

Appetizers/Soups	
<b>Mulligatawny Soup</b>	
<i>Steamed Lentils simmered in savory broth seasoned with Herbs &amp; Spices</i> .....	\$2.99
<b>Chicken Soup</b>	
<i>Boneless Chicken with chicken broth seasoned with Herbs &amp; Spices</i> .....	\$3.49
<b>Vegetable Samosa</b>	
<i>2 Deep Fried triangled shaped Pastry stuffed with mildly spiced Potatoes, Green Peas &amp; Garden Herbs</i> .....	\$3.99
<b>Vegetable Pakoras</b>	
<i>Deep fried pieces of fresh cut Garden Vegetables, coated with Chickpea batter</i> .....	\$3.99
<b>Aloo Tikki</b>	
<i>Deep fried Potato patty battered with Chickpea Flour &amp; spices</i> .....	\$3.99
<b>Paneer Pakoras</b>	
<i>Deep fried pieces of Homemade Cottage Cheese, coated with Chickpea batter</i> .....	\$4.99
<b>Aloo Chaat</b> (Cold Appetizer)	
<i>Spiced Potatoes topped w/ chickpeas, onions, tomatoes, yogurt, tamarind &amp; mint chutneys</i> .....	\$4.49
<b>Samosa Chaat</b>	
<i>Vegetable Samosa topped w/ chickpeas, onions, tomatoes, yogurt, tamarind &amp; mint chutneys</i> .....	\$4.49
<b>Chicken Chaat</b> (Cold Appetizer)	
<i>Chicken topped topped w/ chickpeas, onions, tomatoes, yogurt, tamarind &amp; mint chutneys</i> .....	\$4.99
<b>Chole Tikki</b>	
<i>Deep fried Potato Patty topped with chickpea masala, onions, tomatoes, yogurt, tamarind &amp; mint chutney</i> .....	\$6.99
<b>Chicken Pakoras</b>	
<i>Deep fried pieces of tender Marinated Chicken, coated with Chickpea batter</i> .....	\$5.49
<b>Chicken Tikka</b>	
<i>Boneless tender pieces of Marinated Chicken Barbecued over flaming Charcoal</i> .....	\$6.99
<b>Lamb Seekh Kebab</b>	
<i>Minced Lamb blended with Herbs, Spices, and barbecued over flaming Charcoal</i> .....	\$8.99
<b>Fish Pakoras</b>	
<i>Deep fried pieces of Cat Fish, coated with Chickpea batter</i> .....	\$7.99
<b>Vegetarian Combination Platter</b>	
<i>Samosa, Vegetable Pakora, Paneer Pakora, Aloo Tikki</i> .....	\$8.99
<b>Non- Vegetarian Combination Platter</b>	
<i>Chicken Pakora, Chicken Tikka, Lamb Seekh Kebab, Fish Pakora</i> .....	\$9.49

Vegetarian Specialties	
All Dishes are Garnished with Fresh Coriander & Served with Saffron Basmati Rice	
<b>Pindi Chana Masala</b> (Can be made Vegan)	
<i>Chick Peas cooked in an exotic blend of spices</i> .....	\$10.99
<b>Daal Tadka</b> (Can be made Vegan)	
<i>Yellow Daal (lentils) simmered in mildly spiced Curry sauce</i> .....	\$10.99
<b>Daal Makhani</b>	
<i>Creamed Lentils delicately tempered &amp; seasoned with exotic spices &amp;fried in butter</i> .....	\$10.99
<b>Mustani Palak</b> (Can be made Vegan)	
<i>Spinach cooked with freshly ground Spices &amp; Chick Peas</i> .....	\$11.49
<b>Bengan Bharta</b> (Can be made Vegan)	
<i>Eggplant cooked in Clay Oven (Tandoor), sautéed with Onions, Tomatoes, &amp; Green Peas</i> .....	\$11.49
<b>Bhindi Masala</b> (Can be made Vegan)	
<i>Okra, sautéed with Onions, Tomatoes, fresh Ginger &amp; Dry Mango Powder</i> .....	\$11.49
<b>Aloo Gobi Masala</b> (Can be made Vegan)	
<i>Cauliflower &amp; Potatoes simmered in Herbs &amp; Spices</i> .....	\$11.49
<b>Aloo Matar</b> (Can be made Vegan)	

