

- Lamb Dlruba** \$14.95
Lamb cooked with fresh vegetables in medium spices sauce
- Lamb Dal (Special)** \$14.95
Delicious Lamb cooked with extraordinary black and yellow lentil

Seafood Delicacies

- Shrimp Curry** \$13.95
Shrimp in a mild spiced gravy
- Shrimp Masala** \$13.95
Shrimp cooked in a blend of tomatoes, onions and spices
- Shrimp Shahi Korma** \$13.95
Shrimp cooked in a creamy mild spicy sauce with nuts
- Shrimp Saag** \$13.95
Shrimp cooked with spinach in a creamed sauce
- Shrimp Vindaloo** \$13.95
Shrimp cooked in a very hot spicy sauce
- Shrimp Dlruba** \$13.95
Shrimp cooked with fresh vegetables in mild spiced sauce
- Fish Curry** \$13.95
Selected boneless and skinless fish in a mild spicy gravy
- Fish Masala** \$13.95
cooked in a tomato base with onions and spices
- Fish Vindaloo** \$13.95
Fish cooked in very hot spicy sauce

Biryani

- Vegetable Biryani** \$12.95
Mixed vegetable cooked with pillau rice
- Lamb Biryani** \$14.95
Selected lamb cubes cooked with pillau rice
- Chicken Biryani** \$13.95
Boneless chicken cooked with pillau rice
- Fish Biryani** \$13.95
Selected pieces of fish cooked with pillau rice
- Shrimp Biryani** \$14.95
Shrimp cooked with pillau rice
- Paradise of India Special Biryani** \$14.95
Fresh shrimp, juicy chicken, and chunky lamb cooked with pillau rice and fresh vegetables

Side Orders

- Rice (Half)** \$2.50 **Rice (Full)** \$3.25
- Mango Chutney (Imported Relish)** \$1.50
- Pickles (Mango Lemon)** \$1.50
- Yogurt (homemade)** \$2.25

Desserts

- Kheer** \$2.50
Traditional India rice pudding made from milk, and nuts, flavored with cardamom and rosewater

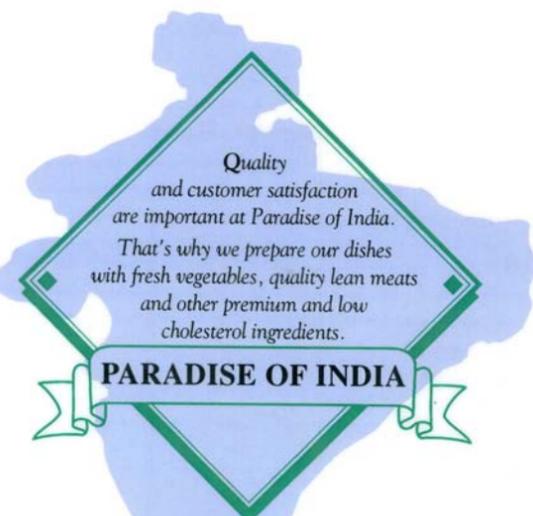


- Gulabjaman (Two)** \$2.50
Cinnamon flavored pastry sponge, soaked in honey and rose water

- Kulfee** \$2.75
Homemade ice cream from reduced milk, almonds and pistachios
- Mango Kulfee** \$2.75
Homemade mango ice cream
- Ginger Ice Cream** \$2.75

Beverages

- Lassi** \$2.50
Refreshing yogurt drink, sweet or salty
- Mango Lassi** \$2.75
- Strawberry Lassi (strawberry yogurt shake)** \$2.75
- Mango Juice** \$2.50
- Orange Juice** \$2.00
- Soft Drinks** \$1.50
Coke, diet coke, Ginger Ale, Sprite Refill \$0.50
- Tea or coffee or Decaffeinated** \$1.25
- Masala Tea (chai tea) (no refill)** \$1.50
- Mineral Water** \$1.25
- Sparkling Water (Perrier)** \$1.75

