

GF Paneer Tikka

Homemade cheese seasoned with spices and herbs. Cooked to perfection in tandoor oven 9.99

VEG SPECIALITIES

All curries served with long grain basmati rice.

GF Shahi Paneer

Homemade cheese cooked in a creamy tomato sauce 11.99

GF Mutter Panner

Fresh peas cooked with homemade cheese in creamy curry sauce. 9.99

GF Cheese Chilli

Indo Chinese Style Homemade cottage cheese sauteed in onions, bell peppers, and tomatoes. 10.99

GF Kadai Paneer

Homemade cheese sauteed with onions, bell peppers and chilies in kadai. 10.99

GF Paneer Bhurji

Homemade Cottage cheese cooked with onions, green pepper, tomatoes, and tangy spices 11.99

GF Dal Makhani

Dal Makhani -Indian vegetarian dish that has black urad beans simmered in creamy gravy sauteed with tomatoes-onions and mild spices 9.99

GF Chana Daal

Chick pea lentils cooked homestyle in special curry sauce. 9.99

GF Daal Palak

Chick pea lentils cooked homestyle in special curry sauce and spinach leaves 9.99

GF Saag Paneer

Tender chunks of homemade cheese in creamed spinach. 9.99

GF Palak Kofta

Dumpling of fresh vegetables and cheese cooked in a spinach gravy 9.99

GF Saag Chana

Chick peas cooked in creamed spinach. 9.99

GF Chana Masala Punjabi

Chic peas cooked with onion and exotic spices.. Punjabi style... 9.99

GF Mix Vegetable Curry

fresh mix vegetables cooked with curry sauce. A classic dish. 9.99

GF Vegetable Makhani

fresh mix Vegetables cooked in creamy tomato sauce. 9.99

GF Navratten Korma

fresh mix vegetables cooked with creamy onion sauce. 9.99

GF Shahi Kofta Korma

Dumpling of fresh vegetables and cheese cooked in a mild creamy onion sauce. 9.99

GF Kofta Makhani

Vegetable dumplings cooked in tomato sauce with a touch of a cream. 9.99

GF Cumin Potatoes

Spicy potatoes cooked with cumin seeds. 6.99

GF Aloo Gobi

Potatoes & cauliflower cooked in a medium hot spicy sauce. 9.99

GF Aloo Saag

Potatoes cooked in creamed spinach. 9.99

GF Aloo Baigan

Eggplant and potatoes sauteed in onions and tomatoes with a touch of curry sauce. 9.99

GF Baingan Bharta

Mashed eggplant sauteed with onion, tomatoes, and spices. 9.99

GF Bhindi Masala

Crisp Okra cooked with onions in medium spices 9.99

GF Mushroom Mutter

Mushrooms and green peas sauteed with touch of exotic spices 9.99

DESSERTS

Kheer Badami

Traditional Indian rice pudding garnished with nuts and raisins 3.99

Rasmalai Bengali

Patties of fresh homemade cheese in sweetened milk served cold with garnished pistachios 3.99

Gulab Jamun

A dumpling consisting flour and milk solids in sugar syrup garnished with coconut 3.99

Gajar (Carrot) Halwa

Dessert made with carrots and milk and garnished with nuts and raisins 4.99

Refreshing whipped yogurt drink

Lassi

Sweet or Salted 2.29

Sweet | Salted

Mango Lassi

Refreshing whipped yogurt drink with mango 2.99

V - Vegan **VG** - Vegetarian **GF** - GlutenFree
S - Spicy **N** - Nuts

4519 Matlock Rd, Ste 135,
ARlington, TX 76018



Order Online

www.IndianBistro14.com

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STARTERS

Vegetable Samosa

Crispy triangle patties stuffed with peas, potatoes warmly spiced 2.95
| Chana Chaat 3.95

Pakora

Crispy fritters mixed with chickpea batter with your choice of veg or meat 3.99
Mix Veg | Mirch | Paneer +\$1.00
| Chicken +\$1.00 | Fish +\$1.00

Veg Assorted

A fine representation of appetizers for two. 6.99

VegSamosa, Veg Pakora, Paneer Pakora

Dahi Bhalla

Lentil cakes covered in whipped yogurt, aromatic spices and chutneys. A real Indian treat! 3.99

