

**\*\*All our curries are gluten 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      Chick pea salad / Onions & Green Chilly Peppers– 3      Raita/ Plain Yogurt—3**

You are welcomed to order additional at your table, please remember to take care of it, at the front desk, on your way out)

## APPETIZERS

- VEGETABLE SAMOSA Potatoes-peas in pastry dough. 4
- SAMOSAS CHAT Vegetable samosa crushed -chick peas- tamarind sauce- yogurt raita. 7
- SAMOSAS CHAT WITH CHICKEN *Vegetable samosa –chicken breast- tamarind sauce- yogurt raita* 11
- LENTIL SOUP Yellow lentils -tomatoes, onions and cumin. Served with naan. 8
- PAN SEARED EGGS Hard boiled eggs, pan seared with mix of spices 10

ADD PANEER TO ANY DISH 2.00/ POTATO 2.00/ COCONUT MILK 2.00/ EXTRA CHICKEN 3/ EXTRA LAMB 5

TIKKA MASALA Tomato based rich creamy gravy. Served with rice and Roghani naan .

- CHICKEN TIKKA MASALA Chicken breast 11
- PANEER TIKKA MASALA Indian Cheese (Vegetarian) 11
- LAMB TIKKA MASALA Tender, boneless lamb 16
- FISH TIKKA MASALA Catfish 15 Tilapia 15 Salmon 17
- EGG TIKKA MASALA Hard Boiled eggs- tomato based 15
- MOROCCAN HUMMUS Whole chick peas (Vegetarian) 10

SAAG Spinach, turmeric, fenugreek. Served with rice and Roghani naan

- SAAG PANEER Indian cheese (Vegetarian) 11
- SHRIMP SAAG Shrimp, peeled & deveined 16
- SAAG ALOO Spinach -potatoes (Vegetarian) (Can be prepared vegan) 10
- SAAG CHICKEN Spinach - chicken breast meat 13
- LAMB SAAG Tender, boneless lamb 16

BUTTER/ MAKHANI –Butter, turmeric, cumin -creamy gravy. Served with rice and Roghani

- BUTTER LAMB Tender, boneless lamb 16
- BUTTER CHICKEN Boneless chicken breast 11
- BUTTER SHRIMP Shrimp, peeled & deveined 16
- BUTTER FISH Catfish 15 Tilapia 14 Salmon 17
- PANEER MAKHANI Indian Cheese (Vegetarian) 12
- BUTTER EGGS Hard Boiled eggs- rich creamy gravy 15
- DAAL Yellow lentils -tomatoes, onions and cumin (Vegetarian) 10

KORMA – Garam masala, onion based gravy. Served with rice and Roghani naan

- VEGETABLE KORMA Mixture of vegetables (Vegetarian) (Can be prepared vegan) 11
- LAMB KORMA Tender, boneless lamb 16
- SHRIMP KORMA Shrimp, peeled & deveined 16
- FISH KORMA Catfish 15 Tilapia 15 Salmon 17
- CHICKEN KORMA (boneless) Boneless chicken breast 11
- ALOO GOBI Potatoes-cauliflower-green peas (Vegetarian) (Can be prepared vegan) 10
- EGG KORMA *Hard Boiled eggs- onions –curry leaves. Served with rice and naan* 15
- EGG ALOO DUM *Hard Boiled eggs, baby potatoes - green peas-spices. Served with rice and naan*

BIRYANI– Layered with aromatic basmati rice. Served with yogurt raita.

