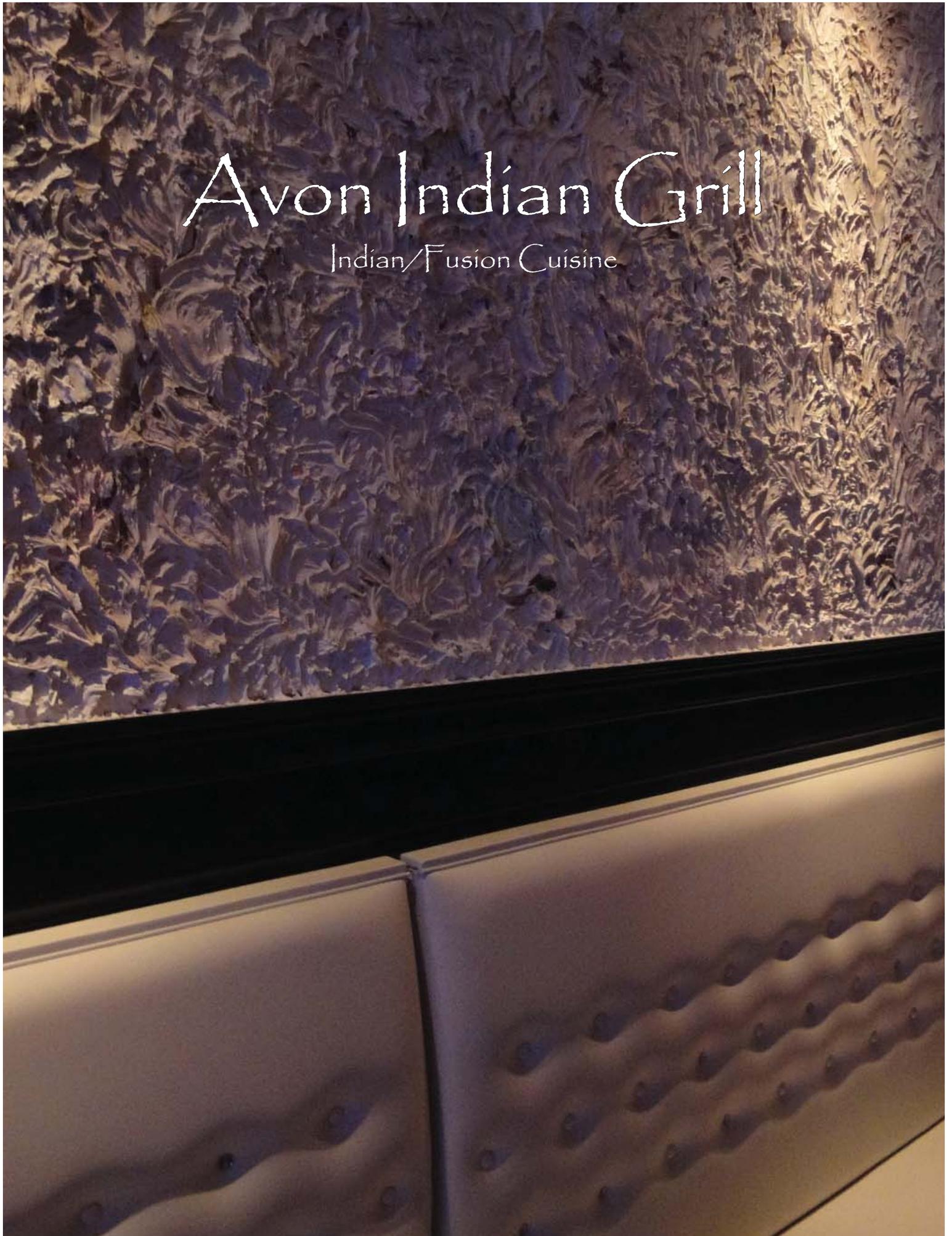


Avon Indian Grill

Indian/Fusion Cuisine



Appetizers

- 1 **Samosa** \$ 6
Crispy turnovers made with mildly spiced potatoes and peas
- 2 **Onion Bhajia** \$ 7
Onion and chickpea fritters
- 3 **Samosa Channa Chat** \$ 8
Crispy samosa topped with chickpeas mixed with tomato and onions, then delicately dressed with a spiced yogurt sauce
- 4 **Dahi Poori** \$ 5
Crispy poori wafer stuffed with potatoes and chickpeas, then dressed with yogurt, tamarind, and mint sauce
- 5 **Chicken Tikka Naan Quesadilla** \$10
Grilled naan bread filled with chicken tikka, mozzarella cheese, cilantro, and onions
- 6 **Squid** \$ 11
Crispy squid in a spicy garlic-infused sauce
- 7 **Spinach Bhajia** \$ 9
Spinach and chickpea fritters
- 8 **Tamarind** (shrimp \$10, paneer \$ 8)
Pan tossed in our chef's special tangy flavour sauce
- 9 **Fish Fry** \$11
Marinated overnight with Indian spices and fried to perfection
- 10 **Chicken 65** \$ 10
Chicken spiked with curry leaves & red-hot chillies
- 11 **Kai Chi "Drums of Haven"** \$ 11
Tender chicken wings wok-fried and marinated with fresh herbs, chillies, and garlic
- 12 **Kan Shao (Chili)** (cauliflower \$9, paneer (cottage cheese) \$10, chicken \$11)
Batter-fried, tossed in classic soy-chili sauce, served dry
- 13 **Gobi Honey Garlic** \$ 9
Batter-fried cauliflower tossed in a honey and garlic sauce

Soups

- 14 **Spinach and Paneer** \$ 6
Prepared using tamarind juice as a base, with tomato, chilli, pepper, cumin and other spices.
- 15 **Mulligatawny** \$ 6
Puree of lentil, lemon, ginger, and coconut milk
- 16 **Sweet Corn** \$ 6
Cream of corn with your choice of vegetable or chicken
- 17 **Hot and Sour** \$ 6
Red chili, soy, paneer, and shiitake mushrooms

Salads

- 19 **Tandoori Caesar Salad** \$ 8
Caesar salad with tandoori chicken, served in a poppadom shell
- 21 **Kutchumner Salad** \$ 7
Indian style salad with lettuce, cucumber, onion, and carrots - slightly seasoned with yogurt
- 22 **Orange and Fig Salad** \$ 9
Fresh greens, oranges, and figs served with our special house dressing

