

BIRYANI AND PULAO

Vegetable Biryani	\$13.95
(Delicately spiced basmati rice cooked with a variety of vegetables, topped with fresh cilantro) (G.F & D.F)	
Lamb Biryani	\$18.95
(Delicately spiced basmati rice cooked with tender marinated lamb pieces) (G.F & D.F)	
Chicken Biryani	\$18.50
(Delicately spiced basmati rice cooked with tender marinated chicken pieces) (G.F)	
Shrimp Biryani	\$19.95
(Delicately spiced basmati rice cooked with tender marinated shrimp pieces) (G.F & D.F)	
RICE PULAO	\$8.95
(Spiced basmati rice cooked with green peas and vegetables) (G.F & D.F)	
PLAIN BASMATI RICE	\$3.95
(G.F & D.F)	

ROTI

(SELECTION OF INDIAN BREAD)

TANDOORI NAAN	\$3.50
(Leavened white flour bread)	
GARLIC NAAN	\$3.95
(Leavened white flour garlic bread)	
LACCHA PARATHA	\$3.95
(Multi-layered wheat flour bread baked in tandoor)	
BUTTER NAAN	\$3.95
(Leavened white flour bread topped with butter)	
TANDOORI ROTI	\$3.50
(Whole wheat bread baked in tandoor)	
ALOO PARATHA	\$5.50
(Whole wheat bread stuffed with spiced potatoes baked in tandoor)	
MEHFIL TOKRI	\$14.95
(1 Laccha paratha, 1 Garlic naan, 1 Tandoori naan, 1 Butter naan, 1 Tandoori roti)	

RAITA / SALAD AND SIDE ORDERS

RAITA	\$3.95
(Cool mint yogurt side dish)	
KACHUMBER SALAD	\$5.50
(Finely chopped cucumbers, tomatoes, and cilantro, with a touch of tangy sauce)	
INDIAN SALAD	\$3.95
(Fresh cucumbers, tomatoes, onions & green chilies)	
ONION SALAD	\$3.95
MIXED PICKLE	\$0.95
TAMARIND CHUTNEY	\$0.95
MINT CHUTNEY	\$0.95
MANGO CHUTNEY	\$0.95
CHUTNEY THALI	\$4.50
(Mint chutney, Tamarind chutney, Mango chutney, Hot sauce, Pickles)	

MEALS TO GO

(TAKE OUT ONLY)

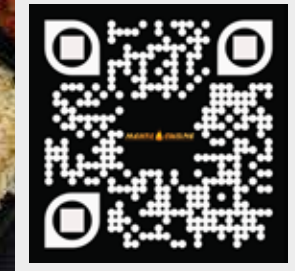
MEAL FOR 1 (VEGETARIAN)	\$18.50
(Saag paneer & Chana masala with rice & tandoori naan)	
MEAL FOR 2 (VEGETARIAN)	\$39.50
(Saag paneer & Chana masala with rice, Salad, 2 piece gulab jamun & 2 tandoori naan)	
MEAL FOR 1 (NON-VEGETARIAN)	\$19.50
(Butter Chicken & Navaratan korma with rice and tandoori naan)	
MEAL FOR 2 (NON-VEGETARIAN)	\$40.50
(Butter Chicken & Navratan korma with rice, salad, 2 piece gulab jamun & 2 tandoori naan)	

BEVERAGES

LASSI (SWEET OR SALTY)	\$3.95
MANGO LASSI	\$5.90
MASALA CHAI	\$4.50
(Black tea brewed with cloves, cinnamon stick, cardamom pods, dried fennel seeds and milk)	
SOFT DRINKS (355ml CANS)	\$2.50
(Coke, Diet Coke, Pepsi, Ginger Ale, Ice tea & sprite)	
FRUIT JUICES	\$2.95
(Apple, Orange, Mango)	

DESSERT

GULAB JAMUN	\$3.95
(Milk cheese balls fried and soaked in cardamom flavored syrup)	
RASMALI	\$4.95
(Cheese dumplings soaked in sweet, creamy flavored milk)	
RASJAMUN	\$4.95
(1 piece Gulab jamun and 1 piece Rasmalai)	



Mehfil Cuisine

www.mehfilcuisine.com

APPETIZERS & SOUPS

DAAL SOUP	\$6.95
(Lentil soup with Indian spices) (G.F & D.F)	
ALOO TIKKI CHAAT	\$7.95
(Spiced potato patties garnished with yogurt and tamarind chutney) (G.F & D.F)	
SAMOSA CHAAT	\$9.95
(2 samosas served with chickpea curry, tamarind chutney and yogurt, garnished with fresh onions and cilantro)	
VEGETABLE PAKORAS	\$7.95
(Delicious Indian spiced fritters marinated in Chickpea batter served with tamarind chutney) (G.F & D.F)	
ONION BHAJI	\$7.95
(Sliced onions battered in chickpea flour, spiced and fried) (G.F & D.F)	
AMRITSARI FISH PAKORA	\$9.95
(Basa fish marinated in spiced chickpea batter) (G.F & D.F)	
MEHFILS MIXED PLATTER	\$9.95
(2 mini samosas, pakoras, onion bhajis) (D.F)	
MULLIGATAWNY SOUP	\$7.95
(Lentil soup with chicken and Indian spices) (G.F & D.F)	
VEGETABLE SAMOSA	\$6.00
(Spiced potatoes and peas stuffed in savory pastry served with tamarind chutney - 2 per order)	
PAPADUM	\$1.75
(G.F & D.F)	
PANEER PAKORA	\$9.95
(Paneer squares filled with mint sauce then battered and fried) (G.F)	
SHRIMP PAKORA	\$10.95
(Shrimp marinated in spiced chickpea batter) (G.F & D.F)	

