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OPEN 7 DAYS A WEEK

ALL FOOD SERVED MILD, MEDIUM OR HOT

VEGETABLE APPETIZERS

All Vegetable Appetizers Served Chutneys

- 1. VEGETABLE SAMOSA (Vegan) – \$4.00 (2pcs)**
Crispy fried pastry stuffed with potatoes & peas
- 2. ALOO TIKKI – \$4.00 (2pcs)**
Crispy fried potato patty.
- 3. VEGETABLE BIRDNEST (Vegan) – \$7.00 (2pcs)**
Crispy fried potato pocket stuffed with fresh, tangy green peas covered with sev
- 4. TIKKI CHOLE (Gluten-Free) – \$7.00**
Shallow-fry potato patty served with chickpeas topped with yogurt, mint, and tomato chutney
- 5. LENTIL KEBAB (Vegan and Gluten-Free) – \$6.00 (8pcs)**
Small lentil balls made with fine chopped ginger and cilantro with a touch of lemon juice and fried
- 6. PANEER PAKORA (Gluten-Free) – \$6.00 (4pcs)**
Seasoned homemade cheese stuffed with mint, dipped in lentil batter, and fried
- 7. VEGETABLE PAKORA (Vegan & Gluten-Free) – \$4.00 (6pcs)**
An assortment of vegetables mixed with chickpea flour, battered, and fried
- 8. VEGETABLE PLATTER – \$8.00**
4 Vegetable Pakoras, 1 Aloo Tikki, 1 Vegetable Samosa, and 2 Paneer Pakora

NON-VEGETABLE APPETIZERS

- 9. FISH PAKORA (Gluten-Free) – \$8.00 (6pcs)**
Marinated fish dipped in lentil, battered, and fried
- 10. CHICKEN PAKORA (Gluten-Free) – \$7.00 (6pcs)**
Made from the breast of chicken, dipped in gram flour, and fried
- 11. SHRIMP TIL TIKKA (Gluten-Free) – \$10.00**
Mace-and-cardamom-flavored shrimp coated with sesame seeds and spices and fried
- 12. MEAT SAMOSA – \$6.00 (2pcs)**
Fried pastry stuffed with ground lamb, peas, and finely chopped ginger and cilantro

SOUP & SALADS

- 13. MULLIGATAWNY SOUP (Gluten-Free) – \$5.00**
Lentil, vegetables, chicken stock, and diced chicken breast with fresh coconut
- 14. VEGETABLE SOUP (Gluten-Free) – \$4.00**
Garden-fresh mixed vegetable flavored with herbs and lightly spiced
- 15. TOMATO SOUP (Gluten-Free) – \$4.00**
Indian-style soup cooked with aromatic spices
- 16. LENTIL SOUP (Vegan and Gluten-Free) – \$4.00**
Lentil cooked in vegetable broth and seasoned with Indian spices
- 17. SPINACH & MANGO SALAD (Vegan & Gluten Free) – \$10.00**
Organic spinach with sliced mango, carrot ribbon, onions topped with toasted almonds
Add Chicken: \$2.00
- 18. SPINACH & CHICKPEAS SALAD (Vegan & Gluten Free) – \$10.00**
Organic spinach with fresh sliced tomatoes, cucumber, onions, and chickpeas
Add Chicken: \$2.00

- 19. SPICY KACHUMBAR SALAD (Vegan & Gluten-Free) – \$6.00**
Fresh onion, cucumber, tomato, and lettuce prepared with spicy dressing

CHICKEN & LAMB ENTRÉES

(All Served With Basmati Rice or Brown Rice)

- 20. CHICKEN OR LAMB KADAI (GF) – C\$16.00 L\$18.00**
Cooked with fresh tomatoes, onions, bell peppers, and extraordinary herbs and spices
- 21. CHICKEN OR LAMB PASANDA (GF) – C\$16.00 L\$18.00**
Cooked in a rich onion sauce and a touch of yogurt
- 22. CHICKEN OR LAMB KORMA (GF) – C\$16.00 L\$18.00**
Cooked with creamy almond and cashew sauce in aromatic spices
- 23. CHICKEN OR LAMB VINDALOO (Vinegar Potato) (GF) – C\$16.00 L\$18.00**
marinated in a spicy mixture of vinegar and garlic and cooked with an assortment of exotic spices and potatoes
- 24. CHICKEN OR LAMB CURRY (GF) – C\$16.00 L\$18.00**
Cooked with fresh onions, tomatoes, and ginger-garlic paste for mouthwatering aromatic flavors
- 25. CHICKEN OR LAMB MAKHANI (GF) – C\$18.00 L\$20.00**
Marinated cubes in yogurt and spices, baked in tandoor, and cooked in a fresh, creamy tomato sauce with cashew paste
- 26. CHICKEN OR LAMB TIKKA MASALA (GF) – C\$18.00 L\$20.00**
Marinated in yogurt, herbs, and spices, baked in a tandoori oven, and cooked with an onion and creamy tomato sauce
- 27. NARGISI KOFTA (GF) – \$18.00**
Minced chicken balls with spices, and cilantro and cooked in a rich onion sauce
- 28. CHICKEN OR LAMB MANGO (GF) – C\$16.00 L\$18.00**
Cooked in an onion, garlic, and mango paste with exotic spices
- 29. CHICKEN OR LAMB TIKKA SAAG (GF) – C\$18.00 L\$20.00**
Cooked with fresh, creamy spinach and mustard greens with garlic and ginger paste with a touch of butter
- 30. CHILLI CHICKEN (GF) – \$16.00**
Battered chicken tossed with soya, garlic onions, bell peppers, and chili sauce
- 31. CHICKEN MANCHURIAN (GF) – \$16.00**
Minced chicken balls in mildly spiced soya ginger sauce cooked with bell peppers, cilantro, and garlic
- 32. CHICKEN OR LAMB ROGAN JOSH (GF) – C\$16.00 L\$18.00**
Marinated cubes of Chicken or Lamb cooked in yogurt, cream, and garlic and onion sauce with aromatic spices
- 33. LAMB CHOP MASALA (GF) – \$27.00**
Marinated lamb baked in a tandoori oven and cooked with fresh tomatoes, onions and in a creamy sauce.