<i>Green Peas &amp; Potatoes cooked with a variety of Spices, Herbs</i> .....	\$11.49
<b>Malai Kofta</b>	
<i>Deep Fried Vegetable balls cooked in creamy Almond &amp; Cashew sauce</i> .....	\$12.99
<b>Chole Bhatura</b>	
<i>Chickpeas cooked in an exotic blend of spices &amp; served with deep fried Bhatura bread (Rice not Included)</i> .....	\$12.99
<b>Saag Paneer</b>	
<i>Cubes of Homemade Cottage Cheese cooked with Spinach, cream &amp; Spices</i> .....	\$12.99
<b>Matar Paneer</b>	
<i>Green Peas, Homemade Cottage Cheese cubes, cooked with a variety of Spices &amp; Herbs</i> .....	\$12.99
<b>Shahi Navratan Korma</b> (Can be made Vegan)	
<i>Garden fresh mixed Vegetables cooked with Nuts &amp; Shahi Cream sauce</i> .....	\$12.99
<b>Shahi Paneer</b>	
<i>Homemade Cottage Cheese cubes, sautéed with fresh Ginger &amp; Garlic. Cooked in creamy Tomato sauce &amp; garnished with Nuts</i> .....	\$13.99
<b>Karahi Paneer Masala</b>	
<i>Homemade Cheese cooked with Spices, Onions, Green peppers &amp; Tomatoes</i> .....	\$13.99
<b>Paneer Makhani</b>	
<i>Homemade Cottage Cheese cubes cooked in a Creamy Curry based sauce with a touch of Butter</i> .....	\$13.99

Chicken Specialties	
All Dishes are Garnished with Fresh Coriander & Served with Saffron Basmati Rice	
<b>Chicken Curry</b>	
<i>Boneless Chicken pieces cooked in a mild-spiced onion based curry sauce</i> .....	\$13.49
<b>Chicken Vindaloo</b>	
<i>Boneless Chicken pieces cooked with Potatoes in a tangy-spiced curry sauce</i> .....	\$13.49
<b>Mango Chicken</b>	
<i>Boneless Chicken cooked with crunchy Ginger &amp; Onion sauce &amp; Garnished with thin slices of Ginger</i> .....	\$14.99
<b>Chicken Saagwala</b>	
<i>Boneless Chicken cooked with Mango, onions, green peppers &amp; Garlic &amp; Herbs</i> .....	\$13.99
<b>Chicken Tikka Masala</b>	
<i>Overnight marinated boneless Chicken, sautéed with chunks of Onion, Tomatoes, &amp; rich cream sauce</i> .....	\$14.99
<b>Shahi Butter Chicken</b>	
<i>Tender pieces of Chicken cooked in a rich Tomato based cream sauce &amp; variety of Spices</i> .....	\$14.99
<b>Chilly Chicken</b>	
<i>Boneless Chicken sautéed with Ginger, Garlic, Chili Peppers, Onions, Green Peppers &amp; Tomatoes in a sweet &amp; spicy curry sauce</i> .....	\$14.99
<b>Karahi Chicken</b>	
<i>Boneless Chicken sautéed with sliced Onion, Green Pepper, cooked in creamy Curry sauce</i> .....	\$14.99
<b>Chicken Dhaniawala Korma</b>	
<i>Boneless Chicken marinated in Yogurt, fresh Ginger &amp; Garlic. Cooked with Nuts &amp; a creamy blend of Coriander sauce &amp; Spices</i> .....	\$14.99
<b>Chicken Makhani</b>	
<i>Barbecued chunks of boneless Chicken cooked in a fresh based Curry sauce with a touch of Butter</i> .....	\$14.99
<b>Chicken Madras</b>	
<i>Boneless Chicken cooked in South Indian Curry &amp; roasted with Spices and Coconut</i> ...	\$14.99