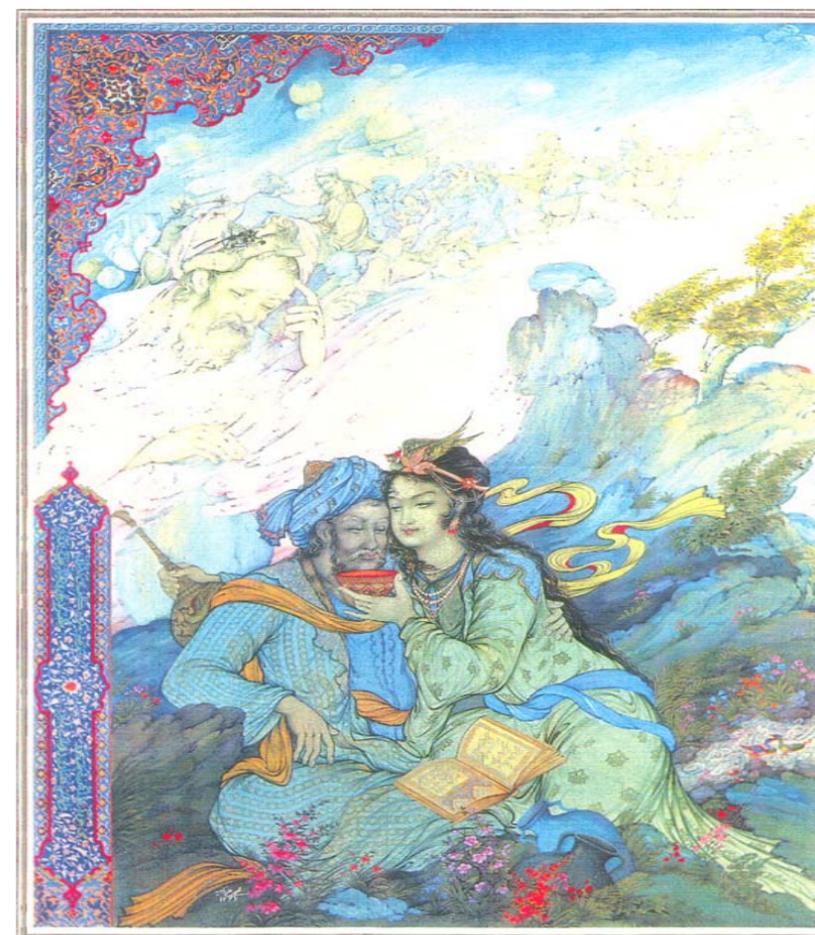


Please
Any Substitutions \$1.50 Dollar Extra
No Personal Checks



PARADISE OF INDIA

Restaurant



Welcome to Paradise of India, the Restaurant. Indian cuisine has evolved over the centuries and has been influenced by many cultures. The ingredients complement each other nutritionally and tastefully. Each dish is spiced to enhance the aroma and flavor. Our spices do not make the dishes hot. Our very skilled chefs make each dish individually, we will be happy to make your dishes the way you prefer them, from mild to extra-hot.

Enjoy your delightful experience at Paradise of India!

Vegan food Available

87 MainStreet

Amherst, Massachusetts

Phone: 413.256.1067

Fax: 413.256.1900

Exotic Appetizers

Vegetable Pakora	\$3.95
<i>Vegetable fritters</i>	
Samosa (Two)	\$2.95
<i>Turnover stuffed with potato</i>	
Tikona (Two)	\$3.25
<i>Turnover stuffed with lamb</i>	
Chicken Pakora	\$4.95
<i>Chicken cubes wrapped in chick pea flour</i>	
Aloo Tikki	\$2.75
<i>Diced Potatoes in a tangy tamarind sauce</i>	
Mixed Platter for Two	\$7.95
<i>(Non Veg) Assorted Appetizers</i>	
Vegetarian Platter for Two	\$7.95
<i>(Veg) Assorted Appetizers</i>	
Papad	\$2.25
<i>Spiced roasted crispy lentil wafers</i>	
Green Salad (Romaine Hearts Lettuce)	\$3.25



Traditional Indian Soup

Mulligatawny Soup	\$2.50
<i>Delicately spiced lentil soup</i>	
Raita	\$2.25
<i>Cool whisked yogurt with cucumbers, potatoes and gently seasoned with herbs</i>	
Coconut Soup (Warm)	\$2.50
<i>Shredded coconut with milk and nuts</i>	

