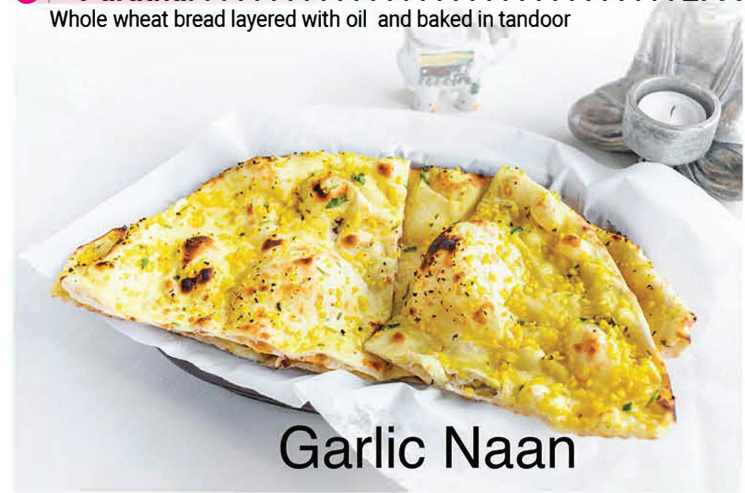


BREAD

Hand crafted 8-10 inches round freshly baked Naan in tandoor oven
Add Butter for Tandoori Roti and Garlic Naan for .50

- Tandoori Roti**2.25
Unleavened whole wheat bread baked in the tandoor.
- Naan** Leavened white bread baked in the tandoor. 2.25
- Butter Naan** 2.99
Leavened white bread baked in the tandoor. Garnished with Butter.
- Garlic Naan** 2.99
Leavened white bread garnished with garlic baked in the tandoor
- Paratha** 2.99
Whole wheat bread layered with oil and baked in tandoor



Garlic Naan

STUFFED NAAN

Hand crafted 8-10 inches round stuffed naan freshly baked in tandoor oven

- Aloo Paratha** 3.69
Whole wheat bread stuffed with spicy mashed potatoes made on flat skillet (limited availability item)
- Onion Kulcha** 3.69
A delicious bread stuffed with spicy minced onions baked in tandoor
- Kashmiri Naan** 3.99
Leavened bread stuffed with chicken tikka.
- Kabuli Naan** 3.99
Leavened bread with nuts and raisins.
- Bullet Naan** Naan stuffed with onion and jalapeno 3.99
- Keema Naan** 3.99
Leavened bread stuffed with ground lamb & herbs.
- Cheese Naan** 3.99
Leavened bread stuffed with paneer baked in tandoor

SIDES

- Raita** 3.59
A delicately spiced yogurt blended with finely grated cucumbers
- Plain Basmati Rice** Basmati rice cooked to perfection with whole spices
Half Plate (16 oz) 2.99 Full Plate (32 oz) 4.99
- Pulao Basmati Rice**
Basmati rice cooked to perfection with whole spices & onions and peas
Half Plate (16 oz) 3.99 Full Plate (32 oz) 5.99
- Mixed Pickle (Achaar)**79
- Mango Chutney**79
- Spiced Onions**79
- Papad** (2 pcs)79

DESSERTS

- Kheer Badami** 4.99
Traditional Indian rice pudding garnished with nuts and raisins
- Rasmalai Bengali** Patties of fresh homemade cheese . . . 4.99
in sweetened milk served cold with garnished pistachios (3 pcs)
- Gulab Jamun** A dough consisting flour and milk 4.99
solids in sugar syrup garnished with coconut (3 pcs)
- Gajar (Carrot) Halwa** 5.29
Dessert made with carrots and milk and garnished with nuts and raisins
- Mango Custard** Mango flavored custard contains milk. . . . 4.99
and custard powder. Garnished with dried cherries.
- Halwa (Semolina)** 4.99
Indian Dessert made with sooji (semolina), oil, and sugar.
Garnished with nuts and raisins (Vegans Dessert!!)

