

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

Deserts

Rasmalai: Patties of sweet farmer's cheese in cardamom cream sauce, with pistachios \$4.95

Gulab Jamun: Creamy, lightly fried dumpling steeped in rosewater-scented syrup \$4.95

Double Coconut Cake \$4.95

Chocolate Cake \$4.95

Rice Pudding \$3.95

Mango Ice Cream \$3.95

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