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<http://www.kickbackdelivery.com>

# Mehfil

## About Mehfil

**DF - Dairy Free, GF- Gluten Free, NF- Nut Free, V- Vegan, CV - Can Be Made Vegan**

## APPETIZERS

Veg Samosa	\$7.99
<i>Crispy fried Indian pastry with spicy potatoes and peas. DF.</i>	
Aloo Tikki	\$10.99
<i>Golden fried potato patty stuffed with peas, spices, and herbs. NF.</i>	
Bikaneri Pakora	\$10.99
<i>Onion and spinach fritters with a sprinkling of spices. DF, GF, NF, CV.</i>	
Mysore Lamb Chops	\$16.99
<i>Tandoori lamb chops marinated with ginger and lemon. GF, NF.</i>	
Chili Chicken	\$11.99
<i>Crispy Chicken in ginger/garlic sauce. (Contains Flour). NF.</i>	
Chicken Seekh Kabab	\$12.99
<i>Minced chicken seasoned with spices and cooked in clay oven. DF, GF, NF.</i>	
Chicken Lollipop	\$11.99
<i>Chicken wings fried and tossed in sweet and spicy sauce. GF, NF.</i>	
Mango Shrimp Tandoori	\$14.99
<i>Shrimp marinated in mango yogurt sauce, spiced and served with mint chutney. (5 pcs). GF, NF.</i>	
Fish Amritsari	\$11.99
<i>Deep fried fish with Caraway. Grouper. GF, NF.</i>	
Chili Paneer	\$10.99
<i>Crispy Paneer in ginger/garlic sauce. DF, GF, NF, CV. The vegan option is made with Tofu.</i>	
Gobi Manchurian	\$11.99
<i>Crispy fried cauliflower florets in ginger garlic sauce with soya, contains flour. DF, NF.</i>	
Tofu Tikka	\$11.99
<i>Tofu and paprika cooked with mustard, ginger and garlic marinade. DF, GF, NF, V.</i>	
Saag Naan Appetizer	\$7.99
<i>Naan stuffed with sauteed Spinach. NF</i>	
Tandoori Artichoke	\$11.99
<i>Ginger garlic marinade, baked in clay oven(6 pcs). DF, GF, NF, V.</i>	

## TANDOORI

Chicken Malai Kebab Tandoori	\$22.99
<i>Chicken Tenders marinated with a light ginger and lime marinade, cooked in a clay oven. (A popular Indian classic) GF, NF.</i>	
Tandoori Chicken	\$21.99
<i>Yogurt marinade chicken with Tandoori roasted spices. (Contains Dairy) GF, NF.</i>	
Chicken Tikka Tandoori	\$21.99
<i>Chicken thigh marinated in Indian</i>	

## ENTREE NON VEGETARIAN

### ALL ENTREES COME WITH BASMATI

#### RICE

Lamb Badam Korma	\$23.99
<i>Smooth saffron and cashew sauce. (Contains Nuts) GF.</i>	
Lamb Roganjosh	\$23.99
<i>Lamb curry with fennel. GF, NF.</i>	
Lamb Saagwala	\$23.99
<i>Spiced spinach curry with fenugreek. (Contains Nuts) GF.</i>	
Lamb Vindaloo	\$23.99
<i>Spicy Red special curry cooked in Goan style Sauce. GF, NF.</i>	
Chicken Badam Korma	\$21.99
<i>Chicken in smooth saffron and cashew sauce. GF.</i>	
Chicken Makhani	\$20.99
<i>Butter chicken curry in a spiced tomato, butter and cream sauce. (Contains Nuts) GF.</i>	
Chicken Mehfil	\$20.99
<i>House special chicken curry in hearty tomato and onion sauce. GF, NF.</i>	
Chicken Saagwala	\$21.99
<i>Boneless chicken chunks served in a spiced spinach curry with fenugreek and yogurt. GF, NF, CV.</i>	
Chicken Tikka Masala	\$20.99
<i>Chicken marinated in spices and yogurt served in a creamy curry sauce with onion and sweet pepper. (GF)</i>	
Chicken Vindaloo	\$21.99
<i>Spicy red special curry cooked in Goan style sauce. GF, NF, DF.</i>	
Lamb Tikka Masala	\$23.99
<i>Lamb cooked in spiced tomato, butter and cream sauce. GF.</i>	

## ENTREES - SEAFOOD

### ALL ENTREES COME WITH BASMATI

#### RICE

Shrimp Vindaloo	\$22.99
<i>Spicy Red special curry cooked in Goan style Sauce GF, NF.</i>	
Kerala Shrimp Curry	\$22.99
<i>Prawns in spicy south Indian sauce with coconut and curry leaves. DF, GF, CV.</i>	
Bombay Fish Curry	\$20.99
<i>Grouper or Salmon in spicy south Indian sauce with coconut and curry leaves.</i>	
Fish Badam Korma	\$22.99
<i>Grouper or Salmon in a saffron, cashew nut sauce and cream. Contains nuts. Contains dairy.</i>	
Fish Curry	\$17.99
<i>Grouper or Salmon in spicy south Indian sauce with coconut and curry leaves. (G.F)</i>	
Shrimp Curry	\$22.99
<i>Shrimp cooked with traditional Indian spices. GF, NF.</i>	
Kadai Shrimp page 1	\$22.99

