

APPETIZERS

1. VEGETABLE SAMOSA - 5.99

Crisp deep fried pastry shell, stuffed with potatoes, peas, onion, and garlic.

2. MEAT SAMOSA – 7.99

Crisp deep fried pastry shell, stuffed with ground chicken, peas, onion, and garlic.

3. ONION BHAJIA – 8.99

Deep fried Onion fritters (delicacy of Bombay).

4. VEGETABLE PAKORA – 8.99

Assorted deep fried vegetables and cottage cheese fritters.

5. LASOONI GOBHI - 9.99

Stir fried florets of cauliflower sautéed with garlic, ginger and herbs.

6. ALU TIKKI CHAAT – 10.99

Potato pancake topped with chickpeas curry, herbs, and spices.

7. PANEER PAKORA - 9.99

Cottage cheese fritters deep fried with flavors of India.

8. CHICKEN PAKORA - 10.99

Little deep-fried pieces of chicken with flavors of India.

9. FISH PAKORA - 10.99

Little deep-fried pieces of chicken with flavors of India.

10. VEGETARIAN PLATTER - 12.99

Combination of veg. samosa, veg. pakora, onion fritters and paneer pakora.

11. GOBHI MANCHURIAN - 10.99

Stir fried cauliflower in a sweet and tangy chili sauce.

12. TANDOOR GARLIC SHRIMP - 12.99

Marinated in yogurt sauce with fresh garlic and herbs, cooked in a clay oven.

SOUPS AND SALADS

13. SOUP - 7.99

Tomato, Vegetable, Chicken.

14. MULLIGATAWNY SOUP - 7.99

Traditional soup made with yellow lentil.

15. HOUSE SALAD - 7.99

Mix Salad with Punjabi style Raita dressing.

16. TANDOORI CHICKEN SALAD - 14.99

Salad with green peppers, tomatoes, carrot, cucumbers, and onions topped with Tandoori chicken.

17. TANDOORI SHRIMP SALAD - 15.99

Salad with green peppers, tomatoes, carrot, cucumbers, and onions topped with Tandoori Shrimp.

CLAY OVEN (TRADITIONAL TANDOORI)

18. PANEER TIKKA - 19.99

Paneer marinated in yogurt and spices with onions and peppers, grilled in the clay oven

19. TANDOORI CHICKEN - 15.99

Chicken marinated in yogurt and spices, broiled in clay oven.

20. CHICKEN TIKKA - 16.99

Boneless cubes of chicken breast, marinated in yogurt and spices broiled in a clay oven.

21. CHICKEN KABOB - 15.99

Delicately spiced ground chicken skewered and grilled in a clay oven.

22. SEEKH KABOB - 18.99

Ground lamb seasoned with herbs and spices grilled on skewers in the clay oven.

23. TANDOORI LAMB CHOP - 27.99

Lamb chops marinated overnight with ginger & spices, grilled in a clay oven.

24. MIXED GRILL - 20.99

Combination of tandoori chicken, chicken tikka, chicken kabob and shrimp, grilled in the clay oven.

25. TANDOORI SHRIMP – 21.99

Jumbo shrimps marinated in yogurt overnight in a special blend of spices, grilled in a clay oven.

VEGETARIAN SPECIALITIES

26. DAL MAKHNI – 14.99

Lentils sautéed with tomatoes, ginger, garlic, and herbs cooked over slow fire.

27. DAL TADKA - 14.99

Yellow lentils with onions, ginger, garlic, tomatoes, and herbs cooked over slow fire.

28. CHANNA MASALA - 14.99

Chick-peas sautéed with traditional Indian spices.

29. ALU GOBHI - 14.99

Sautéed fresh cauliflower and potatoes and spices.

30. SAAG (PANEER OR CHANNA) – 15.99

Homemade cottage cheese sautéed with fresh spinach and spices.

31. PANEER TIKKA MASALA – 16.99

Homemade cottage cheese cooked in tomatoes and creamy sauce.

32. MATTAR PANEER – 15.99

Fresh garden peas with homemade cottage cheese cooked with spices in mild sauce.

33. SHAHI PANEER - 15.99

Homemade cottage cheese in a thick gravy made up of cream and spices.

34. KADHAI PANEER – 15.99

Homemade cottage cheese sautéed with onions, green peppers, and tomatoes.