Tandoori

- 24 **Chicken Tikka** \$ 15
Boneless white meat chicken cubes marinated with ground spices and cooked in a pit oven
- 25 **Chicken Malai Kabob** \$ 16
Boneless white meat chicken marinated with yogurt and cream cheese
- 26 **Rack of Lamb** \$ 24
Tender lamb chop marinated with ginger, pepper, yogurt, and spices cooked in a tandoor. Served with rice and vegetables
- 27 **Hara Bhara Kebab** \$ 16
House made cheese and vegetables marinated with Tikka paste and cooked in our tandoor
- 28 **Tandoori Jhinga** \$ 20
Jumbo prawns marinated in yogurt and tandoor spices
- 28a **Fish Tikka** \$ 23
Salmon marinated in mild ajwain flavored tandoor spices. Served with brown rice and vegetables
- 29 **Tandoori Chicken** \$ 16
Chicken seasoned in a yogurt ginger garlic paste and ground spices - then grilled in our tandoor
- 30 **Seekh Kabob** (chicken \$14, lamb \$16)
Skewered minced meat, in fresh ground chef's special spicity

Curries

- 31 **Tikka Masala** (chicken \$16, lamb \$18, paneer \$ 16)
Pit oven meat simmered in a tangy tomato, onion, and cream sauce
- 32 **Curry** (chicken \$14, lamb \$17, shrimp \$18, fish \$ 17)
Tender meat sauteed with onions and tomato in a ground spice curry
- 33 **Kadai** (chicken \$16, lamb \$17, shrimp \$18)
Cubes of meat sauteed with bell peppers, onion and tomato sauce
- 34 **Saagwala** (chicken \$17, lamb \$19, shrimp \$18)
Must try! Simmered in spinach and fenugreek sauce
- 35 **Chettinad** (chicken \$15, lamb \$17, shrimp \$18, fish \$ 17)
Tender meat with south Indian spices and coconut sauce
- 35a **Veggiwala** (chicken \$15, lamb \$17, shrimp \$18)
Vegetables cooked with your choice of meat with mustard seeds, curry leaves, and Indian spices
- 36 **Pepper** (chicken \$16, lamb \$18, shrimp \$19)
Sauteed coconut, dry red chillies, peppercorns, browned onion, and tomato
- 37 **Patia** (chicken \$15, lamb \$17, shrimp \$18)
Mildly spiced cooked in mango chutney, mint, ginger, and herbs

Anglo-Indian

These popular dishes were created from basic Indian curries in the 1930 when India was a British colony

