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<http://www.kickbackdelivery.com>

# Andaaz

## About Andazz

**Fine Dining Restaurant serving authentic Indian cuisine. Look for allergy indicators on many of the entrees and dishes. GF- Gluten Free, V- Vegan, N- Nut Allergy**

## Salad and Soup

Curried Butternut Squash Soup (V, GF)	\$8.75
<i>Roasted butternut squash, curry spices, ginger, lemon, coconut</i>	
Spiced Corn Soup (V, GF)	\$8.75
<i>Roasted Corn, red peppers, ginger, fresh cilantro</i>	
Walnut 'n' Mandarin Orange Salad (V, GF)	\$10.00
<i>Spring greens, mandarin oranges, walnuts, reduced Orange Dressing.</i>	
Crispy Okra Salad (V, GF)	\$10.00

## Before the Meal

Fish Peri-Per	\$15.00
<i>Pan-Seared Tilapia marinated in peppers, ginger, garlic, wine vinegar &amp; spices.</i>	
Tandoori Lettuce Wraps (GF)	\$15.00
<i>Open-flame grilled tandoori chicken, onion, peppers, cashew nuts.</i>	
Chicken Mur-muri Rolls	\$13.75
<i>Tangy chicken samosa rolls, mint cilantro chutney.</i>	
Vegetable Samosas (V)	\$10.00
<i>Crispy turnovers, spiced potatoes, green peas, dry mango.</i>	
Gobi Manchurian (V)	\$13.75
<i>Crispy cauliflower in a ginger, garlic &amp; soy sauce.</i>	
Ragda Patties (V, GF)	\$13.75
<i>Spiced potato patties, chickpeas, shallots, tamarind &amp; date chutney.</i>	
Crispy Spinach Chaat	\$13.75
<i>Crispy baby spinach, sweet n' salty yogurt, shallots, tamarind and date chutney</i>	
Onion Bhajia (V, GF)	\$12.50
<i>Classic Indian Starter Crispy chickpea battered spinach &amp; onion fritters.</i>	

## B.B.Q. in the Tandoor (Clay Oven)

Tandoori Jumbo Shrimp (GF)	\$32.50
<i>Jumbo black tiger shrimp, saffron, caraway seeds, garlic, mustard oil.</i>	
Salmon Tandoori (GF)	\$32.50
<i>Boneless salmon, lime, ginger, garlic, lemon pickle, mustard.</i>	
Tandoori Chicken (Full) (GF)	\$32.50
<i>Clay oven preparation with tandoori roasted spices and yogurt marinade.</i>	
Tandoori Chicken (GF) (HALF SIZE)	\$21.25

## Meat Entrees

<b>All Entrees served with Basmati Rice</b>	
Lamb Rogan Josh (GF)	\$30.00
<i>Tender lamb, saffron, Kashmiri chilli, dry ginger, fennel, traditional Kashmiri spices.</i>	
Lamb Vindaloo (GF)	\$30.00
<i>Lamb cubes, aged vinegar, onions, mustard and a blend of spices a Goan specialty.</i>	
Lamb Badami Korma (GF)	\$30.00
<i>Boneless lamb, almonds, cardamom, javitri powder, fennel, saffron.</i>	
Lamb Shank Nihari	\$32.50
<i>Braised lamb shank, dark rum, onions, cardamom, ground cumin, saffron, garam masala</i>	
Lamb Saagwala (GF)	\$30.00
Railway Goat Curry (GF)	\$31.25
<i>Bone-in goat meat, garlic, caramelized onion, turmeric, cinnamon, tomatoes, garam masala. Inspired by recipe served at Indian Railway canteens.</i>	
Chicken Tikka Makhani (GF)	\$27.50
<i>Grilled chicken tikka, tomato, ginger, honey.</i>	
Chicken Curry Baby Spinach (GF)	\$26.25
<i>Traditional Punjabi Chicken curry, baby spinach, fenugreek, garam masala.</i>	
Chicken Badami Korma (GF)	\$27.50
<i>Boneless chicken, almonds, cardamom, fennel, saffron.</i>	
Chicken Saagwala (GF)	\$26.25
<i>Chicken, spiced spinach, fresh ginger &amp; mint a house specialty.</i>	
Chicken Madras	\$26.25
<i>Boneless Chicken Thighs, Curry Leaves, Black Pepper, Star Anise, Poppy Seeds</i>	
Chicken Vindaloo (GF)	\$27.50

## Seafood Entrees

Shrimp Pepper Masala (GF)	\$28.75
<i>Black tiger shrimps, tomatoes, onions, peppers, fenugreek green, garam masala.</i>	
Shrimp Tikka Masala (GF)	\$28.75
<i>Shrimp simmered in tomato honey and fresh ginger sauce a favorite of most.</i>	
Goan Shrimp Curry (GF)	\$28.75
<i>Shrimp, coconut, coriander, roasted peppers, goan spice blend.</i>	
Goan Fish Curry (GF)	\$28.75
<i>Boneless Swai, coconut, coriander, roasted peppers, goan spices.</i>	
Kerala Tamarind Fish Curry (GF)	\$27.50
<i>Swai, tamarind, mustard seeds, deghi chili peppers, curry leaves, coconut.</i>	

## Vegetarian Entrees

## Accompaniments

Papad and Chutney	\$6.25
<i>Lentil Wafer Chips with mint chutneys</i>	
Mango Chutney	\$5.00
Lachha Pyaaz	\$3.75
<i>Red Onion &amp; Chillies</i>	
Mixed Indian Pickle (Achar)	\$5.00
Cucumber Raita	\$6.25
Plain Yogurt	\$6.25

