

### **Chicken Specials \$10.00 (Rice Included)**

01. Chicken Vindaloo (Chicken cooked in hot and spicy sauce with potatoes)
02. Chicken Curry (Mildly spiced with lots of sauce)
03. Chicken Karahi (Chicken cooked with bell pepper and onion)
04. Chicken Choley (Chicken cooked with garbanzo beans)
05. Chicken Dal (Tender chicken pieces delicately blended with lightly spiced lentils)
06. Chicken Mushroom (Tender Chicken pieces cooked with mushrooms)
07. Chili Chicken (Chicken cooked with jalapeno pepper and onion)
08. Chicken Rogen Josh (Chicken Cooked with yogurt sauce)
09. Chicken Tikka Saag (Boneless marinated chicken cooked with spinach, onion and tomato sauce)
10. Chicken Saag (Chicken cooked with spinach)
11. Chicken Shahi Korma (Boneless chicken cooked with cashews and raisins with a touch of cream)
12. Chicken Tikka Masala (Boneless pieces of chicken marinated in yogurt and spices, roasted on skewer, then sautéed in tomato sauce, with a touch of cream)
13. Sabaz Chicken (Tender chicken pieces cooked with mildly spiced fresh vegetables)
14. Chicken Makhani (Shredded chicken cooked with cream and tomato sauce)

### **Lamb Specials \$12.00 (Rice Included)**

15. Lamb Curry (Lamb simmered in thick curry sauce)
16. Lamb Saag (Lamb cooked with spinach, onion and tomato sauce)
17. Lamb Vindaloo (Lamb pieces and potatoes cooked in a tangy sauce)
18. Lamb Dal (Tender lamb pieces delicately blended with lightly spiced fresh vegetables)
19. Sabaz Lamb (Tender lamb pieces cooked with mildly spiced fresh vegetables)
20. Lamb Korma (Lamb blended with cream, cashews and raisins)
21. Lamb Choley (Lamb cooked with garbanzo beans)
22. Lamb Karahi (Lamb cooked with bell)
23. Lamb Rogen Josh (Lamb cooked with yogurt sauce)

### **Seafood Specials \$12.00 (Rice/Included)**

24. Shrimp Masala (Shrimp cooked with tomato and cream sauce)
25. Shrimp Curry (Shrimp in thick curry sauce)
26. Shrimp Saag (Shrimp cooked with lightly spiced spinach)
27. Fish Curry (Fish in thick curry sauce)
28. Fish Makhni (Marinated fish with onion, tomato and butter sauce)
29. Shrimp Karahi (Shrimp cooked with bell pepper and onion)
30. Fish Karahi (Fish cooked with bell pepper and onion)

### **Vegetarian Specialties \$9.00 (Rice/Included)**

31. Aloo Mattar (Potatoes cooked with tender green peas and spices)
32. Dal Makhni (Lentils prepared with butter and a touch of spice)
33. Mushroom Mattar (Tender mushrooms and green peas cooked with tomatoes and spices)
34. Aloo Choley (Potatoes and chick peas cooked in tomato and onion sauce)
35. Aloo Saag (Potato cubes cooked in spinach and spices)
36. Malai Kofta (Mixed vegetable balls cooked in an onion and tomato sauce)
37. Aloo Gobhi (Potatoes and cauliflower cooked with spices)
38. Vegetable Jalfreji (Mixed vegetables cooked with onion and bell pepper)
39. Nav Rattan Shahi Korma (Homemade cheese gently cooked with mixed vegetables)
40. Yellow Dal (Yellow lentils cooked with fresh ginger garlic and onion)
41. Baingan Bhartha (Grilled eggplant)
42. Saag Paneer (Homemade cheese cubes cooked with spinach and blended with aromatic spices)
43. Paneer Karahi (Homemade cheese cooked with onion, bell peppers in curry sauce)
44. Mushroom Saag (Tender mushrooms cooked with spinach, tomato and onion sauce)
45. Saag Choley (Spinach and chick peas cooked in tomato and onion sauce)
46. Mattar Paneer (Homemade cheese gently cooked with tender green peas and spices)
47. Paneer Masala (Homemade cheese cooked with tomato and cream sauce)

### **Tandoori Sawad**

48. Tandoori Chicken (marinated in yogurt with freshly ground spices and lemon juice, then grilled in tandoori) **\$10**
49. Paneer Tikka (Cheese cubes marinated and grilled) **\$11**
50. Chicken Tikka (Boneless chicken white meat marinated and baked) **\$12**
51. Lamb Sheesh Kebab (Grilled lamb cooked in clay oven served with bell pepper and onion) **\$12**
52. Tandoori Shrimp (Jumbo shrimp marinated in yogurt and baked) **\$12**

