

### Appetizers/Soups

<b>Mulligatawny Soup</b> Steamed Lentils simmered in savory broth seasoned with Herbs & Spices.....	\$3.99
<b>Vegetable Samosa</b> 2 Deep Fried triangle shaped Pastry stuffed with mildly spiced Potatoes, Green Peas & Garden Herbs .....	\$5.99
<b>Vegetable Pakoras</b> Deep fried pieces of fresh cut Garden Vegetables, coated with Chickpea batter.....	\$5.99
<b>Aloo Tikki</b> Deep fried Potato patty battered with Chickpea Flour & spices.....	\$4.99
<b>Paneer Pakoras</b> Deep fried pieces of Homemade Cottage Cheese, coated with Chickpea batter.....	\$5.99
<b>Aloo Chaat</b> (Cold Appetizer) Spiced Potatoes topped w/ chickpeas, onions, tomatoes, yogurt, tamarind & mint chutneys.....	\$4.99
<b>Samosa Chaat</b> Vegetable Samosa topped w/ chickpeas, onions, tomatoes, yogurt, tamarind & mint chutneys. ....	\$5.99
<b>Chicken Pakoras</b> Deep fried pieces of tender Marinated Chicken, coated with Chickpea batter .....	\$6.99
<b>Chicken Tikka</b> Boneless tender pieces of Marinated Chicken Barbecued over flaming Charcoal ...	\$6.99
<b>Lamb Seekh Kebab</b> Minced Lamb blended with Herbs, Spices, and barbecued over flaming Charcoal..	\$7.99
<b>Fish Pakoras</b> Deep fried pieces of Cat Fish, coated with Chickpea batter .....	\$7.99
<b>Vegetarian Combination Platter</b> Samosa, Vegetable Pakora, Paneer Pakora, Aloo Tikki .....	\$9.99
<b>Non-Vegetarian Combination Platter</b> Chicken Pakora, Chicken Tikka, Lamb Seekh Kebab, Fish Pakora .....	\$10.99

### Vegetarian Specialties

All Dishes are Garnished w/ Fresh Coriander & Served with Saffron Basmati Rice

<b>Pindi Chana Masala</b> (Can be made Vegan) Chickpeas cooked in an exotic blend of spices .....	\$11.99
<b>Daal Tadka</b> (Can be made Vegan) Yellow Daal (lentils) simmered in mildly spiced Curry sauce.....	\$11.99
<b>Daal Makhani</b> Creamed Lentils delicately tempered & seasoned with exotic spices &fried in butter.\$11.99	
<b>Mustani Palak</b> (Can be made Vegan) Spinach cooked with freshly ground Spices & Chickpeas .....	\$12.99
<b>Bengan Bharta</b> (Can be made Vegan) Eggplant cooked in Clay Oven (Tandoor), sautéed with Onions, Tomatoes, & Green Peas .....	\$12.99
<b>Bhindi Masala</b> (Can be made Vegan) Okra, sautéed with Onions, Tomatoes, fresh Ginger & Dry Mango Powder .....	\$11.99
<b>Aloo Gobi Masala</b> (Can be made Vegan) Cauliflower & Potatoes simmered in Herbs & Spices .....	\$11.99
<b>Aloo Matar</b> (Can be made Vegan) Green Peas & Potatoes cooked with a variety of Spices, Herbs .....	\$11.99
<b>Malai Kofta</b> Deep Fried Vegetable balls cooked in creamy tomato sauce with Almonds .....	\$12.99

### Chole Bhatura

Chickpeas cooked in an exotic blend of spices & served with deep fried Bhatura bread (Rice not Included) .....

\$12.99

### Saag Paneer

Cubes of Homemade Cottage Cheese cooked with Spinach, cream & Spices. ....

\$12.99

### Matar Paneer

Green Peas, Homemade Cottage Cheese cubes, cooked with a variety of Spices & Herbs .....