Tandoori Specialties (A Tandoor is a clay oven)	
All Dishes are Garnished with Fresh Coriander & Served with Saffron Basmati Rice	
<b>Murg Tandoori</b>	
<i>A half of Spring Chicken with Bone marinated overnight in Yogurt, Spices, &amp; fresh Herbs, then barbecued in our Tandoor</i> .....	\$14.99
<b>Murg Tikka Tandoori</b>	
<i>Boneless chunks of Chicken marinated in our special blend of Yogurt, Lemon Juice, &amp; Spices, then barbecued over flaming Charcoal</i> .....	\$14.99
<b>Kathi Kebab Chicken</b>	
<i>Charbroiled Strips of boneless Chicken, marinated in Yogurt &amp; Tandoori Masala sauce, sautéed with Onions &amp; Green Peppers in a light sauce</i> .....	\$15.99
<b>Seekh Kebab Murg</b>	
<i>Strips of boneless Chicken, marinated in Yogurt, Green Herb sauce, sautéed with Onion &amp; Green Pepper</i> .....	\$15.99
<b>Kathi Lamb Kebab</b>	
<i>Minced Lamb blended with Herbs &amp; Spices barbecued in Tandoor &amp; Sautéed with Onions and Green Peppers</i> .....	\$15.99
<b>Salmon Masala Tandoori</b>	
<i>Fillet of Salmon marinated in Yogurt, Lemon Juice, &amp; Spices with Tomatoes, Green Peppers &amp; Onions</i> .....	\$16.99
<b>Tandoori Shrimp</b>	
<i>Shrimp flavored with Herbs and Spices then barbecued in Tandoor</i> .....	\$16.99
<b>Paneer Tikka</b>	
<i>Homemade Cottage Cheese lightly sauced and cooked with Onions and Green Peppers</i> .....	\$17.99
<b>Mehak Mix Grill</b>	
<i>Combination of sizzling Tandoori Specialties like Chicken Tikka, Lamb Kebab, Tandoori Chicken, Tandoori Shrimp, &amp; Fish Tikka with sautéed Onions &amp; Green pepper, garnished with Lemon</i> .....	\$18.99
<b>Lamb Specialties</b>	
All Dishes are Garnished with Fresh Coriander & Served with Saffron Basmati Rice	
<b>Lamb Curry</b>	
<i>Tender pieces of Lamb cooked in a mild-spiced onion based curry sauce</i> .....	\$14.99
<b>Lamb Vindaloo</b>	
<i>Tender pieces of Lamb cooked with Potatoes in a tangy-spiced Curry sauce</i> .....	\$14.99
<b>Lamb Saagwala</b>	
<i>Tender pieces of Lamb cooked with Spinach, flavored with freshly ground Ginger, Garlic &amp; Herbs</i> .....	\$14.99
<b>Karahi Lamb</b>	
<i>Tender pieces of Lamb sautéed with sliced Onion, Green Pepper in a creamy Curry sauce</i> .....	\$14.99
<b>Lamb Bhuna</b>	
<i>Tender pieces of Lamb simmered in chunks of Tomatoes and Onion Curry sauce</i> .....	\$14.99
<b>Karahi Lamb Kebab Masala</b>	
<i>Minced Lamb kebab chunks &amp; Tandoori Masala sauce, sautéed with Onions &amp; Green Pepper in a creamy curry sauce</i> .....	\$15.99
<b>Lamb Rogan Josh</b> (A Specialty of Kashmir)	
<i>Tender pieces of Lamb cooked in a creamy Yogurt sauce</i> .....	\$15.99
<b>Shahi Gosht Korma</b>	
<i>Tender pieces of Lamb cooked with exotic Spices, Nuts &amp; Almonds</i> .....	\$15.99
<b>Beef Specialties</b>	
All Dishes are Garnished with Fresh Coriander & Served with Saffron Basmati Rice	
<b>Beef Curry</b>	
<i>Beef pieces cooked in a mild-spiced onion based curry sauce</i> .....	\$13.99

