

Planet Bollywood Lunch Specials

Soup and Butter Chicken Wrap \$6.99

Soup and Chicken Tikka Wrap \$6.99

Soup and any of the following Chicken dishes \$7.99

Served with Fragrant Basmati Rice

Chicken Curry: boneless chicken in tomato-based curry sauce

Chicken Vindaloo: boneless chicken in a very hot, spicy curry sauce

Chicken Saag: boneless chicken in a mildly spiced fresh spinach sauce

Chicken Jalfrezi: boneless chicken in a pepper, onion & tomato curry sauce

Soup and any of the following Chicken dishes \$8.99

Served with Fragrant Basmati rice

Butter Chicken: boneless chicken in a tangy, buttery, tomato-based curry sauce

Chicken Korma: boneless chicken with mild, creamy almond, cashew and onion sauce

Chicken Tikka Masala: boneless chicken marinated in spices in a tomato-yogurt curry sauce

Soup and any of the following Lamb dishes \$9.99

Served with Fragrant Basmati Rice

Lamb Vindaloo: boneless lamb in a very hot, spicy curry sauce

Lamb Saag: boneless lamb in a mildly spiced fresh spinach sauce

Lamb Rogan Josh: boneless lamb chunks simmered in a mild creamy sauce

Lamb Dopiaza: boneless lamb lightly sauced with onion, tomato and bell pepper curry

Lamb Korma: boneless lamb with mildly spiced, creamy almond, cashew and onion sauce

Karahi Lamb: tender boneless lamb cooked with ginger, garlic, onions, peppers, tomatoes and spices, served in a miniature wok.

Soup and any of the following Vegetarian dishes \$6.99

Served with Fragrant Basmati Rice

Chana Masala: chickpea (garbanzo) curry

Baingan Bharta: roasted eggplant & spices

Aloo Gobi Masala: Cauliflower & potato curry

Navratan Korma: Seasonal vegetables in mild creamy sauce

Matar Paneer: Homemade cheese cubes cooked with green peas in curry sauce

Paneer Makhani: Homemade cheese cubes cooked with tomato, spices and cream

Palak Paneer: Homemade cheese cubes with delicately spiced spinach & green peas

Vegetable Jalfrezi: Seasonal vegetables with onions, peppers & tomatoes in spicy sauce

Bhindi Masala: Sliced fresh okra sautéed with potatoes, onions, tomatoes & Indian spices

Soup and any of the following Biryanis

Indian version of Paella, with spiced Basmati rice, garnished with nuts & raisins:

Vegetable \$6.99 **Chicken** \$7.99

Lamb, Goat or Shrimp \$8.99

Seafood: shrimp, scallops, mussels & seasonal fish \$9.99

Mussels (*served with garlic bread or fries*) \$8.99

Mumbai Mussels: garlic, onion, celery, paprika, tomato, herbs, curry, Indian beer

Goan Mussels: coconut milk, garlic, onion, celery, herbs, cilantro and curry

Planet Bollywood Dinner Menu

Appetizers

Vegetable Samosas: Two plump pastry pyramids filled with spicy potatoes and peas \$4.95

Vegetable Pakora: Fried cauliflower, onion and potato fritters in spicy chickpea batter \$4.95

Chili Pakora: Chili peppers enrobed in chickpea batter and fried to a crispy finish \$4.95

Paneer Pakora: Homemade cheese enrobed in chickpea batter and fried to a crispy finish \$5.95

Tawa Chicken: Boneless chicken chunks, served with sautéed tomato, bell pepper and onion \$7.95

Appetizer Assortment: Samosa, pakoras, chicken tikka, and seekh kebab \$7.95

Hummus Plate served with pita bread \$5.95

Fried Fresh Calamari with marinara sauce \$8.95

Mumbai Mussels: Garlic, onion, celery, paprika, tomato, herbs, curry, Indian beer \$8.95

Goan Mussels: Coconut milk, garlic, onion, celery, herbs, cilantro and curry \$8.95

