

CILANTRO Indian Café

*All our curries are gluten free & Nut Free.

*Most of our meals are served with Roghani naan. It is not Tandoori Naan, it is not a Pita Bread, it is a Flour & yeast based bread.

Additional Roghani Naan – 1.00 each Onions & Green Chilies –3.00 Additional chick pea salad –3.00 Raita /Yogurt- 3.00
(You are welcomed to order additional dishes and/or sides at your table, please remember to take care of it on your way out)

APPETIZERS

VEGETABLE SAMOSA (2 per order) *Potatoes-peas in pastry dough.* 4
SAMOSA CHAT *Vegetable samosa crushed -chick peas- tamarind sauce- yogurt raita.* 7
SAMOSA CHAT WITH CHICKEN *Vegetable samosa –chicken breast- tamarind sauce- yogurt raita* 11
PAN SEARED EGGS *Hard boiled eggs, pan seared with mix of spices* 10
BIHARI KABOB VEGAN *A blend of vegetables , minced and mixed with spices . Pan seared.* 13
SPICY POTATOES *French cut potatoes– tandoori spices-oven baked; with cilantro and tamarind sauce.* 7
CHICKEN TIKKA KABOBS *Chicken breast– tandoori spices-oven baked.* 11
TANDOORI WINGS (5-large) 9.00 CHICKEN TANDOORI (5 Pieces) 9.00
LAMB TIKKA KABOBS *Boneless lamb– tandoori spices-oven baked* 12
LENTIL SOUP *Yellow lentils -tomatoes, onions and cumin. Served with naan.* 7
COCONUT & FISH SOUP *Mild, white fish—coconut milk- spices. Served with naan.* 10
LAMB & LENTIL STEW *Boneless lamb, lentils, potatoes, spices. Served with naan* 12

CHICKEN Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00/ extra chicken 3

CHICKEN TIKKA MASALA *Chicken breast– tomatoes- rich creamy gravy. Served with rice and naan.* 11
BUTTER CHICKEN *Boneless chicken breast -creamy gravy. Served with rice and naan.* 11
METHI CHICKEN *Boneless chicken breast –fenugreek, spices Served with rice and naan* 14
BIHARI COCONUT CHICKEN CURRY *Boneless chicken breast –spices, coconut gravy. Served with rice and naan.* 14
CHICKEN TANDOORI *Chicken– bone in with tandoori spices -cooked in the oven. Served with rice, naan and Moroccan hummus.* 12
CHICKEN TANDOORI WINGS *Chicken wings –tandoori spices -cooked in the oven. Served with rice, naan and Moroccan hummus.* 12
AMMI'S CHICKEN KA SALAN *Traditional chicken curry with bone in chicken - bay leaves & onions. Served with rice and naan* 12 Also available with boneless chicken and potatoes. 14
CHICKEN TIKKA KABOBS *Chicken breast– tandoori spices-oven baked. Served with rice, naan and Moroccan hummus.* 14
CHICKEN KORMA *Boneless chicken breast - onions - rich sauce. Served with rice and naan.* 12
CHICKEN DOPIAZA *Boneless chicken breast cooked twice with onions. Served with rice and naan* 12
CHICKEN JALFREZI *Boneless chicken breast - onions -colorful bell peppers. Served with rice and naan.* 12
CHICKEN SAAG *Boneless chicken breast - spinach. Served with rice and naan.* 13
CHICKEN BIRYANI *Boneless chicken breast –layered with aromatic basmati rice. Served with yogurt raita.* 12
SHAHI BIRYANI *Chicken breast-creamy spices layered with aromatic basmati rice, potatoes -topped with slices of hard boiled eggs.Served with yogurt raita.* 13
KARAHI CHICKEN *Boneless chicken breast-ginger-onions-tomatoes. Served with rice and naan.* 15
CHICKEN PANEER *Indian cheese– chicken-baby green peas-spices. Served with rice and naan.* 15