- CHICKEN Boneless chicken breast 11
- LAMB Tender, boneless lamb 16
- SHAHI BIRYANI Chicken breast, creamy spices, potatoes, hard-boiled eggs 13
- LAMB SHAHI BIRYANI 16
- VEGETABLE Mixture of vegetables (Vegetarian) (Can be prepared vegan) 11
- EGG BIRYANI Hard boiled egg 11

# CILANTRO *Indian Café*

**TANDOORI** Marinated in Tandoori spices, cooked in the oven. Served with rice, Roghani naan and Moroccan hummus. (Oven dishes may take a few extra minutes)

CHICKEN TANDOORI Bone in chicken 12

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

BIHARI CHICKEN KABOBS Tender chicken-Bihari spices– oven baked 15

CHICKEN TIKKA KABOBS Chicken breast– tandoori spices-oven baked. 14

SALMON KABOBS 17

PAN SEARED FISH Catfish 14 Tilapia 14

TAWA FISH Mild white fish rubbed with spices—seared in a pan, traditional style.. Catfish 14 Tilapia 14

**KARAHI** Ginger –onions-tomatoes-green peppers. Served with rice & Roghani naan.

KARAHI CHICKEN Boneless chicken breast 14

KARAHI LAMB Tender, boneless lamb 16

KARAHI ALOO GOBI Potatoes-cauliflower-green peas –ginger-onions-peppers-tomatoes. (Vegetarian) (Can be prepared vegan) 14

KARAHI PANEER Indian cheese 14

KARAHI SHRIMP Shrimp, peeled and deveined 16

**BIHARI COCONUT CURRY** Spices, coconut milk. Served with rice and naan.

BIHARI COCONUT CHICKEN CURRY Boneless chicken breast –spices, coconut gravy. 14

BIHARI COCONUT PANEER CURRY Indian cheese–spices, coconut gravy. (Vegetarian) 14

BIHARI COCONUT VEGETABLE CURRY Mix of available vegetables–spices, coconut gravy. (Vegetarian) (Can be prepared vegan) 14

BIHARI COCONUT LAMB CURRY Boneless lamb –spices, coconut gravy. 16

BIHARI COCONUT FISH CURRY Catfish 14 Tilapia 14 Salmon 17

BIHARI COCONUT EGG CURRY *Hard Boiled eggs—spices, coconut gravy. Served with rice and naan.* 15

**ANCHARI** Special pickle spices. Served with rice and Roghani naan.

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

## **SIDES & (SMALL BOWL)**

Roghani Naan 1.00

Rice 3

Aloo Gobi 5

Raita 3

Da al 5

Chick Pea Salad 3

Aloo Matter 5

*Moroccan Hummus 3*

*Saag Aloo 5*

*Saag Paneer 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**— 4.5 *Please check the dessert menu and/or dessert cooler.*

*If you would like to order additional sides/desserts, you do not have to get in line again. Feel free to add sides/dessert at your table and take care of it at the front on your way out.*

**VEGETABLES/VEGAN**

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Additional Roghani Naan – 1.00 each      Chick pea salad / Onions & Green Chilly Peppers– 3      Raita/ Plain Yogurt—3

You are welcomed to order additional at your table, please remember to take care of it, at the front desk, on your way out)

**APPETIZERS**

VEGETABLE SAMOSA Potatoes-peas in pastry dough. 4

SAMOSA CHAT Vegetable samosa crushed -chick peas- tamarind sauce- yogurt raita. 7

LENTIL SOUP Yellow lentils -tomatoes, onions and cumin. Served with naan. 8

**ADD PANEER TO ANY DISH 2.00/ POTATO 2.00/ COCONUT MILK 2.00**

**TIKKA MASALA** - Tomato based rich creamy gravy. Served with rice and Roghani naan .

PANEER TIKKA MASALA Indian Cheese 11

MOROCCAN HUMMUS Whole chick peas 10

**SAAG** - Spinach, turmeric, fenugreek. Served with rice and Roghani naan

SAAG PANEER Indian cheese (Vegetarian) 11

SAAG ALOO Spinach -potatoes (Can be prepared vegan) 11

**BUTTER/ MAKHANI** –Butter, turmeric, cumin -creamy gravy. Served with rice and Roghani

PANEER MAKHANI Indian Cheese 12

DAAL Yellow lentils -tomatoes, onions and cumin 11

**KORMA**– Garam masala, onion based gravy. Served with rice and Roghani naan

VEGETABLE KORMA Mixture of vegetables (Can be prepared vegan) 11

ALOO GOBI Potatoes-cauliflower-green peas (Can be prepared vegan) 11

**BIRYANI** – Layered with aromatic basmati rice. Served with yogurt raita.

VEGETABLE BIRYANI Mixture of vegetables (Can be prepared vegan) 11

**TANDOORI** - Marinated in Tandoori spices, cooked in the oven. Served with rice, Roghani naan and Moroccan hummus. (Oven dishes may take a few extra minutes)

