#### **Non-Vegan Options**

### Navratan Korma \$15.95

Mixed vegetables simmered in choice of rich, cashew curry

#### **Paneer Butter** Masala \$16.95

Cottage cheese cubes softly simmered in a delicately spiced tomato-based gravy

#### Paneer Khurchan \$16.95

Shredded paneer with choice of gravy: rich flavors of ginger & garlic

# Paneer Tikka Masala \$16.95

Paneer sautéed in bell peppers, onion, ginger & garlic in a creamy tomato gravy

### Saag Paneer \$16.95

Paneer sautéed in spinach with lightly spiced onions and tomatoes

#### **Shahi Paneer** Masala \$16.95

Popular in royal Mughals' kitchen, paneer simmered in a rich gravy consisting of cashews, almonds, & onions

### Veg. Jalfrezi \$14.95

Mix Veggies tossed in choice of spicy and tangy curry

## Desserts

#### Mango Kulfi/ Pista Kulfi \$6.95

Traditional Indian Ice Cream

### Gaiar ka Halwa \$6.95

Sweet dessert made of condensed milk, carrots, sugar and garnished with almonds

#### Gulab Jamun \$5.95

Popular Indian dessert made with a sweet dough and served warm in a honey syrup

# Mango Pudding \$5.95

Thick, creamy pudding made with fresh mangoes

#### Rasmalai \$6.95

Cottage cheese dumplings soaked in sweetened milk & garnishing with pistachios



# Biryani & Pulao

Basmati rice traditionally cooked over an open fire and infused with saffron, aromatic Hyderabadi spices and specially marinated choice of protein

Choice of egg

\$13.95 Choice of chicken \$15.95

 Choice of lamb or Goat or shrimp

\$19.95 Desi Tadka special

\$21.95 Combination of chicken, lamb and shrimp

#### Coconut Rice \$10.95

Basmati rice infused with aromatic spices and coconut flakes

#### Kashmiri Pulao \$10.95

Basmati rice cooked in a seasoned broth and made with saffron, nuts & dried fruits

#### Lemon Rice \$10.95

Crunch, flavorful and tangy dish comprised of Basmati rice, lemon and peanuts

# Veg. Fried Rice/ Veg. Pulao \$10.95

Basmati rice and vegetables infused with aromatic freshly around spices

#### Zeera Pulao \$10.95

Basmati rice infused with cumin, cinnamon and mild spices



Peshwari Naan \$4.95

Naan stuffed with sweet dry nuts

Onion Kulcha \$3.95

Tandoor (clay oven) baked, soft flatbread stuffed with onions

and spices

Bread Basket \$10.95

Combination of plain naan

& choice of two breads

**Vegan Breads** 

Aloo Paratha \$4.50 Whole wheat tandoor baked flat

bread stuffed with spiced baked

potato

Lacha Paratha \$4.95

# Beverages

#### Sweet Lassi \$5.95

A refreshing drink made by blending yogurt and sugar

#### Salted Lassi \$5.95

A popular traditional drink made of yogurt and a hint of salt

### Mango Lassi \$6.95

A popular drink made by blending mango and yogurt

#### Hot Chai \$3.95

Indian tea prepared with milk and special herb and spice blend

### Madras Coffee \$3.95

Instant blended coffee powder prepared with milk and sugar



# Kids Menu

Chicken lollypop & fries (4pc) \$12.95

Chicken pakora & fries \$10.95

Chicken wrap \$10.95

# Breads

#### **Butter Naan \$3.95** Tandoor (clay oven) baked, soft flatbread with butter

Bhatura/Poori \$4.95 Puffed, deep-fried leavened sourdough bread

## Chilli Naan \$3.95

Tandoor baked Naan flavored with chillies and cilantro

#### Garlic Naan \$3.95 Tandoor baked Naan topped

with garlic and cilantro

## Plain Naan \$2.95

Tandoor (clay oven) baked, soft plain flatbread

## Paneer Naan \$4.95

Tandoor (clay oven) baked, soft flatbread stuffed with cottage cheese



## Sides





(813) 475 5955 Reservation

# **Lunch Hours:**

Tues to Sun 11:30 AM - 3:00 PM

# **Dinner Hours:**

Tues to Sun 4:30 PM - 9:30 PM

**Closed: Mondays** 

desitadkaoldsmar.com



**Vegan Options** 

### Aloo Pakora/ Veg.Pakora/ Onion bhaji \$7.95

Choice of savory fritters deep fried in a mildly spiced chickpea batter

#### Gobi Manchurian \$11.95

Cauliflower florets dipped in spicy Indo-Chinese Manchurian batter and stir fried in a ginger garlic paste and bell peppers

#### Masala Papad \$5.95

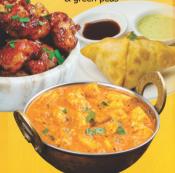
Roasted papad topped with tangy spices, onion, tomato and cilantro.

