

♥ Heart Smart menu items. Great for those watching their diet ♥

### Starters

<b>Papadum</b> – Sun dried lentil wafers	2.00
<b>Vegetable Samosa</b> – Two crisp & spiced vegetable puffs filled with potatoes & peas	4.95
<b>Vegetable Pakora</b> - Mixed vegetable fritters delicately spiced	4.95
<b>Baingan Pakora</b> – Eggplant dipped in Garbanzo batter	5.95
<b>Cheese Pakora</b> - Homemade cheese pieces dipped in Garbanzo batter	7.95
<b>Fish Pakora</b> - Fresh fish marinated with North India spices	8.95
<b>Chicken Pakora</b> – Breast cubes marinated with North India spices then dipped in Garbanzo batter	8.95
<b>Bombay Pakora</b> - Lightly spiced calamari dipped in chickpea batter	8.95
<b>North India Meat Platter</b> – Marinated Lamb & Chicken cooked in a Clay Pot	12.95

### Soups & Salads

<b>Dal Soup</b> – Traditional Indian style lentil soup	3.95
<b>Mulligatawny Soup</b> - A delicately spiced chicken & lentil soup	5.95
<b>Salad</b> - Fresh organic spring mix salad with cucumber, tomato, & homemade vinaigrette	4.95
<b>Fish Salad</b> ♥ - Barbecued Fish over fresh organic spring mix salad	12.95
<b>Raita</b> – Refreshing yogurt with herbs, cucumber, carrots, & roasted cumin	3.00
<b>Mango Chutney</b>	2.00
<b>Mixed Pickle</b>	1.50

### Vegetarian

All Dishes can be prepared **mild, medium or hot**

<b>Dal</b> - Assorted lentils delicately spiced & sautéed with ginger & garlic	9.95
<b>Bhindi Masala</b> – Okra sautéed with onions & spices Indian style	11.95
<b>Bengan Bartha</b> - Freshly roasted eggplant sautéed with chopped onions, garlic, ginger & spices	11.95
<b>Saag Paneer</b> - Cubes of homemade cheese sautéed with spinach & spices	11.95
<b>Paneer Makhani</b> - Homemade cheese cooked in a creamy tomato sauce with spices	11.95
<b>Saag Mushroom</b> - Mushroom & spinach cooked with spices	12.95
<b>Saag Aloo</b> - Spinach & potatoes cooked with onion, ginger, & garlic	10.95
<b>Dal Saag</b> - Combination of spinach & lentil	12.95
<b>Aloo Mattar</b> - Potatoes & green peas cooked in a curry sauce	10.95
<b>Mattar Paneer</b> - Green peas & homemade cheese cubes cooked with spices in a curry sauce	11.95
<b>Mushroom Mattar</b> ♥ - Fresh mushroom & peas sautéed gently with spices	10.95
<b>Chana Masala</b> ♥ - Garbanzo beans cooked with onions, fresh tomatoes, & spices North India style	10.95
<b>Aloo Gobhi</b> ♥ - Cauliflower & potatoes cooked with a hint of garlic & spices	10.95
<b>Navratan Korma</b> - Mixed vegetables in a delicately spiced cream sauce & cashew nuts	12.95
<b>Paneer Bhurji</b> - Crushed homemade cheese sautéed with tomato & green onion	12.95
<b>Sabji</b> - Home style mixed vegetable curry	11.95
<b>Vegetable Jalfrezi</b> ♥ - Lightly pan fried mixed vegetables with garlic & cumin	11.95
<b>Paneer Jalfrezi</b> - Pan fried mix vegetables with garlic, cumin, & paneer	12.95
<b>Paneer Tikka Korma</b> - Homemade cheese cooked in a mild creamy sauce with a blend of spices	12.95