\$12.99

### Shahi Navratan Korma

(Can be made Vegan)

Garden fresh mixed Vegetables cooked with Nuts & Shahi Cream sauce .....

\$13.69

### Shahi Paneer

Homemade Cottage Cheese cubes, sautéed with fresh Ginger & Garlic. Cooked in creamy

Tomato sauce & garnished with Nuts .....

\$13.99

### Karahi Paneer Masala

Homemade Cheese cooked with Spices, Onions, Green peppers &Tomatoes.....

\$13.99

### Chicken Specialties

All Dishes are Garnished w/ Fresh Coriander & Served with Saffron Basmati Rice

### Chicken Curry

Boneless Chicken pieces cooked in a mild-spiced onion-based curry sauce .....

\$13.99

### Chicken Vindaloo

Boneless Chicken pieces cooked with Potatoes in a tangy-spiced curry sauce .....

\$13.99

### Mango Chicken

Boneless Chicken cooked with Mango, onions, green peppers & Garlic & Herbs..

\$14.99

### Chicken Saagwala

Boneless Chicken cooked with Spinach & flavored w/ freshly ground ginger, garlic & herb .....

\$14.99

### Chicken Tikka Masala

Overnight marinated boneless Chicken, sautéed with chunks of Onion, Tomatoes, & rich

cream sauce.....

\$14.99

### Shahi Butter Chicken

Tender pieces of Chicken cooked in a rich Tomato based cream sauce with a variety of

Spices & Nuts.....

\$14.99

### Chilly Chicken

Boneless Chicken sautéed with Ginger, Garlic, Chili Peppers, Onions, Green Peppers &

Tomatoes in a sweet & spicy curry sauce.....

\$14.99

### Karahi Chicken

Boneless Chicken sautéed with sliced Onion, Green Pepper, cooked in creamy Curry

sauce.....

\$14.99

### Chicken Dhaniawala Korma

Boneless Chicken marinated in Yogurt, fresh Ginger & Garlic. Cooked with Nuts & a

creamy blend of Coriander sauce & Spices.....

\$14.99

### Chicken Madras

Boneless Chicken cooked in South Indian Curry & roasted with Spices and Coconut .....

\$14.99

### Tandoori Specialties

(A Tandoor is a Clay Oven)

All Dishes are Garnished w/ Fresh Coriander & Served with Saffron Basmati Rice

### Murg Tandoori

A half of Spring Chicken with Bone marinated overnight in Yogurt, Spices, & fresh Herbs,

then barbecued in our Tandoor.....

\$14.99

### Murg Tikka Tandoori

Boneless chunks of Chicken marinated in our special blend of Yogurt, Lemon Juice, & Spices, then barbecued over flaming Charcoal.....

\$14.99

### Kathi Kebab Chicken

Charbroiled Strips of boneless Chicken, marinated in Yogurt & Tandoori Masala sauce,

sautéed with Onions & Green Peppers in a light sauce, .....

\$15.99

### Seekh Kebab Murg

Strips of boneless Chicken, marinated in Yogurt, Green Herb sauce, sautéed with Onion &

Green Pepper .....

\$15.99

### Kathi Lamb Kebab

Minced Lamb blended with Herbs & Spices barbecued in Tandoor & Sautéed with Onions

and Green Peppers .....

\$16.99

### Salmon Masala Tandoori

Fillet of Salmon marinated in Yogurt, Lemon Juice, & Spices with Tomatoes, Green

Peppers & Onions. ....

\$16.99

### Paneer Tikka

Homemade Cottage Cheese lightly sauced and cooked w/ Onions and Bell Peppers .....

\$17.99

### Lamb Specialties

All Dishes are Garnished w/ Fresh Coriander & Served with Saffron Basmati Rice

### Lamb Curry

Tender pieces of Lamb cooked in a mild-spiced onion-based curry sauce .....

\$14.99

### Lamb Vindaloo

Tender pieces of Lamb cooked with Potatoes in a tangy-spiced Curry sauce .....

