

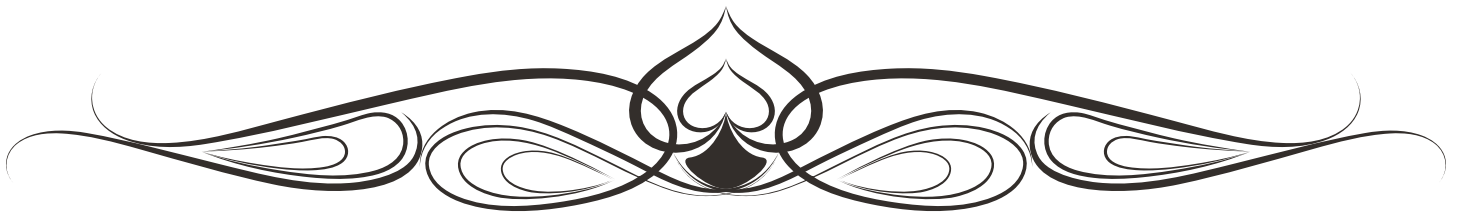


All Orders are custom made with the freshest ingredients.  
All dishes can be made mild, medium or spicy according to your preference.  
Some of our dishes may contain tree nuts, wheat and milk products.  
Please ask your server if you have any concerns.

## **CATERING AVAILABLE**

**Special Events, Weddings, Baby Showers, Birthdays, etc.**

**Contact Mike at (609) 504-1822**



## Shuruvat (Appetizes )

<b>Masala Papad</b> ..... 3.99 Crispy papad topped with spicy salad. full of flavors and very tempting.	<b>Papdi Chaat</b> ..... 6.99 Crispy wafers garnished with potatoes, yogurt, flavorful spices and chutneys
<b>Vegetable Samosa (2 Pcs)</b> ..... 5.99 Crispy fried dumplings stuffed with potatoes and vegetables	<b>Samosa Chaat</b> ..... 7.99 Two vegetable samosas, topped with, cucumbers, onions, yogurt, garbanzo beans cilantro and a spicy sauce
<b>Lamb Samosa</b> ..... 6.99 Crispy fried dumplings stuffed with lamb and vegetables	<b>BhelPuri</b> ..... 5.99 Puffed rice, potatoes, onions mixed with tangy sauce
<b>Mirchi Pakora</b> ..... 4.99 Spicy jalapeno fritters	<b>Orchid Veg Pakoras Assortment</b> ..... 9.99 Assortment of samosa, pakora and bhajia
<b>Vegetable Pakora</b> ..... 4.99 Fresh garden vegetable fritters	<b>Orchid Non-Veg Pakoras Assortment</b> ..... 11.99 Assortment of meat samosa, chicken pakora and onion bhajia
<b>Aloo Pakora</b> ..... 6.99 Thinly sliced potato fritter	<b>Paneer Sizzler</b> ..... 15.99 Tandoori roasted farmer's cheese with vegetables served on sizzler
<b>Methi Pakora</b> ..... 4.99 Fenugreek leaves fritters	<b>Lamb Samosa Chat</b> ..... 8.95
<b>Onion Bhajia</b> ..... 4.99 Sliced onions fried with batter seasoned with Indian spices	<b>Paneer Pakora</b> ..... 6.95
<b>Chicken Pakora</b> ..... 5.99 Chicken and onions coated in a chickpea batter and fried	

## Tandoori Khazana

Tresures from Indian Clay Oven.

All "Tandoor Appetizers" are served on a sizzling bed of onions and peppers and aromatic sauce.