### Chicken Specialties

All Dishes can be prepared **mild, medium or hot**

<b>Murgh Masala</b> - Traditional chicken curry in exotic spices	11.95
<b>Chicken Tikka Masala</b> - Barbecued boneless white meat sautéed with herbs, spices & tomatoes	12.95
<b>Bombay Chicken</b> -Hot chicken curry cooked in North India spices	12.95
<b>Chicken Korma</b> - Boneless white meat cooked in a mild yogurt & creamy sauce	12.95
<b>Chicken Vindaloo</b> – Hot & spicy chicken curry with potatoes	12.95
<b>Chicken Dalwala</b> – Chicken pieces & lentils cooked in a mildly spiced sauce	12.95
<b>Chicken Saagwala</b> – Chicken curry cooked with spinach	12.95
<b>Hydrabadi Chicken</b> – Chicken cooked with Hydrabadi masala, apricots & potato straws	13.95
<b>Murgh Makhani</b> – Tandoori chicken boned & cooked in a mildly creamy tomato sauce	12.95
<b>Chicken Jalfrezi</b> ♥ - Boneless chicken stir fried with vegetables, herbs, & spices	13.95
<b>Chicken Madras</b> - Chicken cooked in a spicy coconut sauce with raisins	12.95
<b>Kashmiri Chicken</b> - Clay Oven roasted chicken cooked in butter sauce with Spinach	13.95

### Tandoori Specialties

<b>Tandoori Chicken</b> - Chicken marinated in yogurt & spices & baked in a clay oven	<b>Half</b> 11.95 <b>Full</b> 20.95
<b>Chicken Tikka Kebab</b> ♥ Boneless chicken breast cubes marinated in yogurt & spices	13.95
<b>Boti Kebab</b> - Succulent cubed leg of lamb marinated & baked in the Tandoor	16.95
<b>Seekh Kebab</b> - Minced leg of lamb mixed with herbs & spices	16.95
<b>Fish Tandoori</b> ♥-Chilean Sea Bass marinated in herbs & spices	21.95
<b>Tandoori Salmon</b> ♥-Fresh fish marinated in spices & cooked in a clay pot.	16.95
<b>Tandoori Prawns</b> ♥ - Jumbo prawns lightly marinated in ginger & garlic	18.95 19.95
<b>North India Mixed Tandoori Lamb Chops</b> - Marinated in yogurt & North India spices & cooked on charcoal	20.95

### Lamb Specialties

(All dishes made with fresh Californian lamb)

<b>Rogan Josh</b> - Classic lamb curry with garlic, ginger, & onion gravy sauce	12.95
<b>Lamb Pasanda</b> - Lamb cooked in a sauce of yogurt, cream & ground cashew nuts	13.95
<b>Lamb Vindaloo</b> - Lamb curry & potatoes in a very hot curry sauce	13.95
<b>Saag Gosht</b> - Boneless lamb cooked with creamed spinach	13.95
<b>Keema Mattar</b> - Freshly minced lamb & green peas sautéed with spices	14.95
<b>Lamb Jalfrezi</b> ♥ - Stir fried pieces of lamb with mixed vegetables	14.95
<b>Karahi Gosht</b> - Lightly curried lamb with green onions & fresh ginger	13.95
<b>Dal Gosht</b> - Lamb & lentils cooked together in a sauce	14.95
<b>Lamb Madras</b> - Lamb cooked in a spicy coconut sauce with raisins	13.95
<b>Lamb Korma</b> - Lamb cooked in a mild yogurt & cream sauce	14.95

### Seafood Specialties

<b>Fish Masala</b> - Chilean Sea Bass chunks cooked in a tomato curry sauce	17.95
<b>Punjabi Fish</b> -A Northern Indian preparation of hot fish curry	14.95
<b>Fish Saag</b> - Fish cooked with creamed spinach	15.95
<b>Fish Tikka Masala</b> - Fish cooked in a mild creamy tomato sauce	16.95
<b>Calamari Curry</b> -Calamari cooked in a blend of herbs & spices	16.95
<b>Jheenga Masala</b> - Prawns sautéed with tomatoes & a blend of spices	15.95
<b>Jheenga Palak</b> - Prawns sautéed in a spiced spinach sauce	15.95
<b>Prawn Coconut</b> - Prawns cooked with coconut milk & North India Spices	15.95
<b>Prawn Vindaloo</b> -Prawns & potatoes in a hot & spicy sauce	14.95
<b>Prawn Jalfrez</b> - Prawns cooked with fresh vegetables	16.95
<b>Prawn Korma</b> - Prawns cooked in a mild yogurt & cashew nut sauce	16.95
<b>Mixed Seafood Curry</b> - Fish, calamari, & prawns	17.95

