

SULTAN

Indian Cuisine



Lunch Buffet

11:30am to 3:00pm 7 days

Dine in Hours

Monday to Thursday - 5pm to 10 pm
Friday, Saturday Sunday – 3pm to 10pm

BYOB

Call Now **215-393-5555**

Catering Available

1200 Welsh Road
North Wales, PA 19454
www.SultanIndianCuisine.com
sultanindianpa@gmail.com

APPETIZERS**1. VEGETABLE SAMOSA - 3.95**

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

2. MEAT SAMOSA – 4.95

Crispy deep fried pastry shell filled with ground chicken, peas, onions and garlic.

3. ONION BHAJIA – 4.95

Deep fried Onion fritters (delicacy of Bombay).

4. VEGETABLE PAKORA – 4.95

Assorted deep fried vegetables and cottage cheese fritters.

5. LASOONI GOBHI – 7.95

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

6. ALU TIKKI CHAAT – 5.95

Potato pancake topped with curries chickpeas, herbs and spices.

7. DAHI PAPDI CHAAT – 5.95

Seasoned Potatoes, red onions, chickpeas, topped with sweet tamarind chutney and yogurt.

8. PANEER PAKORA - 5.95

Cottage cheese fritters deep fried with the flavors of India.

9. CHICKEN PAKORA – 6.95

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

10. VEGETARIAN PLATTER- 7.95

Combination of veg. samosa, veg. Pakora, onion fritters and Paneer Pakora.

11. FISH PAKORA – 8.95

Little deep fried pieces of fish with the flavors of India.

12. GOBHI MANCHURIAN – 9.95

Stir fried cauliflower in a sweet and tangy chilli sauce.

13. CHICKEN PLATTER – 9.95

Chicken SAMOSA, chicken tikka, chicken pakora, chicken kabob.

14. MALAI KABOB – 8.95

Chicken marinated in cream ginger spices, broil in Tandoor.

15. CHICKEN KABOB – 7.95

Delicately Spiced ground chicken skewered and grilled in clay oven.

16. TANDOOR GARLIC SHRIMP – 9.95

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

SOUPS AND SALADS**17. SOUP – 3.95**

Tomato, Vegetable, Chicken

18. MULLIGATAWNY SOUP – 3.95

Traditional soup made with lentil and vegetables.

19. HOUSE SALAD – 5.95

Panjabi style green salad with the Raita dressing.

20. TANDOORI CHICKEN SALAD - 12.95

Mixed greens with green peppers, tomatoes, cucumbers and red onions topped with Tandoori chicken.

21. PANEER TIKKA SALAD – 12.95

Mixed greens with green peppers, tomatoes, cucumbers and red onions topped with Cottage Cheese.

22. TANDOORI SHRIMP SALAD – 14.95

Mixed greens with green peppers, tomatoes, cucumbers and red onions topped with Shrimp.

CLAY OVEN (TRADITIONAL TANDOORI)**23. TANDOORI CHICKEN – 13.95**

Chicken marinated in yogurt and spices, broiled in tandoor.

24. CHICKEN TIKKA - 13.95

Boneless chicken breast, marinated in yogurt and spices broiled in tandoor.

25. CHICKEN KABOB – 12.95

Delicately Spiced ground chicken skewered and grilled in clay oven.

26. SEEKH KABOB - 16.95

Ground lamb seasoned with herbs and spices grilled on skewers.

27. TANDOORI LAMB CHOP- 21.95

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

28. MIX GRILL – 17.95

Combination of tandoori chicken tikka, chicken kabob and shrimp.

29. FISH TIKKA - 16.95

Tilapia marinated in yogurt, herbs and spices, grilled in Indian tandoor.

30. TANDOORI SHRIMP - 18.95

Shrimp marinated in yogurt overnight in special blend of spices, grilled in tandoor.

31. TANDOORI SEAFOOD PLATTER- 21.95

Combination of fish tikka, tandoori shrimp and scallops.

CHICKEN SPECIALITIES

32. CHICKEN CURRY - 12.95

Chicken cooked in freshly ground spices and light gravy.

33. CHICKEN TIKKA MASALA – 14.95

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

34. CHICKEN MAKHANI – 13.95

Roasted boneless chicken cooked in a rich tomato sauce.

