

## **HARYANA'S RESTAURANT**

*Fine East Indian Cuisine*

### **APPETIZERS**

\*Served with homemade hot chutney, sweet tamarind chutney and whipped yogurt\*

**Vegetable Pakora\*** ..... Small: \$10.00 .....Large: \$ 15.00  
Deep- fried, batter coated mixed vegetables.

**Vegetable Samosa (2)\*** ..... \$7.50  
Potato and vegetable stuffed pastries.

**Meat Samosa (2)\*** ..... \$8.50  
Beef sautéed with onions in a special sauce.

**Assorted Indian Snacks\*** ..... \$18.00  
Vegetable Pakora, Vegetable and Meat Samosa, and two strips of Tandoori Chicken.

**Haryana's Chef Raita** ..... \$10.00  
Fresh Cucumbers, tomatoes, potatoes mixed with Indian herbs and spices topped with cool whipped yogurt.

**Katchumber Salad** ..... Small: \$7.00 ..... Large: \$10.00  
Fresh green peppers, cucumbers, purple onions and tomatoes mixed with fresh Indian herbs and spices in a special oil vinegar dressing.

### **TANDOORI BREADS**

\*For an extra \$2.50, the freshly baked breads go great with dipping sauces (homemade hot chutney, sweet tamarind chutney and whipped yogurt.)

**Whole Wheat Roti** ..... \$3.00

**Naan** ..... \$7.00

**Garlic Naan** ..... \$8.00

**Hayana's Special Naan** ..... \$9.50  
Naan stuffed with chicken, almonds, herbs and spices.

**Haryana's Paneer Naan** ..... \$9.50  
Naan stuffed with fresh spinach, homemade cheese, mozzarella cheese, herbs and spices.

### **CHICKEN SPECIALTIES**

(Served with steaming hot basmati rice)

All the entrees can be ordered mild (0/10), mild-medium (3/10), medium (6/10), medium-hot (8/10) or hot (10/10)

**Chicken Curry** ..... \$17.00  
Chicken drumsticks cooked in traditional curry style sauce with fresh onions, tomatoes, ginger, garlic and Indian spices.

**Chicken Vindaloo** ..... \$18.00  
Chicken drumsticks cooked in a tangy vinegar curry sauce with potatoes, ginger, garlic and Indian spices.

**Chicken Bhuna Gosht** ..... \$20.00  
Bite-sized chicken pieces cooked in a special curry sauce with fresh tomatoes, mushrooms, green and red peppers, ginger, garlic and Indian spices.

**Saag Chicken** ..... \$20.00  
Bite-sized chicken pieces cooked in fresh spinach, onions, tomatoes and Indian spices.

**Murgh Shahi Korma** ..... \$20.00  
Bite-sized chicken pieces cooked in mild cream sauce, almonds and pistachios.

**Butter Chicken (Murgh Makhani)** ..... \$18.00  
Chicken marinated in yogurt and light spices and cooked in butter tomato sauce.

**Chicken Tikka Masala (Murgh Tikka Masala)** ..... \$19.00  
Tandoori cooked chicken marinated in yogurt, ginger, garlic and vinegar. Cooked with fresh tomatoes, onions and Indian spices in a butter tomato sauce.

**Chicken Jalfrazie** ..... \$24.00  
Mixture of fresh broccoli, cauliflower, carrots, green and red peppers, mushrooms cooked with fresh tomatoes, onions, ginger, garlic, boneless chicken and Indian herbs and spices.

### **BEEF/LAMB SPECIALTIES**

(Served with steaming hot basmati rice)

**Beef Curry/Lamb Curry** ..... \$18.00/\$23.00  
Bite-sized pieces cooked in a curry sauce with ginger, garlic and Indian spices.

**Beef Vindaloo/Lamb Vindaloo** ..... \$19.00/\$24.00  
Bite-sized pieces cooked in a delicious curry sauce with potatoes, ginger, garlic and Indian spices.

**Beef Bhuna Gosht/Lamb Bhuna Gosht** ..... \$19.00/\$24.00  
Bite-sized pieces cooked with fresh tomatoes, mushrooms, green and red peppers, onions, ginger, garlic and Indian spices.