Palak Mussels: Spinach, garlic, onion, celery, and Parmesan \$8.95

Soups

Tomato Soup with fresh garlic and onion, topped with a dollop of cream. \$3.95

Mulligatawny Soup: Spiced lentils puree with chicken broth, herbs and rice \$3.95

Salads

House Salad: Mixed greens tossed with Balsamic Vinaigrette \$3.95

Kachumbar Salad: Diced tomato, cucumber, bell pepper, cilantro & onion, on a bed of lettuce, tossed with spices and fresh lemon juice \$4.95

Add Tandoori Chicken Tikka to any salad: \$3.00

Add Tandoori Salmon or Shrimp to any salad: \$4.00

Vegetarian Specialties

Served with Basmati rice

Chana Masala: Chickpea (garbanzo) curry \$9.95

Baingan Bharta: Roasted eggplant & spices \$9.95

Aloo Gobi Masala: Cauliflower & potato curry \$9.95

Matar Paneer: Homemade cheese cubes cooked with green peas in curry sauce \$10.95

Palak Paneer: Homemade cheese cubes cooked with delicately spiced spinach \$10.95

Paneer Makhani: Homemade cheese cubes cooked with tomato, spices and cream \$10.95

Navratan Korma: Seasonal vegetables in mild creamy sauce \$10.95

Vegetable Jalfrezi: Seasonal vegetables with onions, peppers & tomatoes in spicy sauce \$10.95

Bhindi Masala: Sliced fresh okra, sautéed with onions, tomatoes & Indian spices \$10.95

Planet Bollywood Dinner Menu

All Dishes Served with Fragrant Basmati Rice

From our Tandoor (Clay Oven)

Tandoori Chicken \$12.95

Tandoori Salmon \$14.95

Tandoori Shrimp \$15.95

Tandoori Rack of Lamb \$18.95

Bollywood Kebab: Chicken breast marinated in yogurt, mint, cilantro & green chili \$13.95

Chicken Tikka Kebab: Boneless chicken marinated in yogurt and spices \$13.95

Seekh Kebab: Minced lamb with onions, herbs & spices \$14.95

Malai Kebab: Chicken breast marinated in mildly spiced cream, ginger, and cardamom \$13.95

Kebab Platter: Sampling of Chicken Tikka, Seekh, Malai, and Bollywood Kebabs \$19.95

Lamb Specialties

Lamb Rogan Josh: Boneless lamb chunks simmered in a mild creamy sauce \$14.95

Lamb Vindaloo: Boneless lamb in a very hot, spicy curry sauce \$14.95

Lamb Saag: Boneless lamb in a mildly spiced fresh spinach sauce \$14.95

Lamb Dopiazza: Boneless lamb lightly sauced with onion, tomato and bell pepper curry \$14.95

Lamb Korma: Boneless lamb with mildly spiced, creamy almond, cashew and onion sauce \$14.95

Karahi Lamb: Tender boneless lamb cooked with ginger, garlic, onions, peppers, tomatoes and spices, served in a miniature wok. \$14.95

Chicken Specialties

Chicken Jalfrezi: Boneless chicken in a pepper, onion & tomato curry sauce \$12.95

Chicken Curry: Boneless chicken in tomato-based curry sauce \$12.95

Chicken Vindaloo: Boneless chicken in a very hot, spicy curry sauce \$12.95

Chicken Tikka Masala: Boneless chicken marinated in spices in a tomato-yogurt curry sauce \$12.95

Chicken Saag: Boneless chicken in a mildly spiced fresh spinach sauce \$12.95

Butter Chicken: Boneless chicken in a tangy, buttery, tomato-based curry sauce \$12.95

Chicken Karahi: Cubes of boneless chicken with fresh tomato, onion and ginger \$12.95

Chicken Korma: Boneless chicken with mild, creamy almond, cashew and onion sauce \$12.95

Seafood Specialties

Goan Fish Curry: Seasonal fish in a mildly spiced coconut-based curry sauce \$13.95

Madras Fish Curry: Seasonal fish in a mildly spiced tomato-coconut curry sauce \$13.95