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TANDOORI SPECIALTIES

(COOKED IN CLAY OVEN)

TANDOORI DISHES SAUTEED WITH BELL PEPPERS AND ONIONS
AND SERVED WITH MINT & ONION CHUTNEYS

34. TANDOORI CHICKEN (King of Kebabs) (Gluten-Free) – \$18.00

Chicken marinated in yogurt, herbs, and spices

35. TANDOORI POMFRET (Gluten-Free) – \$18.00

Marinated fish cooked with yogurt, herbs, and spices

36. TANDOORI SHRIMP (Gluten-Free) – \$20.00

Jumbo shrimp marinated in yogurt, lemon juice, garlic, and ginger

37. LAMB SEEKH KEBAB (Gluten-Free) – \$20.00

Minced lamb combined with herbs and make this kebab extraordinarily succulent

38. PANEER TIKKA (Gluten-Free) – \$16.00

Marinated homemade cheese cubes baked with herbs and spices

39. CHICKEN TIKKA (Most Popular) (Gluten-Free) – \$18.00

Succulent boneless chicken kebab cooked with herbs and spices, marinated with yogurt

40. LAMB CHOPS (Gluten-Free) – \$24.00

Juicy lamb chops marinated in ginger, cooked to perfection in a creamy cumin and yogurt marinade.

GOAT ENTRÉES

41. GOAT CURRY (Gluten-Free) – \$18.00

Goat cooked with fresh onions, tomatoes, and ginger and garlic paste for mouthwatering aromatic flavors

42. GOAT MASALA (Gluten-Free) – \$18.00

Goat cooked with fresh onions and a rich, creamy tomato sauce and flavored with rich herbs

43. GOAT KADAI (Gluten-Free) – \$18.00

Goat cooked with fresh tomatoes, diced onions, bell peppers, and flavorful herbs

44. GOAT ROGAN JOSH (Gluten-Free) – \$18.00

Marinated goat cooked in yogurt, cream, and garlic and onion sauce with rich herbs

45. GOAT VINDALOO (Gluten-Free) – \$18.00

Goat marinated in a spicy mixture of vinegar and exotic spices with fresh potato cubes

VEGETABLE SPECIALTIES

All Served With Basmati Rice or Brown Rice

46. ALOO LAJAWAB (Gluten-Free) – \$14.00

Fresh potatoes stuffed with tangy green peas and mint and cooked with creamy onion sauce

47. DUM ALOO (Gluten-Free) – \$14.00

Whole baby potatoes stuffed with homemade cheese and crushed nuts and simmered in the chef's special tomato and creamy onion sauce

48. PESHAWARI CHANA (Vegan and Gluten-Free) – \$14.00

Chickpeas cooked with onion, ginger, tomatoes, and aromatic spices

49. BAINGAN BHARTA (Gluten-Free) – \$15.00

An eggplant delicacy baked in tandoor oven and cooked with chopped onions, tomatoes, and spices

50. BHINDI MASALA (Gluten-Free & Vegan) – \$15.00

Okras cooked with a touch of lemon juice, fresh ginger, tomatoes, and onions

51. PANEER MAKHNI (Gluten-Free) – \$15.00

Soft cheese and cooked with rich gravy of tomato and cashew nuts paste

52. PANEER PASANDA (Gluten-Free) – \$15.00

Cheese cooked with delicious rich gravy

53. SHAHI PANEER/MATTAR PANEER (Gluten-Free) – \$16.00

Delicious North Indian curry made with cheese and yogurt-based gravy laced with spices that bring out the rich texture and coconut flavor

54. MIX-VEG MASALA (Gluten-Free) – \$15.00

Fresh mixed vegetables of cauliflower, green peas, and carrots with green bellpepper and beans cooked in curry sauce and exotic spices

55. MALAI KOFTA (Gluten-Free) – \$15.00

Homemade fresh cheese and mashed potatoes stuffed with dry fruits and cooked in a creamy onion-tomato sauce

