

APPETIZERS

1. VEGETABLE SAMOSA - 5.95

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

2. MEAT SAMOSA – 7.25

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

3. ONION BHAJIA – 7.95

Deep fried Onion fritters (delicacy of Bombay).

4. VEGETABLE PAKORA – 7.95

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 – 9.95

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

7. PANEER PAKORA - 9.95

Cottage cheese fritters deep fried with flavors of India.

8. CHICKEN PAKORA - 9.95

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

9. FISH PAKORA - 10.95

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

10. VEGETARIAN PLATTER - 12.95

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. TANDOOR GARLIC SHRIMP - 11.95

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

SOUPS AND SALADS

13. SOUP - 7.95

Tomato, Vegetable, Chicken.

14. MULLIGATAWNY SOUP - 7.95

Traditional soup made with lentil and vegetables.

15. HOUSE SALAD - 8.95

Punjabi style green salad with Raita dressing.

16. TANDOORI CHICKEN SALAD-13.95

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

17. TANDOORI SHRIMP SALAD - 15.95

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

CLAY OVEN (TRADITIONAL TANDOORI)

18. TANDOORI CHICKEN - 14.95

Chicken marinated in yogurt and spices, broiled in Tandoor.

19. CHICKEN TIKKA - 15.95

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

20. CHICKEN KABOB - 14.95

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

21. SEEKH KABOB - 17.95

Ground lamb seasoned with herbs and spices grilled on skewers.

22. TANDOORI LAMB CHOP - 26.95

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

23. MIXED GRILL - 19.95

Combination of tandoori chicken tikka, chicken kabob and shrimp.

24. TANDOORI SHRIMP – 19.95

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

CHICKEN SPECIALITIES

25. CHICKEN CURRY - 13.95

Chicken cooked in freshly ground spices and light gravy.

26. CHICKEN TIKKA MASALA - 15.95

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

27. CHICKEN MAKHANI - 15.95

Roasted boneless chicken cook in rich tomato sauce.

28. CHICKEN SAAG - 14.95

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

29. CHICKEN KORMA - 15.95

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

30. CHICKEN VINDALU - 14.95

Chicken with potatoes in spicy tangy onion sauce.

31. CHICKEN MADRAS - 14.95

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

32. MANGO CHICKEN - 15.95

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

33. CHICKEN BHUNA - 14.95

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

34. CHICKEN KALIMIRCHI - 14.95

Tender chicken cooked in black peppery spiced sauce.

LAMB SPECIALITIES

35. LAMB ROGAN JOSH - 17.95

Boneless juicy pieces of Lamb cooked in traditional curry sauce.

36. LAMB CURRY - 17.95

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

37. LAMB TIKKA MASALA - 18.95

Tender pieces of lamb cooked in tomato & creamy Sauce.

38. LAMB SAAG - 17.95

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

39. LAMB KORMA - 17.95

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

40. LAMB VINDALU - 17.95

Goan style hot and sour lamb curry with potatoes.

41. KADAI LAMB - 17.95

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

42. LAMB BHUNA - 17.95

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

43. LAMB KALIMIRCHI - 17.95

Tender cubes of lamb cooked I black peppery spiced sauce.

44. GOAT CURRY - 17.95

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

SEAFOOD SPECIALITIES

45. SHRIMP CURRY - 17.95

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

46. SHRIMP TIKKA MASALA – 18.95

Shrimp cooked in tomatoes and creamy sauce.

47. SHRIMP KORMA – 17.95

Shrimp cooked in almond and cashew nut sauce.

48. SHRIMP SAAG – 17.95

Shrimp cooked with fresh spinach, herbs, and spices.

49. SHRIMP VINDALU – 17.95

Goan style hot and sour shrimp curry with potatoes.

50. FISH CURRY – 16.95

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

51. FISH TIKKA MASALA – 17.95

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

VEGETARIAN SPECIALITIES

52. DAL MAKHNI – 12.95

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

53. DAL TADKA - 13.95

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

54. CHANNA MASALA - 13.95

Chick-peas sautéed with traditional Indian spices.

