
Chicken Adraki	
<i>Boneless Chicken cooked with crunchy Ginger & Onion sauce. Garnished with thin slices of Ginger & fresh Coriander</i> ..	\$12.99
Chicken Saagwala	
<i>Boneless Chicken cooked with Spinach, flavored with freshly ground Ginger, Garlic & Herbs. Garnished with fresh Coriander</i>	\$12.99
Chicken Tikka Masala	
<i>Overnight marinated boneless Chicken, sautéed with chunks of Onion, Tomatoes, rich cream sauce & garnished with fresh Coriander</i>	\$13.99
Shahi Butter Chicken	
<i>Tender pieces of boneless Chicken cooked in a rich Tomato based cream sauce, variety of Spices & garnished with Nuts & fresh Coriander</i>	\$13.99
Chilly Chicken	
<i>Boneless Chicken sautéed with Ginger, Garlic, Chili Peppers, Onions, Green Peppers & Tomatoes in a sweet & spicy curry sauce, garnished with fresh Coriander</i>	\$13.99
Karahi Chicken	
<i>Boneless Chicken sautéed with sliced Onion, Green Pepper, creamy Curry sauce & garnished with fresh Coriander</i>	\$13.99
Chicken Dhaniawala Korma	
<i>Boneless Chicken marinated in Yogurt, fresh Ginger & Garlic. Cooked with Nuts & a creamy blend of Coriander sauce & Spices. Garnished with fresh Coriander</i>	\$13.99
Chicken Makhani	
<i>Barbecued chunks of boneless Chicken cooked in a fresh based Curry sauce with a touch of Butter, garnished with fresh Coriander</i>	\$13.99
Chicken Madras	
<i>Spicy South Indian Curry cooked with roasted Spices, Coconut, and Red Chilly</i>	\$13.99

Tandoori Specialties (A Tandoor is a clay oven)	
Served with Saffron Basmati Rice	

Murg Tandoori	
<i>A half of Spring Chicken with Bone marinated overnight in Yogurt, Spices, & fresh Herbs, then barbecued in our Tandoor</i>	\$13.99
Murg Tikka Tandoori	
<i>Boneless chunks of Chicken marinated in our special blend of Yogurt, Lemon Juice, & Spices, then barbecued over flaming Charcoal</i>	\$13.99
Kathi Kebab Chicken	
<i>Charbroiled Strips of boneless Chicken, marinated in Yogurt & Tandoori Masala sauce. Sautéed with Onions & Green Pepper in a light sauce, garnished with fresh Coriander</i>	\$14.99
Seekh Kebab Murg	
<i>Strips of boneless Chicken, marinated in Yogurt, Green Herb sauce, sautéed with Onions & Green Peppers, garnished with fresh Coriander</i>	\$14.99
Kathi Lamb Kebab	
<i>Minced Lamb blended with Herbs & Spices barbecued in Tandoor and Sautéed with Onions and Green Peppers</i>	\$14.99
Salmon Masala Tandoori	
<i>Fresh Fillet of Salmon marinated in Yogurt, Lemon Juice, & Spices with Tomatoes, Green Peppers & Onion</i>	\$14.99
Tandoori Shrimp	
<i>Shrimp flavored with Herbs and Spices then barbecued in Tandoor</i>	\$15.99
Paneer Tikka	
<i>Homemade Cottage Cheese lightly sauced and cooked with Onions and Green Peppers</i>	\$16.99

Mehak Mix Grill	
<i>Combination of sizzling Tandoori Specialites like Chicken Tikka, Lamb Kebab, Tandoori Chicken, Tandoori Shrimp, & Fish Tikka with sautéed Onions & Green pepper, garnished fresh Coriander & Lemon</i>	\$17.99

Lamb Specialties	
Served with Saffron Basmati Rice	

Lamb Curry	
<i>Tender pieces of Lamb cooked in a mild Spicy sauce & garnished with fresh Coriander</i>	\$13.99
Lamb Vindaloo (Hot)	
<i>Tender pieces of Lamb cooked with Potatoes in a tangy spiced Curry sauce & garnished with fresh Coriander</i>	\$13.99
Lamb Saagwala	
<i>Tender pieces of Lamb cooked with Spinach, flavored with freshly ground Ginger, Garlic & Herbs. Garnished with fresh Coriander</i>	\$13.99
Karahi Lamb	
<i>Tender pieces of Lamb sautéed with sliced Onion, Green Pepper, creamy Curry sauce & garnished with fresh Coriander</i> ..	\$13.99
Lamb Bhuna	
<i>Tender pieces of Lamb simmered in chunks of Tomatoes, Onion Curry sauce, garnished with fresh Coriander</i>	\$13.99
Karahi Lamb Kebab Masala	
<i>Minced Lamb pieces & Tandoori Masala sauce, sautéed with Onions & Green Pepper in a light sauce, garnished with fresh Coriander</i>	\$14.99
Lamb Rogan Josh (A Specialty of Kashmir)	
<i>Tender pieces of Lamb cooked in a creamy Yogurt sauce, garnished with fresh Coriander</i>	\$14.99
Shahi Gosht Korma	
<i>Tender pieces of Lamb cooked with exotic Spices, Nuts, Almonds & garnished with fresh Coriander</i>	\$14.99

