

# Simply Indian

— Cuisine of India —

utah

## Menu



## Appetizers - Vegetarian

01. Samosa (2 pieces) (G)	\$6.99
Savory pastry filled with mashed potatoes, sweet peas, coriander, and ginger, mixed with homemade spices.	
02. Aloo Tikki (2 pieces) Chaat with Chole (G)	\$8.99
Potato patties, deep-fried and topped with garbanzo beans, onions, yogurt, tamarind, and mint chutney.	
03. Mix Vegetable Pakora (V)	\$9.99
Onion, potato, cauliflower, bell pepper, and spinach mixed with gram flour and homemade spices, deep-fried.	
04. Paneer Pakora (D)	\$9.99
Paneer (cheese) coated in gram flour batter and deep-fried.	
05. Chilli Paneer (D)	\$9.99
Paneer(cheese) cooked with onion, bell pepper, ginger, garlic, and spices in spicy chili sauce.	
06. Gobi Manchurian (Dry / Sauce) (G)	\$13.99
Crispy cauliflower deep fried and cooked into indo-chinese sauce	
07. Paneer Tikka (D)	\$12.99
Paneer (cheese) cut into smaller pieces, mixed with bell pepper, marinated with yogurt, ginger, garlic, spices, and barbequed	



## Appetizers - Non-Vegetarian

01. Tandoori Chicken (Leg Quarter) - 2 pieces (GF)	\$15.99
Chicken leg quarters marinated in yogurt, and homemade spices, and barbequed	
02. Chicken Tikka (Boneless) (GF)	\$15.99
Chicken thigh pieces marinated in yogurt, garlic, ginger, and homemade spices and then barbequed	
03. Chicken Seekh Kebab (GF)	\$15.99
Minced chicken, onion, garlic, ginger, cilantro, mixed with homemade spices and barbequed	
04. Chicken Malai Tikka (GF)	\$15.99
Chicken thigh pieces marinated in yogurt, cream, garlic, ginger, and homemade spices and barbequed	
05. Tandoori Wings (GF)	\$11.99
Chicken wings marinated in yogurt, homemade spices, and barbequed	
06. Chilli Chicken (G)	\$13.99
Chicken thigh pieces, onion, bell pepper, ginger, garlic, spices cooked in spicy chilli sauce	
07. Chicken Manchurian (Dry/Sauce) (G)	\$15.99
Marinated Chicken thigh pieces, deep fried and cooked into indo-chinese sauce	

(D) Diary

(G) Gluten

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(V) Vegan

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## Entrees - Vegetarian

01. Dal Makhni (GF) (D)	\$14.50
Black lentils and kidney beans cooked in the onion, ginger, garlic, and tomato sauce with butter and cream	
02. Dal Tadka (Yellow Dal) (GF) (V)	\$13.50
Yellow moong lentils cooked with onion, tomato, ginger, and garlic	
03. Shahi Paneer (D)	\$15.50
Paneer (cheese) cooked with smooth onion, tomatoes, and cashew gravy with cream	
04. Paneer Butter Masala (D)	\$15.50
Paneer (cheese) cooked with smooth tomatoes, and cashew gravy with cream in butter	
05. Kadhai Paneer (D)	\$15.50
Paneer (cheese) and bell pepper cooked with onion, tomato sauce, garlic & ginger	
06. Saag Paneer (GF) (D)	\$15.50
Paneer (cheese) mixed with mustard greens and spinach sauce, cooked with garlic and tomatoes in clarified butter	
07. Chana Masala (V) (GF)	\$14.50
Garbanzo beans cooked in onion/tomato sauce with garlic, ginger, and homemade spices	
08. Aloo Gobi Matar (V) (GF)	\$14.50
Potatoes, cauliflower, and peas cooked in onion, tomato sauce, with garlic, ginger, and homemade spices	
09. Matar Paneer(D)	\$15.50
Paneer (cheese) and peas cooked with onion, tomato, garlic & ginger	
10. Methi Malai Paneer(D)	\$15.50
Paneer (cheese) and fenugreek leaves cooked with onion & tomato sauce, garlic, ginger and cashew	