### Breads

<i>Naan - Leavened bread baked in our clay oven</i>	2.00
<i>Garlic Naan - Naan studded with garlic &amp; cilantro</i>	3.95
<i>Kabuli Naan - Naan stuffed with fruits &amp; nuts</i>	3.95
<i>Onion Kulcha - Naan stuffed with onion, cilantro, herbs &amp; spices</i>	3.95
<i>Keema Naan - Naan stuffed with minced lamb &amp; baked in our clay oven</i>	4.95
<i>Goat Cheese Naan - Naan stuffed with goat cheese, green onion &amp; bell peppers</i>	4.95
<i>Chapati - Unleavened whole wheat bread baked in a Tandoor</i>	2.00
<i>Paratha - Buttered &amp; layered whole wheat bread</i>	2.95
<i>Aloo Paratha - Unleavened whole wheat bread stuffed with potatoes &amp; peas</i>	3.95
<i>Spinach Paratha - Whole wheat bread stuffed with spinach</i>	4.95
<i>Chili Nan - Nan stuffed with Fresh chili</i>	3.95
<i>Assorted Breads - Garlic Naan, Onion Kulcha &amp; Nan</i>	7.95

### Rice Specialties

<i>Pulao - Steamed basmati rice with peas</i>	2.95
<i>Vegetable Biryani - Mixed vegetable &amp; rice cooked with herbs &amp; spices</i>	11.95
<i>Kashmiri Biryani - Fruits &amp; nuts cooked with rice</i>	11.95
<i>Chicken Biryani - Chicken cooked with basmati rice</i>	12.95
<i>Lamb Biryani - Basmati rice cooked with spiced lamb</i>	13.95
<i>Calamari Biryani - Calamari &amp; rice cooked with herbs &amp; spices</i>	15.95
<i>Prawn Biryani - Prawns cooked with basmati rice &amp; spices</i>	15.95
<i>Mixed Seafood Biryani - Prawns, calamari, fish, &amp; rice cooked with herbs &amp; spices</i>	16.95
<i>Punjabi Fry Rice - Basmati rice fried with potatoes, egg &amp; green peas</i>	7.95

### North India Dinner

#### North India Thali (For Two)

<i>Papadum</i>	<i>Veg. Samosa</i>	<i>Raita</i>	
<i>Tandoori Chicken</i>		<i>Boti Kabab</i>	
<i>Chk Tikka Masala</i>		<i>Saag Paneer</i>	
<i>Nan</i>	<i>Rice</i>	<i>Kheer</i>	44.95

### Desserts

<i>Kheer - Traditional Indian rice pudding</i>	3.50
<i>Gulab Jamun - Milk dumplings in rose flavored sugar syrup</i>	3.50
<i>Kufi - Homemade Indian ice cream</i>	3.50
<i>Mango Ice Cream</i>	3.50
<i>Coconut Ice Cream- Fresh homemade ice cream with delicious coconut</i>	3.50

### Beverages

<i>Masala Chai - Special tea from the east Himalayan valleys</i>	2.00
<i>Himalayan Tea (Cold)-</i>	2.95
<i>Sweet Lassi - Refreshing yogurt drink</i>	2.95
<i>Mango Lassi - Refreshing mango &amp; yogurt drink</i>	3.95
<i>Ice Tea</i>	2.00
<i>Coffee</i>	2.50
<i>Pellegrino Water</i>	3.50
<i>Sodas (Coke, Diet-coke &amp; Sprite)</i>	2.00

## Lunch Buffet

## Serving Dinner

Open 7 Days

Fine Dining  
Take Out & We Deliver

Private Party Room available

we do catering

*When you think of elegant dining  
North India the best Restaurant to serve you.  
Where we prepare delicious Indian Dishes using the  
centuries old traditional Tandoor  
fired up to 1000 Degrees.*

FeedBack  
northindiasf@gmail.com

GIFT CERTIFICATE AVAILABLE

All Major Credit Cards Accepted

we reserve the right to refuse service to anyone



Restaurant

123 2nd St.  
Between Mission & Howard  
San Francisco  
CA 94105

415-348-1234

Fax. 415-348-9777

Reservation & Order Online

[www.northindiasf.com](http://www.northindiasf.com)