

# Appetizers

Most dishes can be prepared mild, medium or hot.  
Please Specify

<b>Vegetable Samosa</b> Crispy deep fried pastry shell with potato and pea filling.	3.50
<b>Cut Mirchi Bhaji</b> Mirchi Bhaji is the famous chili fritters made by deep frying chilies dipped in besan batter (Chickpeas).	4.95
<b>Mix - Pakora</b> Dipped in mildly spiced batter and deep fried. Choose from Onion, Spinach or Mixed Vegetables.	4.95
<b>Chicken Tenders (6pcs)</b>	5.95
<b>Gobi Manchurian</b> "Gobi" is Cauliflower & "Manchurian" is a tangy spicy sauce with Chinese inspired flavors.	5.95
<b>Paneer Chili</b> Cheese cubes sautéed with onions peppers, hot chili and soy sauce	6.95
<b>Paneer Pakora</b> Paneer (home-made cheese) dipped in mildly spiced chickpea batter and deep fried.	6.95
<b>Chicken 65</b> Marinated spiced chicken cubes deep fried.	6.95
<b>Chili Chicken</b> Cubes of chicken tossed with chili pepper and house sauce.	6.95
<b>Tandoori Chicken Wings</b> Chicken wings marinated in house sauce and cooked in tandoori oven	8.95

## Soups

<b>Creamy Lentil Soup - Tick lentil soup</b>	3.95
<b>Sambar</b> A flavorful dipping soup made with lentil, vegetables and spices.	2.95
<b>Rasam</b> South Indian's traditional soup made out of cilantro, garlic, tomato, tamarind and cumin seeds.	3.95
<b>Chicken Soup</b> Chicken broth with chopped garlic and cilantro	4.95

# Swagath Southern Specialties

Savory rice and lentil crepes, all served with fresh coconut chutney and sambar, a flavorful lentil dipping soup made with lentil, vegetables and spices.

<b>Vada (3)</b> Deep fried lentil patties with lentil soup.	4.95
<b>Idli (3)</b> Steamed rice cakes with lentil soup.	4.95
<b>Utappam</b> Thick rice and lentil flour pancake with onions/chilies/tomatoes (of your choice).	6.95
<b>Masala Dosa</b> Crepe served with Masala filling of spiced mashed potatoes.	7.95
<b>Mysore Masala Dosa</b> Rice & lentil crepe dusted with roasted lentils and stuffed with mashed potatoes.	7.95
<b>Onion Rava Masala Dosa</b> Cream of Wheat flour dissolved in water and splashed on the griddle and cooked in a slow flame then stuffed with potato .	8.95

## Specials

<b>Samosa Chaat</b> Chaat is a mixture of potato pieces, crispy fried bread with tangy-salty spices. Garnished with homemade Indian chili, ginger and tamarind sauce, fresh green coriander leaves and yogurt.	6.95
<b>Poori Bhaji</b> Deep fried whole wheat flour with spiced potatoes.	7.95
<b>Channa Batura</b> Chickpea curry with deep-fried bread.	7.95

## Vegetarian Entrees

Served with rice.

<b>Aloo Gobi</b> Florets of cauliflower and potatoes stir-fried with onions, spices and herbs.	10.95
<b>Bagara Baingan</b> Baked eggplant pureed and finished in a pan with tomatoes, onions, spices and herbs.	10.95

<b>Mirchi Ka Salan</b> Chilies cooked with our special combination of spices.	<b>10.95</b>
<b>Navaratan Kurma</b> A traditional combination of mixed vegetables cooked in an exotic creamy sauce containing raisins, cashews and spices.	<b>10.95</b>
<b>Okra Masala (Bhendi)</b> Cut okra pan cooked with chopped onions, tomatoes, spices and herbs.	<b>10.95</b>
<b>Tadka Dal or Dal Palak</b> Yellow lentil cooked with house spices. Choice of spinach.	<b>10.95</b>
<b>Dal Makhni</b> House specialty , black lentil and kidney beans cooked with tomatoes and cream.	<b>10.95</b>
<b>Chef's Vegetable Chettinad or Veg. Curry</b> Vegetables cooked in typical traditional South Indian home-style spices.	<b>10.95</b>
<b>Chana Masala</b> Garbanzo beans cooked with Indian spices and herbs.	<b>10.95</b>
<b>Kadai Paneer or Kadai Vegetables</b> Cubes of homemade cheese and/or vegetables cooked with bell peppers & onions in tomato gravy .	<b>11.95</b>
<b>Matter Paneer</b> Homemade cheese cubes and green peas cooked in a special sauce.	<b>11.95</b>
<b>Palak Paneer</b> Cubes of homemade cheese cooked in spinach based gravy and spices.	<b>11.95</b>
<b>Malai Kofta</b> Cottage cheese & potato balls cooked with a creamy sauce.	<b>11.95</b>
<b>Paneer Tikka Masala</b> Cubes of homemade cheese cooked in tomato-based gravy and finished with cream and cashew sauce.	<b>11.95</b>

## Indo-Chinese

**Indo-Chinese Fried Rice**  
Chinese style fried rice flavored with Indian spices.  
**Indo-Chinese Noodles**  
Chinese style fried rice flavored with Indian spices.

with Vegetables	<b>10.95</b>
with Egg	<b>10.95</b>
with Chicken	<b>11.95</b>
with Shrimp	<b>13.95</b>

# Non-Vegetarian Entrees

Served with Basmati Rice, Halal Meat.