<b>Beef Vindaloo</b>	
<i>Beef pieces cooked with Potatoes in a tangy-spiced curry sauce</i> .....	\$13.99
<b>Beef Saagwala</b>	
<i>Beef pieces cooked with Spinach, flavored with freshly ground Ginger and Garlic &amp; Herbs</i> .....	\$14.99
<b>Karahi Beef</b>	
<i>Beef pieces sautéed with sliced Onion, Green Pepper, creamy curry sauce</i> .....	\$14.99
<b>Shahi Beef Korma</b>	
<i>Beef pieces cooked with exotic Spices, Nuts &amp; Almonds</i> .....	\$15.99

**Goat Specialties** (Our Goat Meat contains Bone)  
All Dishes are Garnished with Fresh Coriander & Served with Saffron Basmati Rice

<b>Goat Curry</b>	
<i>Goat pieces cooked in a mild-spiced onion based curry sauce</i> .....	\$14.99
<b>Goat Vindaloo</b>	
<i>Goat pieces cooked with Potatoes, tangy-spiced curry sauce</i> .....	\$14.99
<b>Goat Saagwala</b>	
<i>Goat pieces cooked with Spinach and flavored with freshly ground Ginger and Garlic &amp; Herbs.</i> .....	\$15.99
<b>Karahi Goat</b>	
<i>Goat pieces sautéed with sliced Onion, Green Pepper, creamy curry sauce</i> .....	\$15.99
<b>Goat Korma</b>	
<i>Goat pieces cooked with exotic Spices, Nuts &amp; Almonds</i> .....	\$16.99

**Seafood Specialties**  
All Dishes are Garnished with Fresh Coriander & Served with Saffron Basmati Rice

<b>Fish Curry</b>	
<i>Chunks of delicious fresh Catfish cooked Punjabi style in onion based curry sauce</i> .....	\$14.99
<b>Fish Vindaloo</b>	
<i>Chunks of delicious Catfish cooked Punjabi style in tangy-spiced curry sauce with potatoes</i> .....	\$14.99
<b>Shrimp Curry</b>	
<i>Shrimp cooked in a mild-spiced onion based curry sauce</i> .....	\$14.99
<b>Shrimp Vindaloo</b>	
<i>Shrimp cooked with Potatoes, tangy-spiced curry sauce</i> .....	\$14.99
<b>Shrimp Saagwala</b>	
<i>Shrimp cooked with Spinach, flavored with freshly ground Ginger, Garlic &amp; Herbs</i> .....	\$16.99
<b>Karahi Shrimp</b>	
<i>Shrimp sautéed with sliced Onion &amp; Green Peppers in a creamy curry sauce</i> .....	\$16.99
<b>Shrimp Dhaniawala Korma</b>	
<i>Shrimp cooked with Nuts &amp; a creamy blend of Coriander sauce &amp; Spices</i> .....	\$17.99

**Biryanis (Rice Specialties)**

<b>An Order of Basmati Rice</b> .....	\$2.99
<b>Biryani</b>	
<i>Basmati Rice flavored w/ your choice of either vegetables or meat cooked in Saffron &amp; Nuts, Spices, Onions &amp; Green Peppers</i>	
<b>Navratan Biryani</b> (Variety of Vegetables) .....	\$13.99
<b>Chicken Biryani</b> .....	\$14.99
<b>Beef Biryani</b> .....	\$15.99
<b>Lamb Biryani</b> .....	\$16.99
<b>Shrimp Biryani</b> .....	\$16.99
<b>Goat Biryani</b> (contains Bone) .....	\$16.99

**Mehak Assorted Biryani**

*Combination of Chicken, Lamb, Shrimp, flavored with Saffron, Nuts, Spices, Onions, Green Pepper* .....