35. PANEER BHURJI – 18.99

Shredded cottage cheese with onions, tomatoes, fresh cilantro, and spices.

36. MALAI KOFTA - 15.99

Cottage cheese and vegetable croquette simmered in a mild creamy sauce.

37. BHINDI MASALA - 14.99

Fresh okra sautéed with onion, tomatoes, and spices.

38. BAINGAN BHARTHA - 14.99

Grilled eggplant mashed and cooked with onions, tomatoes, green peas, and spices.

39. MUSHROOM PALAK – 15.99

Fresh mushrooms sautéed with tomatoes, spinach, ginger, garlic, and spices.

40. NAVRATAN KORMA - 15.99

Assorted vegetables cooked in mild creamy sauce, sprinkled with dry nuts.

41. KAJU MATTER MASALA – 16.99

Green peas and cashew nuts cooked in mild creamy sauce.

CHICKEN SPECIALITIES

42. CHICKEN CURRY - 14.99

Boneless chicken cooked in freshly ground spices and light gravy.

43. CHICKEN TIKKA MASALA - 16.99

Tandoor grilled boneless chicken cooked in mild tomato sauce with cream.

44. BUTTER CHICKEN - 16.99

Boneless chicken cooked in a clay oven with a rich, buttery tomato sauce and spices.

45. CHICKEN SAAG - 15.99

Boneless pieces of chicken cooked with fresh spinach, herbs, and spices.

46. CHICKEN KORMA - 16.99

Boneless pieces of chicken cooked in almond and cashew-nut sauce.

47. CHICKEN VINDALU - 15.99

Boneless chicken with potatoes in tangy onion gravy.

48. CHICKEN MADRAS - 15.99

Southern Indian curry with boneless chicken in coconut curry, coriander leaves and mustard seed.

49. MANGO CHICKEN - 16.99

Boneless pieces of chicken cooked in fresh mango gravy and traditional spices.

50. CHICKEN BHUNA - 15.99

Boneless chicken cooked in fresh tomato, onion with a thick gravy.

51. CHICKEN KALIMIRCHI - 15.99

Boneless chicken cooked in black peppery spiced sauce.

LAMB SPECIALITIES

52. LAMB ROGAN JOSH - 18.99

Boneless juicy pieces of lamb cooked in traditional curry sauce.

53. LAMB CURRY - 18.99

Boneless tender pieces of lamb cooked in a ginger, garlic, onion gravy.

54. LAMB TIKKA MASALA - 19.99

Boneless tender pieces of lamb cooked in tomato creamy sauce.

55. LAMB SAAG - 18.99

Boneless tender pieces of lamb cooked with fresh spinach, herbs and spices.

56. LAMB KORMA - 19.99

Boneless tender pieces of lamb cooked in almonds, and cashew-nut sauce.

57. LAMB VINDALU - 18.99

Boneless tender pieces of lamb cooked in tangy curry with potatoes.

58. KADHAI LAMB - 18.99

Boneless tender pieces of lamb cooked with green peppers, onion, garlic and spices.

59. LAMB BHUNA - 18.99

Boneless tender pieces of lamb cooked in fresh tomato, onion with a thick gravy.

60. LAMB KALIMIRCHI - 18.99

Boneless tender pieces of lamb cooked in a black peppery spiced sauce.

61. GOAT CURRY - 18.99

Sautéed with rich tomato sauce, ginger, garlic, and spices.

SEAFOOD SPECIALITIES

62. SHRIMP CURRY - 18.99

Shrimp cooked in freshly ground spices and light gravy.

63. SHRIMP TIKKA MASALA – 19.99

Shrimp cooked in mild tomato sauce with cream.

64. SHRIMP KORMA – 19.99

Shrimp cooked in almond and cashew nut sauce.

65. SHRIMP SAAG – 18.99

Shrimp cooked with fresh spinach, herbs, and spices.

66. SHRIMP VINDALU – 18.99

Goan style shrimp curry with potatoes.

67. FISH CURRY – 17.99

Sautéed with rich tomato sauce, ginger, garlic, and spices.

68. FISH TIKKA MASALA – 19.99

Fish marinated in yogurt, grilled in Tandoor, and cooked in mild creamy tomato sauce.

RICE SPECIALITIES

69. VEGETABLE BIRYANI - 14.99

Basmati rice cooked with mixed vegetables, house special spices and nuts.