Beef Specialties	
Served with Saffron Basmati Rice	

Beef Curry	
<i>Beef pieces cooked in a mild spicy sauce & garnished with fresh Coriander</i>	\$12.99
Beef Vindaloo (Hot)	
<i>Beef pieces cooked with Potatoes, tangy spiced Curry sauce & garnished with fresh Coriander</i>	\$12.99
Beef Saagwala	
<i>Beef pieces cooked with Spinach, flavored with freshly ground Ginger, Garlic & Herbs. Garnished with fresh Coriander</i> ..	\$13.99
Karahi Beef	
<i>Beef pieces sautéed with sliced Onion, Green Pepper, creamy Curry sauce & garnished with fresh Coriander</i>	\$13.99
Shahi Beef Korma	
<i>Beef pieces cooked with Nuts, a creamy Blend of Coriander sauce & Spices. Garnished with fresh Coriander</i>	\$14.99

Goat Specialties (Our Goat Meat contains Bone)	
Served with Saffron Basmati Rice	

Goat Curry	
<i>Goat pieces cooked in a mild spicy sauce & garnished with fresh Coriander</i>	\$13.99
Goat Vindaloo (Hot)	
<i>Goat pieces cooked with Potatoes, tangy spiced Curry sauce & garnished with fresh Coriander</i>	\$13.99
Goat Saagwala	
<i>Goat pieces cooked with Spinach, flavored with freshly ground Ginger, Garlic & Herbs. Garnished with fresh Coriander</i> ..	\$14.99
Karahi Goat	
<i>Goat pieces sautéed with sliced Onion, Green Pepper, creamy Curry sauce & garnished with fresh Coriander</i>	\$14.99
Goat Korma	
<i>Goat pieces cooked with exotic Spices, Nuts, Almonds & garnished with fresh Coriander</i>	\$15.99

Seafood Specialties	
Served with Saffron Basmati Rice	

Fish Curry	
<i>Chunks of delicious fresh Cat fish cooked in Punjabi style Curry sauce, garnished with Coriander</i>	\$13.99
Fish Vindaloo (Hot)	
<i>Chunks of delicious fresh Cat fish cooked in Punjabi style Curry sauce with potatoes, garnished with Coriander</i>	\$13.99
Shrimp Curry	
<i>Shrimp cooked in a mild spicy sauce & garnished with fresh Coriander</i>	\$13.99
Shrimp Vindaloo (Hot)	
<i>Shrimp cooked with Potatoes, tangy spiced Curry sauce & garnished with fresh Coriander</i>	\$13.99
Shrimp Adraki	
<i>Shrimp cooked with crunchy Ginger & Onion sauce, thin slices of Ginger & garnished with fresh Coriander</i>	\$14.99
Shrimp Saagwala	
<i>Shrimp cooked with Spinach, flavored with freshly ground Ginger, Garlic & Herbs. Garnished with fresh Coriander</i>	\$15.99
Karahi Shrimp	
<i>Shrimp sautéed with sliced Onion, Green Pepper, creamy Curry sauce & garnished with fresh Coriander</i>	\$15.99

Shrimp Dhaniawala Korma

Shrimp in Yogurt with fresh Ginger & Garlic. Cooked with Nuts & a creamy blend of Coriander sauce & Spices, garnished with fresh Coriander \$15.99

Chawal Ke Namuny (Rice Specialties)

Basmati Rice Order \$2.99

Navratan Biryani

Basmati Rice cooked with a combination of fresh Vegetables, flavored with Saffron & Nuts. Selected Spices, Onions, Green Pepper & garnished with fresh Coriander \$12.99

Chicken Biryani

Basmati Rice cooked with boneless Chicken flavored with Saffron & Nuts. Selected Spices, Onions, Green Pepper & garnished with fresh Coriander \$13.99

Beef Biryani

Basmati Rice cooked with pieces of Beef flavored with Saffron & Nuts. Selected Spices, Onions, Green Pepper & garnished with fresh Coriander \$14.99

Lamb Biryani

Basmati Rice cooked with tender pieces of Lamb flavored with Saffron & Nuts. Selected Spices, Onions, Green Pepper & garnished with fresh Coriander \$15.99

Shrimp Biryani

Basmati Rice cooked with Shrimp flavored with Saffron & Nuts. Selected Spices, Onions, Green Pepper and garnished with fresh Coriander \$15.99

Goat Biryani (Contains Bone)

Basmati Rice cooked with pieces of Goat flavored with Saffron & Nuts. Selected Spices, Onions, Green Pepper & garnished with fresh Coriander \$15.99