Tandoori Chicken

Chicken drumsticks mildly spiced, grilled on charcoal. 5.99

Seekh Kebab

Ground lamb and chicken blended with special spices and herbs cooked on skewers in Tandoor 5.99

Malai Tikka

Boneless chicken marinated in creamy yogurt, garlic, ginger, and very mild spices gently broiled in Tandoor 5.99

Tandoori Assorted

An assortment of Tandoori Chicken, Malai Tikka, and Seekh Kabab 8.99

Shammi Kebab

Fried minced chicken patties spiced to perfection 4.99

Spicy 65

Choice of Chicken or Paneer cubes sauteed to perfection with onions, ginger, chili and curry leaves (Spicy) 11.99
Paneer | Chicken

CREAMY CURRIES

All curries are served with rice
Spice level (M, MD, H)
Chicken 12.99, Beef 12.99, Lamb 13.99,
Shrimp 13.99, Fish 12.99, Goat 13.99

Butter Masala

Choice of meat cooked with creamy tomatoes herb sauce made to perfection

Tikka Masala

Choice of meat cooked in creamy tomato sauce and nuts (Chef's Best Secret Recipe)

Shahi Korma

Choice of meat cooked in creamy onion sauce with touch of authentic spices

EXOTIC CURRIES

All curries served with long grain basmati rice
Spice level (M, MD, H)
Chicken 11.99, Beef 11.99, Lamb 12.99,
Shrimp 12.99, Fish 11.99, Goat 12.99

Traditional Curry

Tender choice of meat cooked in traditional curry spices. (Spicy)

Vindaloo

Extra spiced meat cooked with potatoes in tangy lightly spiced sauce. (Spicy)

Madras

Tender choice of meat sauteed with potatoes and chilies. (Spicy)

Saagwala

Choice of meat cooked with creamed spinach & curry sauce.

Jalfrezi

Choice of meat cooked with spices and sauteed with tomatoes, onions, bell peppers in gravy

Kadai

Choice of meat cooked with onion, bell peppers, and authentic spices (Spicy)

Chilli

Indo chinese style choice of meat cooked with onion, bell peppers, and authentic spices.

BREAD

Freshly baked Naan in tandoor oven

Tandoori Roti

Unleavened whole wheat bread baked in the tandoor. 1.79

Naan

Leavened white bread baked in the tandoor. 1.79

Garlic Naan

Leavened white bread baked in the tandoor garnished with garlic 1.99

Paratha

Buttered and layered whole wheat bread. 1.99

Puri

Whole wheat puffed bread, deep fried 1.79

Bhatura

Leavened white puffed bread, deep fried. 1.79

PUNJABI SYTLE BIRYANI

Biryani

Long grain basmati rice stir fried with herbs and your choice of veg or meat, garnished with nuts/raisins, and served with yogurt blended with herbs and finely grated cucumbers

Veg 9.95 | Chicken 11.95 | Lamb 12.95
| Beef 12.95 | Shrimp 13.95

SPECIALS

Egg Bhurji

Eggs sauteed with onions and tomato. 8.99

Keema Mutter

Succulent lamb sauteed with fresh green peas and a touch of curry sauce. 12.99

Kofta

Choice of meat cubes stuffed with cashew nuts & raisins, cooked in a velvety sauce of curry. 12.99

Lamb | Chicken | Beef

KEBABS

The tandoor is pit oven made from clays & natural binding agents. All meals, poultry & seafood are marinated overnight in a special sauce consisting of yogurt, ginger and garlic carefully skewed & broiled over charcoal in the tandoor.

Tandoori Chicken

Chicken marinated in yogurt, garlic, ginger and very mild spices. Cooked in tandoor 9.99

Malai Tikka

Tender chunks of boneless chicken kababs seasoned with heavenly spices and herbs. 10.99

Seekh Kebab

Ground lamb and chicken blended with special spices & herbs, cooked on skewer in tandoor 10.99

Tandoori Shrimp

Jumbo shrimp marinated in spices and roasted in tandoor 11.99

Mixed Grill

Combination of all tandoori specialties. (Malai Tikka, Tandoori Chicken, Seekh Kabab, Shrimp, Boti) 11.99

Tandoori Fish

Fresh fish, lightly marinated, cooked masterfully on skewer in tandoor 11.99