LAMB Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00 /extra lamb 5

ACHARI LAMB *Boneless lamb –special bend of spices, fennel seeds Served with rice and naan.* 16
KARAHI LAMB *Boneless lamb-onions-ginger-tomatoes. Served with rice & naan.* 16
LAMB KORMA *Lamb- onion -spices. Served with rice and naan.* 16
BIHARI COCONUT & LAMB CURRY *Boneless lamb –spices, coconut gravy. Served with rice and naan.* 16
LAMB BIRYANI *Lamb –layered basmati rice . Served with yogurt raita.* 16
LAMB SHAHI BIRYANI *Lamb-creamy spices layered with aromatic basmati rice, potatoes -topped with slices of hard boiled eggs.Served with yogurt raita.* 16
LAMB SAAG *Lamb -spinach –fenugreek- spices. Served with rice and naan.* 16
LAMB TIKKA MASALA *Boneless lamb-tomatoes- rich creamy gravy. Served with rice, naan.* 16
LAMB TIKKA KABOBS *Boneless lamb-tandoori spices. Served with rice, naan, Moroccan hummus.* 16
LAMB ALOO *Boneless lamb-potatoes-green peas-spices. Served with rice & naan* 16
LAMB & LENTIL STEW *Boneless lamb, lentils, potatoes, spices. Served with rice & naan.* 16

SEAFOOD Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00

TAWA FISH *Mild white fish rubbed with spices—seared in a pan, traditional style. Served with rice and Moroccan hummus. Catfish 14 Tilapia 14*
PAN SEARED FISH *Mild white fish rubbed with spices -seared in a pan–finished in oven. Served with rice and Moroccan hummus. Catfish 14 Tilapia 14*
SALMON TIKKA KABOBS *Tandoori spices- oven. Served with rice-naan -Moroccan hummus.* 17
BUTTER FISH/FISH MAKHANI *Fish sautéed in spices, cooked with butter and cream. Served with rice and naan. Catfish 15 Tilapia 15 Salmon 17*
FISH TIKKA MASALA *Fish sautéed in spices, slow cooked in tikka masala sauce. Served with rice and naan. Catfish 15 Tilapia 15 Salmon 17*
FISH KORMA *Fish sautéed in spices—onion based gravy. Catfish 15 Tilapia 15 Salmon 17*
FISH WITH SAAG *Fish sautéed in spices, slow cooked with spinach. Served with rice and naan. Catfish 15 Tilapia 15 Salmon 17*
FISH BIRYANI *Boneless fish marinated and cooked in spices mixed with aromatic basmati rice . Served with yogurt raita. Catfish 15 Tilapia 15 Salmon 17*
KARAHI SHRIMP *Shrimp– ginger-onions-tomatoes. Spicy! Served with rice and roghani naan.* 16
SHRIMP BIRYANI *Shrimp marinated and cooked in spices mixed with aromatic basmati rice. Served with yogurt raita.* 16
SHRIMP KORMA *Shrimp sautéed in spices and cooked in rich sauce. Served with rice and naan.* 16
SHRIMP JALFREZI *Shrimp sautéed in spices and cooked with onions, tomatoes, and a blend of colorful bell peppers. Served with rice and naan.* 16
SHRIMP WITH SAAG *Shrimp sautéed in spices and cooked with spinach. Served with rice and naan.* 16
SHRIMP & OKRA JALFREZI *Shrimp, okra, spices and cooked with onions, tomatoes, and a blend of colorful bell peppers. Served with rice and naan* 16

CILANTRO Indian Café

EGGS Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00

- EGG BIRYANI—*Hard Boiled eggs- spices -layered basmati rice . Served with yogurt raita.* 11
EGGPLANT CURRY WITH EGGS *Hard Boiled eggs– eggplant-potatoes - onions –special blend of spices. Served with rice and naan* 15
EGG KORMA *Hard Boiled eggs- onions –curry leaves. Served with rice and naan* 15
KARAH EGG *Hard Boiled eggs, potatoes-cauliflower-green peas –ginger-onions-peppers-tomatoes. Served with rice and naan* 15
EGG ALOO DUM *Hard Boiled eggs, baby potatoes - green peas-spices. Served with rice and naan* 15
BUTTER EGGS *Hard Boiled eggs- rich creamy gravy Served with rice and naan.* 15
EGG TIKKA MASALA *Hard Boiled eggs- tomato based gravy. Served with rice and naan.* 15
BIHARI COCONUT EGG CURRY *Hard Boiled eggs–spices, coconut gravy. Served with rice and naan.* 15