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

**KARAHI** - Ginger –onions-tomatoes-green peppers. Served with rice & Roghani naan.

KARAHI ALOO GOBI Potatoes-cauliflower-green peas –ginger-onions-peppers-tomatoes. (Can be prepared vegan) 14

KARAHI PANEER Indian cheese 14

**BIHARI COCONUT CURRY** - Spices, coconut milk. Served with rice and naan.

BIHARI COCONUT PANEER CURRY Indian cheese–spices, coconut gravy 14

BIHARI COCONUT VEGETABLE CURRY Mix of available vegetables–spices, coconut gravy. (Can be prepared vegan) 14

**ANCHARI** -Special pickle spices. Served with rice and Roghani naan.

ACHARI PANEER CURRY Indian cheese –special pickle spices 15

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

**SIDES & (SMALL BOWL)**

Roghani Naan 1.00

Chick Pea Salad 3

Rice 3

Aloo Matter 5

Aloo Gobi 5

Moroccan Hummus 3

Raita 3

Saag Aloo 5

Da al 5

Saag Paneer 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**— 4.5 Please check the dessert menu and/or dessert cooler.

If you would like to order additional sides/desserts, you do not have to get in line again. Feel free to add sides/dessert at your table and take care of it at the front on your way out.

## FAST OPTIONS

### 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

**VEGETABLES** (These dishes can be prepared Vegan upon your request) Add paneer to any dish 2.00/ potato 2/ coconut milk 2

- DAAL *Yellow lentils -tomatoes, onions and cumin. Served with rice and naan.* 10  
BIHARI KABOB VEGAN *A blend of vegetables , minced and mixed with spices . Pan seared. Served with rice and naan.* 15  
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 DUM *Baby potatoes - green peas-spices. Served with rice and naan* 10  
SAAG ALOO *Spinach -potatoes. Served with rice and naan.* 10  
SAAG PANEER *Indian cheese -spinach. Served with rice and naan.* 11  
KARAHI PANEER *Indian cheese- ginger -onions-tomatoes-green peppers.* 14  
MATTER PANEER *Indian cheese - green baby peas - spices. Served with rice and naan.* 11  
PANEER MAKHANI *Indian Cheese -rich creamy gravy Served with rice and naan.* 12  
PANEER TIKKA MASALA *Indian Cheese - tomato based gravy. Served with rice and naan.* 11  
BIHARI COCONUT PANEER CURRY *Indian cheese -spices, coconut gravy. Served with rice and naan.* 14

**CHICKEN** Add paneer to any dish 2.00/ potato 2/ coconut milk 2/ 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.*  
BIHARI COCONUT CHICKEN CURRY *Boneless chicken breast -spices, coconut gravy. Served with rice and naan.*  
CHICKEN KORMA *Boneless chicken breast - onions - rich sauce. 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

**EGGS** Add paneer to any dish 2/ potato 2/ coconut milk 2

- EGG KORMA *Hard Boiled eggs- onions -curry leaves. 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

**LAMB** Add paneer to any dish 2.00/ potato 2/ coconut milk 2 /extra lamb 5

- 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 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

**SEAFOOD** Add paneer to any dish 2.00/ potato 2/ coconut milk 2

- SHRIMP KORMA *Shrimp sautéed in spices and cooked in rich sauce. Served with rice and naan.* 16  
SHRIMP WITH SAAG *Shrimp sautéed in spices and cooked with spinach. Served with rice and naan.* 16

### **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

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