## ACCOMPANIMENTS

Papad and Chutney	\$3.99
<i>Lentil wafer chips with mint chutney and tamarind chutney dip. NF, GF, V, DF.</i>	
Side of Makhani Sauce	\$1.99
<i>Butter chicken curry sauce. (Contains nuts, GF)</i>	
Side of Vindaloo Sauce	\$1.99
<i>Spicy Red special curry cooked in Goan style Sauce DF, GF</i>	
Raita	\$3.99
<i>Yogurt with cucumber and spices.</i>	
Indian Salad	\$2.99
<i>Sliced onions, lemons and chillies, sprinkled with spices.</i>	
Mango Chutney	\$2.99
Mixed Pickle	\$2.99
<i>Indian mixed pickle.</i>	
Sauteed Vegetables	\$8.99
<i>Sauteed mix vegetables. GF, NF, CV.</i>	
Plain Yogurt	\$2.99
Tamarind Chutney	\$1.99
Mint Chutney	\$1.99

## RICE

Keema Rice	\$6.99
<i>Aromatic Basmati Rice cooked with smoked and minced Lamb. (G.F)</i>	
Basmati Rice	\$2.99
Lemon Rice	\$3.99
<i>Basmati rice cooked with lemons and spices. Contains peanuts.</i>	
Peas Pulao	\$4.99
<i>Basmati rice cooked with green peas and cumin.</i>	
Jeera Rice	\$3.99
<i>Rice cooked with cumin seeds. Contains nuts.</i>	

## BREAD

Naan	\$4.99
<i>Soft, leavened, oven-baked flatbread. NF.</i>	
Garlic Naan	\$5.99
<i>Naan with Garlic and Cilantro.</i>	
Bullet Naan	\$5.99
<i>Naan with garlic, spicy green chillies and cilantro. NF.</i>	
Peshawari Naan	\$6.99
<i>Sweet. Contains nuts.</i>	
Rosemary Naan	\$5.99
<i>Naan with Rosemary sprinkling. NF.</i>	
Keema Naan	\$7.99
<i>Naan stuffed with smoked and minced lamb. NF.</i>	
Roti	\$4.99
<i>Flatbread made in tandoor from stoneground whole wheat flour (V).</i>	
Garlic Roti	\$5.99
<i>Whole wheat flatbread with garlic and cilantro V, NF.</i>	
Cheese Kulcha	\$7.99
<i>Naan Bread with cheddar</i>	

<i>spices, along with fresh paprika cooked in clay oven. GF, NF.</i>	
Tandoori Fish Tikka	\$25.99
<i>Tandoori baked fish spiced with caraway (Salmon Or Grouper) GF, NF.</i>	
Tandoori Tiger Prawns	\$28.99
<i>Prawns with spiced yogurt marinade cooked in clay oven. GF, NF.</i>	
Mehfil Deluxe Mix Grill Tandoori	\$62.99
<i>Lamb chops, Chicken Tikka, Chicken Seekh kabob, Chicken malai kabob and tandoori prawns served on a bed of veggies. GF, NF.</i>	
Lamb Seekah Kabob	\$22.99
<i>Minced lamb seasoned with spices and cooked in Tandoor. NF.</i>	
Tandoori Vegetable Platter	\$22.99
<b>Tandoori</b>	
<i>Yogurt marinated vegetables and Paneer served straight from the tandoor. GF, NF.</i>	
Paneer Tikka Tandoori	\$23.99
<i>Indian Cheese, bell pepper, onion, marinated with fenugreek, garam masala and yogurt cooked in Clay Oven. NF.</i>	
Lahori Lamb Chops	\$29.99
<i>Lamb Chop seasoned with warming spices, cinnamon, nutmeg and ginger. GF, NF.</i>	
Murg Parluft	\$21.99
<i>Boneless chicken, cheese, eggs, cilantro, baked in tandoor. GF.</i>	