#### Mix Veg Platter \$11.95

Combination of aloo pakora, onion bhaji, mix veq pakora, paneer pakora & veg, samosa deep fried in a mildly spiced chickpea batter

#### **Samosa \$6.95**

Crispy savory deep-fried pastry filled with mildly spiced potatoes & green peas



**Non-Vegan Options** 

#### Aloo Tikki Chaat/ Papdi Chaat/ Samosa Chaat \$9.95

Savory pastries made with boiled potatoes and spices, and served in a tangy yogurt sauce with masala chickpeas

#### Chilli Paneer/ Paneer 65/ Paneer Manchurian \$13.95

Crispy cubes of cottage cheese tossed in a spicy Indo-Chinese sauce

### Paneer Pakora \$9.95

Savory cottage cheese fritters deep fried in a mildly spiced chickpea batter

#### **Non-Vegetarian Options**

#### Apollo Fish \$18.95

Fish sautéed with freshly ground masala spices and a touch of crushed pepper

#### Chicken Pakora \$9.95

Savory Chicken fritters dipped in a mildly spiced chickpea batter

### Lamb Pepper Fry \$18.95

Lamb cubes sautéed with diced onion black pepper & South Indian tadka

#### Shrimp Chilli/ Shrimp 65/ Shrimp Manchurian \$18.95

Shrimp tossed in a spicy Indo-Chinese sauce

#### Chicken 65/ Chicken Manchurian/ Chilli Chicken \$14.95

Chicken cubes tossed in a spicy Indo-Chinese sauce

### Keema Samosa \$10.95

Deep fried pastry filled with lamb mince served with chutneys

# Soups & Salads

### Cream of Mix Veg. Mushrooms/Chicken \$7.95 Creamy soup full of delicate flavors and hints of garlic

### Daal Soup \$5.95

Protein-rich lentil soup with hints of Indian spices

### **Mulligatawny Soup \$8.95**

India's national soup made of delicately spiced lentils with vegetables or chicken

#### **Tomato Soup\$6.95**

Tangy medley of garden-fresh tomatoes with a touch of garlic and cilantro

### Fresh Garden Salad \$8.95

Fresh lettuce, tomato, onion and cucumber

#### Kachumber Salad \$9.95

Fresh diced cucumber, onion, tomato salad tossed with chat masala

#### Chicken Tikka Salad \$13.95

Grilled chicken salad with cucumbers, tomatoes, and light citrus dressing



#### **Vegetarian Options**

Served with rice & butter sauce

#### Paneer Tikka \$17.95

Homemade cottage cheese cubes marinated with fresh herbs & spices and roasted on skewers in the tandoor

#### **Non-Vegetarian Options**

Served with rice & butter sauce

# Chicken Haryali/ Chicken Kashmiri \$17.95

Chicken marinated in hung vogurt with mint and cilantro in a clay oven

#### Chicken Lolly Pop \$17.95

Deep-fried chicken drumsticks served with hot Szechuan sauce

#### Chicken Tikka \$19.95

Boneless chicken breast pieces marinated in yogurt, herbs & spices

#### **Non-Vegetarian Options** Served with rice & butter sauce

#### Lamb Boti Kebab \$24.95

Cubes of lamb marinated in yogurt, garlic, ginger & freshly ground spices and baked in tandoor

#### Seekh Kebab \$24.95

Minced lamb marinated in yogurt, ginger, garlic, flavored with freshly ground spice and baked in tandoor

#### Tandoori Chicken \$16.95

Roasted chicken marinated in yogurt and a colorful spice blend

#### Tandoori Mix Grill \$24.95

Combination of tandoori grilled shrimp, lamb, tandoori chicken & chicken tikka



# **Chicken Specialities**

#### **Butter Chicken \$18.95**

North Indian specialty consisting of tandoori prepared chicken, softly simmered in a delicately spiced tomato-based gravy

## Chicken Afghani \$17.95

A rich creamy dish where chicken is marinated in a gravy of heavy cream, cashew nuts

# Chicken Bhuna/ Kadai Chicken \$17.95

Marinated pieces of chicken, sautéed with tomatoes, onions, and bell peppers & fresh ground spices

### Chicken Curry \$16.95

Boneless chicken simmered in flavorful sauce comprised of fresh herbs, spices, ginger and garlic

# Chettinad Chicken/ Chicken Madras \$17.95

South Indian specialty of chicken marinated in yogurt, turmeric, red chillies and simmered in coconut gravy with freshly ground exotic spices

#### Chicken Khurchan \$17.95

Shredded chicken specialty with rich flavors of ginger & garlic and a touch of lemon