<b>Chicken Curry</b> Native style of chicken cooked in our special sauce.	<b>11.95</b>
<b>Butter Chicken</b> Boneless thigh pieces of chicken cooked in an authentic rich tomato-based gravy , enriched with cashew cream sauce.	<b>11.95</b>
<b>Chicken Tikka Masala</b> Boneless chicken breast marinated in yogurt and cooked in tandoor oven finished in a rich tomato, onion gravy , cream and cashew sauce.	<b>11.95</b>
<b>Kadai Chicken</b> Chicken cooked with special blend of onions, tomatoes & spices.	<b>11.95</b>
<b>Chicken Vindaloo</b> Boneless chicken pieces simmered in tabgy sauce made with cinnamon, vinegar , red chilies and potatoes.	<b>11.95</b>
<b>Chicken Saag</b> Blend of chicken curry & spinach.	<b>11.95</b>
<b>Madras Chicken Curry (Chettinad)</b> Chicken cooked in a special peppercorn sauce with ginger and cashews.	<b>11.95</b>
<b>Chicken Bhuna</b> A well-spiced curry where the meat is cooked with the spices in its own juices resulting in a thick and strongly flavored sauce.	<b>11.95</b>
<b>Chicken Pepper Fry</b> Chicken breast cubes deep fried & cooked in sauce	<b>11.95</b>
<b>Chicken Korma</b> Chicken cooked in creamy cashew sauce & tomato gravy.	<b>11.95</b>

## Goat

Served with rice.

<b>Mutton Curry</b> Curried bone-in goat to perfection.	<b>13.95</b>
<b>Goat Kadai</b> Braised goat with bell peppers and spices.	<b>13.95</b>
<b>Goat Pepper Fry</b> Goat braised in curry sauce with black pepper .	<b>13.95</b>
<b>Malabar Goat Curry</b>	<b>13.95</b>

<b>Goat cubes marinated in house spices and coconut sauce .</b>	
<b>Mutton Vindaloo</b>	<b>13.95</b>
<b>Goat cubes marinated in vinegar and blend of spices cooked with potatoes in tangy sauce.</b>	
<b>Mutton Rogan Josh</b>	<b>13.95</b>
<b>Curried goat with Kashmir chili and ginger .</b>	
<b>Goat Chettinad</b>	<b>13.95</b>
<b>Goat marinated and cooked in Cmettinad Masala.</b>	

## **Gosht (Lamb)**

Served with rice.

<b>Lamb Rogan Josh</b>	<b>14.95</b>
<b>Curried lamb with Kashmir chili and ginger.</b>	
<b>Lamb Kurma</b>	<b>14.95</b>
<b>Lamb cooked in creamy cashew sauce with tomatoes.</b>	
<b>Lamb Kadai</b>	<b>14.95</b>
<b>Boneless pieces of lamb cooked with bell peppers, tomatoes and onions.</b>	
<b>Lamb Curry</b>	<b>14.95</b>
<b>Lean chunks of lamb cooked in rich blend of fragrant spices.</b>	
<b>Lamb Vindaloo</b>	<b>14.95</b>
<b>Extra spicy lamb cooked with chili tangy sauce and potatoes.</b>	
<b>Lamb Tikka Masala</b>	<b>14.95</b>
<b>Pieces of marinated lamb cooked in tandoor and finished in a rich tomato, onion gravy and buttery cream cashew sauce.</b>	
<b>Lamb Bhuna</b>	<b>14.95</b>
<b>A well-spiced curry where the meat is cooked with the spices in its own juices resulting in a thick and strongly flavored sauce.</b>	

## **Seafood**

Served with rice.

<b>Shrimp Pepper Fry</b>	<b>13.95</b>
<b>Shrimp braised in curry sauce with black pepper.</b>	
<b>Shrimp or Fish Tikka Masal</b>	<b>13.95</b>
<b>Shells of shrimp marinated and cooked in tandoor , finished in a rich tomato, onion gravy and creamy cashew sauce.</b>	

**Malabar Curry (Tilapia Fish or Shrimp)** 13.95  
Choice of fish or shrimp cooked with specially home  
ground South Indian spices & coconut.