**Rogan Josh** ..... \$24.00  
A spicy hot Kashmiri lamb dish in bite-sized pieces cooked in fresh cream, yogurt, almonds and Indian spices.

### **TANDOORI (CLAY OVEN) SPECIALTIES**

**Murgh Tikka** ..... \$23.00  
Boneless chicken strips marinated in yogurt, ginger, garlic and vinegar and cooked in the tandoor. Served with fresh sautéed vegetables, sauce and basmati rice.

### **BIRYANI (RICE) SPECIALTIES**

**Shahjahani Biryani** ..... Beef: \$23.00 ..... Chicken: \$25.00..... Lamb: \$27.00  
Flavourful Basmati Rice cooked with your choice of meat, cloves, cumin, almonds, green and brown cardamoms, and fresh Indian herbs and spices.

**Vegetable Biryani** ..... \$24.00  
Flavourful Basmati Rice cooked with fresh onions, tomatoes, green peppers, red peppers, cauliflower, broccoli and mushrooms in a special yogurt sauce with cloves, cumin, almonds, green and brown cardamoms and Indian herbs and spices.

**Prawn Biryani** ..... \$24.00  
Flavourful Basmati Rice cooked with prawns, cloves, cumin, almonds, green and brown cardamoms and seasoned with fresh Indian herbs and spices.

### **SEAFOOD SPECIALTIES**

**Fish Curry** ..... \$19.00  
Codpieces cooked in a curry sauce with hot Indian spices. Add diced potatoes in a tangy vinegar sauce for an extra \$1.95

**Fish Badamee** ..... \$20.00  
Cod cooked in a mild cream sauce with almonds, pistachios and Indian spices.

**Prawn Vindaloo** ..... \$20.00  
Prawns cooled with potatoes and Indian spices in a tangy vinegar curry sauce.

### **VEGETARIAN SPECIALTIES**

(Served with steaming hot basmati rice)

<b>Spiced Eggplant</b> .....	\$18.00
Tandoori cooked with fresh onions, peas, ginger, garlic and Indian spices.	
<b>Curried Chickpeas (Channa Masala)</b> .....	\$15.00
Chickpeas cooked with fresh onions, tomatoes, potatoes, ginger, garlic and Indian spices.	
<b>Maharani Daal</b> .....	\$15.00
Creamed lentils cooked with fresh onions, tomatoes and Indian spices.	
<b>Aloo Matter</b> .....	\$15.00
Curried potatoes and fresh peas cooked in ginger, garlic and Indian spices.	
<b>Saag Paneer</b> .....	\$19.00
Homemade cheese cubes cooked with fresh spinach and sautéed with ginger, garlic, onions tomatoes and Indian spices.	
<b>Matter Paneer</b> .....	\$18.00
Homemade cheese cubes cooked with fresh green peas, onions, tomatoes and Indian spices.	
<b>Paneer Makhani</b> .....	\$17.00
Homemade cheese cubes cooked with ginger, garlic and Indian spices in a special butter tomato sauce.	
<b>Paneer Vindaloo</b> .....	\$19.00
Homemade cheese cubes cooked with potatoes in a tangy vinegar tomato sauce.	
<b>Shahi Paneer</b> .....	\$21.00
Grated homemade cheese sautéed with fresh tomatoes, onions and Indian herbs and spices.	
<b>Vegetable Jalfrazie</b> .....	\$19.00
Mixture of fresh broccoli, cauliflower, carrots, green and red peppers and mushrooms cooked with fresh tomatoes, onions, ginger, garlic and Indian herbs and spices.	
<b>Aloo Gobhi</b> .....	\$17.00
Curried Cauliflower and potatoes cooked with ginger, garlic, onions, tomatoes and fresh Indian herbs and spices.	

### BEVERAGES

**Indian Tea** ..... Cup: \$4.00..... Small Pot: \$12.00..... Large Pot: \$18.00

**Regular/Earl Grey Tea** ..... \$2.50

Free Refills

**Herbal Teas(Various)** ..... \$3.00

Free Refills

**Coffee(Regular/Decaf)** ..... \$3.00

Free Refills

**Mango Lassi** ..... \$6.00

Indian Style Smoothie based on yogurt and pureed mangoes.

**Sweet Lassi** ..... \$5.00

Sweet yogurt based drink.

**Soft Drinks (Various)** ..... \$3.00