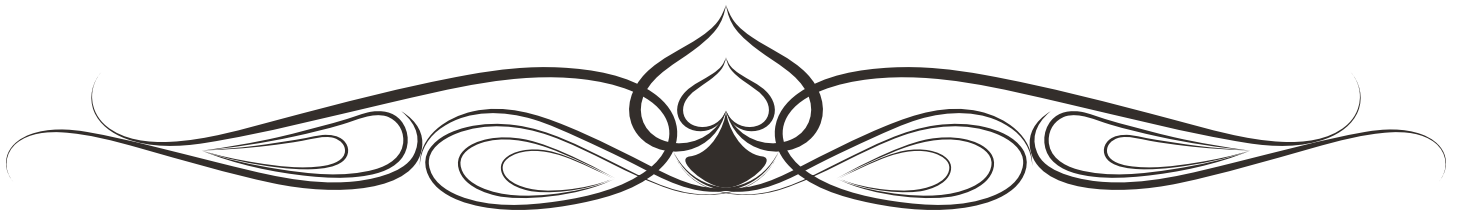
<b>Chicken Tikka</b> ..... 15.99 Succulent cubes of chicken subtly spiced and broiled in a tandoor	<b>Tandoori Mixed Grill</b> ..... 17.99 A pre-selected combination of tandoori chicken, chicken tikka, boti kebab and tandoori shrimp
<b>Chicken Tandoori</b> ..... 15.99 Chicken marinated in yogurt and freshly ground spices, and broiled in a tandoori	<b>Tandoori Paneer Tikka</b> ..... 15.99 Succulent cubes of homemade cottage cheese and roasted vegetables subtly spiced and broiled in a tandoori
<b>Ginger Kebab</b> ..... 15.99 Tendered chicken fillet seasoned with fresh ginger and spices	<b>Malai Kabab</b> ..... 15.99 Boneless marinated chunks of chicken in cream and herbs cooked in tandoori
<b>Boti Kebab</b> ..... 17.99 Cubed leg of lamb seasoned with spices, marinated on yogurt, garlic and ginger mixture	<b>Lamb Chop</b> ..... 19.99
<b>Tandoori Shrimp</b> ..... 17.99 Jumbo shrimp seasoned with fresh spices and broiled in a tandoori	<b>Tandoori Mahi Mahi</b> ..... 19.99 Mahi mahi fillet marinated and tandoori grilled. Melts in your mouth.

## Shorbe (Soups )

<b>Tomato Soup</b> ..... 4.99	<b>Kachumber Salad</b> ..... 4.99
<b>Chicken Soup</b> ..... 4.99	<b>Garden Salad</b> ..... 4.99 Diced onions, tomatoes, cucumber, marinated in lemon juice with mas??? topped with cicanro
<b>Lentil Soup</b> ..... 4.99	

## Saath-Saath (Accompaniment )

<b>Raita</b> .....3.99 A traditional condiment made by flavoring yogurt with cucumber cumin and mint	<b>Jeera Rice</b> .....3.99
<b>Mango Chutney (Fruit Relish)</b> .....2.99	<b>Papad (2 pieces)</b> .....2.99
<b>Mixed Pickled Vegetables</b> .....2.99	<b>Chicken Wrap</b> .....7.99 Pieces of boneless chicken with fresh vegetables wrapped in naan bread



## Thali

**Shadahari Bhojan (Vegetarian Thali)** ..... 17.99  
Your choice of any 1 naan or paratha, 3 vegetables, 1 raita, 1 dessert, and rice.

**Gaira Sakahari Bhojan (Non-vegetarian Thali)**..... 21.99  
Your choice of any 1 naan or paratha, 3 meat dishes, 1 chicken, 1 lamb, 1 goat, 1 raita, 1 dessert, and rice.