Indian Breads

Freshly Baked to Your Order

Puri- Deep fried whole wheat fluffy bread	\$2.95
Paratha	\$2.75
<i>Buttered and layered whole wheat bread</i>	
Alu-Paratha	\$2.95
<i>Whole wheat bread stuffed with potatoes and peas gently seasoned with herbs and spices</i>	
Chicken Tikka Kulcha	\$3.25
<i>stuffed with chicken and herbs</i>	
Tandoori Roti	\$2.75
<i>Whole wheat bread, plain and soft</i>	
Onion Kulcha	\$2.95
<i>stuffed with onions and herbs</i>	
Naan- Fine flour bread, plain and soft	\$2.75
Spinach Naan (Stuffed with spinach)	\$3.25
Paneer Kulcha	\$3.25
<i>Homemade cheese, spices and herbs -baked to perfection</i>	
Gobhi Pratha	\$2.95
<i>stuffed with fresh cauliflower, ginger</i>	
Garlic Naan Special Naan	\$2.95
Keema Naan	\$3.25
<i>stuffed with minced lamb cooked in the tandoor</i>	
Peshawari Naan (Special naan)	\$3.25
<i>stuffed with nut and raisins</i>	



Tandoori Specialties

The TANDOOR is a pit oven, made from choice clays and natural binding agents. All meats, poultry and seafood stay immersed in special marinades over a long period, then are skewered and broiled on a charcoal in the TANDOOR. The TANDOOR is also employed to turn out a most exciting variety of breads.



TANDOORI DISHES ARE SERVED WITH RICE

Tandoori Chicken	HALF \$12.95	FULL \$22.95
<i>Spring chicken marinated in a prized recipe then broiled on charcoal, served sizzling with sautéed onions</i>		
Boti Kabab	\$16.95	
<i>Juicy chunks from leg of lamb, broiled in tandoor, served sizzling with sautéed onions served with Dal</i>		
Chicken Tikka (White Meat)	\$13.95	
<i>Boneless succulent chicken gently broiled</i>		
Seekh Kabab	\$13.95	
<i>Finger rolls of ground lamb, spiced with fresh ginger</i>		
Tandoori Shrimp (Jumbo)	\$16.95	
<i>Selected Jumbo shrimps broiled on charcoal served with Dal</i>		
The Mixed Grill Madras	\$16.95	
<i>An Assortment of Chicken, Tikka, Boti Kabab, Seekh Kabab, Tandoori Chicken and Tandoori Shrimp and served with Dal</i>		
Tandoori Sword Fish	\$16.95	
<i>Served with Dal</i>		
Tandoori Shrimp & Chicken Tikka Grill	\$16.95	
<i>Jumbo Shrimp, Chicken tikka broiled on charcoal served with Dal</i>		

Chef's Specials

Served with Naan and Rice

Mango Chicken and Shrimp	\$15.95
<i>The classic combination of chicken and shrimp smothered in freshly blended mango fruit sauce</i>	
Aloo Tikki with Channa Masala	\$14.95
<i>Combination of diced potatoes and garbanzo beans cooked in medium spiced sauces</i>	
Paneer and Mushrooms	\$14.95
<i>Combination of mushrooms and cheese cooked with tomatoes and tempered with cumin seeds.</i>	
Garlic Lamb and Shrimp	\$16.95
<i>Combination of lamb and shrimp in a sauce with a touch of garlic</i>	
Garlic chicken and shrimp	\$15.95
<i>The classic combination of chicken and shrimp smothered in freshly blended garlic sauce</i>	
Coconut Lamb and Shrimp	\$16.95
<i>Fresh shrimp and lamb coconut milk yogurt and light cream and roasted cashew and raisins</i>	
Coconut shrimp and Chicken	\$15.95
<i>Fresh shrimp and chicken coconut milk, yogurt and light cream cream with roasted chashews and raisins</i>	
Shrimp Tandoori Masala	\$15.95
<i>Shrimp cooked in tomato and cream sauce</i>	

Paradise of India Dinner Specials

Dinner for Two	\$35.95
<i>Samosa or Pakora, Half Tandoori Chicken and any Style of Meat Curry, Half Mattar Panner, Dal, Rice and Garlic Naan, Kheer or Gulabjamun Dessert, Tea</i>	
Tandoori Dinner for One	\$17.95
<i>Samosa or Lentil Soup, Tandoori Chicken, Chicken Tikka, Seekh Kabab, Half Chicken curry, Rice and Naan, Gulabjamun Dessert or Kheer</i>	
Vegetarian Dinner (for two)	\$30.95
<i>Papad and samosa or pakora and any style of two vegetarian dishes, raita, naan and Desserts Gulabjuman or Kheer, Chai Tea</i>	



Vegetable Thali Dinner (for one)	\$15.95
<i>Samosa or Lentil Soup, Mix Vegetables, Channa Masala, Dal, Raita, Gulabjamun, Naan, Papad, Rice</i>	

