



INDIAN KITCHEN & BAR

BUFFET | DINE-IN | CORPORATE CATERING
PARTIES | GIFT CARDS



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Appetizers

1. **Samosa** *Crispy turnovers made with mildly spiced potatoes and peas* \$6.60
2. **Onion Bhajia** *Onion & chickpea fritters* \$8.00
3. **Samosa Channa Chaat** *Crispy samosa topped with chickpeas mixed with tomato and onions then delicately dressed with a special yogurt sauce* \$8.80
4. **Dahi Poori** *Crispy wafer stuffed with potatoes and chickpeas then delicately dressed with yogurt, tamarind, and mint sauce* \$5.00
5. **Tikka Naan Quesadilla** *Grilled naan bread filled with mozzarella cheese, cilantro, and onions & Chicken tikka (\$10.00) or Paneer tikka (\$8)*
6. **Squid** *Crispy squid in a spicy garlic infused sauce* \$11.00
7. **Spinach Bhajia** *Spinach & chickpea fritter* \$9.00
8. **Fish Fry** *Marinated overnight with Indian spices and fried to perfection* \$11.00
9. **Chicken 65** *Chicken spiked with green leaves and red hot Chilies* \$10.00
10. **Kai Chi (Drums of Heaven)** *Tender chicken wings marinated with fresh herbs, chilies and garlic, wok-fried* \$11.00
11. **Kan Shao (Chili)** *Batter fries in classic soy chili sauce, served dry or gravy (Chicken \$11, Gobi /Cauliflower \$9, Paneer/(Cottage cheese \$10)*
12. **Gobi Honey Garlic** *Batter fries tossed in a honey and garlic sauce* \$10.00

Soup

13. **Mulligatawny** *Puree of lentil, lemon, ginger, and coconut milk* \$6.00
14. **Sweet Corn** *Cream of corn with your choice of vegetable or chicken* \$6.00
15. **Hot and Sour** *Red chili, soy, paneer, and shiitake mushroom vegetable* \$6.00

Salad

16. **Tandoori Caesar Salad** *Caesar salad with tandoori chicken in a poppadom shell* **\$8.00**
17. **Kutchumber Salad** *Indian style salad with lettuce, cucumber, onion, and carrots slightly seasoned with yogurt* **\$7.00**

Tandoori

18. **Chicken Tikka** *Boneless white meat chicken marinated with ground spices and cooked in a pit oven* **\$15.00**
19. **Chicken Malai Kabab** *Boneless white meat chicken marinated with yogurt and cream cheese* **\$16.00**
20. **Rack of Lamb** *Tender lamb chop marinated with ginger, pepper, yogurt, and spices in tandoor with brown rice and vegetables* **\$24.00**
21. **Paneer Tikka Kabob** *Indian cottage cheese and vegetables marinated with tikka paste and cooked in tandoor* **\$16.00**
22. **Tandoori Jhinga** *Jumbo prawns marinated in yogurt and tandoor* **\$20.00**
23. **Fish Tikka** *Salmon marinated in mild ajwain flavored tandoor spices, served with brown rice and vegetables* **\$23.00**
24. **Tandoori Chicken** *Chicken season in yogurt and ginger garlic paste, grilled in tandoor* **\$17.60**
25. **Seekh Kabab** *Skewered minced meat in fresh ground spices (Chicken \$14, Lamb \$16)*

Curries

(Now available in kids portions)

26. **Tikka Masala** *Pit oven, meat simmered in tangy tomato, onion, and cream sauce (Chicken \$17.5, Lamb \$18, Paneer \$17)*
27. **Curry** *Tender meat sauteed with onions and tomato grounded spice based curry (Chicken \$15.4, Lamb \$17, Fish \$17, Shrimp \$18)*

28. **Kadai** Cubes of meat sautéed with bell peppers, onions, and tomato sauce (Chicken \$16, Lamb \$17, Shrimp \$18)
29. **Saagwala** Simmered in spinach and fenugreek sauce (Chicken \$17, Lamb \$19, Shrimp \$18)
30. **Chettinad** Tendered meat with South Indian spices and coconut sauce (Chicken \$15, Fish \$17, Lamb \$17, Shrimp \$18)
31. **Jalfrezi** Meat of your choice with pepper, tomatoes and vegetables cooked in onion sauce and spices (Chicken \$15, Lamb \$17, Shrimp \$18)
32. **Pepper** Sautéed coconut, dry red chilies, peppercorn, browned onions, and tomatoes (Chicken \$16, Lamb \$18, Shrimp \$19)
33. **Patia** Mildly spiced cooked in mango chutney, mint, ginger, and herbs. Special Anglo-Indian dishes (Chicken \$15, Lamb \$17, Shrimp \$18)
34. **Vindaloo** Traditional very spicy Goan style curry in a fiery vinegary flavored red sauce (Chicken \$16, Fish \$16, Lamb \$18, Shrimp \$19)
35. **Phaal** Spicy dish cooked with white chilli, ginger, and fresh coriander (Chicken \$16, Lamb \$18, Shrimp \$18)
36. **Madras** Cooked with coconut, mustard seeds, curry leaves with South Indian spices (Chicken \$15, Lamb \$18, Shrimp \$18)
37. **Korma** Cooked in rich cashew nut based cream sauce (Chicken \$17, Lamb \$18, Shrimp \$19)
38. **Bhuna** A traditional curry dish with thick sauce (Chicken \$16, Lamb \$18, shrimp \$19)

Vegetarian and Dal

(Now available in kids portions)

