

AI-NOOR MENU

Shruvat Appetizer

1. **Samosa Chaat**.....\$2.50
Smashed Samsa's with chole, yogurt, chutney, and spices.
2. **Samosa..(2 pieces)**.....\$3.75
Deep fried patties stuffed with fresh potatoes, green peas and freshly ground Indian spices.
3. **Bombay Bhel-puri**.....\$3.75
Seasoned rice puffs missed with chickpeas, flour noodles, tomatoes, potatoes, onions, mint, and chutney.
4. **Papadi Chaat**..... \$3.75
Lentil crackers with potatoes, chickpeas, topped with tongue tickling combination of yogurt, mint and tamarind chutney.
5. **Pani Puri**.....\$5.95
Crispy puffed lentil crackers stuffed with spiced potatoes served with spice water.
6. **Mixed Vegetable Pakora**.....\$5.50
Chunks of mixed vegetables fried with chickpea flour batter.
7. **Gobi Lasuni**\$5.75
Crispy cauliflower florets, tossed in a tangy garlic sauce.
8. **Chicken Manchurian**.....\$6.95
Chicken sautéed with coriander, onion, ginger, and mild spices, cooked with Manchurian sauce.
9. **Chicken 65**.....\$6.95
Boneless chicken pieces dipped in a batter of yogurt, corn flour, lemon, eggs, and red cashmere chili, mixed with spices, marinated, and pan fried. SPICY!
10. **Chili Chicken**.....\$6.95
Boneless pieces of chicken marinated lightly with soy sauce, white vinegar, and ginger-garlic paste, sautéed with jalapenos, green peppers, and chilies, in a spicy soy sauce.
11. **Chili Shrimp**.....\$8.95
Shrimp Flavored with soya sauce, white vinegar, and ginger-garlic paste, sautéed with jalapenos, green peppers and chilies in a spicy soy sauce.
12. **Chicken Kati Roll**.....\$6.95
Chicken chunks marinated in spices and wrapped in Romali Roti.
13. **Lamb Kati Roll**.....\$7.95
Lamb chunks marinated in spices and wrapped in Romali Roti.
14. **Chili Paneer**.....\$7.95
A spicy dish made out of soft cheese that is fried with Indian spices along with soya sauce and vinegar.

Murg Ki Shaan Chicken Specialties

15. **Balti Chicken**.....\$2.50
Served in "Balti Bowl," chicken cooked with fresh ground spices, tomatoes, fresh herbs, and thick balti sauce..
16. **Chicken Dhansak**.....\$11.95
Chicken cooked with lentils with Indian herbs.
17. **Karahi Chicken**.....\$12.95
Juicy chicken pieces cooked in herbs and spices with bell peppers and tomatoes
18. **Chicken Kerla Pepper**.....\$12.95
Chicken sautéed in black pepper, onions, and curry leaves. .
19. **Chicken Saag Methiwalaa**.....\$12.95
Boneless Chicken pieces cooked with spinach, fenugreek leaves, and spices..
20. **Chicken Tikka Masala**.....\$12.95
Tender boneless pieces of chicken tikka cooked in creamy sauce with fresh tomatoes.
21. **Chicken Korma Zafrani**.. \$12.95
Cubes of baked chicken cooked in a creamy sauce made with almonds, saffron, and cashew and lightly spiced.
22. **Chicken Bombay Masala**. \$12.95
Chicken cooked fresh ginger, onion, in a tomato gravy.
23. **Chicken Vindaloo**..... \$12.95
Chicken marinated in vinegar, fresh ginger, and spices.



Thali Specials

24. **Non- Veg Thali**.....\$14.95
An assortment that consists of; Appetizer, Lamb Entrée, Tandoori Chicken, Daal, Veg. Entrée, Salad, Rice, Naan, Raita.
25. **Veg Thali**.....\$12.95
An assortment that consists of; Appetizer, two veg entrée's, Daal, Rice, Salad, Naan, Raita.