\$17.99

**Tandoori Bread/Roti**

Breads Come Buttered and with Coriander

*Nan is White Flour Bread freshly baked in our Tandoor (Clay Oven)*

<b>Plain Nan</b> .....	\$2.99
<b>Garlic Nan</b> .....	\$3.49
<b>Onion Nan</b> .....	\$3.49
<b>Potato Nan</b> .....	\$3.49
<b>Paneer Nan</b> (Homemade Cottage Cheese).....	\$3.99
<b>Chicken Nan</b> .....	\$3.99
<b>Keema Nan</b> (minced Lamb).....	\$3.99
<b>Kashmiri Nan</b> (Cashew Nuts & Raisins) .....	\$3.99

**Whole Wheat Breads**

<b>Tandoori Roti</b> (baked in our tandoor).....	\$2.99
<b>Punjabi Paratha</b> (battered on the inside and outside and baked on our iron griddle) .....	\$3.99
<b>Aloo Paratha</b> (stuffed with mashed Potatoes & Spices and baked on our iron griddle)...	\$3.99
<b>Onion Methi Paratha</b> (stuffed with Onions, Fenugreek & Spices and baked on our iron griddle) .....	\$3.99

**Accompaniments**

<b>Pappadum</b> (2 Large grilled Lentil wafer accented with a hint of Black Pepper) .....	\$1.99
<b>Raita</b> (Home Made Yogurt mixed with Cucumber, Roasted Cumin Seeds & fresh Coriander) .....	\$2.49
<b>Mixed Pickle</b> .....	\$1.99
<b>Mango Chutney</b> .....	\$1.99
<b>Trio Chutney Tray</b> (Tamarind, Mint, and Onion Chutney, (Single Chutneys are \$1.99)..	\$2.99
<b>Katchumber Salad</b> (Salad Mixed with Lettuce, Cucumbers, Peppers, Onions & Tomatoes. Flavored with Chat Masala & fresh Lemon sauce).....	\$6.99

**Desserts**

<b>Kheer</b> (Rice Pudding topped with Almonds, Nuts & Cinnamon).....	\$3.49
<b>Gulab Jamun</b> (Deep- Fried milk balls, soaked in sweet syrup).....	\$3.49
<b>Mango Kulfi</b> (Homemade Ice Cream with Mangoes & fresh cream sweetened to perfection) .....	\$3.49
<b>Punjabi Kulfi</b> (Exotic Indian Ice Cream with Saffron, Almonds, Cardamom, & Nuts) .....	\$3.49
<b>Gajar Halwa</b> (Grated Carrots cooked in Milk with Cardamom & enriched with Almonds & Pistachios).....	\$3.49
<b>Rasmalai</b> (Homemade Cheese patties served in a sweet cream sauce flavored with Cardamom & Pistachios) .....	\$3.99

**Beverages (No Refills)**

<b>Indian Sweet Lassi/Salt Lassi</b> (Yogurt shake) .....	\$2.99
<b>Mango Juice</b> .....	\$3.49
<b>Mango Sweet Lassi</b> (sweet Yogurt shake with Mango Pulp).....	\$3.49
<b>Sodas</b> (Coke, Diet Coke, Spirit, Dr. Pepper, Fanta Orange, Ginger Ale) .....	\$1.69
<b>Iced Tea</b> (Sweetened Tea, Unsweetened Tea, Raspberry Tea, Lemonade) .....	\$2.69
<b>Hot Tea</b> .....	\$2.29
<b>Coffee (Regular)</b> .....	\$2.29
<b>Masala Chai</b> (Indian tea made with Herbs, Spices, Sugar & Milk) .....	\$2.69

~We Also Serve Beer and Wine~



**Mehak: Authentic Indian Cuisine**

**410 Eddy Street  
Ithaca, NY 14850**

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