\$14.99

### Lamb Saagwala

Tender pieces of Lamb cooked with Spinach, flavored with freshly ground Ginger, Garlic &

Herbs .....

\$14.99

### Karahi Lamb

Tender pieces of Lamb sautéed with sliced Onion, Green Pepper in a creamy Curry sauce .....

\$14.99

### Karahi Lamb Kebab Masala

Minced Lamb kebab chunks & Tandoori Masala sauce, sautéed with Onions & Green

Pepper in a creamy curry sauce.....

\$15.99

### Lamb Rogan Josh

(A Specialty of Kashmir)

Tender pieces of Lamb cooked in a creamy Yogurt sauce .....

\$15.99

### Shahi Gosht Korma

Tender pieces of Lamb cooked with exotic Spices & Nuts.....

\$15.99

### Beef Specialties

All Dishes are Garnished w/ Fresh Coriander & Served w/ Saffron Basmati Rice

### Beef Curry

Beef pieces cooked in a mild-spiced onion based curry sauce .....

\$13.99

### Beef Vindaloo

Beef pieces cooked with Potatoes in a tangy-spiced curry sauce .....

\$13.99

### Beef Saagwala

Beef pieces cooked with Spinach, flavored with freshly ground Ginger and Garlic & Herbs .....

\$14.99

### Karahi Beef

Beef pieces sautéed with sliced Onion, Green Pepper, creamy curry sauce.....

\$14.99

### Shahi Beef Korma

Beef pieces cooked with exotic Spices &Nuts .....

\$15.99

**Goat Specialties** (Our Goat Meat contains Bone)

All Dishes are Garnished w/ Fresh Coriander & Served w/ 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 &amp;Nuts</i> .....	\$16.99

**Seafood Specialties**

All Dishes are Garnished w/ 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 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)

All Dishes are Garnished w/ Fresh Coriander & Nuts

<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
<b>Mehak Assorted Biryani</b>	
<i>Combination of Chicken, Lamb, Shrimp, flavored with Saffron, Nuts, Spices, Onions, Green Pepper</i> .....	\$17.99

**Tandoori Bread**

Breads Come Buttered and with Coriander

<i>Nan is White Flour Bread freshly baked in our Tandoor (Clay Oven)</i>	
<b>Plain Nan</b> .....	\$3.99
<b>Garlic Nan</b> .....	\$4.49
<b>Onion Nan</b> .....	\$4.49
<b>Potato Nan</b> .....	\$4.49
<b>Paneer Nan</b> (Homemade Cottage Cheese) .....	\$4.99
<b>Kashmiri Nan</b> (Cashew Nuts & Raisins) .....	\$4.99
<b>Tandoori Roti</b> (whole wheat bread) .....	\$3.99

**Accompaniments**

<b>Pappadam</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) .....	\$2.99
<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

**Desserts**

(All contain Nuts)

<b>Kheer</b> (Rice Pudding) .....	\$3.99
<b>Gulab Jamun</b> (Deep- Fried milk balls, soaked in sweet syrup).....	\$3.99
<b>Mango Kulfi</b> (Homemade Ice Cream with Mangoes & fresh cream sweetened to perfection) .....	\$3.99
<b>Punjabi Kulfi</b> (Homemade Ice Cream with Saffron, Cardamom).....	\$3.99
<b>Gajar Halwa</b> (Grated Carrots cooked in Milk with Cardamom & enriched with Almonds & Pistachios).....	\$3.99
<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) .....	\$3.49
<b>Mango Juice</b> .....	\$3.99
<b>Mango Sweet Lassi</b> (sweet Yogurt shake with Mango Pulp) .....	\$3.99
<b>Sodas</b> (Coke, Diet Coke, Spirit, Dr. Pepper, Fanta Orange, Ginger Ale) .....	\$1.79
<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) .....	\$2.99

~We Also Serve Beer and Wine~



**Mehak: Authentic Indian Cuisine**

**410 Eddy Street  
Ithaca, NY 14850**

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