

Our CURRY

Bowl selections

Chicken

Chicken Tikka Masala

Clay Oven Cooked Chicken with Light Tomato Sauce

White Coco Chicken Curry

Chicken with Cashew Nuts, Yogurt & Coconut Sauce

Subaz-e-Bahar Chicken Curry

Chicken Cooked with Spinach & Cilantro Sauce

Lamb

Lamb Ragan Josh

Lamb, Dum Cooked with Cardamom & Cinnamon Curry

Lamb Vindaloo

Kashmiri Red Chili, Roasted Ground Spices & Potato

Lamb Saag

Lamb Cooked with Fresh Spinach

Seafood

Seafood Madras Curry

Cooked with Ginger, Coconut Powder, Mustard Seeds & Curry Leaves

Shrimp Tikka Masala

Jumbo Shrimp cooked in a Creamy Tomato Sauce

Salmon Amritsari

Crispy Salmon Battered in Gram Flour

Vegetarian

Green Paneer Curry

Cottage Cheese with Fresh Spinach

Stir Fried Bhindi Masala

Okra & Onion Cooked with Cumin & Turmeric

Chana Masala

Chick Peas & Potatoes Flavored with Spices

Eggplant & Potato Curry

Fresh Eggplant & Potatoes with Special Spices

Dal Tadka

Yellow Dal Dried

OUR TANDOORI CLAY OVEN

Served with aromatic basmati rice or nan

Tandoori Chicken	13
Half Baby Chicken Tandoori Cooked with Spices	
Chicken Tikka	11
Boneless Chicken Tandoori Masala Marinated	
Murgh Malai Kebab	11
Boneless Chicken with Yogurt & Herbs	
Chicken Haryali	11
Boneless Chicken with Mint & Cilantro	
Seekh Kebab	11
Finely Minced Lamb with Herbs & Spices	
Lamb Chops	19
Chef's Signature Dish	
Salmon Tikka	16
Cooked with Tandoori Marinade	
Tandoori Shrimp	15
Tandoori Cooked, Marinated with Spices	
Tandoori Mix Grill Platter	19
Chicken, Kebab, Shrimp & Salmon	
Panner Shashlik	10
Tandoori Cooked Cottage Cheese & Vegetables	

QUICK WARM SALAD

Grilled Scallop Salad	12
Marinated Grilled Scallops Served with Coleslaw	
Tandoori Shrimp Salad	12
Marinated Shrimp over a Bed of Iceberg Lettuce	
Tandoori White Meat Chicken Salad	11
Tandoori Avocado Served over Iceberg Lettuce	

Our CURRY BOWLS

Spicy as you like



Mild Medium Hot

All Bowls served with aromatic basmati rice & the traditional dal of the day

VEGETARIAN BOWLS

One vegetable dish of your choice

9

CHICKEN BOWLS

One chicken dish of your choice

11

COMBINATION BOWLS

One chicken or lamb and vegetable of your choice

15

LAMB BOWLS

One lamb dish of your choice

14

SEAFOOD BOWLS

One seafood dish of your choice

16

Our DUM BIRYANI

Chicken	12.50	Shrimp	14.50
Lamb	14	Vegetable	10.50

Steam Cooked Basmati Rice Infused with Selected Spices

CLAY OVEN BREAD

Plain / Butter Nan 2.50
Light & Fluffy Baked

Garlic Nan 3.50
Bread Cooked with Garlic

Onion Kulcha 3.50
Bread Stuffed with Onions

Paneer Kulcha 3.50
Bread Stuffed with Homemade Cheese

Tawa Roti 2
Whole Wheat Flour Bread

BEVERAGE

Plain / Salted Lassi 4

Mango Lassi 5

Water & Soda 2

Juice & Tea 2

We Serve
BEER & WINE

INDIAN PROJECT



Spicy as you like



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Our QUICK BITES

- Samosa 2 Pcs Vegetable/ Chicken** 4.50
Triangular Patties Filled with Vegetable or Chicken
- Fritters Plate** 4
Onion, Spinach, Potato and Eggplant Fried with Gram Flour
- Jumbo Tandoori Chicken Wings** 7
Marinated in Tandoori Spices

SIDES

- Plain Basmati Rice** 2
Steam Cooked Basmati Rice
- Lemon Rice Or Peas Pulao** 3
Basmati Rice Tossed with Light Lemon or Peas

Our QUICK SOUPS

- Chicken & Vegetable Barley Soup** 5
Thick Broth Soup
- Mulligatawny & Palak Soup** 5
Yellow Lentil & Spinach
- Cold Cucumber Soup** 4
Seasonal

DESSERTS

- Gulab Jumun** 3
Soft Cottage Cheese Balls Dipped in Syrup
- Kheer** 3
Rice Pudding with Nuts & Raisins
- Rasmalai** 3
Cheese Dumplings in Reduced Milk

BOTTLED BEER

- Dogfish Head Namaste** 7.50
- Dogfish Head Indian Brown Ale** 7:50
- Lucky Buddha** 7.50
- Stella** 6.50
- Bud Light** 5.00
- Presidente** 6.50
- Goose IPA** 7.00
- Modelo** 6.50
- Heinken** 6.50
- Corona** 6.50
- Red Stripe** 6.50
- Blue Moon** 6.50



WINE

- Moscat** 6.00
- Rose** 9.00
- Cabernet Sauvignon** 7.00

DRAFT

- Cider** 6.00
- Pinot Grigio** 6.00
- Merlot** 6.00
- Stress Buster** 6.00



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