

Indian Restaurant – Menu Hierarchy

Starters & Street Snacks

- Samosas
- Pakoras (vegetable, paneer, chicken)
- Chaat (bhel puri, pani puri, sev puri)
- Tandoori starters (chicken tikka, paneer tikka, kebabs)
- Soups (dal soup, tomato shorba)

Tandoor (Clay Oven Specialties)

- Tandoori chicken
- Seekh kebab
- Paneer tikka
- Mixed tandoori platters

Curries – Chicken

- Butter chicken
- Chicken tikka masala
- Chicken korma
- Vindaloo
- House specialties

Curries – Lamb & Goat

- Rogan josh
- Lamb curry
- Vindaloo
- Korma / saag preparations

Curries – Seafood

- Fish curry
- Shrimp masala
- Goan-style curries

Vegetarian Entrées

- Dal makhani / tadka dal
- Chana masala
- Saag paneer
- Aloo gobi
- Baingan bharta
- Mixed vegetable curries

Biryani & Rice Specialties

- Chicken biryani
- Lamb biryani
- Vegetable biryani
- Jeera rice
- Basmati rice

Breads (Naan & Roti)

- Naan (plain, garlic, butter)
- Roti / chapati
- Paratha (plain, stuffed)
- Kulcha varieties

Sides & Accompaniments

- Raita
- Chutneys
- Pickles
- Papadum

Kids Menu (Optional)

- Mild butter chicken
- Mild vegetable curry
- Naan & rice plates

Desserts

- Gulab jamun
- Kheer
- Kulfi
- Ras malai

Beverages

- Lassi (sweet, salted, mango)
- Chai
- Soft drinks & bottled water
- Beer & wine (if applicable)