

FINGER FOODS

CHICKEN LOLLIPOPS

7.00

VEG PUFF SAMOSA(V)

4.00

POTATO CAKE (WADA)(V)

4.00 CHICKEN ROASTED TIKKA(GF)

6.00

KOLIWADA SHRIMP

8.00

SOUPS & SALADS (GF) SERVED WITH CHOICE OF DRESSING

GREEN SPRING MIX SALAD (V)

4.00

TANDOORI CHICKEN SALAD

5.00

SOUP OF THE DAY

3.00

QUESADILLAS SERVED WITH RAITA & MINT CHUTNEY

PANEER TIKKA OR SAAG QUESADILLAS

5.99

TANDOORI CHICKEN QUESADILLAS

5.99

KHEEMA QUESADILLAS

5.99

VEGETARIAN 5 STAR PLATTER(VEGAN)(GF)*

9.00

5 VEGETABLES,RICE,DAL,ACHAR,PAPAD,DESSERT,KOKAM CURRY

SERVED WITH CHOICE OF NAN OR CHAPPATI

VEGETARIAN GLUTEN & CREAM FREE VEGAN COOKING

SERVED WITH RICE

CHANA MASALA

9.00

GARBANZO BEANS COOKED WITH ONION & ALL SPICES

CHANNA SAAG

9.00

GARBANZO BEANS COOKED WITH SPINACH & ALL SPICE

CABBAGE WITH CHANA DAL

9.00

SLICED CABBAGE COOKED IN CUMIN & MUSTER WITH CHANA DAL

EGGPLANT WITH BLACK EYED PEAS

9.00

EGGPLANT & BLACK EYED PEAS COOKED IN ONION AND TOMATO BASED CURRY

SPROUTS BHAJI

9.00

SPROUTED MUNG BEANS SMOTHERED WITH TURMERIC & MUSTARD SEEDS

ALOO GOBI

10.00

CAULIFLOWER, POTATO & TOMATO TAMPERED WITH MUSTER SEEDS, TURMERIC & ONIONS

DAL TARKA MALVANI STYLE

8.00

LENTIL COOKED WITH MUSTARD SEEDS, CUMIN SEEDS & CURRY LEAVES.

NAKED INDIAN CURRIES SERVED WITH RICE

VEG 9.00 CHICKEN OR PANEER 10.00 LAMB 11.00 SHRIMP 11.00

TIKKA MASALA- (N)

GINGER SMOTHERED WITH TOMATO AND SPICES OVER CREAMY GRAVY

SAAG (V) OR (NV) (GLUTEN FREE)

SPINACH COOKED IN GARLIC & ALL SPICE .CAN MAKE WITH OR WITH OUT CREAM

VINDALOO (V) OR (NV) (GLUTEN FREE)

VINEGAR AND POTATO GRAVY WITH CHOICE OF MEAT: AN OLD PORTUGUESE DISH & ITS CREAM FREE

SHAHI KORMA OR DURBARI (N)

ALMONDS & CASHEWS WITH CREAMY & SWEET ONION GRAVY

MALVANI STYLE GLUTEN & CREAM FREE MENU (K)

SERVED WITH RICE

MALVANI COCONUT CHICKEN CURRY

10.00

CHICKEN COOKED IN FRESH COCONUT & CILANTRO SAUCE

KONKANI EGG CURRY

9.00

EGGS POACHED IN FRESH COCONUT & GARLIC CURRY

EGGPLANT SHRIMP

10.00

JUMBO SHRIMP GRILLED WITH EGGPLANT, TOMATO & CILANTRO SAUCE.

KHEEMA MASALA (GROUND LAMB)

10.00

GROUND LAMB SMOTHERED WITH ONION, GARLIC, TOMATOES & CILANTRO WITH POTATOES & TOPPED WITH SLICED EGG.

WHOLE POMFRET FISH STUFFED & GRILLED

15.00

BOMBAYS POPULAR POMFRET FISH ON BONE STUFFED WITH GREEN MASALA & GRILLED OVER GARLIC.

A DELICACY IN MALVANI EATING

MALVANI GRILLED FISH

FISH COOKED OVER MALVANI SPICES, GRILLED & SERVED WITH LENTIL DAL

**TILAPIA FILLET 10 RED SNAPPER FILLET 12 SARANGA STEAK 12 BASS
FILLET 12**

GOMANTAK COCONUT CURRY

COOKED WITH FRESH COCONUT OVER DRY RED CHILLI AND CORIANDER SMOTHERED OVER FRESH GARLIC & KOKAM

**VEG 9.00 SHRIMP 10.00 TILAPIA 9.00 RED SNAPPER 12.00
SARANGA 12.00**

ONION NAN
1.75

KIDS MENU

3.00

QUESADILLAS – DAL RICE

DESSERTS

3.00

RASMALAI
GULAB JAMUN
FRIED BANANA

SIDES

MANGO CHUTNEY
1.00
PAPAD, TAMARIND CHUTNEY
1.00
RAITA, RICE, FRIES
2.00
SCHEZUAN SAUCE, MINT CHUTNEY
0.75

DRINKS

MANGO LASSI
3.50
CARDAMON SWEET LASSI
3.00
JEERA SALT LASSI
3.00
FRESH GINGER SODA
1.50
FRESH LIME SODA
1.50
KOKAM CURRY
2.00
FOUNTAIN DRINKS
1.50
HOT CHAI
1.50
ICE TEA
1.50

V – VEGAN N – NUTS K – KOKAM

GF – GLUTEN FREE

*GLUTEN FREE WITHOUT BREAD

WE USE VEGETABLE OIL

BREADS

WE DO NOT USE YEAST OR ANY KIND OF PRESERVATIVES

NAN (VEGAN AVAILABLE ON REQUEST)

1.50

GARLIC NAN

1.75

PESHWARI NAN

2.00

KHEEMA NAN

3.00

ALOO NAN

2.00

CHAPATTI

1.50

ALOO PARATHA

1.75

Menu & Prices subject to change without any notice

Glossary

Aloo- Potato.

Achar- Indian pickle

Chappati- Wheat flour tortillas.

Chana- Garbanzo beans

Chutney- Sauce

Dal- Lintels

Desi- Other name for Indian in Indian language.

Gomantak - Hard core cooking style from coastal region of western India

Jeera- Cumin

Kheema- Ground Meat.

Kokam Curry- Made of Kokam extract & fresh coconut milk

Korma - Sweet onion spicy creamy sauce

Lassi- Sweet yogurt drink

Masala- Sauce of ginger, garlic, onions & tomatoes.

Malvani- Style of cooking in coastal region on the border of Maharashtra & Goa.

Nan- Indian Pita bread.

Paneer- Milk cake cheese.

Raita- yogurt salad

Saag- Spinach.

Samosa- stuffed puff

Shahi- Royal Style

Saranga - Black Pomfret

Tandoori- Indian barbeque

Thali- Indian term for plate

Tikka- roasted cubes

Vindaloo- Curry of potato & vinegar

Wada Pav- Potato patty served with bread



**CATERING: PARTIES
EVENTS, OFFICE**

Vegan Friendly

Go Green

Lunch Special \$6.99

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