## Entrees - Non Vegetarian

01. Butter Chicken (D)	\$16.50
Barbecue boneless chicken thigh cooked in a masala base of tomatoes, cashew, cilantro, whipping cream, and flavored with fenugreek	
02. Chicken Tikka Masala (D)	\$16.50
Barbecue boneless chicken thigh cooked with onions, tomatoes, bell pepper, cashew, whipping cream, and flavored with fenugreek	
03. Chicken Curry (GF)	\$16.50
Boneless chicken thigh cooked with onions/tomatoes, garlic, ginger, and flavored with fenugreek	
04. Goat Curry (GF)	\$18.50
Goat pieces slow cooked in a base of onions, tomatoes, ginger, garlic	
05. Simply Indian Curry (GF) (Chicken or Lamb)	\$18.50
Tender chicken or lamb simmered in a rich, aromatic gravy made from freshly ground spices, tomatoes, and a hint of cream	
06. Saag (With Lamb or Chicken) (GF)	\$18.50
Mustard greens and spinach cooked with your choice of protein, tomatoes, garlic and ginger	
07. Chicken Lababdar (D)	\$16.50
Chicken thigh cooked with milk, cream, cashew, tomatoes and homemade spices	
08. Kadai Chicken (GF)	\$17.50
Chicken thigh cooked with bell pepper cooked with onion, tomatoes, ginger, garlic and homemade spices	

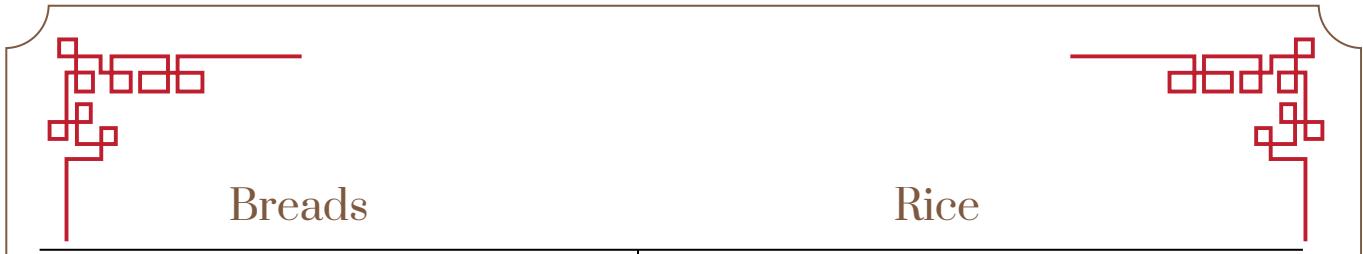
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## Breads

01. Plain Naan (G)	\$2.95
Flatbread (made with all-purpose flour) cooked in a tandoor	
02. Butter Naan (G)	\$3.25
Flatbread (made with all-purpose flour) cooked in a tandoor & topped with butter	
03. Garlic Naan (G)	\$3.50
Flatbread (made with all-purpose flour) cooked in a tandoor, topped with butter, garlic, and cilantro	
04. Chicken Naan (G)	\$5.25
Flatbread (made with all-purpose flour) stuffed with cooked bar-be-qued chicken and cooked in a tandoor	
05. Cheese Naan (G)	\$4.50
Flatbread (made with all-purpose flour) stuffed with cheese and cooked in a tandoor	
06. Peshawari Naan (G)	\$5.50
Flatbread (made with all-purpose flour) stuffed with a mix of grounded cashew, raisin, and coconut	
07. Chilli Naan (G)	\$4.50
Flatbread (made with all-purpose flour) topped with green chilli & cilantro	
08. Tandoori Roti (G)	\$2.95
Flatbread (made with whole wheat flour) cooked in a tandoor	
09. Butter Lachha Paratha (G)	\$3.95
Layered flatbread (made with wheat flour) cooked in a tandoor, topped with butter	

## Rice

01. Steamed Basmati Rice (GF)	\$5.75
Steamed basmati (long grain) rice boiled	
02. Jeera Rice (GF)	\$6.99
Basmati (long grain) rice cooked with cumin seeds	
03. Chicken Biryani (GF)	\$16.50
Basmati (long grain) rice cooked with chicken, onion, mint cumin seeds	
04. Vegetable Biryani (GF)	\$14.50
Basmati (long grain) rice cooked with cumin seeds, and vegetables	
05. Goat Biryani (GF)	\$18.50
Basmati (long grain) rice cooked with goat, onion, mint cumin seeds	
06. Lamb Biryani (GF)	\$18.50
Basmati (long grain) rice cooked with Lamb, onion, mint cumin seeds	
07. Vegetable Fried Rice (GF)	\$14.50
Basmati (long grain) rice cooked with vegetables, soya sauce and spices	
08. Chicken Fried Rice (GF)	\$16.50
Basmati (long grain) rice cooked with chicken, vegetables, soya sauce and spices	