### **Appetizers**

53. Aloo Tikki (Mildly spiced minced deep fried potatoes) **\$3**
54. Vegetable Samosa (Two deep fried crisp pastries stuffed with mildly spiced potatoes and green peas) **\$3**
55. Vegetable Pakora (Assorted fresh fritters) **\$3**
56. Paneer Pakora (Homemade cheese cubes lightly spiced and batter fried) **\$4**
57. Chicken Dippers (Traditional boneless fried chicken) **\$4**
58. Special Vegetable Samosa (Mildly spiced deep fried crisp potato pastries served with topping of choley, fresh yogurt, onions and tamarind sauce) **\$5**
59. Special Aloo Tikki (Mildly minced deep fried potato pastries served with topping of choley, fresh yogurt, onions, and tamarind sauce) **\$5**
60. Special Papri Chatt (A tangy sweet blend of chick peas, potatoes, papadies, a touch of yogurt with Black Indian salt served chilled) **\$5**
61. Vegetable Platter (A Combination of vegetable appetizers) **\$7**
62. Vegetable Spring Roll **\$6**
63. Mixed Platter (A sampling of appetizers including chicken pakora and paneer pakora) **\$8**

### **Rice Specialties (Biryani)**

64. Rice (White) **\$2**
65. Rice Pilaf **\$5**
66. Peanut Rice **\$5**
67. Lemon Rice **\$5**
68. Vegetable Biryani (Special rice blended with garden vegetables) **\$8**
69. Chicken Biryani (Basmati rice cooked with tender cubes of chicken and fresh peas and nuts) **\$10**
70. Lamb Biryani (Basmati rice cooked with lamb cubes, fresh peas and nuts) **\$12**
71. Shrimp Biryani (Basmati rice cooked with shrimp, fresh peas and nuts) **\$12**
72. Lamb and Shrimp Biryani (Basmati rice cooked with lamb and shrimp, fresh peas and nuts) **\$13**
73. Chicken and Shrimp Biryani (Basmati rice cooked with chicken and shrimp, fresh peas and nuts) **\$13**

### **Breads**

- 74. Roti (Traditional baked whole wheat bread) \$2
- 75. Naan (Plain sourdough bread made in Tandoor) \$2
- 76. Bhatara (Deep fried bread) \$2
- 77. Garlic Naan (Naan bread stuffed with fresh garlic) \$3
- 78. Aloo Naan (Sour dough bread stuffed with mashed potatoes) \$3
- 79. Aloo Paratha (Whole wheat flour bread stuffed with spiced mashed potatoes) \$3
- 80. Onion Kulcha (Spicy and Hot stuffed with onions)
- 81. Poori (2 whole wheat bread, lightly fire) \$4
- 82. Paneer Kulcha (Spicy and Hot bread stuffed with onion) \$4
- 83. Keema Nan (Sour dough bread stuffed with grill lamb) \$4
- 84. Cherry Nan (Sourdough bread stuffed with cherry and nuts) \$4

### **Soups and Salads**

- 85. Tomato Soup (Tomatoes, herbs and spices) \$3
- 86. Dal Soup (Lentil soup with herbs and spices) \$3
- 87. House Salad (Fresh tossed greens with herbs and lemon) \$3

### **Side Dishes**

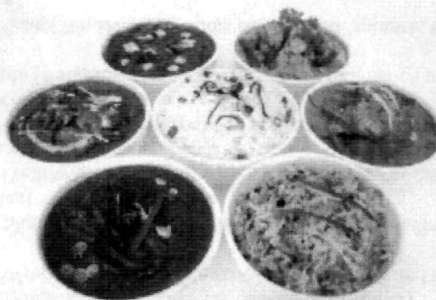
- 88. Hot Pickle (Spicy hot peppers, lemons and olives) \$3
- 89. Raita (Fresh homemade yogurt with cucumber potatoes and mild spices) \$3
- 90. Yogurt \$3
- 91. Sweet Mango Chutney \$3

### **Desserts**

- 92. Rasmalai (Homemade cheese cooked with milk) \$3
- 93. Gulab Jamun (2 Fried Cheese balls soaked in warm honey syrup) \$3
- 94. Kheer (Indian style rice pudding served cooked with pistachios) \$3
- 95. Kulfee (Indian style ice cream with the nutty taste of pistachios and a touch of rose water) \$3
- 96. Mango Ice Cream (A great mango ice cream sundae) \$3
- 97. Vanilla Ice Cream \$3

### **Beverages**

Lassi – Salt (or) Sweet  
Iced Tea, Hot Tea, Special Tea, Coffee, Sprite,  
Coke, Diet Coke, Cherry Coke, Lemonade



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