55. SAAG PANEER – 14.95

Homemade cottage cheese sautéed with fresh spinach and spices.

56. ALU GOBHI - 13.95

Sautéed fresh cauliflower and potatoes and spices.

57. PANEER TIKKA MASALA – 15.95

Homemade cottage cheese cooked in tomatoes and creamy sauce.

58. MATTAR PANEER – 14.95

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

59. SHAHI PANEER - 14.95

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

60. KADHAI PANEER – 14.95

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

61. MALAI KOFTA - 14.95

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

62. BHINDI MASALA - 13.95

Fresh okra sautéed with onion, tomatoes, and spices.

63. BAINGAN BHARTHA - 13.95

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

64. MUSHROOM PALAK – 13.95

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

65. NAVRATAN KORMA - 14.95

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

66. KAJU MUTTER MARSALA – 15.95

Green peas and cashew nuts cooked in mild creamy sauce.

RICE SPECIALITIES

67. VEGETABLE BIRYANI - 13.95

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

68. CHICKEN BIRYANI – 15.95

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

69. LAMB BIRYANI - 17.95

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

70. GOAT BIRYANI - 17.95

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

71. SHRIMP BIRYANI - 17.95

Basmati rice cooked with shrimp flavored with saffron and nuts.

72. HOUSE SPECIAL BIRYANI - 22.95

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

73. JEERA RICE - 8.95

Basmati rice cooked with cumin seeds, herbs, spices.

74. PULAO RICE - 10.95

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

INDO-CHINESE SPECIALITIES

75. CHILLY PANEER – 15.95

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

76. GOBI MANCHURIAN – 13.95

stir fried cauliflower in a sweet and tangy chili sauce.

77. CHILLY CHICKEN – 14.95

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

78. HAKKA NOODLES – 12.95

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

FRESH BAKED TANDOORI BREADS

79. ROTI – 2.99

Whole wheat bread.

80. PLAIN PARATHA – 3.95

Whole wheat multi layered bread.

81. ALU PARATHA Potatoes – 5.95

82. PUDINA PARATHA Mint – 4.25

83. PLAIN NAAN – 2.99

Traditional white flour bread.

84. ONION KULCHA - 4.95

85. GARLIC NAAN – 4.25

86. PESHAWARI NAAN - 5.95

Stuffed with nuts & raisins.

87. PANEER KULCHA - 5.95

88. ALU NAAN Potatoes - 4.95

Stuffed with potatoes, herbs, and spices.

89. KEEMA NAAN - 6.95

Stuffed with ground lamb, herbs, and spices.

90. CHICKEN TIKKA NAAN - 5.95

91. POORI (2 PCS) – 4.25

Whole wheat fluffy deep fried puffy bread.

92. BREAD BASKET – 11.95

Naan, Garlic Naan, Onion Kulcha.

ACCOMPANIMENTS

93. RAITA – 6.00

Whipped spiced yogurt with grated cucumber and carrots.

94. ACHAR – 4.00

Indian mixed pickle.

95. PAPADAM (2 PCS) – 3.00

Thin, crisp made from chickpea flour cooked in tandoor.

96. EXTRA RICE - 6.95

BEVERAGES

97. SOFT DRINK - 2.95

98. SELTZER WATER - 2.95

99. BLACK INDIAN TEA – 3.95

100. MASALA CHAI - 4.95

Indian tea made with cinnamon and cardamom.

101. MANGO JUICE – 4.25

102. LASSI SWEET / SALT - 4.95

A refreshing homemade yogurt drink.

103. MANGO LASSI - 5.95

Refreshing homemade mango yogurt drink.

DESSERTS

104. KULFI – 6.95

Homemade traditional ice cream, choice of pistachios or mango.

105. GAJAR HALWA – 6.95

Carrot pudding with raisins.

106. GULAB JAMUN - 6.95

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

107. RASMALAI - 6.95

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

SULTAN

Indian Cuisine



Hours of Operation

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

Catering Available for all Occasions

BYOB

860 W Main Street
Lansdale, PA 19446
www.SultanIndianCuisine.com
sultanindianpa@gmail.com

Delivery Available until 9:30pm