## Basmati Khazaha (Biryani Rice)

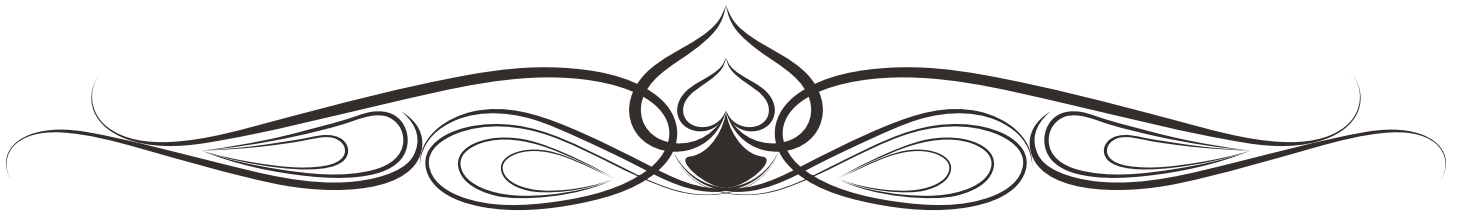
Biryani is a one-dish rice based meal that consists of layering cooked rice and meat in a casserole, before baking it in the oven. Originating in Persia and popular in India and the Middle East. Served with cucumber raita.

<b>Vegetable Biryani</b> ..... 13.99 Aromatic basmati rice cooked with nuts and vegetables, and flavored with saffron	<b>Goat Biryani (Halal)</b> ..... 17.99 Basmati rice cooked with mutton (goat), nuts and vegetables flavored with saffron
<b>Lamb Biryani</b> ..... 15.99 Basmati rice cooked with lamb, nuts and vegetables flavored with saffron	<b>Hydrabadi Chicken Biryani</b> ..... 15.99 Basmati rice cooked with tender chicken pieces and vegetables cooked in traditional South Indian style
<b>Chicken Biryani</b> ..... 14.99 Finest basmati rice cooked with chicken, nuts and vegetables flavored with saffron	<b>Hydrabadi lamb Biryani</b> ..... 16.99 Basmati rice cooked with tender chicken pieces and vegetables cooked in traditional South Indian style
<b>Shrimp Biryani</b> ..... 16.99 Shrimp sauteed in mixed vegetables, nuts and herbs, and mixed with saffron flavored basmati rice	<b>Fish Biryani</b> ..... 16.99 Finest basmati rice cooked with fresh fish, nuts and vegetables flavored with saffron
<b>Mughalai Biryani</b> ..... 19.99 Aromatic basmati rice cooked with sautéed shrimp, lamb, chicken mixed vegetables, nuts and herbs	<b>Veg Pulav</b> ..... 9.99 Very delicious dish prepared with spicy vegetables and rice.

## Bhatti Di Roti (Fresh Bread)

<b>Orchid Ki Tokri (Basket of 4 Bread Assorted)</b> ... 12.99 Aloo Paratha, Garlic Cicanthro Naan, Onion Kukcha & Paneer Paratha.	<b>Onion Kulcha</b> ..... 3.99 White bread stuffed with onion, cilantro and spices.
<b>Orchid Tikka Paratha</b> ..... 4.99 Whole wheat flour bread stuffed w/shredded chicken cooked in clay oven.	<b>Tandoori Roti</b> ..... 2.99 Whole wheat bread baked in clay tandoori.
<b>Acod Palak Paratha</b> ..... 3.99 Layered with potatoes, spinach and spices.	<b>Parantha</b> ..... 3.99 Layered whole wheat pan-fried bread
<b>Rogani Naan</b> ..... 5.41 Layered with minced meat (lamb) and sesame seeds.	<b>Aloo Parantha (Traditional)</b> ..... 3.99 Layered whole wheat deep fried bread, stuffed with green peas and potatoes.
<b>Butter Naan</b> ..... 2.99	<b>Paneer Paratha</b> ..... 3.99 Layered with homemade cottage cheese.
<b>Garlic &amp; Cilantro</b> ..... 3.99 Bread layered with fresh garlic and cilantro in a clay oven.	<b>Poori</b> ..... 3.95 M/P Whole wheat, deep fried puffed bread (2 pieces) .
<b>Peshawari Naan</b> ..... 5.41 White flour bread stuffed with raisins and almonds baked in a clay oven.	<b>Bullet Naan</b> ..... 3.99 Wheat bread with cilantro and jalapeño.
<b>Chicken Naan</b> ..... 4.99 Bread stuffed with diced chicken, herbs and spices.	<b>Bathura</b> ..... 3.99 Deep fried flour bread
<b>Keema</b> ..... 5.41 White bread stuffed with minced lamb and spices.	<b>Cheese Naan</b> ..... 4.95
	<b>Gobi Naan</b> ..... 4.95 Layered with cauliflower and spices.