DRINKS

- Soft Drinks** Coke | Diet Coke | Sprite | Dr. Pepper | Diet Dr. Pepper . 2.29
- Iced Tea** Sweet | Unsweet 2.29
- Lemonade** No Refills Plain | Strawberry | Mango 2.29
- Arnold Parmer** No Refill 2.99
- Shirley Temple** No Refill 2.99
- Juice** No Refills Orange | Cranberry | Apple | Pineapple 2.99
- Green Tea** 1.49

KIDS DRINKS

- Soft Drinks** 1.29 **Juice** No Refill 1.59

TRADITIONAL DRINKS

- Masala Chai** 2.99
- Mango Lassi** Refreshing whipped yogurt drink with mango . . 4.99
- Lassi** Sweet or Salted 4.99
- Indian Soft Drink Cans** ThumpsUP | Limca 3.29

COCKTAIL

- Margarita** Lunazil 100% Agave, Cointreau, and lime juice. 7.99
Served on the rocks! Available in Strawberry, Mango, and Wildberry
- Wildberry Gin Tonic** 7.99
Bombay Gin, Wildberry, Tonic garnished with lime
- El Diablo** 7.99
Mathilde Cassis Liqueur, Lunazil Tequila, Fresh Lime, and Ginger Beer
- Mosco Mule** Tito's Vodka, Lime Juice, Gosling Ginger Beer . . . 7.99
- Sunset Martini** 7.99
Tito's Vodka, Malibu Coconut Rum with Pineapple Juice
- Martini** Gin with dry vermouth, garnished with olives 7.99
- Long Iceland Iced Tea** 10.99
Gin, Vodka, Tequila, Triple Sec, Light Rum, Sweet & Sour, Splash of coke

BEER

- Taj Mahal** 22 oz 8.55 12 oz 4.95
- Michelob Ultra Light** 4.25 **Corona** 4.25
- Shiner Bock** 4.25 **Dos XX** 4.95

WINES

- Red Wines** Merlot | Cabernet 4.59
- White Wine** Chardonnay 4.59 **Blush** White Zinfandel . . . 4.59
Half Carafe 8.95 | Full Carafe 16.95



LUNCH MENU

DINE-IN ONLY
Everyday 11 am - 2:30 pm
(No Refills or Substitutions)

- Vegeterian Thali** 11.99
- Non-Veg Thali** 13.99
- 3 CURRIES OF THE DAY**
Veg Samosa | Kheer OR GulabJamun | Rice | Roti or Naan Limited time menu. Subject to change anytime

CREATE YOUR OWN LUNCH MEAL \$20

Lunch portioned curries served with 2 Sides, and 1 Dessert
(No Refills or Substitutions)

- | | | |
|-----------------------------------|-------------------------|---------------------|
| Choose 2 Sides | Choose 2 Curries | |
| Basmati Rice | Chicken | MixVeg Makhani |
| Plain Naan | Tikka Masala +1.00 | Chana |
| Tandoori Roti | Beef | Punjabi (Vegan) |
| | Meatball Korma +1.00 | Saag Paneer |
| Choose 1 Dessert | Chicken Curry +1.00 | Aloo Gobhi (Vegan) |
| Rice Pudding | Chicken Kadai +1.00 | Dal Makhani (Vegan) |
| Gulab Jamun 2 pc. | Goat Curry +2.00 | Vegetarian |
| Mango Custard | Beef Curry +1.00 | Dish of the day |
| Halwa (Vegan)
(Cream of wheat) | | |



*** Prices subject to change without notice ***
No substitutions please

Consumer Advisory: Some food items are prepared with wheat, eggs, tree nuts, dairy or may have contact with during preparation.
IndianBistro14 cannot ensure that each item is free of contact. Order at your own risk.
Please inform the server of any food allergies in your party.
An automatic 20% gratuity will be applied on parties of 6 or more guests.