SPINACH Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00

- SAAG ALOO *Spinach -potatoes. Served with rice and naan.* 10
SAAG CHANA *Spinach –garbanzo beans. Served with rice and naan.* 10
SAAG PANEER *Indian cheese -spinach. Served with rice and naan.* 11
SAAG CHICKEN *Spinach - chicken breast meat. Served with rice and naan.* 13
SAAG WITH FISH/ SHRIMP *Spinach -boneless cubes of white fish OR shrimp. Served with rice and naan.* Catfish 15 Tilapia 15 Salmon 17 Shrimp 16
SAAG WITH LAMB *Spinach - boneless lamb. Served with rice and naan* 16

PANEER Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00

- CHICKEN PANEER *Indian cheese– chicken-baby green peas-spices. Served with rice & naan.* 14
KARAH PANEER *Indian cheese– ginger –onions-tomatoes-green peppers. (Vegetarian)* 14
SAAG PANEER *Indian cheese - spinach - spices. Served with rice and naan. (Vegetarian)* 11
PANEER JALFREZI *Indian cheese -onions -bell peppers - spices. Served with rice and naan. (Vegetarian)* 13
MATTER PANEER *Indian cheese - green baby peas - spices. Served with rice and naan. (Vegetarian)* 11
PANEER MAKHANI *Indian Cheese -rich creamy gravy Served with rice and naan. (Vegetarian)* 12
PANEER TIKKA MASALA *Indian Cheese - tomato based gravy. Served with rice and naan. (Vegetarian)* 11
BIHARI COCONUT PANEER CURRY *Indian cheese –spices, coconut gravy. Served with rice and naan. (Vegetarian)* 14

ACHARI DISHES Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00/ extra chicken 3/extra lamb 5

- ACHARI CHICKEN CURRY *Boneless chicken breast –special pickle spices* 15
ACHARI FISH CURRY *Catfish 15 Tilapia 15 Salmon 17*
ACHARI PANEER CURRY *Indian cheese –special pickle spices (Vegetarian)* 15
ACHARI LAMB CURRY *Boneless lamb –special pickle spices.* 16
ACHARI VEGETABLE CURRY *Mix of available vegetables –special pickle spices. (Vegetarian) (Can be prepared vegan)* 15

KIDS MENU

- CHICKEN TANDOORI *Chicken marinated in tandoori spices and cooked in the oven. Served with rice and Moroccan hummus.* 6
CHICKEN TANDOORI WINGS *Chicken wings marinated in spices and cooked in the oven. Served with rice and Moroccan hummus.* 8
CHICKEN TIKKA PITA POCKETS *Chicken breast- onions folded into a toasted naan. Served with fries.* 6
LIGHTLY SPICED CHICKEN TENDERS *Served with rice and Moroccan hummus.* 7
CHICKEN TIKKA MASALA or BUTTER CHICKEN *Served with rice & Roghani naan.* 8.5
DAAL– *Lentil soup, served with rice & Roghani naan* 7

WRAPS

- CHICKEN TIKKA PITA POCKETS *Chicken breast - onions folded into a toasted roghani naan. Served with oven baked spicy potatoes.* 9
CHICKEN TIKKA WRAP *Chicken breast—romaine lettuce, onions . Served with oven baked spicy potatoes.* 9
CHICKEN TIKKA ROLL *Chicken breast, basmati rice, romaine lettuce, onions . Served with oven baked spicy potatoes.* 12
LAMB WRAP *Boneless lamb -romaine lettuce, onions . Served with oven baked spicy potatoes* 10
VEGETABLE WRAP *Cauliflower cooked in spices, served on toasted pita naan. Served with oven baked spicy potatoes.* 9

SIDES & (SMALL BOWL)

- Roghani Naan 1.
Rice 3
Aloo Gobi 5
Raita 3
Daal 5
Chick Pea Salad 3
Aloo Matter 5
Moroccan Hummus 3
Saag Aloo 5

TEAS & LASSI

- Cardamom Tea 2.25
Ginger Tea 2.25
Black Lemon Tea 2.25
Masala Tea 2.25
Mango Lassi 3.50

HOMEMADE DESSERTS— 4.50 / slice. Please check the dessert menu and/or dessert cooler.