35. CHICKEN SAAG – 13.95

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

36. CHICKEN KORMA - 13.95

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

37. CHICKEN VINDALU - 13.95

Chicken with potatoes in spicy tangy onion sauce.

38. CHICKEN MADRAS – 13.95

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

39. CHICKEN JALFREZI – 13.95

Boneless pieces of chicken flavored with fresh peppers, tomatoes, onion and spices.

40. MANGO CHICKEN – 13.95

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

41. CHICKEN BHUNA – 13.95

Boneless chicken cooked in fresh tomato, red onion and tangy sauce.

42. CHICKEN KALIMIRCHI – 13.95

Tender cubes of chicken cooked in black peppery spiced sauce.

LAMB SPECIALITIES

43. LAMB ROGAN JOSH - 16.95

Boneless juicy pieces of Lamb cooked in traditional curry sauce.

44. LAMB CURRY – 16.95

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

45. LAMB TIKKA MASALA - 17.95

Tender pieces of lamb cooked in tomato & creamy sauce.

46. LAMB SAAG - 16.95

Tender pieces of lamb cooked with fresh spinach, herbs and Spices.

47. LAMB KORMA – 16.95

Cubes of lamb cooked in almonds, and cashew nut sauce.

48. LAMB VINDALU - 16.95

Goan style hot and sour lamb curry with potatoes.

49. KADAI LAMB - 16.95

Tender Boneless Pieces of lamb cooked with green peppers, ginger, garlic and spice.

50. LAMB BHUNA – 16.95

Boneless lamb cooked in fresh tomato, red onion and tangy sauce.

51. LAMB KALIMIRCHI – 16.95

Tender cubes of lamb cooked in black peppery spiced sauce.

52. GOAT CURRY – 16.95

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

SEA FOOD SPECIALITIES

53. SHRIMP CURRY – 16.95

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

54. SHRIMP TIKKA MASALA – 17.95

Shrimp cooked in tomatoes and creamy sauce.

55. SHRIMP KORMA – 16.95

Shrimp cooked in almond and cashew nut sauce.

56. SHRIMP SAAG – 16.95

Shrimp cooked with fresh spinach, herbs, and spices.

57. SHRIMP VINDALU - 16.95

Goan style hot and sour shrimp curry with potatoes.

58. SHRIMP KADAI - 16.95

Shrimp sautéed with green peppers, onions and tomatoes.

59. GOA FISH CURRY - 16.95

Fish curry made with freshly ground coconut and an array of goan spices.

60. FISH Curry – 16.95

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

61. FISH TIKKA MASALA – 17.95

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

VEGETARIAN SPECIALITIES

62. DAL MAKHNI - 11.95

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

63. DAL TADKA – 10.95

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

64. CHANNA MASALA – 10.95

Chick-peas sautéed with traditional northern Indian spices.

65. SAAG PANEER - 11.95

Homemade cottage cheese cooked with fresh spinach and spices.

66. ALU GOBHI – 12.95

Fresh cauliflower with sautéed potatoes and spices.

67. PANEER TIKKA MASALA - 12.95

Homemade cottage cheese cooked in tomatoes and creamy sauce.

68. MATTAR PANEER - 11.95

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

69. SHAHI PANEER – 13.95

Our specialty, homemade cottage cheese in a thick gravy made up of cream, tomatoes and spices.

70. KADHAI PANEER – 12.95

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

71. MALAI KOFTA - 12.95

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

72. BHINDI MASALA – 11.95

Fresh okra sautéed with onion, tomatoes and spices.

73. BAINGAN BHARTHA - 11.95

Grilled egg-plant mashed and cooked with onions, tomatoes, green peas and spices.

74. MUSHROOM PALAK – 11.95

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

75. NAVRATAN KORMA - 12.95

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

76. VEGETABLE JALFREZI - 11.95

Combination of vegetables sautéed with mild spices.

77. KAJU MUTTER MASALA – 12.95

Green peas and cashew nuts cooked in mild creamy sauce.

RICE SPECIALITIES

78. VEGETABLE BIRYANI - 11.95

Basmati rice cooked with mixed vegetables flavored with saffron and nuts.