## **BIRYANI**

Mehfil Special Dum Biryani	\$23.99
<i>Aromatic flavour basmati rice cooked with Chicken, cardamon, mint, and saffron rose water. Served With Raita and Salan</i>	
Lamb Biryani	\$24.99
<i>Aromatic flavor basmati rice cooked with lamb, cardamom, mint and saffron rose water.</i>	
Shrimp Biryani	\$24.99
<i>Aromatic flavor basmati rice cooked with shrimp, cardamom, mint and saffron rose water.</i>	
Chicken Biryani	\$23.99
<i>A savory chicken and layered rice dish with aromatic flavors cooked with chicken, cardamom, mint and rose water and saffron. (G.F)</i>	
Vegetable Biryani	\$22.99
<i>Vegetables in Fragrant Basmati rice, yogurt sauce, &amp; nuts.</i>	
Mehfil Special Biryani	\$26.99
<i>Aromatic flavour basmati rice cooked with Egge, Shrimp, Lamb and Chicken. With cardamon, mint, and saffron rose water. Served With Raita and Salan.</i>	

<i>Shrimp cooked in rich tomato/onion and peppers. GF, NF.</i>	
Goa Fish Curry	\$22.99
<i>Goan style fish curry, cashew, curry leaves and coconut.</i>	

## **ENTREE VEGETARIAN**

Vegetable Tikka Masala	\$18.99
<i>Mixed vegetables in creamy tomato sauce with onion and sweet pepper. (G.F)</i>	
Kadai Paneer	\$20.99
<i>Paneer In Creamy onion sauce with sweet pepper. GF, NF, CV. Paneer is replaced with tofu in the vegan option.</i>	
Malai Kofta	\$19.99
<i>Vegetable dumplings stuffed with cheese served with creamy and spiced tomato-based curry.</i>	
Methi Malai Muttar	\$19.99
<i>Green peas cooked in creamy sauce with fenugreek.</i>	
Muttar Paneer	\$19.99
<i>Indian cheese, green peas in smooth saffron and cashew sauce. GF, CV. Paneer is replaced with tofu in the vegan option.</i>	
Navratan Korma	\$19.99
<i>Melange of vegetables served in smooth saffron and cashew sauce. (G.F)</i>	
Paneer Makhani	\$19.99
<i>Indian cheese in spiced tomato, butter and cream sauce. (G.F)</i>	
Baingan Bharta	\$19.99
<i>Roasted eggplant cooked in aromatic spices with onions and sweet peppers. (Can be made Vegan)</i>	
Bhindi Masala	\$18.99
<i>Fried okra in creamy tomato sauce with onion and sweet pepper. DF, GF, NF, CV</i>	
Channa Masala	\$19.99
<i>Chickpeas in creamy tomato sauce with onion and sweet pepper. GF, NF, V.</i>	
Channa Saag	\$19.99
<i>Chickpeas served in spiced spinach curry with fenugreek and yogurt. (G.F)</i>	
Dal Mehfil	\$18.99
<i>Yellow Lentil curry with spices. GF, CV.</i>	
Shahi Paneer	\$19.99
<i>Indian cheese cooked in smooth saffron and cashew sauce (G.F)</i>	
Saag Paneer	\$19.99
<i>Paneer served in spiced spinach curry with fenugreek. GF, CV. Paneer is replaced with tofu in the vegan option.</i>	
Saag Aloo	\$18.99
<i>Potatoes served in spiced spinach curry with fenugreek. CV.</i>	
Aloo Gobi	\$18.99
<i>Spiced potatoes &amp; cauliflower. GF, NF, CV.</i>	
Paneer Lababdar	\$20.99
<i>Indian Cottage cheese cooked in tomatoes, onions and bell peppers. NF, GF.</i>	
Tofu Curry	\$19.99
<i>Tofu marinated with ginger and garlic and cooked with tomatoes and onions. V, NF, DF.</i>	
Dal Makhani	\$18.99
<i>Black lentil curry with spices. NF.</i>	
Dal Milli Juli	\$18.99
<i>Yellow and black lentil curry.</i>	

<i>mozzarella cheese. NF.</i>	
Aloo Paratha	\$5.99
<i>Unleveled whole wheat dough rolled with potato, green peas and spice. NF.</i>	
Onion Kulcha	\$6.99
<i>Naan stuffed with onions and spices. NF.</i>	

## **DESSERTS**

Kheer Mehfil	\$6.99
<i>Indian style rice pudding with Nuts and cardamom. (Contains Nuts)(Contains Dairy)</i>	
Ras Malai	\$7.99
<i>Cottage cheese dumplings in a soft condensed flavored milk. Contains nuts and dairy.</i>	
Gulab Jamun	\$7.99
<i>Indian cheese-cake dumplings in a warm honey rose syrup. (Contains Nuts) (Contains Dairy)</i>	
Blue Berry Moong Dal Halwa (House Special)	\$8.99
<i>Lentil dessert.</i>	

## **BEVERAGES**

Pelligrino	\$4.00
Frooti Mango	\$4.00
Pierre	\$4.00
Lemonade	\$4.00
Berry Delight	\$6.99
Pineapple Ginger Beer	\$7.00
Mango Lassi	\$4.99
Kheera Gimlet	\$6.99
Limca	\$3.99
Thumbs Up	\$3.99
Sweet Tea	\$2.59