VEGETARIAN AND VEGAN MENU

VEGETABLES Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00

DAAL *Yellow lentils -tomatoes, onions and cumin. Served with rice and naan.* 10

VEGETABLES (These dishes can be prepared Vegan upon your request) Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00

BIHARI KABOB VEGAN *A blend of vegetables , minced and mixed with spices . Pan seared. Served with rice and naan.* 15

VEGETABLE BIRYANI *A blend of vegetables - spices -layered basmati rice . Served with yogurt raita.* 11

BAIGAN KA SALAN (EGGPLANT CURRY) *Eggplant-potatoes - onions –special blend of spices. Served with rice and naan* 13

VEGETABLE KORMA *Mixture of vegetables - onions –curry leaves. Served with rice and naan* 11

VEGETABLE JALFREZI *Mixture of vegetables - onions- blend of colorful bell peppers -spices. Served with rice and naan.* 13

MOROCCAN HUMMUS *Whole chick peas - tomatoes - spices, similar to chana masala. Served with rice and naan.* 10

GOBI CHANA MASALA *Whole chick peas -cauliflower - spices . Served with rice and naan.* 11

ALOO GOBI *Potatoes-cauliflower-green peas -spices. Served with rice and naan.* 10

KARAHI ALOO GOBI *Potatoes-cauliflower-green peas –ginger-onions-peppers-tomatoes. Served with rice and naan* 14

ALOO CHANA *Whole chick peas -potatoes - spices. Served with rice and naan* 10

OKRA JALFREZI *Cut okra - onions, tomatoes- blend of colorful bell peppers- with gravy or pan seared with dry spices– please specify when ordering.* 13

ALOO DUM *Baby potatoes - green peas-spices. Served with rice and naan* 10

SPINACH Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00

SAAG ALOO *Spinach -potatoes. Served with rice and naan.* 10

SAAG CHANA *Spinach –garbanzo beans. Served with rice and naan.* 10

SAAG PANEER *Indian cheese -spinach. Served with rice and naan.* 11

PANEER Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00

KARAHI PANEER *Indian cheese– ginger –onions-tomatoes-green peppers. (Vegetarian)* 14

SAAG PANEER *Indian cheese - spinach - spices. Served with rice and naan. (Vegetarian)* 11

PANEER JALFREZI *Indian cheese -onions -bell peppers - spices. Served with rice and naan. (Vegetarian)* 13

MATTER PANEER *Indian cheese - green baby peas - spices. Served with rice and naan. (Vegetarian)* 11

PANEER MAKHANI *Indian Cheese -rich creamy gravy Served with rice and naan. (Vegetarian)* 12

PANEER TIKKA MASALA *Indian Cheese - tomato based gravy. Served with rice and naan. (Vegetarian)* 11

BIHARI COCONUT PANEER CURRY *Indian cheese –spices, coconut gravy. Served with rice and naan. (Vegetarian)* 14

ACHARI DISHES Add paneer to any dish 2.00/ potato 2.00/ coconut milk 2.00/ extra chicken 3/extra lamb 5

ACHARI PANEER CURRY *Indian cheese –special pickle spices (Vegetarian)* 15

ACHARI VEGETABLE CURRY *Mix of available vegetables –special pickle spices. (Vegetarian) (Can be prepared vegan)* 15

KIDS MENU

PANEER TIKKA MASALA or PANEER MAKHANI *Served with rice & Roghani naan.* 8.5

DAAL– *Lentil soup, served with rice & Roghani naan* 7

WRAPS

VEGETABLE WRAP *Cauliflower cooked in spices, served on toasted pita naan. Served with oven baked spicy potatoes.* 9

SIDES & (SMALL BOWL)

Roghani Naan 1.

Rice 3

Aloo Gobi 5

Raita 3

Daal 5

Chick Pea Salad 3

Aloo Matter 5

Moroccan Hummus 3

Saag Aloo 5

TEAS & LASSI

Cardamom Tea 2.25

Ginger Tea 2.25

Black Lemon Tea 2.25

Masala Tea 2.25

Mango Lassi 3.50

HOMEMADE DESSERTS— 4.50 / slice. Please check the dessert menu and/or dessert cooler.