70. CHICKEN BIRYANI – 16.99

Basmati rice cooked with boneless chicken, house special spices and nuts.

71. LAMB BIRYANI - 18.99

Basmati rice cooked with boneless lamb, house special spices and nuts.

72. GOAT BIRYANI - 18.99

Basmati rice cooked with goat, house special spices and nuts.

73. HOUSE SPECIAL BIRYANI - 23.99

Basmati rice cooked with boneless lamb, chicken, shrimp, vegetables with house special spices and nuts.

74. JEERA RICE - 9.99

Basmati rice cooked with cumin seeds, herbs, spices.

75. PULAO RICE - 10.99

Basmati rice cooked with carrot, green peas, and corn, lightly seasoned.

INDO-CHINESE SPECIALITIES

76. GOBI MANCHURIAN – 15.99

Stir fried cauliflower in a sweet and tangy chili sauce.

77. CHILLY PANEER – 16.99

Cubed homemade cottage cheese stir fried with green peppers and onions in a tangy sauce.

78. CHILLY CHICKEN – 16.99

Chicken stir fried with green peppers and onions in a tangy sauce.

79. HAKKA NOODLES - 12.99

Rice noodles stir fried with garlic, ginger, and scallions.

FRESH BAKED TANDOORI BREADS

80. ROTI – 2.99

Whole wheat flatbread.

81. PLAIN PARATHA – 3.99

Whole wheat layered flatbread.

82. PUDINA PARATHA – 4.99

Whole wheat layered flatbread with fresh mint leaves

83. PARATHA (ALU or GOBHI) – 6.99

Choice of spiced mashed potatoes or cauliflower

84. PLAIN NAAN – 2.99

85. GARLIC NAAN – 4.99

86. ALU NAAN - 4.99

87. PESHAWARI NAAN - 5.99

Stuffed with nuts & raisins.

88. PANEER KULCHA - 5.99

89. ONION KULCHA - 4.99

90. KEEMA NAAN - 6.99

Stuffed with ground lamb and spices.

91. CHICKEN TIKKA NAAN - 5.99

92. CHILLY GARLIC NAAN – 5.99

93. POORI or BHATURE (2 PCS) – 4.99

Whole wheat fluffy deep fried puffy bread.

94. BREAD BASKET – 11.99

Plain naan, Garlic naan, and Onion kulcha.

ACCOMPANIMENTS

95. RAITA – 5.99

Whipped spiced yogurt with grated cucumber and carrots.

96. ACHAR – 3.99

Indian mixed pickle.

97. PAPADAM (2 PCS) – 2.99

Thin, crisp made from chickpea flour cooked in tandoor.

98. EXTRA RICE - 5.99

Plain basmati rice

BEVERAGES

99. SOFT DRINK - 2.99

100. SELTZER WATER - 2.99

101. BLACK INDIAN TEA – 4.99

102. MASALA CHAI - 5.99

Traditional indian tea made with cardamom, ginger, and herbs

103. MANGO JUICE – 4.99

104. LASSI (SWEET OR SALT) - 4.99

A refreshing homemade yogurt drink

105. MANGO LASSI - 5.99

Refreshing homemade mango yogurt drink.

106. MANGO SHAKE - 6.99

Refreshing homemade mango drink.

DESSERTS

107. KULFI – 6.99

Homemade traditional ice cream, choice of pistachios or mango

108. GAJAR HALWA – 6.99

Homemade traditional carrot pudding

109. GULAB JAMUN - 6.99

Homemade soft cheese balls dipped in honey syrup, served warm

110. RASMALAI - 6.99

Homemade cheese patties prepared in sweetened milk flavored with rose water and pistachio

SULTAN

Indian Cuisine



Hours of Operation

Monday: 11:30am - 3:00pm, 5:00pm - 10:00pm

Tuesday: Closed

Wednesday: 11:30am - 3:00pm, 5:00pm - 10:00pm

Thursday: 11:30am - 3:00pm, 5:00pm - 10:00pm

Friday: 11:30am - 10:00pm

Saturday: 11:30am - 10:00pm

Sunday: 11:30am - 10:00pm

CALL NOW - 215-393-5555



BYOB

Delivery Available until 9:30pm

Catering Available for All Occasions

860 W Main Street, Lansdale, PA 19446

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