

## 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** 2.29

Sweet | Salted

### **Mango Lassi**


Refreshing whipped yogurt drink with mango 2.99



 - Vegan  - Vegetarian  - GlutenFree  
 - Spicy  - Nuts

**4519 Matlock Rd, Ste 135,  
Arlington, TX 76018**



 **817-962-0050**

**Take Out -  
www.IndianBistro14.com**



**Delivery - Order from our Partners**



## 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.

## 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 skewered & 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

### **Paneer Tikka**

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

## 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

## 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