

## APPETIZERS

### 1. VEGETABLE SAMOSA - 4.95

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

### 2. MEAT SAMOSA - 6.50

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

### 3. ONION BHAJIA - 6.50

Deep fried Onion fritters (delicacy of Bombay).

### 4. VEGETABLE PAKORA - 6.50

Assorted deep fried vegetables and cottage cheese fritters.

### 5. LASOONI GOBHI - 8.95

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

### 6. ALU TIKKI CHAAT - 7.95

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

### 7. PANEER PAKORA - 7.95

Cottage cheese fritters deep fried with flavors of India.

### 8. CHICKEN PAKORA - 7.95

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

### 9. FISH PAKORA - 9.95

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

### 10. VEGETARIAN PLATTER - 9.95

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

### 11. GOBHI MANCHURIAN - 10.95

Stir fried cauliflower in a sweet and tangy chili sauce.

### 12. CHICKEN KABOB - 9.95

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

### 13. TANDOOR GARLIC SHRIMP - 10.95

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

## SOUPS AND SALADS

### 14. SOUP - 5.95

Tomato, Vegetable, Chicken.

### 15. MULLIGATAWNY SOUP - 5.95

Traditional soup made with lentil and vegetables.

### 16. HOUSE SALAD - 7.95

Panjabi style green salad with Raita dressing.

### 17. TANDOORI CHICKEN SALAD-12.95

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

### 18. TANDOORI SHRIMP SALAD - 14.95

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

## CLAY OVEN (TRADITIONAL TANDOORI)

### 19. TANDOORI CHICKEN - 13.95

Chicken marinated in yogurt and spices, broiled in Tandoor.

### 20. CHICKEN TIKKA - 14.95

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

### 21. CHICKEN KABOB - 13.95

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

### 22. SEEKH KABOB - 16.95

Ground lamb seasoned with herbs and spices grilled on skewers.

### 23. TANDOORI LAMB CHOP - 24.95

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

### 24. MIXED GRILL - 18.95

Combination of tandoori chicken tikka, chicken kabob and shrimp.

### 25. TANDOORI SHRIMP - 19.95

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

## CHICKEN SPECIALITIES

### 26. CHICKEN CURRY - 13.95

Chicken cooked in freshly ground spices and light gravy.

### 27. CHICKEN TIKKA MASALA - 15.95

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

### 28. CHICKEN MAKHANI - 14.95

Roasted boneless chicken cook in rich tomato sauce.

### 29. CHICKEN SAAG - 13.95

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

**30. CHICKEN KORMA - 14.95**

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

**31. CHICKEN VINDALU - 13.95**

*Chicken with potatoes in spicy tangy onion sauce.*

**32. CHICKEN MADRAS - 13.95**

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

**33. MANGO CHICKEN - 13.95**

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

**34. CHICKEN BHUNA - 13.95**

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

**35. CHICKEN KALIMIRCHI - 14.95**

*Tender chicken cooked in black peppery spiced sauce.*

**LAMB SPECIALITIES**

**36. LAMB ROGAN JOSH - 16.95**

*Boneless juicy pieces of Lamb cooked in traditional curry sauce.*

**37. LAMB CURRY - 16.95**

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

**38. LAMB TIKKA MASALA - 17.95**

*Tender pieces of lamb cooked in tomato & creamy Sauce.*

**39. LAMB SAAG - 16.95**

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

**40. LAMB KORMA - 17.95**

*Cubes of lamb cooked in almonds, and cashew nut Sauce.*

**41. LAMB VINDALU - 16.95**

*Goan style hot and sour lamb curry with potatoes.*

**42. KADAI LAMB - 16.95**

*Tender boneless pieces of lamb cooked with green peppers, ginger, garlic and spice.*