Vegetable Curries

Paneer Shahi Korma	\$12.95
<i>Tender chunks of homemade cheese cooked with nuts and a touch of cream in fresh herbs and spices</i>	
Aloo Palak	\$11.95
<i>Potato cooked with spinach and cream sauce</i>	
Channa Masala	\$11.95
<i>Garbanzo beans in a blended tomatoes, onions, and spice</i>	
Aloo-Mattar Paneer	\$11.95
<i>Cubes of cheese, peas, and potatoes in spiced gravy</i>	
Sabaz Navratan	\$11.95
<i>Mixed vegetables in light creamy spiced gravy</i>	
Malai Kofta	\$11.95
<i>Vegetable balls in spiced gravy with nuts and cream</i>	
Saag Paneer	\$11.95
<i>Tender chunks of fresh homemade cheese with creamed spinach and fresh spices</i>	
Biagan Bharta	\$11.95
<i>Roasted eggplant sauteed with onion, and tomatoes</i>	
Dal Makhani	\$11.95
<i>Black and yellow lentil beans cooked in onions and tomatoes</i>	
Aloo Mattar Mushroom	\$11.95
<i>Potatoes, Mushrooms and green peas cooked in onions</i>	
Paneer Masala	\$12.95
<i>Cubes of homemade cheese sauteed in garlic, ginger and tomatoes with creamy, spicy sauce</i>	
Aloo Gobi	\$11.95
<i>Cauliflower and potatoes cooked with herbs and spices</i>	
Channa Saag	\$11.95
<i>Whole chick peas cooked with spiced spinach sauce</i>	
Mixed Vegetable with Spinach	\$12.95
<i>(Creamy Spicy Sauce)</i>	
Aloo Mattar	\$11.95
<i>Green peas and potatoes in spiced gravy</i>	



Exquisite Chicken Specialties

All Chicken Dishes are made with Boneless White Meat

Chicken Tikka Masala (Special)	\$12.95
<i>Cubes of boneless chicken, sauteed in garlic, ginger, onions, and a tomato base with creamy, spicy sauce</i>	
Chicken Kashmiri	\$14.95
<i>Boneless Chicken Sauteed in Tomatoes, Onions, Green Peas and fresh chunks of Fruit with a mild curry sauce</i>	
Chicken Curry	\$12.95
<i>Boneless chicken cooked with spiced gravy</i>	
Chicken Masala	\$12.95
<i>Chicken cooked in a blend of tomatoes, onions, and spices</i>	
Chicken Shahi Korma	\$12.95
<i>Chicken cooked in a blend of nuts in a creamy, mild, spicy sauce</i>	
Chicken Vindaloo	\$12.95
<i>Chicken and potatoes cooked in a blend of very hot spiced sauce</i>	
Chicken Saag	\$12.95
<i>Boneless chicken cooked in a blend of creamed spinach</i>	
Chicken Dilruba	\$12.95
<i>Chicken cooked with fresh vegetables in medium spied sauce</i>	
Chicken Jalferazi	\$12.95
<i>Tender chicken cooked with spring onions, tomatoes and bell peppers</i>	
Chicken Mushroom	\$12.95
<i>Tender boneless chicken cooked in a sauce with fresh mushrooms</i>	
Chicken Mango	\$12.95
<i>Tender boneless chicken cooked with mango fruit sauce</i>	



Lamb Dishes

Lamb Mango	\$13.95
<i>Tender lamb cubes cooked with mango fruit in medium spices sauces</i>	
Lamb Curry	\$13.95
<i>Tender lamb cubes in medium spiced gravy</i>	
Lamb Masala	\$13.95
<i>Tender boneless lamb cooked with spring onions, tomatoes and bell peppers</i>	
Lamb Shahi Korma	\$13.95
<i>Lamb cooked in creamy spicy sauce with nuts</i>	
Lamb Vindaloo	\$13.95
<i>Lamb cooked in a very hot spicy sauce</i>	
Lamb Mushroom	\$13.95
<i>Lamb cooked with fresh mushrooms in a spiced sauce</i>	
Lamb Saag	\$13.95
<i>Lamb cooked with spinach in a creamed sauce</i>	
Boti Kobab Masala	\$13.95
<i>Tandoor broiled lamb sauteed in our special exquisite tomato base curry gastronomical satisfaction</i>	
Keema Mattar	\$13.95
<i>Spiced ground lamb and peas in onions and tomatoes</i>	