#### Chicken Korma/ Chicken Methi \$17.95

Mild, rich cashew-based chicken

Chicken cooked in fresh, nutrient enriched spinach and blended with lightly spiced

#### **Chicken Tikka** Masala \$18.95

House specialty dish with chicken roasted in clay oven and cooked in a flavorful gravy of spices, onion & pepper

Goan inspired chicken dish cooked with tomatoes, potatoes, fresh ginger, and spices

#### Gongura Chicken \$17.95 Spicy and sour gravy blended

with onions and South Indian spices

## Egg Curry/Egg Bhurji 15.95

Hard boiled eggs cooked in an onion & tomato-based gravy Egg Bhurji no tomato

# Fish Curry/ Shrimp Curry \$18.95 Traditional curry made with onions, tomatoes, curry leaves,

and Indian spices

# Fish Korma/ Shrimp Korma \$18.95

Curry cooked in rich flavorful almond and cashew nut-based curry

curry garnished with fenugreek and almonds

### Chicken Saag \$17.95

### Chicken Vindaloo \$17.95

# Seafood

# Fish Makhani/ Butter Shrimp \$18.95

An authentic Puniabi dish. softly simmered with choice of fish or shrimp in a smooth tomato-based gravy



#### Goat Curry \$18.95

A traditional goat curry prepared with onion, garlic, and Indian spices

#### Goat Vindaloo \$18.95

Goat cooked in Goan style with tomatoes, potatoes, fresh ginger, and spices

#### Gongura Goat \$18.95

Mutton cooked in spicy gongura (highly nutritious leaves) sauce with onion and special spices

#### Lamb Curry \$18.95

A traditional lamb curry prepared with onion, garlic, and Indian spices

#### Gongura Lamb \$18.95

Lamb cooked in spicy gongura (highly nutritious leaves) sauce with onions and special spices

#### Lamb Korma \$19.95

Lamb cooked in rich flavorful almond and cashew nut based curry

#### Lamb Rogan Josh \$18.95

Cubes of lamb meat cooked in Indian gravy made from onion, tomato, a touch of yogurt

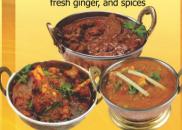
Lamb Saag \$18.95 Lamb in nutrient enriched spinach, blended with lightly spiced onions and tomatoes

#### Lamb Tikka Masala \$19.95

Lamb with sautéed bell peppers, onion, ginger, & garlic in a creamy tomato gravy

#### Lamb Vindaloo \$18.95

Lamb cooked in a Goan style with tomatoes, potatoes, vinegar, fresh ginger, and spices



# Vegetarian

### **Vegan Options**

# Aloo Gobhi/ Gobhi Matar \$14.95

Mildly spiced cauliflower and potatoes prepared with turmeric and Indian masalas

Aloo Methi \$13.95 Mildly spiced potatoes with fenugreek leaves and blend of spices

Bhindi Masala \$14.95 Cut okra cooked with onion and blend of Indian spices

### Bombay Aloo \$13.95

Boiled & fried potatoes sautéed with turmeric, ginger and garlic

## Cabbage Matar \$13.95

Fresh cabbage and peas prepared with Indian spices

## Channa Masala \$13.95

Authentic chickpea dish prepared with traditional blend of North Indian spices

#### Daal Tadka \$13.95 House specialty dish of yellow lentils

infused with cumin seeds, aromatic spices and garnished with cilantro Mix Veg Curry \$13.95 Choice of mixed vegetables

#### cooked in sauce comprised of fresh herbs, spices, ginger and garlic Saag Chana/

Saag Aloo \$14.95 A classic Indian dish made from spiced spinach and choice of chickpeas or potatoes

## **Non-Vegan Options**

### Baingan Bharta \$13.95

Fire roasted, mashed eggplant sautéed with onion, tomatoes and green peas

### Chole Bhature \$16.95 Traditional North Indian combo of puffed sourdough bread served

with channa masala Daal Makhani \$13.95

# North Indian specialty of black lentils softly simmered in a creamy, delicately

Kadhi Pakora \$13.95 North Indian specialty consisting of vegetable fritters in a tangy yogurt

#### and turmeric based gravy Kadai Paneer \$16.95

Fresh cottage cheese sautéed with tomatoes, onions, and bell peppers Malai Kofta \$16.95 Vegetable and cottage cheese dumplings cooked in a mild creamy

# almond sauce

Methi Matar Malai/ Kaju Methi Malai \$15.95 An aromatic dish with a creamy, smooth gravy made with fenugreek

#### leaves and peas Mushroom Masala Mushroom Matar \$14.95

Mushrooms cooked with onions and blend of Indian spices