- 38 **Vindaloo** (chicken \$16, lamb \$18, shrimp \$19, fish \$ 16)
Traditional spicy Goan-style curry in a fiery vinegar flavored red sauce
- 39 **Phaal** (chicken \$16, lamb \$18, shrimp \$18)
A very spicy dish cooked with white chillies, ginger, and fresh coriander
- 40 **Madras** (chicken \$15, lamb \$18, shrimp \$18)
Cooked with coconut, mustard seeds, curry leaves, and south Indian spices
- 41 **Korma** (chicken \$16, lamb \$18, shrimp \$19)
Cooked in a rich cashew nut based cream sauce
- 42 **Bhuna** (chicken \$16, lamb \$18, shrimp \$19)
A traditional curry dish with a thick sauce

Vegetarian

- 43 **Dal Makhani** \$ 14
Black lentils simmered overnight in a slow oven and cooked with ginger, garlic, tomato, and herbs
- 44 **Dal Tadka** \$ 12
Yellow lentils cooked with tomatoes, turmeric, ginger, chillies, and asafoetida
- 44a **Aloo Gobi** \$ 13
Cumin flavored potatoes and cauliflower
- 45 **Channa Masala** \$ 13
Garbanzo beans cooked with mild spices in an onion gravy sauce
- 46 **Malai Kofta** \$ 15
Cheese and potato dumpling cooked in onion sauce with light cream
- 46a **Palak Paneer** \$ 14
House-made cottage cheese simmered in spinach and fenugreek sauce
- 47 **Navratan Kurma** \$ 14
Nine different fresh vegetables and dry fruits cooked in an almond sauce
- 47a **Mixed Vegetable Curry** \$ 13
A mix of vegetables cooked with onions and tomatoes in a ground spice curry
- 48 **Bhindi Masala** \$ 13
Freshly cooked okra with onions, ginger, tomato, herbs, and spices
- 49 **Baingan Bharta** \$ 15
A northern Indian specialty of roasted eggplant, skinned and made into a simple but elegant preparation
- 49a **Mutter Paneer** \$ 15
A vegetarian delight of paneer and peas, cooked in a mild and rich gravy

Seafood

- 51 **Phuket Fish** \$ 16
Fish filler with green peppers, onion sauteed in a soy-based Indo-Chinese sauce
- 52 **Seafood Moily** \$ 19
A mixture of four different seafoods in a chef special coconut milk sauce
- 54 **Lobster Masala** \$ 24
Off shell lobster tails, grilled and served on a bed of onion-based sauce
- 55 **Baby Shrimp Pepper Fry** \$ 17
Sauteed coconut, dry red chillies, peppercorns, browned onions, and tomatoes
- 56 **Hawaiian Shrimp Curry** \$ 22
Shrimp cooked in pineapple pulp and curry spices, served in a pineapple

Breads

- 58 **Naan** \$ 3
Traditional Punjabi bread cooked in a tandoor
- 59 **Ginger Mint Naan** \$ 4
Clay oven baked bread with the flavor of ginger and mint
- 60 **Garlic Naan** \$ 4.30
Clay oven baked bread with fresh garlic and cilantro
- 61 **Rosemary Naan** \$ 4
Clay oven baked bread with rosemary
- 62 **Kadai Naan** \$ 4
Naan stuffed with our very spicy Kadai spices
- 63 **Kashmiri Naan** \$ 6
Naan stuffed with fruits and nuts
- 64 **Onion Chilli Naan** \$ 5
Naan stuffed with onions, peppers, and cilantro

- 65 **Aloo Paratha** \$ 5
Whole wheat bread stuffed with spiced potatoes
- 65a **Chicken Tikka Naan** \$ 6.30
Naan stuffed with chicken Tikka
- 66 **Lachha Paratha** \$ 5
Multi-layered whole wheat bread cooked in our tandoor
- 66a **Keema Naan** \$ 7
Naan stuffed with minced lamb, then cooked in our tandoor
- 67 **Roti** \$ 3
Unleavened whole wheat flat bread freshly baked in our tandoor
- 67a **Poori** \$ 5
Wheat flour puffed bread

Rice

- 68 **Biryani** (vegetable \$ 13, chicken \$15, lamb \$17, shrimp \$18)
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
- 69 **Fried Rice** (vegetable \$ 11, egg \$12, chicken \$14)
Fried rice prepared in an Indo-Chinese style
- 70 **Organic Brown Long Grain Rice** \$ 6
- 71 **Basmati Long Grain Rice** \$ 4
- 71a **Variety Rice** (coconut \$ 7, lemon \$6, tamarind \$6)
Rice prepared with any of the above flavors

Sides

- 72 **Mango Chutney** \$ 3
- 73 **Mixed Vegetable Pickle** \$ 3
- 74 **Raita** \$ 4
- 75 **Day special side** \$ 6
- 76 **Steamed Vegetables** \$ 5
- 77 **Spinach** \$ 8

All of our curries (main dishes) are served as 24oz portions, unlike most other Indian restaurants that serve 16oz)

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