79. CHICKEN BIRYANI - 13.95

Basmati rice cooked with pieces of chicken, herbs, spices, saffron and nuts.

80. LAMB BIRYANI -15.95

Basmati rice cooked with pieces of lamb, herbs, spices, saffron and nuts.

81. GOAT BIRYANI – 16.95

Basmati rice cooked with pieces of goat, herbs, spices, saffron and nuts.

82. SHRIMP BIRYANI – 16.95

Basmati rice cooked with shrimp flavored with saffron and nuts.

83. HOUSE SPECIAL BIRYANI – 19.95

Basmati rice cooked with boneless lamb, chicken, shrimp and vegetables flavored with saffron and nuts.

84. JEERA RICE – 5.95

Basmati rice cooked with cumin seeds, herbs and spices.

85. PULAO RICE – 8.95

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

INDO-CHINESE SPECIALITIES

86. CHILLY PANEER – 12.95

Cubed homemade cottage cheese stir fried with green pepper, onions in a tangy sauce.

87. GOBI MANCHURIAN – 12.95

Stir fried cauliflower in a sweet and tangy chili sauce.

88. VEGETABLE MANCHURIAN – 12.95

Stir fired mixed vegetables in a sweet and tangy chili sauce.

89. CHILLY CHICKEN – 12.95

Chicken stir fried with green pepper, onions in a tangy sauce.

90. HAKKA NOODLES – 11.95

Rice noodles stir fried with garlic, ginger and scallions.



FRESH BAKED TANDOORI BREADS

- 91. ROTI – 1.95**
Whole wheat bread.
- 92. PLAIN PARANTHA—2.95**
Whole wheat multi layered bread.
- 93. ALU PARATHA Potatoes - 3.95**
- 94. PUDINA PARATHA Mint - 3.95**
- 95. LACCHA PARATHA buttery— 2.95**
- 96. PLAIN NAAN—2.95**
Traditional white flour bread.
- 97. ONION KULCHA - 3.95**
- 98. GARLIC NAAN - 3.95**
- 99. PESHAWARI NAAN - 3.95**
Stuffed with Nuts & raisons.
- 100. PANEER KULCHA – 3.95**
- 101. ALU NAAN Potatoes - 3.95**
Stuffed with potatoes, herbs and spices.
- 102. KEEMA NAAN – 4.95**
Stuffed with ground lamb, herbs and spices.
- 103. CHICKEN TIKKA NAAN—4.95**
- 104. POORI (2 PIECES) - 3.95**
Whole wheat deep fried puffy bread.
- 105. BREAD BASKET – 8.95**
NAAN, GARLIC NAAN, ONION KULCHA

DESSERTS

- 106. KULFI – 4.95**
Homemade traditional ice cream, choice of pistachios or mango.
- 107. GAJAR HALWA – 4.95**
Carrot pudding with raisons.
- 108. KHEER – 4.95**
Cardamom flavored basmati rice pudding top with almonds.

DESSERTS - Continued

- 109. GULAB JAMUN – 4.95**
Homemade soft cheese balls dipped in honey syrup served warm.
- 110. RASMALAI – 4.95**
Homemade cheese patties prepared in sweetened milk flavored with rose water and pistachio.

ACCOMPANIMENTS

- 111. RAITA – 3.00**
Whipped spiced yogurt with grated cucumber and carrots.
- 112. MANGO CHUTNEY -3.00**
Sliced mango relish.
- 113. ACHAR - 2.95**
Indian mixed pickle.
- 114. PAPADAM (2 PCS) – 1.95**
Thin, crisp made from chickpea flour cook in tandoor.

BEVERAGES

- 115. SOFT DRINK – 2.00**
- 116. SELTZER WATER – 2.00**
- 117. ICE TEA (HOME-MADE) – 2.00**
- 118. BLACK INDIAN TEA – 2.00**
- 119. MASALA CHAI - 2.95**
Indian tea made with cinnamon and cardamom
- 120. MANGO JUICE - 2.95**
- 121. LASSI SWEET / SALT - 2.95**
A refreshing homemade yogurt drink.
- 122. MANGO LASSI - 3.95**
Refreshing homemade mango yogurt drink.