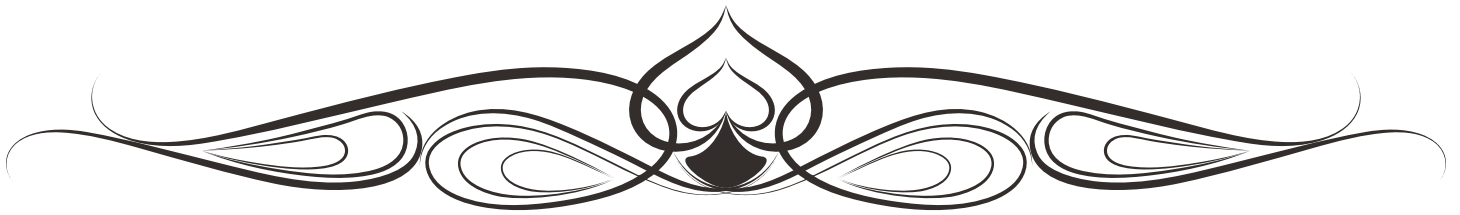
## Murg Ki Shaan ( Chicken Selection )

- Chicken Curry** ..... 14.99  
Cubed boneless chicken cooked in onion, ginger and garlic based authentic curry.
- Chicken Tikka Masala** ..... 14.99  
Tandoor roasted chicken white meat cubes cooked in a creamy tomato sauce.
- Chicken Shahi Korma** ..... 14.99  
Boneless pieces of chicken cooked with cashew nuts in a creamy sauce.
- Mango Chicken**..... 14.99  
Cubed chicken white meat cooked with mango relish, tomatoes and herbs.
- Chicken Saag** ..... 14.99  
Cubes of boneless cooked with fresh spinach, tomato and ginger.
- Chicken Tikka Saag** ..... 14.99  
Tender pieces of chicken roasted in a tandoori and cooked with fresh spinach in onion, tomato, ginger gravy.
- Chicken Vindaloo**..... 14.99  
Diced chicken cooked with potatoes in a hot tangy sauce.
- Chicken Jalfrezi** ..... 14.99  
Boneless cubes of chicken cooked with onions, peppers, tomatoes and mushrooms.
- Chicken Makhni** ..... 14.99  
Boneless chicken cooked in a rich butter sauce.
- Kadai Chicken** ..... 14.99  
Cubed chicken tikka cooked with peppers, tomatoes, onions and mushrooms in a traditional Indian pan; served sprinkled with freshly ground spices and herbs.
- Methi Chicken** ..... 14.99  
Cubed boneless chicken cooked in onion, ginger and garlic based authentic curry immensely nutritious used as Herb Fenugreek.
- Chilli Chicken**..... 14.99  
Cubed chicken white meat cooked bell peppers, jalapeños and chili.
- Chicken Patiala**..... 14.99  
Cubed boneless chicken cooked in onion, ginger and garlic with special Indian herbs and spices.
- Coconut Chicken**..... 14.99  
Boneless chicken cooked in coconut milk with herbs and spices.
- Chicken Do Pyaza** ..... 14.99
- Desi Chicken**..... 14.99
- Chicken 90** ..... 14.99