INDIAN BISTRO 14

817-962-0050

4519 Matlock Rd, Ste 135
Arlington, TX 76018
(right across from RaceWay)

Mon - Thu 11:00 am - 2:30 pm
5:30 pm - 9:00 pm
Fri - Sun 11:00 am - 9:00 pm

Order Take-Out at
www.IndianBistro14.com

Delivery - Order from our Partners



STARTERS

- ★ **VG Vegetable Samosa** (2 pcs) **3.25**
Crispy triangle patties stuffed with peas, potatoes warmly spiced
Add Chana Chaat "Chana Chaat is not vegan" **+2.00**
2 pc Samosa garnished with garbanzo beans, spiced yogurt, onion, tamarind, and mint sauce
- ★ **VG Aloo Tikki** **4.99**
Crispy triangle patties stuffed with peas, potatoes warmly spiced
Add Chana Chaat "Chana Chaat is not vegan" **+2.00**
2 pc Aloo Tikki garnished with garbanzo beans, spiced yogurt, onion, tamarind, and mint sauce
- ★ **Pakora** (6 pcs) **4.99**
Crispy fritters mixed with chickpea batter with your choice of veg or meat
Mixed Veg **+1.00** Paneer or Chicken
- ★ **VG Veg Assorted** **8.99**
A fine representation of appetizers for two.
(Veg Samosa (2 pcs), Veg Pakora (6 pcs), Paneer Pakora (2 pcs))
Ask for vegan!! Replace Paneer Pakora for Mix Veg Pakora or Samosa
- ★ **VG Dahi Bhalla** (3 pcs) A real Indian treat! **6.99**
Lentil cakes covered in whipped yogurt, aromatic spices and chutneys.
- ★ **Tandoori Chicken Appetizer** (3 pcs) **7.99**
Chicken leg and thigh meat mildly spiced, grilled on charcoal.
- ★ **Seekh Kebab Appetizer** (4 pcs) **7.99**
Ground lamb & chicken blended with special spices and herbs cooked on skewers in Tandoor.
- ★ **Malai Tikka Appetizer** (4 pcs) **7.99**
Boneless chicken marinated in cream, garlic, ginger and very mild spices gently broiled.
- ★ **Tandoori Assorted** (Total 6 pcs) **12.99**
An assortment of Tandoori Chicken (2 pcs), Malai Tikka (2 pcs), and Seekh Kabab (2 pcs)
- ★ **Spicy 65** Paneer | Chicken **13.99**
Choice of Chicken or Paneer cubes sautéed to perfection with onions, ginger, chili and curry leaves (Spicy)



Veg Assorted

Spicy 65

SOUPS AND SALADS

- ★ **Hot and Sour Soup** **4.59**
Indo Chinese style soup made with mix vegetables
Add Chicken **+1.00**
- ★ **Muglai Soup** **4.99**
Delicately spiced lentil soup garnished with rice
Add Chicken **+1.00**
- ★ **Kachumber Salad** **4.99**
Cucumbers, tomatoes, spinach & cilantro with tangy spices, lemon juice

★ Favorite 🌿 Vegan 🥬 Vegetarian
🔥 Spicy 🥜 Containe Nuts

KEBABS

- Comes on a sizzler platter with sauteed vegetables and served with mint and tamarind sauce
- ★ **Tandoori Chicken** (5 pcs) **12.99**
Bone in Chicken Legs and Thighs marinated in yogurt, garlic, ginger and very mild spices. Cooked in tandoor
 - ★ **Malai Tikka** (8 pcs) Tender chunks of boneless chicken . . **12.99**
kebabs marinated in cream and seasoned with heavenly spices.
 - ★ **Seekh Kebab** (8 pcs) Ground lamb and chicken **12.99**
blended with special spices & herbs, cooked on skewer in tandoor
 - ★ **Tandoori Shrimp** (12 pcs) **12.99**
Jumbo shrimp marinated in spices and roasted in tandoor
 - ★ **Mixed Grill** **15.99**
Combination of tandoori specialties. (Malai Tikka (2 pcs), Tandoori Chicken (2 pcs), Seekh Kabab (2 pcs), Shrimp (4 pcs))
 - ★ **Tandoori Fish** (8 pcs) **12.99**
Tilapia fish lightly marinated & masterfully cooked on skewers in tandoor
 - ★ **Paneer Tikka** (6 pcs) **12.99**
Homemade cheese seasoned with spices and herbs. Cooked to perfection in tandoor oven