**43. LAMB BHUNA - 16.95**

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

**44. LAMB KALIMIRCHI - 16.95**

*Tender cubes of lamb cooked I black peppery spiced sauce.*

**45. GOAT CURRY - 17.95**

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

**SEAFOOD SPECIALITIES**

**46. SHRIMP CURRY - 16.95**

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

**47. SHRIMP TIKKA MASALA – 17.95**

*Shrimp cooked in tomatoes and creamy sauce.*

**48. SHRIMP KORMA – 17.95**

*Shrimp cooked in almond and cashew nut sauce.*

**49. SHRIMP SAAG – 16.95**

*Shrimp cooked with fresh spinach, herbs, and spices.*

**50. SHRIMP VINDALU – 16.95**

*Goan style hot and sour shrimp curry with potatoes.*

**51. FISH CURRY – 16.95**

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

**52. FISH TIKKA MASALA – 18.95**

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

**VEGETARIAN SPECIALITIES**

**53. DAL MAKHNI – 12.95**

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

**54. DAL TADKA - 11.95**

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

**55. CHANNA MASALA - 11.95**

*Chick-peas sautéed with traditional Indian spices.*

**56. SAAG PANEER – 13.95**

*Homemade cottage cheese sautéed with fresh spinach and spices.*

**57. ALU GOBHI - 12.95**

*Sautéed fresh cauliflower and potatoes and spices.*

**58. PANEER TIKKA MASALA – 13.95**

*Homemade cottage cheese cooked in tomatoes and creamy sauce.*

**59. MATTAR PANEER – 12.95**

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

**60. SHAHI PANEER - 13.95**

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

**61. KADHAI PANEER – 12.95**

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

**62. MALAI KOFTA - 13.95**

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

**63. BHINDI MASALA - 12.95**

*Fresh okra sautéed with onion, tomatoes, and spices.*

**64. BAINGAN BHARTHA - 12.95**

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

**65. MUSHROOM PALAK – 12.95**

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

**66. NAVRATAN KORMA - 13.95**

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

**67. KAJU MUTTER MARSALA – 13.95**

*Green peas and cashew nuts cooked in mild creamy sauce.*

**RICE SPECIALITIES**

**68. VEGETABLE BIRYANI - 12.95**

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

**69. CHICKEN BIRYANI – 13.95**

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

**70. LAMB BIRYANI - 16.95**

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

**71. GOAT BIRYANI - 16.95**

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

**72. SHRIMP BIRYANI - 16.95**

*Basmati rice cooked with shrimp flavored with saffron and nuts.*

**73. HOUSE SPECIAL BIRYANI - 21.95**

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

**74. JEERA RICE - 7.95**

*Basmati rice cooked with cumin seeds, herbs, spices.*

**75. PULAO RICE - 7.95**

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

**INDO-CHINESE SPECIALITIES**

**76. CHILLY PANEER – 14.95**

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

**77. GOBI MANCHURIAN – 13.95**

*stir fried cauliflower in a sweet and tangy chili sauce.*

**78. CHILLY CHICKEN – 13.95**

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

**79. HAKKA NOODLES – 11.95**

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

**FRESH BAKED TANDOORI BREADS**

**80. ROTI - 2.50**

*Whole wheat bread.*

**81. PLAIN PARATHA – 2.95**

*Whole wheat multi layered bread.*

**82. ALU PARATHA Potatoes - 4.95**

**83. PUDINA PARATHA Mint - 3.95**

**84. PLAIN NAAN – 2.95**

*Traditional white flour bread.*

**85. ONION KULCHA - 4.95**

**86. GARLIC NAAN - 3.95**

**87. PESHAWARI NAAN - 4.95**

*Stuffed with nuts & raisins.*

**88. PANEER KULCHA - 4.95**

**89. ALU NAAN Potatoes - 3.95**

*Stuffed with potatoes, herbs, and spices.*

**90. KEEMA NAAN - 5.95**

*Stuffed with ground lamb, herbs, and spices.*

**91. CHICKEN TIKKA NAAN - 5.95**

**92. POORI (2 PCS) - 3.95**

*Whole wheat fluffy deep fried puffy bread.*

**93. BREAD BASKET – 10.95**

*Naan, Garlic Naan, Onion Kulcha.*

## ACCOMPANIMENTS

### 94. RAITA - 4.50

*Whipped spiced yogurt with grated cucumber and carrots.*

### 95. ACHAR - 3.50

*Indian mixed pickle.*

### 96. PAPADAM (2 PCS) - 2.50

*Thin, crisp made from chickpea flour cooked in tandoor.*

### 97. EXTRA RICE - 4.95

## BEVERAGES

### 98. SOFT DRINK - 2.00

### 99. SELTZER WATER - 2.00

### 100. BLACK INDIAN TEA – 2.00

### 101. MASALA CHAI - 3.95

*Indian tea made with cinnamon and cardamom.*

### 102. MANGO JUICE - 3.95

### 103. LASSI SWEET / SALT - 3.95

*A refreshing homemade yogurt drink.*

### 104. MANGO LASSI - 4.95

*Refreshing homemade mango yogurt drink.*

## DESSERTS

### 105. KULFI – 6.95

*Homemade traditional ice cream, choice of pistachios or mango.*

### 106. GAJAR HALWA – 4.95

*Carrot pudding with raisons.*

### 107. KHEER - 5.95

*Cardamom flavored basmati rice pudding topped with almonds.*

### 108. GULAB JAMUN - 4.95

*Homemade soft cheese balls dipped in honey syrup, served warm.*

### 109. RASMALAI - 4.95

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

# SULTAN

## Indian Cuisine



### Hours of Operation

Monday:	11:30am - 3:00pm, 4:30pm - 10:00pm
Tuesday:	Closed
Wednesday:	11:30am - 3:00pm, 4:30pm - 10:00pm
Thursday:	11:30am - 3:00pm, 4:30pm - 10:00pm
Friday:	11:30am - 10:00pm
Saturday:	11:30am - 10:00pm
Sunday:	11:30am - 10:00pm

**Call Now 215-393-5555**

**Catering Available for all Occations**

**BYOB**

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**Delivery Available until 9:30pm**