Shrimp Masala: Shrimp in a mildly spiced tomato-based curry sauce \$15.95

Shrimp Vindaloo: Jumbo shrimp simmered in a very hot, spicy curry sauce \$15.95

Shrimp Malai: Jumbo shrimp simmered in a mild creamy coconut sauce \$15.95

Crab Malabar: Mildly spiced jumbo lump crab cakes with onions & tomatoes in a creamy sauce \$18.95

Planet Bollywood Dinner Menu

Biryanis

The Indian version of Paella, with spiced Basmati rice, garnished with nuts & raisins

Vegetable \$11.95

Chicken \$12.95

Goat \$13.95

Lamb \$14.95

Shrimp \$15.95

Seafood \$17.95

Shrimp, scallops, mussels & seasonal fish

Mussel Pots

Served with Garlic Bread or Fries \$17.95

Mumbai Mussels: Garlic, onion, celery, paprika, tomato, herbs, curry, Indian beer

Goan Mussels: Coconut milk, garlic, onion, celery, herbs, cilantro and curry

Palak Mussels: Spinach, garlic, onion, celery, and Parmesan

Breads

Naan \$1.95, **Garlic Naan** \$2.95, **Roti** \$1.95

Paratha \$2.95, **Aloo (Potato) Paratha** \$3.50

Onion Kulcha \$2.95

Basket of Assorted Breads \$7.95

Sides

Basmati Rice \$3.95

Tarka Daal (spiced yellow lentils) \$4.95

Cucumber Raita \$2.50

Mango, Coriander or Tamarind Chutney \$2.50

Mango or Mixed Pickle \$1.95

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Beverages

Masala Chai: Pot of Indian black tea spiced with cinnamon, cloves, and cardamom \$2.50

Lassi: Cool, refreshing yogurt drink, choice of sweet or salty \$3.25

Mango Lassi: Cool, refreshing mango yogurt smoothie \$ 3.95

Juices (orange, apple, mango, pineapple, cranberry) \$2.95

Sodas, Sparking Water or Bottled Water: \$2.50

Coffee, Hot tea or Iced tea \$1.95

Join Us for Weekend Brunch and Enjoy a Complimentary Mimosa or Glass of Champagne

Planet Bollywood Champagne Brunch

(Saturdays and Sundays)

Served with complimentary Mimosa, Champagne or Orange Juice

Pancake Stack

Fluffy homemade buttermilk pancakes, with butter and syrup.....\$5.99 With bacon or sasage.....\$6.99

French Toast

Griddle-fried Texas Toast, served w/ butter & syrup.....\$5.99 With bacon or sausage.....\$6.99

Bollywood Melt Sandwich.....\$8.99

Two Scrambled Eggs with green chilies to your taste, on grilled sourdough bread with chopped chicken tikka, with American or Cheddar cheese. Served with Home Fries.

Two Eggs Any Style.....\$6.99 With bacon or sausage.....\$7.99

Served with Home Fries and short stack of Pancakes or Toast

Traditional Eggs Benedict.....\$9.99

Poached eggs on a toasted English muffin, Canadian bacon with creamy Hollandaise sauce & Home Fries

Florentine Benedict.....\$9.99

Poached egg and sautéed spinach on a toasted English muffin with creamy Hollandaise sauce & Home Fries

Cheese Omelet.....\$6.99

Made with three eggs and choice of American or Cheddar cheese & Home Fries

Masala Omelet\$7.99

Made with three eggs and chopped fresh tomato, green pepper, onion, cilantro and spices

Chicken Tikka Omelet.....\$8.99

Made with three eggs, chopped chicken tikka and onion

Palak Paneer Omelet.....\$9.99

Made with Indian-spiced spinach and homemade cheese with Home Fries

English Muffin, White or Wheat Toasted Bread.....\$2.25

Kids Menu

(For Children 12 and Under)

All Dishes \$5.99
(Includes Juice or Soda)

Choice of:

Cheese Pizza

Grilled Cheese Sandwich

Macaroni and Cheese

Happy Hour Menu

(Bar Only)

5:00 pm - 7:00 pm

Tuesday - Friday

Draft Beers.....	\$3.00
House Wines.....	\$3.50
Rail Drinks.....	\$3.50

FREE Hors d'oeuvres at the Bar!