

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 Chillies –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 CHICKEN TANDOORI (5 Pieces) 9
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

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. 14
CHICKEN SAAG Boneless chicken breast - spinach. Served with rice and naan. 14
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.* 13
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.* 12
SAAG CHANA *Spinach –garbanzo beans. Served with rice and naan.* 12
SAAG PANEER *Indian cheese -spinach. Served with rice and naan.* 12
SAAG CHICKEN *Spinach - chicken breast meat. Served with rice and naan.* 14
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.* 15
KARAH PANEER *Indian cheese– ginger –onions-tomatoes-green peppers. (Vegetarian)* 15
SAAG PANEER *Indian cheese - spinach - spices. Served with rice and naan. (Vegetarian)* 12
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)* 13
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)* 12
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.* 7
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
PANEER TIKKA MASALA or PANEER MAKHANI *Served with rice & Roghani naan.* 8.5

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
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
Moroccan Hummus 3
Saag Aloo 5
Aloo Matter 5
Butter Potatoes 5

TEAS & LASSI

- Cardamom Tea 2.25
Ginger Tea 2.25
Black Lemon Tea 2.25
Masala Tea 2.25
Mango Lassi 3.50
Fountain Drinks 2

HOMEMADE DESSERTS— 4.50 / slice. Please check the 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.* 12

BAIGAN KA SALAN (EGGPLANT CURRY) *Eggplant-potatoes - onions –special blend of spices. Served with rice and naan* 15

VEGETABLE KORMA *Mixture of vegetables - onions –curry leaves. Served with rice and naan* 13

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.* 11

GOBI CHANA MASALA *Whole chick peas -cauliflower - spices . Served with rice and naan.* 13

ALOO GOBI *Potatoes-cauliflower-green peas -spices. Served with rice and naan.* 12

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* 12

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* 12

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

SAAG ALOO *Spinach -potatoes. Served with rice and naan.* 12

SAAG CHANA *Spinach –garbanzo beans. Served with rice and naan.* 12

SAAG PANEER *Indian cheese -spinach. Served with rice and naan.* 12

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)* 15

SAAG PANEER *Indian cheese - spinach - spices. Served with rice and naan. (Vegetarian)* 12

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)* 13

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)* 12

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

Butter Potatoes 5

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TEAS & LASSI

Cardamom Tea 2.25

Ginger Tea 2.25

Black Lemon Tea 2.25

Masala Tea 2.25

Mango Lassi 3.50

Fountain Drink 2

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