

## CILANTRO *Indian Café*

**\*\*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 & Peppers – 3      Raita/ Plain Yogurt—3  
(You are welcomed to order additional at your table, please remember to take care of it on your way out)

### APPETIZERS

**VEGETABLE SAMOSA** Potatoes-peas in pastry dough. 4      **TANDOORI CHICKEN** (5 pieces) 9 (May take a few extra minutes)  
**SAMOSA CHAT** Vegetable samosa crushed -chick peas- tamarind sauce- yogurt raita. 7  
**CHICKEN SAMOSA CHAT** *Vegetable samosa –chicken breast- tamarind sauce- yogurt raita* 11  
**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/ 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 13 Tilapia 15 Salmon 17      **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 12      **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 14 Tilapia 14 Salmon 17  
**PANEER MAKHANI** Indian Cheese (Vegetarian) 12      **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 13 Tilapia 15 Salmon 17      **CHICKEN KORMA** (boneless) Boneless chicken breast 11  
**ALOO GOBI** Potatoes-cauliflower-green peas (Vegetarian) (Can be prepared vegan) 10

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

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** Bone in chicken 12      **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

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      Chick Pea Salad 3  
Rice 3      Aloo Matter 4.  
Aloo Gobi 4      *Moroccan Hummus* 3  
*Raita* 3      *Saag Aloo* 4.  
*Da al* 4.

### 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.