Tandoori Chicken PUNJABI STYLE BIRYANI

- Long grain basmati rice stir-fried with herbs and your choice of veg or meat, garnished with boiled eggs, spiced onions, and served with yogurt blended with herbs and finely grated cucumbers.
38 oz • Choose Spice level (Mild, Medium, Hot)
- ★ **VG Veg** (doesn't come with eggs) **10.95**
(Ask us to make it Vegan Style)
 - ★ **Chicken** **11.95**
 - ★ **Beef** **12.95**
 - ★ **Lamb** **13.95**
 - ★ **Goat** **13.95**
 - ★ **Shrimp** (doesn't come with eggs) **13.95**



Aloo Baingan

Kadai Paneer

VEG SPECIALTIES

- All curries served in 24 oz with 16 oz long grain basmati rice.
Choose Spice level (Mild, Medium, Hot)
★ *Ask us to make it Vegan Style for you substitute cream with coconut cream*
- ★ **VG Shahi Paneer** **14.99**
Homemade cheese cooked in a creamy tomato sauce
"Also called Paneer Tikka Masala or Paneer Butter Masala"
 - ★ **VG Matar Paneer** **14.99**
Fresh peas cooked with homemade cheese in creamy tomato sauce.
 - ★ **VG Cheese Chilli** Indo Chinese Style **12.99**
Homemade cottage cheese sautéed in onions, bell peppers, and tomatoes
 - ★ **VG Kadai Paneer** **12.99**
Homemade cheese sautéed with onions, bell peppers and chillies in Kadai
 - ★ **VG Paneer Bhurji** Homemade Cottage cheese. **15.99**
cooked with onions, tomatoes, and tangy spices
 - ★ **VG Dal Makhani** *(Ask us to make it Vegan Style)* **11.99**
Dal Makhani Indian vegetarian dish that has black urad beans simmered in creamy gravy sautéed with tomatoes-onions and mild spices
 - ★ **VG Dal Palak** *(Ask us to make it Vegan Style)* **11.99**
Split Chickpeas cooked homestyle in special curry sauce & spinach leaves
 - ★ **Dal Tadka** *(Ask us to make it Vegan Style)* Mung dal cooked. . **11.99**
to perfection with tadka of onion, tomatoes, and spices in ghee.
 - ★ **VG Saag Paneer** **11.99**
Tender chunks of homemade cheese in creamed spinach
 - ★ **VG Palak Kofta** *(Ask us to make it Vegan Style)* **11.99**
Fresh vegetable dumplings cooked in creamy spinach gravy
 - ★ **VG Saag Chana** *(Ask us to make it Vegan Style)* **11.99**
Garbanzo beans cooked in creamed spinach
 - ★ **VG Chana Masala Punjabi** **11.99**
Garbanzo beans cooked with onion and exotic spices. Punjabi style...
(Ask us to make it Vegan Style)
 - ★ **VG Mix Vegetable Curry** **11.99**
fresh mixed vegetables cooked with traditional curry sauce. A classic dish
(Ask us to make it Vegan Style)
 - ★ **VG Vegetable Makhani** (Tikka Masala Sauce) **12.99**
fresh mix Vegetables cooked in creamy tomato sauce
(Ask us to make it Vegan Style)
 - ★ **VG Navratan Korma** *(Ask us to make it Vegan Style)* **12.99**
fresh mixed vegetables cooked with creamy onion sauce
 - ★ **VG Shahi Kofta Korma** Also Called Malai Kofta **12.99**
Dumpling of fresh vegetables & cheese cooked in a mild creamy onion sauce
(Ask us to make it Vegan Style)
 - ★ **VG Kofta Makhani** *(Ask us to make it Vegan Style)* **12.99**
Vegetable dumplings cooked in creamy tomato sauce and spices
 - ★ **VG Cumin Potatoes** *(Ask us to make it Vegan Style)* **8.99**
Spicy potatoes cooked with cumin seeds
 - ★ **VG Aloo Gobi** *(Ask us to make it Vegan Style)* **11.99**
Potatoes & cauliflower cooked in a medium hot spicy sauce
 - ★ **VG Aloo Saag** *(Ask us to make it Vegan Style)* **11.99**
Potatoes cooked in creamed spinach
 - ★ **VG Aloo Baingan** Eggplant and potatoes **11.99**
sautéed in onions & tomatoes with a touch of curry sauce
 - ★ **VG Aloo Bell Peppers** *(Ask us to make it Vegan Style)* . . . **11.99**
Green/Red Bell Peppers and potatoes sautéed in onions and tomatoes with a touch of curry sauce
 - ★ **VG Aloo Mutter** *(Ask us to make it Vegan Style)* **11.99**
Potatoes and Green Peas sautéed in onions and tomatoes with touch of traditional curry sauce
 - ★ **VG Mushroom Mutter** *(Ask us to make it Vegan Style)* . . **11.99**
Mushrooms and green peas sautéed with touch of traditional curry sauce
 - ★ **VG Baingan Bharta** *(Ask us to make it Vegan Style)* **13.99**
Mashed eggplant sautéed with onion, tomatoes, and spices.
 - ★ **VG Bhindi Masala** *(Ask us to make it Vegan Style)* **13.99**
Crisp Okra cooked with onions in medium spices

