

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
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. 7

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 13 Tilapia 15 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.

CHICKEN Bone in chicken 12 CHICKEN TIKKA KABOBS Chicken breast– tandoori spices-oven baked. 14 SALMON KABOBS 17
PAN SEARED FISH Catfish 11 Tilapia 15 TAWA FISH Mild white fish rubbed with spices—seared in a pan, traditional style.. Catfish 12 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 Boneless chicken breast –spices, coconut gravy. (Vegetarian) 14
BIHARI COCONUT VEGETABLE CURRY Boneless chicken breast –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 15 Salmon 17

ANCHAR GOSHT Special pickle spices. Served with rice and Roghani naan.

ACHAR GOSHT 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 ACHAR GOSHT 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.