56. VEGETABLE KORMA (Gluten-Free) – \$15.00

Mixed vegetables cooked in creamy and aromatic gravy of yogurt, coconut, and cashew nuts

57. DAL MAKHANI (Gluten-Free) – \$14.00

Three kinds of lentils cooked with fresh cream and spices

58. DAL FRY (Gluten-Free and Vegan) – \$12.00

Punjabi dish made with yellow dal (lentil) and cooked with curry spices

59. ALOO GOBI (Vegan and Gluten-Free) – \$15.00

Fresh cauliflower cooked with potatoes and mild Indian spices

60. MUSHROOM PASANDA (Gluten-Free) – \$15.00

Stuffed mushroom with cheese and cooked with creamy sauce

61. PANEER KADAI (Gluten-Free) – \$16.00

Mouthwatering combination of cheese, bell peppers, onions, tomatoes, and traditional Indian spices. (May Substitute With Fresh Tofu)

62. PALAK PANEER OR CHANA PALAK – \$16.00

Fresh creamy spinach cooked with homemade cheese or chickpeas



ALL FOOD SERVED MILD, MEDIUM OR HOT

SEAFOOD

ALL SERVED WITH BROWN RICE OR BASMATI RICE

63. FISH OR SHRIMP MALABAR (GF)-F\$18.00 S\$20.00

Your choice of fresh jumbo shrimp or fish cooked with freshly ground coconut and an array of masterfully blended spices

64. FISH OR SHRIMP MAKHANI (GF) - F\$18.00 S\$20.00

Butter-flavored fish or shrimp cooked in a rich and creamy sauce with a fresh tomato, cashew paste, and a unique combination of spices

65. SHRIMP TIL TINKA (GF) – \$20.00

Mace-and-cardamom-flavored shrimp coated with sesame seeds and spices and fried

66. FISH OR SHRIMP MANGO CURRY (GF) -F\$18.00 S\$20.00

Fresh shrimp or fish cooked in a mango curry sauce with fragrant spices

67. FISH OR SHRIMP VINDALOO (GF)-F\$18.00 S\$20.00

Fresh fish or jumbo shrimp cooked in a fiery curry sauce with cubes of potatoes

68. FISH OR SHRIMP CURRY (GF) F\$18.00 S\$20.00

Shrimp or fish cooked with fresh tomatoes, onions, and an aromatic ginger sauce

Indian Bread

69. NAAN – Fine flour bread \$3.00

70. ROTI – Fine whole-wheat bread \$3.00

71. ONION NAN – Nan stuffed with fresh cilantro and seasoned onions \$4.00

72. GARLIC NAN – Freshly minced garlic flour bread \$4.00

73. ALOO PARATHA – Paratha bread stuffed with mildly spiced potatoes, spices and herbs. \$4.00

74. MADRAS PARATHA – Flat grill-sautéed flour bread \$4.00

75. SPINACH PARATHA \$4.00

76. COCONUT PARATHA— stuffed with raisins & nuts \$5.00

77. paneer paratha—with fresh homemade cheese & cilantro \$5.00

78. POORI – 2pcs. Fried puffed whole-wheat bread \$5.00

Rice Specials – Dum Biryani

AROMATIC BASMATI RICE MILDLY SPICED, COOKED WITH CASHEW NUTS AND RAISINS, FLAVORED WITH SAFFRON AND HERBS, TOPPED WITH TOASTED ALMONDS, AND SERVED WITH RAITA

79. CHICKEN BIRYANI \$15.00

80. LAMB BIRYANI \$17.00

81. GOAT BIRYANI \$18.00

82. SHRIMP BIRYANI \$20.00

83. VEGETABLE BIRYANI \$15.00

DESSERTS

84. GULAB JAMUN \$4.00

Lightly fried milk balls soaked in warm honey syrup

85. RAS MALAI \$5.00

Flat round cakes of cheese soaked in sweet, milky syrup

86. KHEER \$5.00

Basmati rice cooked with saffron and dried fruits in milk

87. KULFI (Mango/Pista) \$4.00

Old-fashioned home-style ice cream made with milk

88. MEHAK MANGO ICE CREAM \$6.00

CONDIMENTS

89. PAPPADAM (4) \$3.00

90. MANGO CHUTNEY \$3.00

91. MIXED PICKLES \$3.00

92. RAITA \$3.00

93. MINT CORIANDER CHUTNEY \$3.00

94. ONION CHUTNEY \$3.00

BEVERAGES

95. SWEET/SALTED LASSI \$4.00

96. MANGO LASSI \$4.00

97. SPICED TEA \$4.00

98. HOT TEA & COFFEE \$3.00

99. JUICE \$3.00

(MANGO/ORANGE/APPLE)

100. SWEET /UNSWEETENED TEA \$2.50

(FREE REFILLS)

101. SODAS (FREE REFILLS) \$2.50

(COKE/ DIET COKE / SPRITE /

COKE ZERO, MINUTE MAID LEMONADE /

MELLO YELLOW / SWEET OR UNSWEETENED TEA)