CREAMY CURRIES

- All curries served in 24 oz with 16 oz long grain basmati rice.
Choose: Curry, Protein & Spice level (Mild, Medium, Hot)
- ★ **Chicken 13.99 | Beef 13.99 | Lamb 15.99**
Shrimp 13.99 | Fish 12.99 | Goat 15.99
Lamb/Chicken Kebab 15.99
 - ★ **Butter Masala** Choice of meat cooked with creamy tomato herb sauce made to perfection. Garnished with butter.
**Chicken - Dark Meat*
 - ★ **Tikka Masala** Choice of meat cooked in creamy tomato sauce (Chef's Best Secret Recipe)
**Chicken - White Meat*
 - ★ **Shahi Korma** Choice of meat cooked in creamy onion sauce with touch of authentic spices
 - ★ **Saagwala**
Choice of meat cooked with creamed spinach & curry sauce.



Traditional Curry

Korma

EXOTIC CURRIES

- All curries served in 24 oz with 16 oz long grain basmati rice.
Choose: Curry, Protein, Spice level (Mild, Medium, Hot)
- ★ **Chicken 12.99 | Beef 12.99 | Lamb 14.99**
Shrimp 12.99 | Fish (Tilapia) 11.99 | Goat 14.99
Lamb/Chicken Kebab 14.99
 - ★ **Traditional Curry**
Tender choice of meat cooked in traditional curry spices
 - ★ **Vindaloo**
Extra spiced meat cooked with potatoes in tangy lightly spiced sauce
 - ★ **Madras**
Tender choice of meat sautéed with potatoes and chillies
 - ★ **Jalfrezi** Choice of meat cooked with spices and sautéed with tomatoes, onions, bell peppers in gravy
 - ★ **Kadai**
Choice of meat cooked with onion, bell peppers, and authentic spices

SPECIAL CURRIES

- Choose Spice level (Mild, Medium, Hot)
- ★ **Egg Bhurji** *(Doesn't come with rice)* **9.99**
Scrambled Eggs sautéed with onions and tomato.
 - ★ **Keema Matar** *(Served with 16 oz Rice)* **12.99**
Succulent lamb sautéed with fresh green peas in traditional curry sauce.
 - ★ **Lamb Kofta** *(Served with 16oz Rice)* **14.99**
Lamb dumplings cooked in traditional curry sauce.
 - ★ **Beef Meatball Kofta** **13.99**
Meatballs cooked in a velvety onion creamy sauce.
(Served with 16 oz Rice)