TANDOORI SPECIALS

TANDOORI CHICKEN	\$14.95	\$25.00
(Tender chicken pieces marinated in yogurt and spices, roasted in the tandoor) (G.F)		
CHICKEN TIKKA	\$17.95	
(Boneless chicken pieces marinated in spices and roasted in the tandoor) (G.F)		
PANEER TIKKA	\$15.95	
(Paneer cubes marinated in spices and roasted in the tandoor) (G.F)		
TANDOORI SHRIMP	\$18.95	
(Jumbo shrimp pieces marinated in yogurt and spices, roasted in the tandoor) (G.F)		
FISH TIKKA	\$18.95	
(Chunks of basa fish marinated in spices and roasted in the tandoor) (G.F)		

HAKKA STYLE DISHES

(INDO-ASIAN INSPIRED)

CHILLI CHICKEN	\$16.95
(Boneless chicken pieces battered, fried and tossed of schetzwan sauce with onions & bell peppers in an Indian version)	
CHILLI PANEER	\$16.95
(Paneer cubes battered, fried, and tossed in an Indian version of schetzwan sauce with onions & bell peppers) (D.F)	
CHILLI SHRIMP	\$18.95
(Jumbo Shrimps tossed in an Indian version of schetzwan sauce with onions & bell peppers) (G.F & D.F)	
HAKKA NOODLES	
(Noodles stir-fried in a soy-based sauce	Vegetarian..... \$14.95
Infused with various spices and green	Chicken..... \$15.95
peppers, Onions, green cabbage)	Shrimp..... \$16.95
FRIED RICE	
(Fried rice cooked with mixed vegetable	Vegetarian..... \$13.95
In a schetzwan style sauce)	Chicken..... \$14.95
	Shrimp..... \$15.95

VEGETARIAN DISHES

SHAHI PANEER	\$16.95
(Paneer cubes cooked in mild cream sauce) (G.F)	
PANEER MAKHNI	\$16.95
(Paneer cubes cooked in creamy tomato and butter sauce) (G.F)	
SAAG PANEER	\$16.95
(Paneer cubes cooked in fresh spinach puree with mild spices) (G.F)	
DAAL MAKHNI	\$16.95
(A variety of lentils, slow simmered and cooked in a creamy sauce with fresh garlic, ginger, tomatoes, herbs, and spices) (G.F)	
CHANA MASALA	\$16.95
(Chickpeas delicately cooked in a special blend of spices) (G.F & Vegan)	
NAVRATAN KORMA	\$16.95
(Variety of fresh vegetables cooked in a creamy sauce) (G.F)	
BHINDI MASALA	\$16.95
(Fresh okra cooked with onions, tomatoes and spices) (G.F)	
MIXED VEGETABLE	\$16.95
(Mixed vegetables cooked with onion, ginger, and spices) (G.F)	
MATAR PANEER	\$16.95
(Paneer and peas cooked in a creamy onion turmeric curry) (G.F)	
KADAI PANEER	\$16.95
(Paneer cubes cooked with bell peppers, tomatoes, onions, and fresh herbs) (G.F)	
MALAI KOFTA	\$16.95
a tomato and butter sauce)	
(Dumplings made with paneer and mashed vegetables cooked in	

DAAL TADKA..... \$16.95

(Yellow lentils cooked with fresh garlic, ginger, tomato, cumin, and spices) (G.F & Vegan)

ALOO GOBI..... \$16.95

(Fresh cauliflower, potatoes, onions, tomatoes, cooked with Indian spices) (G.F & Vegan)

MUSHROOM MASALA..... \$16.95

(Fresh Mushrooms cooked with onion, tomato, ginger, garlic) (G.F & Vegan)

AMRITSARI BAINGAN BHARTA..... \$16.95

(Fire roasted eggplant, cooked with onion, tomatoes, and spices) (G.F & Vegan)

NON - VEGETARIAN DISHES

BUTTER CHICKEN \$18.95

(Boneless chicken pieces marinated & cooked in a butter and cream sauce) (G.F)

CHICKEN TIKKA MASALA \$17.95

(Boneless chicken pieces marinated, cooked with spices and masala sauce) (G.F)

CURRY \$17.95

(Tender meat pieces cooked in a heavenly curry sauce with onions, ginger, garlic, and Spices - Spiced to your taste) (G.F & D.F)

KORMA \$17.95

(Tender meat pieces cooked in a nutty korma sauce and spices) (G.F)

SAAG \$17.95

(Boneless meat pieces cooked in a spiced spinach gravy) (G.F)

MADRAS \$17.95

(Boneless meat pieces cooked in a Tangy coconut curry sauce) (G.F & D.F)

VINDALOO \$17.95

(Boneless meat pieces cooked in a Spicy gravy with fresh ginger, garlic, Tomatoes, and potatoes) (G.F & D.F)

KADAI \$17.95

(Boneless meat pieces cooked in a high flamed wok with fresh sliced onions, ginger, tomatoes and, spices) (G.F & D.F)

MEHFIL SHRIMP (HOUSE SPECIAL)..... \$19.95

(Large battered and fried shrimps tossed in a special caramelized sweet & savory sauce)