

ARUN'S INDIAN KICHEN

Take out / Eat in

10278 West Sample Road
Coral Springs, FL 33065

(954) 227-1123

www.indiankichen.com

NORTH INDIAN FOOD

.. **BEER & WINE Available** ..

LUNCH SPECIAL

MONDAY TO FRIDAY

12:00 PM TO 3:00 PM

Order any full curry

(Chicken, Lamb, or Vegetarian)

Comes with a Naan, Rice, and a dessert

HOURS

MON TO THURS

12:00 PM TO 3:00 PM - 5:00 PM TO 9:30 PM

FRIDAY

12:00 PM TO 3:00 PM - 5:00PM TO 10:00PM

SATURDAY

4:00PM TO 10:00PM

SUNDAY

4:00PM TO 9:00PM

Food can be made Mild, Medium OR HOT

*Food may contain nut/other allergens

Let us know if you are VEGAN

Cold Beverages

Mango Shake	1.75
<i>Sweet milk blended with mango and served chilled.</i>	
Lassi(sweet)	1.75
<i>Churned yogurt served chilled.</i>	
Mango Lassi	1.75
<i>Sweet fresh yogurt blended with mango shake and served chilled.</i>	
Soda	1.00
<i>Coke, Sprite, diet Coke, Fanta, Ginger Ale, Ice Tea (sweetened & Red Bulk \$2.00)</i>	
Spring Water	1.00
Perrier water	1.50

BEER \$2.75 WINE \$3.75

Soups

Dal Soup	2.00
<i>A flavored red lentil soup garnished with cilantro.</i>	

Appetizers

Samosa - 2 pieces	2.95
<i>Deep fried pastry filled with herbs and potatoes.</i>	
Onion Pakoras	2.95
<i>Spiced Onion fritters.</i>	
Vegetable Pakoras – Onions and potatoes all mixed	2.95
<i>Spiced vegetable fritters.</i>	
Cheese Pakoras	4.00
<i>Homemade Cheese fritters dipped in a batter of garbanzo and deep fried.</i>	
Chole Naan (Chana)	7.95
<i>Chick peas (garbanzo) cooked with onions, tomatoes, and spices served with 2 naans.</i>	
Raita	1.95
<i>Chilled yogurt with cucumber and carrots served.</i>	
Papardum (2 pieces)	1.00
<i>Light airy lentil & flour wafer, fried or roasted.</i>	

Tandoori Specialties

Chicken Tikka	9.95
<i>Succulent cubes of boneless chicken marinated in yogurt and spices roasted in clay oven.</i>	

Vegetarian Specialties

Dal Makhani	8.95
<i>An aromatic blend of black lentil simmered on a slow fire until tender, tempered with ginger, garlic, cream and tomatoes.</i>	
Surti Dal - Yellow Lentil	7.95
<i>Yellow Lentils cooked to perfection in a traditional Indian wok with rare herbs and spices.</i>	
Dal Tarka Black Lentil	7.95
<i>Black Lentils cooked to perfection with onion and tomato, herbs and spices.</i>	
Channa Masala	7.95
<i>Delicious chick peas cooked in an exotic blend of North Indian spices.</i>	
Channa Makhani	8.95
<i>Delicious chick peas cooked in in almonds and cashew sweet creamy rich tomato sauce.</i>	
Channa Aloo	7.95
<i>Potatoes and chick peas cooked in onion based curry sauce garnished with cilantro.</i>	
Saag Mushroom	9.95
<i>Fresh mushrooms in spicy spinach sauce.</i>	
Palak Paneer or Saag Paneer	9.95
<i>Fresh cottage cheese cubes in spicy spinach sauce.</i>	
Aloo Saag	8.95
<i>Fresh potatoes and spinach cooked with Indian spices and herbs.</i>	
Paneer Makhani	9.95
<i>Fresh Cottage cheese cooked in almonds and cashew sweet creamy rich tomato sauce.</i>	
Paneer Korma	9.95
<i>A royal delicacy made of fresh cottage cheese cubes cooked in a sweet creamy sauce with cashew on a low heat.</i>	
Muttar Paneer	9.95
<i>Fresh cottage cheese cubes prepared with green peas in onions based curry sauce.</i>	
Aloo Paneer	9.95
<i>Fresh cottage cheese cubes prepared with potatoes in onions based curry sauce.</i>	
Mushroom Muttar	9.95
<i>Fresh mushrooms prepared with green peas in onions based curry sauce.</i>	
Kadhai Paneer	9.95
<i>Homemade cottage cheese cooked with green pepper, ginger, tomatoes and onions.</i>	
Baingan Bharta – Eggplant	9.95
<i>Fresh eggplant roasted in the tandoor, mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of spices.</i>	

(More Vegetarian Options On The Other Side)

- Aloo Gobi** 9.95
Cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger, tomatoes and herbs.
- Bombay Aloo** 9.95
Potatoes cooked to perfection with herbs and spices in sweet creamy tomato sauce with nuts and cashews.
- Aloo Mutter** 8.95
Potatoes and green peas cooked in onion based curry sauce garnished with cilantro.
- Malai Kofta** 9.95
Mashed potatoes balls prepared to perfection with herbs and spices cooked in a sweet creamy sauce with ground cashew on a low heat.
- Mixed Vegetable Curry** 9.95
Seasoned vegetables mild, medium or spicy available with our own onion based sauce cooked at a low heat. (Optional Cheese)
- Navrattan Korma** 9.95
A royal delicacy made of fresh vegetables cooked in a sweet creamy sauce with cashew on a low heat. (Optional Cheese)