## Gosht Ki Shaan ( Goat-Lamb )

- Lamb Tikka Masala** ..... 15.99  
Marinated lamb cooked in a velvety curry with tangy Indian sauce.
- Lamb shahi Korma** ..... 15.99  
Marinated lamb cooked with cashew nuts in creamy tomato sauce.
- Coconut Lamb** ..... 15.99  
Lamb cooked with coconut milk, spices and herb.
- Lamb Makhani** ..... 15.99  
Marinated lamb pieces slow cooked in butter sauce.
- Lamb Tikka Saag** ..... 15.99  
Tender pieces of lamb roasted in a tandoori and cooked with fresh spinach in onion, tomato, ginger gravy.
- Lamb Curry** ..... 15.99  
Lamb pieces cooked with gravy of onion, ginger, garlic and spices
- Lamb Saag**..... 15.99  
Cubes of lamb cooked with fresh spinach, tomato and ginger in gravy.
- Lamb Korma**..... 15.99  
Boneless pieces of lamb cooked with cashew nuts in a spiced creamy sauce.
- Lamb Vindaloo (hot)**..... 15.99  
Diced lamb pieces cooked with potatoes in a hot tangy sauce .
- Mango Lamb**..... 15.99  
Lamb cooked with mango relish and fresh herbs in house gravy.
- Keema Mattar** ..... 15.99  
Marinated lamb and peas cooked with Indian spices and herbs.
- Goat Vindaloo** ..... 16.99  
Diced pieces of goat cooked with potatoes in a hot tangy sauce.
- Patiala Goat** ..... 16.99  
Goat cooked in onion, ginger and garlic with special Indian herbs and spices.
- Goat Kadai**..... 16.99  
Goat cooked with peppers, tomatoes, onions and mushrooms in a traditional Indian pan; served sprinkled with freshly ground spices and herbs.
- Goat Curry**..... 16.99  
Goat cooked in traditional Indian curry.
- Ghost Rogan Josh** ..... 17.99  
An Aromatic meat dish which is signature recipes of kash miri cuisine. Your choice of lamb, goat, or chicken cooked with best of spices on low fire.
- Lamb or Goat Do Pyala**..... 16.99  
A full flavored dish of lamb or goat slow braised on low heat. Full of bold and rustic flavor.





## Samundry Khazana (Seafood Delight)

Some types of seafood can contain elevated levels of mercury, which could be detrimental to the health of certain individuals. Raw meat and shellfish or products not cooked to recommended internal temperatures, can increase your risk of illness. If you have any food allergies please notify your server.

<b>Curry (Fish or Shrimp)</b> ..... 15.99 Cooked in traditional gravy.	<b>Vindaloo (Fish or Shrimp)</b> ..... 15.99 Cooked with potatoes in a hot and tangy house gravy.
<b>Bombay Fish Curry</b> ..... 15.99	<b>Bhoona (Fish or Shrimp)</b> ..... 15.99 Curry Simmered with onions, tomatoes and a host of carefully selected spices.
<b>Tikka Masala (Fish or Shrimp)</b> ..... 15.99 Barbecued in a tandoor with onion and pepper and cooked in a tomato sauce.	<b>Coconut (Fish or Shrimp)</b> ..... 15.99 Cooked with coconut milk and spices.
<b>Saag (Fish or Shrimp)</b> ..... 15.99 Cooked in fresh spiced spinach, tomato and ginger.	<b>Machi Jor Masala</b> ..... 15.99 Fish cooked in chef's special gravy.

## Vashnav Bhjan (Vegetarian Exotic)

Indian cuisine has a lot to offer to health conscious vegetarians. The beans and homemade cheese provides protein, fresh vegetables providing the vitamins, fiber, potatoes and rice providing the starches.