Gosht Ka Pakwan Lamb & Goat Specialties'

26. **Balti Lamb**.....\$14.95
Served in "Balti Bowl", lamb cooked with fresh ground spices, tomato, fresh herbs, and thick balti sauce.
27. **Karahi Lamb**.....\$14.95
Lamb pieces cooked in herbs and spices with bell peppers and tomatoes.
28. **Lamb Pasands**.....\$14.95
Lamb spiced inkasmiri style, prepared with yogurt and seasoned in saffron-almond sauce.
29. **Lamb Sali Boti**.....\$14.95
Chunks of lamb cooked with vinegar, fresh ginger, and spices.
30. **Lamb Vindaloo**.....\$14.95
Marinated lamb cooked with vinegar, fresh ginger and spices.
31. **Lamb Kali Mirach**.....\$14.95
Lamb sautéed in black pepper and curry leaves in a rich gravy.
32. **Lamb Masala**.....\$14.95
Tender cubes of lamb cooked with fresh tomatoes.
33. **AL-Noor Special Lamb Shank**.....\$14.95
(Chef's Special) Pieces of lamb and special blend of spices).
34. **Balti goat**.....\$14.95
Served in "Balti Bowl", goat cooked with fresh ground spices, tomatoes, fresh herbs, and thick balti sauce.
35. **Karahi Gosht**.....\$14.95
A classic curry finished with tomatoes & bell peppers.
36. **Kababish Goat Masala**...\$14.95
(Chef's Special) Goat cooked with chef's choice of spices.
37. **Goat Curry**.....\$14.95
Tender boneless pieces of goat and special blend of spices.
38. **Goat Roganjosh**.....\$14.95
Tender cubes of goat cooked in yogurt, herbs, and delicate spices.
39. **Goat Mehti Palak**.....\$14.95
Goat pieced cooked with spinach, fenugreek leaves, and spices.
40. **Goat Bhunna**.....\$14.95
Dry Goat pieces cooked with fenugreek leaves, and spices.

Tandoori Khazanna Clay-Oven Specialties

41. **Whole Tandoori Chicken**.....\$15.95
Tender chicken marinated in yogurt and mild spices, then flame broiled in the clay oven.
42. **Achari Chicken**\$11.95
Tender chicken marinated in hang yogurt pickles then flame broiled in the clay oven.
43. **Chicken Tikka**.....\$11.95
Boneless chicken marinated overnight in aromatic spices and yogurt flame broiled on skewers
44. **Fish Tikka**.....\$12.95
Fish gently marinated with spices and herbs slowly cooked.
45. **Malai Kabab**..... \$11.95
Creamy pieces of chicken marinated with ginger, garlic, and almond paste, then cooked in clay-oven.
46. **Chicken Kabab**.....\$12.95
Chicken marinated with red chilli, garlic and cooked in a clay oven.
47. **Lamb Kabab**.....\$13.95
Ground Lamb Marinated with red chilli, garlic and cooked in clay oven.
48. **Lamb Boti Kabab**.....\$12.95
Grilled lamb marinated with garlic, ginger, onion, coriander, cumin, and red chilli
49. **Tandoori Shrimp**.....\$12.95
Shrimp marinated in spiced live-culture yogurt overnight.
50. **Tandoori Mixed Grill**.....\$15.95
Tender pieces of tandoori chicken, chicken tikka, and seekh kabab, served with fresh onions and green peppers.
51. **Adraki Chaap**.....\$ 16.65
Rack of lamb marinated in fresh ginger juice, yogurt and spices.
52. **Naan**.....\$2.25
Traditional leaved white bread
53. **Garlic Naan**.....\$2.95
Naan speinkled with fresh garlic and fresh cilantro
54. **Mirchi Naan**.....\$2.95
Naan Stuffed with green chillies
55. **Roti**.....\$1.75
Whole wheat bread baked in clay oven.
56. **Romali Roti**.....\$3.50
Whole wheat bread baked in clay-oven.
57. **Paratha**.....\$3.75
Multilayer bread made with butter.
58. **Aloo Paratha**.....\$3.50
Multilayer bread studded with potatoes.
59. **Lachaa Paratha**.....\$4.50
Multilayerd flour bread topped with butter.
60. **Onion Kulcha**.....\$3.75
Naan sprinkled with onions and light spices.

