

# Kama INDIAN BISTRO

## Appetizers

### **\*Chicken Lemon Tadka GF**

Indo-French fusion of sautéed chicken in creamy lemon sauce 7

### **Chicken Tikka GF**

Boneless marinated chicken breast grilled in tandoor 8

*Additional Tikka Variations - Malai , Haryala (Green,) Achari*

### **Lamb Chops GF**

Charcoal grilled lamb chops marinated for over 24 hours served with tandoori potatoes 11

### **\*Chilly Crispy Potatoes VG GF**

Indo-American fusion of crispy potato fries coated with chilly garlic flavored tomato sauce 6

### **\*Sweet Potato Chat VG GF**

Sweet Yam potatoes in tamarind and lime sauce 6

## Soups and Salads

### **Mulligatwany Soup VGO GF**

Lentil soup flavored with traditional South Indian spices 4

### **Vegetable Platter VG GF**

Assortment of fresh cut seasonal vegetables 5

### **\*Bean Sprout Salad VG GF**

Bean sprout with diced tomatoes, onion, potatoes and cilantro in spiced lemon dressing 6

## TANDOOR - CHARCOAL FIRED CLAY OVEN

*Tandoor is used for slow grilling at moderate temperatures. Served with house salad*

### **Tandoori Platter GF**

Assortment of tandoori spring chicken, chicken tikkas, seekh kabab, tandoori seafood 19

### **Tandoori Cornish Chicken GF**

Cornish hen marinated for 24 hours in garam masala, ginger, garlic and yogurt 15

### **Chicken Tikka GF**

Boneless marinated chicken breast 14

*Additional Variations*

*Malai – marinated in mild cream sauce*

*Haryala (Green) – marinated with mint, cilantro and chilies*

*Achari – marinated in pickled spices*

### **Seekh Kabab GF**

Skewers of finely minced lamb with mild flavor of ginger, garlic, and spices 15

### **Fish Tikka GF**

Mahi Mahi fish marinated overnight in mild spices 15

### **Tandoori Lamb Chops GF**

Lamb chops marinated for over 24 hours in yogurt, garam masala and garlic 21

### **Tandoori Prawns GF**

Prawns marinated in lemon, yogurt and spices 16

### **Paneer Tikka GF V**

Marinated cubes of fresh homemade Indian cottage cheese with green peppers, onions and tomatoes 12

### **Tandoori Paneer Achari GF V**

Fresh homemade Indian cottage cheese marinated with our homemade pickled spice 12

### **Tandoori Potatoes GF V**

Grilled potatoes marinated in yogurt and spices 9

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## MAIN COURSE

Served with complimentary one bowl of rice. Extra Rice - Small bowl 2; Big bowl 3

### **Makhani / Tikka Masala Sauce GF VO**

Traditional North Indian sauce made from fresh Roma tomatoes simmered on slow fire to obtain a smooth creamy texture. Flavored with fenugreek and garam masala

(Chicken 15, Lamb 17, Shrimp 18, Paneer, 13, Potatoes 12)

### **Kadai (Indian Wok) Masala GF VO**

Onions, cumin seeds and garlic sautéed in Kadai; enriched with cream tomatoes, yogurt and green bell peppers.

A specialty from the region of Punjab and Pakistan

(Chicken 14, Lamb 16, Shrimp 17, Paneer 12)

### **Vindaloo GF**

Hot sauce prepared from red chilies, onions and fresh roma tomatoes; enriched with coconut milk. A specialty from Goa, India

(Chicken 14, Lamb 16, Shrimp 17)

### **\*Kama-Kaze Vindaloo GF**

Vindaloo prepared from Bhut Jolokia (Ghost Peppers), world's hottest chilies

(Chicken 16, Lamb 18, Shrimp 19)

### **Taka Tak GF VO**

Sauce prepared with onions, Roma tomatoes, garlic mixed together by cutting spoons.

The name of the dish is derived from the rhythmic sounds of the cutting spoons striking the girdle plate

(Chicken 14, Lamb 16, Shrimp 17, Paneer 12, Mushroom 11, Potato 12)

### **Saag / Spinach Masala GF VO**

Chopped spinach and garlic, simmered and pureed to a smooth texture

(Chicken 15, Lamb 17, Shrimp 18, Paneer 13, Mushroom & Corn 12)

### **\*Achari Masala "Pickled Spices" GF VO**

Eighteen different types of spices and condiments cooked in slow fire.