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| 39. Dal Makhani Black lentils simmered overnight in a slow oven and cooked with ginger, garlic, tomato and chef's special herbs | \$14.60 |
| 40. Dal Tadka Yellow lentils cooked with tomatoes, turmeric, ginger, chilies, and asafoetida | \$12.00 |
| 41. Aloo Gobi Cumin flavored potatoes and cauliflower | \$13.00 |
| 42. Channa Masala Garbanzo bean cookies with mild spices in an onion gravy sauce | \$13.00 |

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| 43. Malai Kofta | <i>Cheese and potato dumpling cooked in almond sauce</i> | \$16.50 |
| 44. Palak Paneer | <i>Homemade cottage cheese, simmered in spinach and fenugreek sauce</i> | \$15.40 |
| 45. Navratan Kurma | <i>9 fresh vegetables and dry fruit cooked in almond sauce</i> | \$14.00 |
| 46. Mixed Vegetable Curry | <i>Mix veg cooked with onion and tomato grounded spice based curry</i> | \$13.00 |
| 47. Bhindi Masala (okra) | <i>Fresh cooked okra with onion, ginger, tomato, herbs and spices</i> | \$13.00 |
| 48. Baingan Bharta | <i>North Indian specialties of roasted egg plant, skinned and made into a simple but exotic preparation</i> | \$15.00 |
| 49. Mutter Paneer | <i>Vegetarian delight of paneer and peas, cooked in a mild and rich gravy</i> | \$15.00 |

Seafood

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| 50. Seafood Moilee | <i>Mixture of four different seafood in a chef's special sauce</i> | \$19.00 |
| 51. Baby Shrimp Pepper Fry | <i>Sautéed with coconut, dried red chillies, peppercorn, brown onion and tomatoes</i> | \$17.00 |
| 52. Hawaiian Shrimp Curry | <i>Shrimp cooked in pineapple pulp and curry spices served in pineapple</i> | \$22.00 |

Bread

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| 53. Naan | <i>Traditional Punjabi bread baked in Tandoor(clay oven)</i> | \$3.30 |
| 54. Ginger Mint Naan | <i>Whole wheat layered flaky bread with flavor of ginger and mint</i> | \$4.70 |
| 55. Garlic Naan | <i>Clay oven baked bread with fresh garlic and cilantro</i> | \$4.30 |
| 56. Rosemary Naan | <i>Clay oven baked bread with rosemary herb</i> | \$4.00 |
| 57. Kadai Naan | <i>Naan stuffed with very spicy Kadai spices</i> | \$4.00 |
| 58. Kashmiri Naan | <i>Naan stuffed with fruits and nuts</i> | \$6.00 |

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| 59. Onion Chilli Naan <i>Naan stuffed with onions, peppers, and cilantro</i> | \$5.00 |
| 60. Aloo Paratha <i>Whole wheat bread stuffed with spiced potatoes</i> | \$5.00 |
| 61. Chicken Tikka Naan <i>Naan stuffed with chicken tikka</i> | \$6.30 |
| 62. Lachha Paratha <i>Multi-layered whole wheat bread cooked in tandoor</i> | \$5.60 |
| 63. Keema Naan <i>Naan stuffed with minced lamb, then baked in our tandoor</i> | \$7.00 |
| 64. Roti <i>Leavened whole wheat flat bread baked in tandoor</i> | \$3.30 |
| 65. Poori <i>Wheat flour puffed bread</i> | \$5.00 |

Rice

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| 66. Biryani <i>A fragrant combination of long grain basmati rice slow cooked in a special copper vessel with fresh herbs, spices, and your choice of meat or vegetables served with raita (Chicken \$15, Lamb \$17, Shrimp \$18, Vegetable \$13)</i> | |
| 67. Fried Rice <i>Fried rice prepare in an Indo-Chinese style (chicken \$14, Egg \$12, Vegetable \$11)</i> | |
| 68. Organic Brown Long Rice | \$6.00 |
| 69. Basmati Long Grain Rice | \$4.00 |
| 70. Variety Rice <i>(Coconut - \$7, Lemon - \$6, or Tamarind-\$6)</i> | |

Sides

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| 71. Mango Chutney | \$3.00 |
| 72. Mixed Vegetable Pickle | \$3.00 |
| 73. Raita | \$4.00 |
| 74. Day Special side | \$6.00 |
| 75. Steamed Vegetables | \$5.00 |
| 76. Spinach | \$8.00 |

Desserts

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| 77. Gulab Jamun <i>Kind of cottage cheese dumplings in sugar syrup</i> | \$5.00 |
| 78. Rice Kheer <i>Rice pudding flavored with saffron</i> | \$5.00 |
| 79. Gajjar Ka Halwa <i>Grated carrot pudding with cardamom flavour served with ice-cream</i> | \$5.00 |
| 80. Mango Mousse <i>A mango flavored specialty of the house</i> | \$6.00 |
| 81. Coffee Mousse <i>Coffee and chocolate flavored specialty of the house</i> | \$6.00 |
| 82. Molten Chocolate Cake <i>Warm chocolate cake served with vanilla ice-cream</i> | \$7.00 |
| 83. Mango/Coconut Sorbet <i>Real fruit sorbet served in a fruit</i> | \$6.00 |
| 84. Kulfi <i>dense ice-cream with cardamom, pista. Comes in 2 flavors – strawberry & Mango</i> | \$5.00 |

Drinks

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| 85. Lassi <i>Mango, sweet, or salt</i> | \$5.50 |
| 86. Soda | \$2.50 |
| 87. Iced Tea <i>(sweetened or unsweetened)</i> | \$3.50 |
| 88. Juice <i>(Apple, Cranberry, Pineapple, Orange)</i> | \$3.50 |