## Indian Flat-Breads

Naan	\$6.25
<i>Soft, leavened, tandoor-baked flatbread.</i>	
Garlic Naan	\$7.50
<i>Naan with garlic.</i>	
Rosemary Naan	\$7.50
Goat Cheese Naan	\$8.75
<i>Seasoned goat cheese stuffed flatbread.</i>	
Kashmiri Naan	\$8.75
<i>Golden Raisins, almonds, Cashews, Coconut</i>	
Chili-Cilantro Naan	\$7.50
<i>Naan with chilli peppers and cilantro.</i>	
Peshawari Naan	\$8.75
Tandoori Paratha	\$7.50
<i>Whole wheat layered flatbread.</i>	
Tandoori Roti (V)	\$5.00
<i>Un-leavened, whole-wheat flatbread</i>	
Mint Paratha	\$7.50
Bread Basket (3)	\$18.75
<i>Naan, Garlic Naan, Tandoori Paratha.</i>	

## House Special PLatters (Thali)

**Thali is a well-balanced Indian meal served with your choice of meat or vegetable and accompaniments on a traditional platter.**

Non-Veg Thali	\$35.00
<i>Chicken Tikka Makhani, lamb roganjosh, deal Makhani, ravrattan korma, pulao, raita. Served with naan</i>	
Vegetarian Thali	\$31.25
<i>Palak paneer, channa masala, deal makhani, ravrattan korma, pulao, raita. Served with naan</i>	

## Desserts

Gulab Jamun	\$10.00
<i>Indian cheese-cake dumplings in a warm honey rose syrup. (Contains Nuts) (Contains Dairy)</i>	
Gluten-Free Chocolate Cake (GF)	\$11.25
Scrumptious Cheesecake	\$11.25

<i>Young chicken, chilies, ginger, garlic, garam masala, Lemon. BBQ d in the Tandoor.</i>	
Chicken Malai Kebab (GF)	\$28.75
<i>Tender chicken, ginger, peppers, lemon, cheddar, cardamom, fresh cilantro .</i>	
Tandoori Paneer Tikka	
<i>Mint Chutney stuffed 'paneer' (Indian Cottage Cheese) marinated, skewered, and grilled</i>	
Chicken Tikka Kabab	\$28.75
Achari Vegetable Tikka	\$23.75
<i>Assorted Vegetables, Potatoes, Sweet Potatoes (sharkarkand), marinated in a slightly spicy, tangy marinade, mustard oil, fennel, ginger, garlic, and grilled to perfection</i>	
Chicken Trio Kabab	\$32.50
<i>A combination of Chicken Malai Kebab, Mirch Murg Tikka, and Chicken Achari Tikka</i>	

## **Biryani**

***The biryani is the Indian equivalent of the Spanish paella where basmati rice, flavored with saffron is sealed with your choice of meat or vegetables and cooked on slow fire***

Chicken Biryani	\$28.75
<i>Basmati rice flavored with saffron, cooked with boneless chicken on slow fire to seal-in the flavors.</i>	
Lamb Biryani	\$32.50
<i>Basmati rice flavored with saffron, cooked with lamb on slow fire to seal-in the flavors.</i>	
Vegetable Biryani	\$27.50
<i>A vegetarian delight. Seasonal vegetables simmered in gravy &amp; basmati rice, layer upon layer, make for a royal treat.</i>	
Goat Biryani	\$32.50
<i>Basmati Rice flavored with saffron, cooked with fgoat (with bone) on slow fire to seal-in the flavor</i>	
Basmati Rice	\$5.00

## ***All Entrees served with Basmati Rice***

Paneer Makhani (GF)	\$26.25
<i>Paneer (Indian cottage cheese), tomato, fresh ginger, honey, fenugreek.</i>	
Malai Kofta (GF)	\$26.25
<i>A vegetarian delight of paneer &amp; vegetables. Koftas, simmered in a delicious rich gravy.</i>	
Saag Paneer (GF)	\$26.25
<i>Paneer, slow cooked spinach, fresh dill, cumin.</i>	
Tofu Green Peas Curry (V, GF)	\$25.00
<i>Tofu, green peas, toasted cashews, onion &amp; tomatoes curry.</i>	
Baigan Bharta (GF, V)	\$23.75
<i>Grilled eggplant, onions, garlic, tomatoes, herbs.</i>	
Gobi Aloo Mutter (V, GF)	\$23.75
<i>Cauliflower, potatoes, green peas, cumin, ginger.</i>	
Navrattan Korma (GF)	\$25.00
<i>Medley of 9 vegetables, puffed lotus seeds, cashews, almonds, onion yogurt korma sauce.</i>	
Pindi Channa Masala (V, GF)	\$23.75
Wild Mushroom Korma	\$25.00
<i>Shitake, creminii, &amp; oyster mushroom trio cooked in mild Korma sauce simmered with cardamom, cumin, and cilantro</i>	
Dal Makhani (V, GF)	\$23.75
<i>Slow cooked black lentils, ginger, tomatoes.</i>	
Yellow Dal Tarka (V, GF)	\$22.50
Bhindi Masala (V, GF)	\$23.75
Channa Saag	\$25.00
<i>Chickpeas slow roasted with spinach, spices, fresh dill, and cumin</i>	
Deal Andaaaz	\$23.75
<i>Yellow Lentils, cumin, onions, tomatoes, heing</i>	