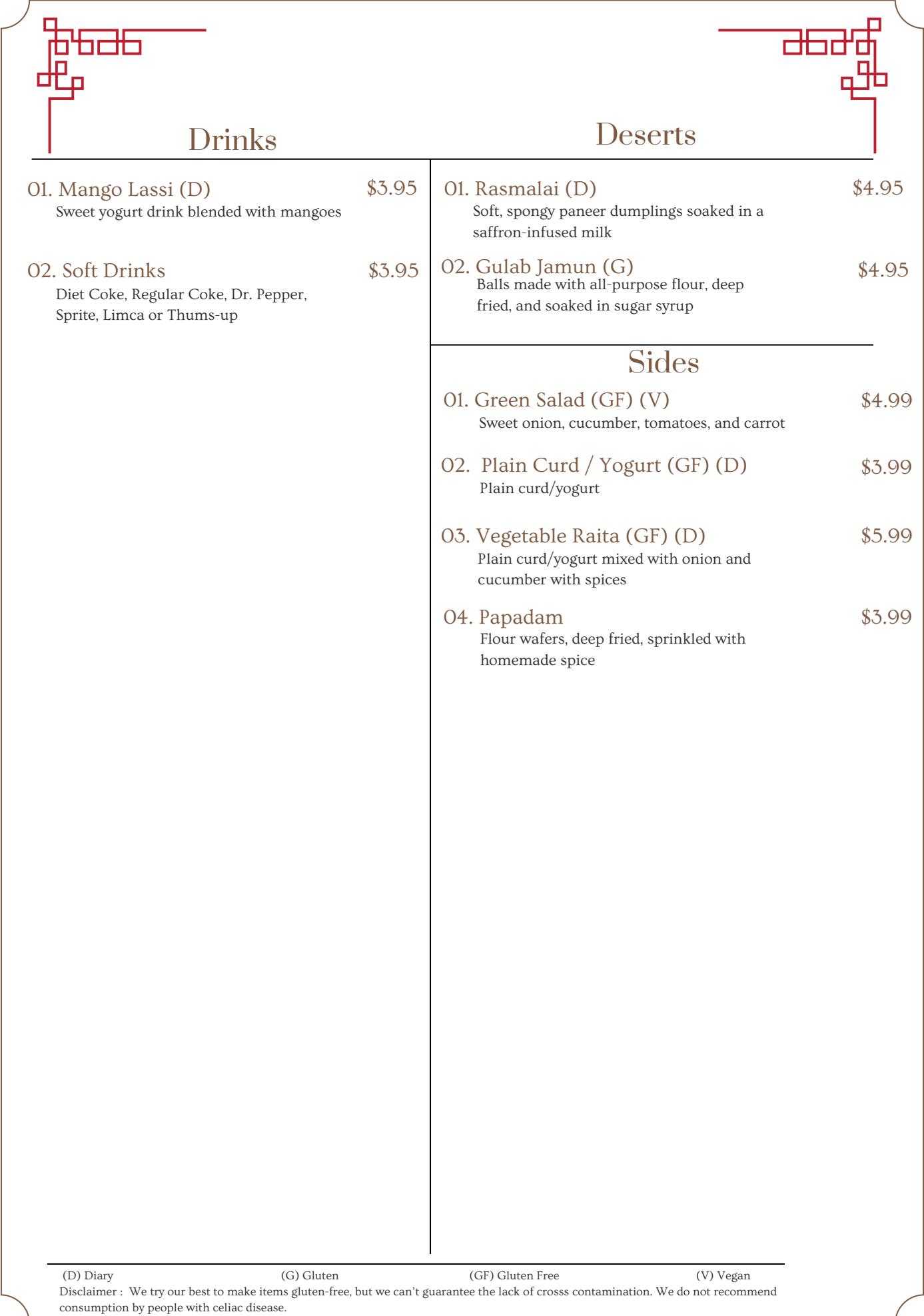
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## Drinks

01. Mango Lassi (D)	\$3.95
Sweet yogurt drink blended with mangoes	
02. Soft Drinks	\$3.95
Diet Coke, Regular Coke, Dr. Pepper, Sprite, Limca or Thums-up	

## Deserts

01. Rasmalai (D)	\$4.95
Soft, spongy paneer dumplings soaked in a saffron-infused milk	
02. Gulab Jamun (G)	\$4.95
Balls made with all-purpose flour, deep fried, and soaked in sugar syrup	

## Sides

01. Green Salad (GF) (V)	\$4.99
Sweet onion, cucumber, tomatoes, and carrot	
02. Plain Curd / Yogurt (GF) (D)	\$3.99
Plain curd/yogurt	
03. Vegetable Raita (GF) (D)	\$5.99
Plain curd/yogurt mixed with onion and cucumber with spices	
04. Papadam	\$3.99
Flour wafers, deep fried, sprinkled with homemade spice	

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