(Chicken 15, Lamb 17, Fish 18, Shrimp 18, Paneer 13, Potato 12)

### **Chicken Curry GF**

Traditional Indian curry recipe 14

### **Lamb Rogan Josh GF**

Classical dish from Kashmir; cooked in a sauce prepared from onion, yogurt, cashews 16

### **\*Lamb Chop Masala GF**

Our specialty - Tandoori lamb chops simmered in special masala sauce 23

### **\*Chicken Eggplant GF**

Chicken and smoke flavored mashed eggplant in fresh roma tomatoes, onions and spices 17

### **\*Lamb Bhindi (Okra) GF**

Lamb and crisp okra coated in tomato and onion sauce 19

### **\*Black Pepper Chicken / Lamb GF**

Chicken or Lamb, in black pepper corn flavored sauce 15 /17



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## ADDITIONAL SEAFOOD

### **\*Lobster Kama GF**

Diced Lobster tails & mushroom cooked in garlic butter finished with onion and cream sauce 26

### **Goan Fish Curry GF**

A spicy hot coconut milk and vinegar flavored fish curry 17

### **\*Fish Ka Jhol GF**

Fish cooked in diced egg plant, onion, tomato, green pepper and coconut flavored masala 18

### **\*Prawn Bhujnee GF**

Prawns cooked in peppered onion, garlic and tomato gravy 18

## ADDITIONAL VEGETARIAN

### **Malai Kofta V GF**

Potato and paneer dumplings stuffed with raisins and butter cooked in special cream sauce 13

### **Peas and Paneer Bhurjee GF V**

Crumbled paneer and peas in onion, tomato and garlic sauce 13

### **Aloo Gobi "Bhajee" GF VGO**

Cauliflower & potatoes with flavors of cumin, garam masala and fenugreek leaves 12

### **Okra do Piazza GF VG**

Crisp Egyptian baby okra sautéed with cumin seeds and onions 13

### **Eggplant Bharta GF VG**

Open fire baked smoke flavored mashed eggplant cooked with onion, fresh roma tomatoes 13

### **Potato Jeera GF VG**

Diced potatoes cooked in cumin (jeera) seeds and tangy mango powder 11

### **Vegetable Jhalfrazee GF V**

Seasonal vegetables sautéed and simmered in a smooth tomato sauce 12

### **Dal Makhani GF VGO**

Black lentils with kidney beans simmered on slow fire for 6 to 8 hours in a makhani sauce 12

### **Yellow Dal GF VG**

Lentils simmered on slow fire with turmeric, tempered with cumin seeds, onion and tomatoes 11

### **Pindi Channa GF VG**

Classical recipe from Rawal-pindi in Pakistan; chick peas cooked in house made special channa masala 11

## RICE

### **Biryani GF VO**

Basmati rice slowly cooked in mild spices (*Chicken 13, Lamb 14, Shrimp 15, Vegetable 12*)

### **Kashmiri Pulav GF V**

Basmati rice prepared with nuts and raisins 8

### **Jeera Pulav GF VG**

Basmati rice tempered with cumin seeds 6

### **Plain Steamed Basmati Rice GF VG 3**



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## EXTRAS

### **Flavored and spiced natural yogurt** GF V

Spinach 4, Mixed Vegetable Raita 4, Boondi Raita 4,

Plain Raita 3

### **Papadam** VG GF

Thin crispy Indian lentil flour flatbread with pepper/cumin 2

## DESSERTS

### **Kheer** GF V

Cardamom flavored cold rice pudding infused with almonds and raisins 4

### **Kulfi** GF V

Creamy ice-cream with flavors of pistachio, cardamom and saffron 6

### **Gajar Halwa** GF V

Grated carrots cooked in milk with flavors of cardamom; enriched with nuts and raisins 4

## KID FRIENDLY

### **Chicken Tikka Malai** GF 8

### **Chilly Crispy Potatoes** GF 6

### **Chicken Lemon Tadka** 7

### **Chicken Tikka Masala** GF 9