Hari Bari Subzi Bahar **Vegetarian Specialties**

61. **Baigan Bharta**.....\$9.95
Roasted eggplant pureed and delicately spiced.
62. **Baghere Baigan**.....\$10.95
Whole baby eggplants stuffed with roasted spices and simmered in a peanut seasoned coconut sauce with fennel seed.
63. **Bhindi Masala**.....\$9.95
Okra sautéed with onions and tomatoes, and spices.
64. **Channa Masala**.....\$9.95
Garbanzo beans cooked with garlic, ginger, and spices.
65. **Palak Paneer**.....\$11.95
Homemade cheese and spinach cooked together with spices and tomatoes.
66. **Paneer Tikka Masala**.....\$12.95
Homemade cheese cooked with light yet spicy tomato sauce.
67. **Vegetable Jalfrezi**.....\$9.95
Stir fry assorted vegetables prepared in a tangy sauce.
68. **Aloo Gobi Palak**.....\$10.95
Fresh cauliflower and potatoes sautéed with tomatoes, garlic, ginger, onions, and spinach.
69. **Navratan Korma**.....\$ 10.95
A delicious combination of fresh mixed vegetables in creamy sauces and nuts.
70. **Malai Kofta**.....\$12.95
Vegetable balls cooked in silky smooth cream sauce
71. **Makhni Dal**.....\$8.95
Whole buttered black lentils slow cooked overnight and tempered with ginger, garlic, tomato and chef's choice spices.
72. **Tadaka Dal**.....\$8.95
Lentils cooked in ginger-garlic blend and seasoned with cumin seeds & asafoetida.
73. **Chana Dal**.....\$8.95
Bengal gram lentils tempered & flavored with Indian spices.

Dum Pook Biryani **Biryani and Rice**

74. **Goat Biryani**.....\$ 12.95
Basmati rice cooked with goat spices
75. **Chicken Biryani**.....\$11.95
Basmati rice cooked with chicken spices
76. **Lamb Biryani**.....\$12.95
Basmati rice cooked with lamb spices
77. **Vegetable Biryani**.....\$10.95
Basmati rice cooked with vegetables and spices.
78. **Shrimp Biryani**.....\$12.95
Basmati rice cooked with shrimp and spices.
79. **Zafrani Rice**.....\$2.50
Basmati rice with a delightful saffron aroma
80. **Zeera Rice**.....\$2.25
Basmati rice with cumin seeds.
81. **Lemon Rice**.....\$2.25
Lemon flavored basmati rice.
82. **Steamed Rice**.....\$1.95
Plain steamed basmati rice
- ### **Salads & Raita**
83. **Al-Noor Special Salad**.....\$4.45
Salad tossed in mange, grapes, cranberries, and served with special homemade dressing.
- Raita**.....\$ 1.95
Homemade yogurt with cucumbers and carrots.
85. **Mango Chattni**.....\$2.25
Sweet mango relish, richly seasoned.
86. **Achaar**.....\$1.95
Mixed vegetables pickled with Indian herbs and spices.
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87. **Gulab Jamun**.....\$3.50
Homemade dry mild balls soaked in honey syrup, and flavored with cardamom.
88. **Rasmalai**.....\$4.75
Cottage cheese patties simmered in thick sweet milk.
89. **Gajar Halwa**.....\$ 3.75
Freshly grated carrots cooked with butter and milk, and seasoned with aromatic desert spices.
90. **Mango Ice-Cream**.....\$3.50
Mango flavored ice cream.
91. **Pistachio Kulfi**.....\$4.75
Indian ice cream with pistachios and almonds.
92. **Badam Kheer**.....\$3.75
Traditional Indian rice pudding made from basmati rice and mild, seasoned with green cardamom, with nuts and raisins.

Samundar Ki Daulat **Seafood Specialties**

93. **Lobster Masala**.....\$ 14.95
(Chef's Special) Lobster cooked with mushrooms, chopped onions, and garlic.
94. **Bhagare Jhinga**.....\$14.95
Unique preparation of shrimp in a tangy garlic sauce.
95. **Bhuna Jinga**.....\$14.95
Jumbo shrimps prepared in roasted herbs spice mix.
96. **Fish Malabar**.....\$12.95
Fish tilapia prepared with tamarind, curry leaves, coconut mild spices.
97. **Goa Fish Curry**.....\$12.95
Fish tilapia simmered in a spicy sauce make from yellow chilies, coconut milk, and mild spices

Soups

98. **Tomato Soup**.....\$ 2.50
A refreshing delicious soup made from freshly chopped tomatoes and mildly seasoned
99. **Carrot Soup**.....\$2.50
Made with cream, black pepper, and salt, with chef's choice ingredients.

Drinks

100. **Bottled Water**.....\$1.50
101. **Sweet Lassi**.....\$2.25
Refreshing chilled yogurt drink
102. **Mango Lassi**.....\$3.50
Refreshing chilled mango yogurt drink
103. **Strawberry Lassi**.....\$3.50
Refreshing chilled strawberry yogurt drink
104. **Banana Lassi**.....\$2.50
Refreshing chilled banana yogurt drink
105. **Chai**.....\$1.50
Traditional tea with milk
106. **Coffee**.....\$1.50
Freshly brewed.
107. **Soft Drinks**.....\$1.50
Coke, Diet Coke, Sprite, etc.