Mehak Assorted Biryani

Combination of Chicken, Lamb, Shrimp, flavored with Saffron & Nuts. Selected Spices, Onions, Green Pepper & garnished with fresh Coriander \$16.99

Tandoori Bread/Roti

Freshly baked in our Tandoor(Clay Oven) with the Finest Ingredients when Ordered

Plain Nan

Freshly baked white flour bread, with Butter \$2.99

Garlic Nan

Freshly baked white flour bread, stuffed with Garlic & Coriander \$3.49

Onion Nan

Freshly baked white flour bread, stuffed with Onions, Spices, & Coriander \$3.49

Potato Nan

Freshly baked white flour bread, stuffed with mashed Potatoes, Spices & Coriander \$3.49

Paneer Nan

Freshly baked white flour bread, stuffed with Homemade Cottage Cheese, Spices & Coriander \$3.99

Chicken Nan

Freshly baked white flour bread, stuffed with Chicken, Spices & Coriander \$3.99

Keema Nan

Freshly baked white flour bread, stuffed with minced Lamb, Spices, & Coriander \$3.99

Kashmiri Nan

Freshly baked white flour bread, stuffed with a variety of Nuts and Raisins \$3.99

Tandoori Roti

Tandoor baked plain whole wheat bread \$2.99

Punjabi Paratha

Whole wheat bread with Butter on the inside & out \$3.49

Aloo Paratha

Whole wheat bread stuffed with mashed Potatoes & Spices \$3.49

Onion Methi Paratha

Whole wheat bread stuffed with Onions, Fenugreek & Spices \$3.49

Poori

Two deep fried whole wheat breads \$3.49

Kids Menu

French Fries \$3.49

Mozzarella Sticks \$4.49

Popcorn Chicken \$4.49

Popcorn Shrimp \$4.99

Accompaniments**Pappadum**

2 Large grilled Lentil wafer accented with a hint of Black Pepper \$1.99

Raita

Home Made Yogurt mixed with Cucumber, Roasted Cumin Seeds & fresh Coriander \$2.29

Mixed Pickle

..... \$1.99

Mango Chutney

..... \$1.99

Trio Chutney Tray

Tamarind, Mint, and Onion Chutney, (Single Chutneys are \$1.99)..... \$2.99

Kachumber Salad

Indian Salad Mixed with Lettuce, Cucumbers, Peppers, Onions & Tomatoes. Flavored with Chat Masala & fresh Lemon sauce \$6.99

Indian Desserts**Kheer**

Rice Pudding topped with Almonds, Nuts & Cinnamon \$3.49

Gulab Jamun

Deep- Fried milk balls, soaked in sweet syrup \$3.49

Mango Kulfi

Homemade Ice Cream with Mangoes & fresh cream sweetened to perfection \$3.49

Punjabi Kulfi

Exotic Indian Ice Cream with Saffron, Almonds, Green Cardamom, & Nuts \$3.49

Gajar Halwa

Grated Carrots cooked in low fat Milk with Cardamom & enriched with Almonds & Pistachios \$3.49

Rasmalai

Homemade Cheese patties served in a sweet cream sauce flavored with Cardamom & Pistachios \$3.99

Beverages

Drink Refills are not Provided

Indian Sweet Lassi/Salt Lassi

Delicious Yogurt shake \$2.99

Ginger Lassi

Delicious Yogurt shake with Black Salt & Ginger \$2.99

Mango Juice

..... \$3.49

Mango Sweet Lassi

Delicious sweet Yogurt shake with Mango Pulp \$3.49

Sodas

(Coke, Diet Coke, Spirit, Dr. Pepper, Fanta Orange, Ginger Ale) \$1.69

Iced Tea

(Sweetened Tea, Unsweetened Tea, Raspberry Tea, Lemonade) \$2.69

Hot Tea

..... \$2.29

Coffee (Regular)

..... \$2.29

Masala Chai

Indian tea made with Herbs, Spices, Sugar & Milk \$2.69

We Serve Beer and Wine Also

We Accept:**Hours:**

Lunch: Monday – Sunday 11:30 am – 3:00 pm

Dinner: Monday – Saturday 5:00 pm – 10:00 pm

Sunday – 5:00 pm – 9:00 pm



It's the first thing you notice when a dish is brought to the table. Even before you see it, the wonderful smell of slow cooked curry or freshly baked tandoori bread reaches your nostrils and brings to mind exotic locales and romantic adventures. The spices of India fill the room with a fragrance that is unmistakable and irresistible. Here at Mehak we delight in bringing your imagination alive with the aroma of the finest Indian cuisine.

Mehak: Authentic Indian Cuisine

410 Eddy Street

Ithaca, NY 14850

Phone # (607) 25-MEHAK (607-256-3425)

Mehak is a family owned and operated restaurant.

We would like to thank you for choosing our restaurant for your dining experience.