## Biryani Entrees

Basmati rice cooked with, choice of meat or vegetable, blended  
with herbs and spices then garnished egg, onion and lemon.  
Served with Raita & Saalan

<b>Egg Dum Biryani</b>	<b>10.95</b>
<b>Vegetable Biryani</b>	<b>11.95</b>
<b>Chicken Dum Biryani : Bone and Boneless</b>	<b>11.95</b>
<b>Lamb Dum Biryani</b>	<b>14.95</b>
<b>Goat Dum Biryani</b>	<b>14.95</b>
<b>Shrimp Dum Biryani</b>	<b>15.95</b>
<b>Kheema Dum Biryani</b>	<b>15.95</b>
<b>Fish Dum Biryani</b>	<b>15.95</b>

## Tandoori Entrees

Tandoori dishes are cooked in a clay oven with a blend of  
herbs and spices. Served with sauce.

<b>Tandoori Chicken</b>	<b>Half 11.95</b>
<b>Chicken cubes marinated in yogurt and spices and grilled in tandoori oven.</b>	<b>Full 14.95</b>

<b>King Fish Steak</b>	<b>10.95</b>
<b>Fresh King Fish Steak seasoned with herbs, house ground spices and grilled.</b>	

<b>Chicken Tikka</b>	<b>11.95</b>
<b>Boneless chicken marinated skewered and grilled.</b>	

<b>Paneer Tikka</b>	<b>11.95</b>
<b>Chunks of Paneer marinated in Tandoori Masala and then grilled with vegetables.</b>	

<b>Zafrani Jhinga</b>	<b>14.95</b>
<b>Skewered king prawn served on a bed of garlic &amp; spinach barbecue sauce,</b>	

<b>Atlantic Salmon w/ Dal and Rice</b>	<b>19.95</b>
<b>Prime chunks of grilled salmon laid out on sauce</b>	

<b>Lamb Chops w/ Dal and Rice</b>	<b>19.95</b>
<b>Lamb chops marinated with fresh ground spices and grilled in a clay oven.</b>	

<b>Red Snapper (whole fish) w/ Dal and Rice</b>	<b>19.95</b>
<b>Whole Red Snapper fish seasoned in exotic spices.</b>	

## Breads

<b>Chapati (1)</b>	<b>1.95</b>
<b>Whole wheat flour tortillas cooked on a flat grill.</b>	

<b>Butter Naan</b> Traditional leavened white bread.	<b>1.95</b>
<b>Roti (1)</b> Traditional whole wheat flour bread cooked in tandoor.	<b>1.95</b>
<b>Poori (2)</b> Whole wheat fried bread.	<b>1.95</b>
<b>Aloo Paratha</b> Whole wheat bread stuffed with potatoes and peas.	<b>2.95</b>
<b>Batura</b> Deep fried bread.	<b>2.95</b>
<b>Garlic Naan</b> Naan topped with grated garlic and cilantro.	<b>2.95</b>
<b>Onion Kulcha</b> Onion stuffed bread cooked in tandoor.	<b>2.95</b>
<b>Peshawari Naan</b> Dry fruit and nuts stuffed bread cooked in tandoor.	<b>3.25</b>
<b>Bullet Naan</b> Spiced Naan with green chilies.	<b>3.50</b>
<b>Garlic &amp; Cheese Naan</b> Naan stuffed with chopped garlic, cilantro and homemade cottage cheese.	<b>3.95</b>
<b>Swagath Special Naan</b> Minced Chicken stuffed bread cooked in tandoor oven,	<b>3.95</b>
<b>Bread Basket</b> Garlic Naan, Roti, Onion Kulcha, Naan	<b>9.25</b>

## Beverages

<b>Soft Drinks</b>	<b>Coke Products</b>	<b>1.69</b>
<b>Masala Tea</b>		<b>2.00</b>
<b>Madras Coffee</b>		<b>2.99</b>
<b>Salt Lassi</b>		<b>2.95</b>
<b>Sweet Lassi -</b>		<b>2.95</b>
<b>Mango, Strawberry, Raspberry, Chocolate</b>		

## Desserts

<b>Gulab Jamun</b> Small rolls made with milk and wheat flour and soaked flavor syrup.	<b>2.50</b>
<b>Rice Pudding</b> Rice cooked with milk and saffron.	<b>3.50</b>
<b>Pistachio Kulfi</b>	<b>2.95</b>

**Traditional Indian pistachio Ice Cream.**

**Mango Kulfi** 2.95

**Traditional Indian Mango Ice Cream.**

**Rasamalai** 4.95

**Cheese Dumpling in creamy sauce.**

**Carrot Halwa** 4.95

**Grated carrot cooked in milk & cream.**

## **Side Dishes**

**Papadam** 1.95

**Raita** 1.95

**Pickle** 1.95

**Rice** 2.00

**Pulao Rice** 3.50