<b>Chana Masala (Vegan)</b> ..... 13.99 Chickpeas cooked with tomatoes, ginger, garlic, onions and spices.	<b>Malai Kofta</b> ..... 13.99 Mughlai delicacy of vegetables, cottage cheese balls in a creamy nut based curry.
<b>Baigan Bhartha</b> ..... 13.99 Roasted eggplant mashed and cooked with onions, tomatoes, green red and yellow peppers, and spices.	<b>Rajma Masala</b> ..... 13.99 Red kidney beans cooked with spices in a thick tomato curry.
<b>Vegetable Curry</b> ..... 13.99 Chickpeas cooked with tomatoes, ginger, garlic, onions and spices.	<b>Bhindi Masala</b> ..... 13.99 Okra cooked in Indian spices.
<b>Vegetable Tikka Masala</b> ..... 13.99 Mixed vegetables cooked in creamy tomato sauce.	<b>Aaloo Methi</b> ..... 13.99 Potatoes slow cooked with spices and fenugreek.
<b>Vegetable Korma</b> ..... 13.99 Nine different fresh garden vegetables cooked in a onion gravy with almonds, cashews, raisins and spices.	<b>Mushroom Masala</b> ..... 13.99 Mushrooms, potatoes and bell peppers cooked in Indian herbs and spices.
<b>Alu Gobi</b> ..... 13.99 Steamed cauliflower stir fried with potatoes and cooked with ginger onion and Indian spices.	<b>Corn Masala</b> ..... 13.99 Corn and bell peppers cooked with Indian spices and herbs.
<b>Dal Makhni (Black Dal)</b> ..... 13.99 Black lentils cooked with fresh herbs and spices, sautéed in butter and garnished with fresh coriander.	<b>Cholle Batura</b> ..... 15.99 Chicken peas cooked and served in a tangy sauce served with 2 deep fried batura.
<b>Dal Tadka (Chana Dal) (Vegan)</b> ..... 13.99 Yellow chickpea lentils cooked with ginger, garlic, tomatoes and spices.	<b>Kadai Aloo Palak</b> ..... 13.99 Simmered potatoes in smooth vibrant green spinach gravy with exotic spices.
<b>Paneer Masala</b> ..... 13.99 Homemade cottage cheese cooked in a creamy tomato sauce.	<b>Achari Bhindi</b> ..... 13.99
<b>Palak Paneer</b> ..... 13.99 Homemade cheese cooked with spinach and spices, garnished with fresh coriander.	<b>Mango Bhindi</b> ..... 13.99 Okra simmered in tangy mango gravy cooked with chef's special masaca.
<b>Aaloo Mutter</b> ..... 13.99 Fresh green peas cooked in a tomato herb sauce with potatoes.	<b>Kadai Shahi Paneer</b> ..... 13.99 Stir fried cottage cheese cooked Indian style in a very smooth flavorful gravy.
	<b>Chole Aloo</b> ..... 13.99





# Indian Chinese Fusion (Indo Chinese)

## Soup

- Hot Sour Vegetable.....
- Hot and Sour Chicken.....
- Chicken & Corn.....
- Vegetable & Sweet Corn .....

## Fried Rice

- Vegetable.....
- Chicken.....
- Lamb.....
- Egg .....

## Noodles

- Chicken.....
- Chili Lamb.....
- Genger Garlic .....
- Vegetable.....

## What Here

- Baby Corn Masala .....
- Gobi Manchurian .....
- Mixed Vegetable in Hot Garlic Sauce.....
- Chili Chicken.....

## Childrens Menu

- Chicken Basket .....6.99  
A mix of Tandoori chicken and chicken tikka with fries
- Corn Dog with fries.....6.99
- Chicken Nuggets with fries .....6.99
- Fries .....2.99

## Dessert

- Gulab Juman.....3.99
- Kheer (Rice Pudding).....3.99
- Mango Ice cream .....3.99
- Carrot Halwa .....4.99

## Beverages

- Mango Lassi.....3.99
- Sweet Lassi.....3.99
- Salty Lassi .....3.99
- Mango Juice .....2.99
- Nimbu Paani.....2.99  
Fresh lemon juice.
- Sodas.....1.99
- Tea (Chai) .....2.99
- Coffee (Indian Style) .....2.99
- Roohafza.....2.99  
Rose flavored cooling drink.
- Beer .....3.00  
King Fisher, Hiniken, Corona Extra, Abita Amber, Stella Artois, Blue Moon, Sam Adams Boston Lager, New Castle and Shiner Bock.

*Orchid is dedicated to our guru,  
Shree Sai Nath.  
- Orchid Team*