Chicken Specialties

- Chicken Curry** 9.95
Chicken cooked with a delicately spiced curry sauce. (Mild, Medium, or Hot)
- Chicken Makhani - Chicken Tikka Masala – Butter Chicken** 11.95
Chicken pieces roasted in a clay oven and the folded into a rich sweet creamy tomato sauce with nuts & almonds.
- Chicken Mint** 10.95
Chicken cooked with a delicately spiced curry sauce with fresh mint leaves.
- Chicken Korma** 11.95
Chicken cubes cooked in a rich sweet creamy sauce with nuts and raisins.
- Chicken Chilli Masala or Kadhai** 10.95
Boneless pieces of chicken cooked with green chilies, green pepper, onions, and hot spices.
- Chicken Saag** 10.95
Chicken pieces smothered in a spicy spinach sauce.
- Chicken Madras** 10.95
Boneless pieces of chicken cooked with south Indian spices flavored with coconut & milk.
- Chicken Vindaloo(Medium or Hot)** 10.95
Chicken and potato marinated in vinegar, hot peppers and spices cooked over a low heat.
- Chicken Channa**10.95
Succulent pieces of chicken cooked with chick peas in pounded spices and tomatoes.

- Chicken Achari**10.95
Chicken cooked with a delicately spiced curry sauce and pickles.

Lamb Specialties

- Lamb Rogan Josh** 11.95
Succulent pieces of lamb in a cardamom and onion based curry sauce.
- Lamb Korma** 12.95
Tender pieces of lamb cooked in a rich sweet creamy sauce with nuts and raisins.
- Lamb Tikka Masala** 12.95
Chunks of lamb roasted in a clay oven and folded into a rich sweet cream tomato sauce with nuts.
- Lamb Saag** 11.95
Pieces of lamb in a creamy spinach sauce.
- Lamb Madras** 11.95
Lamb pieces cooked in a gravy with coconut powder and coconut milk. a south Indian specialty.
- Lamb Mint** 11.95
Lamb cooked with a delicately spiced curry sauce with fresh mint leaves.
- Lamb Chilli Masala or Kadhai** 11.95
Lamb cooked with green chilies, green pepper, onions and hot spices.
- Lamb Vindaloo** 11.95
A delicious combination of lamb and potato marinated in vinegar, hot peppers and spices cooked over a low heat.(Medium Or Hot)
- Lamb Achari** 11.95
Lamb cooked with a delicately spiced curry sauce and pickles.
- Lamb Channa** 11.95
Succulent pieces of lamb cooked with chick peas in pounded spices and tomatoes.

Seafood Specialties

- Fish Curry** 13.95
Fish cooked with onion medium spicy sauce.
- Fish Vindaloo** 13.95
Fish and potato marinated in vinegar, hot peppers and spices cooked.
- Fish Madras** 13.95
Fish preparation from South India with coconut and other spices from the south.
- Shrimp Curry** 13.95
Shrimp cooked in specially prepared herbs and spiced with a touch of garlic and ginger.
- Shrimp Madras** 13.95
Shrimp preparation from South India with coconut and other spices from the south.

- Shrimp Vindaloo** 13.95
A traditional dish from the island of Goa cooked in a spicy tangy sauce. (Shrimp and potato) (Medium or Hot).

Breads (NAAN)

- Naan** 1.50
Flat bread baked on the wall lining of the Tandoor (clay oven).
- Peshawari Naan** 2.50
Flat leavened bread dotted with sesame seeds.
- Onion Kulcha** 2.50
Flat bread stuffed with onion and fresh green cilantro leaves.
- Garlic Naan** 2.50
Flat bread stuffed with garlic and fresh green cilantro leaves.
- Aloo Parantha** 2.50
Bread stuffed with seasoned mashed potatoes.
- Tandoori Roti** 2.00
Whole wheat bread baked in clay oven.

Rice

- Pulao Rice** 2.50
Basmati rice cooked with saffron and Indian herbs.
- Kashmiri Rice** 3.95
Basmati rice cooked with saffron, nuts, raisins and Indian herbs.

Biryani

- Vegetable Biryani** 9.95
Basmati rice and vegetable flavored with saffron, raisins and cooked on a low heat.
- Chicken Biryani**10.95
Basmati rice and chicken richly flavored with saffron, raisins and cooked with Indian herbs on a low heat.
- Lamb Biryani** 11.95
Basmati rice and meat richly flavored with saffron, raisins and cooked with exotic herbs on a low heat.
- Shrimp Biryani** 13.95
Basmati rice flavored with saffron, raisins cooked with shrimp in mild spices.

Desserts

- Gulab Jamun** 2.00
Golden fried balls of dry milk pastry soaked in sweet cardamom syrup and served hot.
- Rasmalai** 2.50
Flat round discs of Indian Cottage Cheese Poached in milk.