

## Trailors



### **Samosa (2)**

Stuffed homemade triangular turnovers.  
**Vegetable** (potato & peas)..... \$4.95  
**Meat** (minced lamb and peas)..... \$6.95

### **Pakorras**

Fritters tossed in seasoned chickpea batter and deep fried.  
**Vegetable** (Assorted fresh veggies)... \$5.95  
**Gobi** (Cauliflower)..... \$5.95  
**Panir** (Home Made Cottage Cheese)...\$6.95  
**Chicken** (Chicken batter fried)..... \$7.95

### **Alu Tikki** \$5.95

Mashed Potatoes and pea patties pan-fried

### **Arbi Tikki** \$6.95

Colocasia roots, Goat cheese, Green, Chilies, & Onion patties deep fried.

### **Shami Kabab** \$9.95

Soft ground lamb melted in mouth patties cooked with exotic spices.

### **Chicken 65** \$8.95

A true Hyderabadi delight cooked with fried curry leaves yogurt & spices.

### **Samosa Chaat** \$6.95

Vegetable Samosa topped with chickpeas, yogurt, chutneys and blend of spices.

### **Tikki Chaat** \$6.95

Mashed Potatoes and pea patties pan-fried topped with chickpeas, yogurt, chutneys and blend of spices.

### **Dahi Poori** (cold) \$5.95

A popular street snack, Round hollow crisp filled with yogurt, tamarind, potato, onion & chickpeas.

### **Dahi Papri** (cold) \$5.95

Lentil crisps, cubed potatoes and chickpeas covered with fresh whipped yogurt and tamarind sauce.

### **Lal Mirch Jinga** \$10.95

Jumbo Prawns marinated with red chili powder, ginger, garlic paste and lemon juice and barbecued to perfection.

### **Bollywood Veggie Platter** \$10.95

A combination of vegetarian appetizers.

### **Bollywood Combo Platter** \$11.95

A great combination of Vegetarian & Non-Vegetarian appetizers.

## Soups and Salads

### **Mulligatwani Soup** \$3.95

A lentil delicacy, with vegetables and a hint of lemon juice.

### **Tomato Soup** \$3.95

Tomato soup flavored with hint of garlic.

### **Coconut Soup** \$3.95

A Creamy shredded coconut with fresh milk, served hot with nuts.

### **Chicken Soup** \$3.95

A low carbs, all-white chicken breast simmered in a delicately soup.

### **Desi Salad** \$1.95

Onion, Lemon, and Chilies.

### **Kachumber Salad** \$5.95

Dices cucumbers, tomatoes tossed in tamarind sauce.

### **Chicken Chaat** (cold) \$6.95

Boneless cubes of chicken, cucumbers, and tomatoes delicately tossed in tamarind sauce.

## SIDES

### **Papad** \$1.95

Crispy lentil bread.

### **Hot Pickles** \$1.95

Cubes of Mango, Lime, Carrots, Green Chilies.

### **Mango Chutney** \$1.95

### **Raita** \$2.95

Blended Whipped yogurt with Cucumber, Carrots, spices, mint and fresh cilantro.

## Kids Menu

### **Chicken Tikka** \$8.95

All white meat marinated in special sauce and barbecued to perfection.

### **Chicken Tikka Masala** \$8.95

Marinated baked breast of chicken in a rich tomato cream sauce.

### **Chicken Pakora's** \$5.95

Chicken tossed in seasoned chickpea batter and deep fried.

### **Mozzarella Sticks** \$5.95

### **Fries** \$4.95

# BLOCK BUSTER

(Gluten Free)

Blockbusters are cooked in charcoal clay oven (Tandoor) & served on a sizzler.

## Chicken Tandoori

The King of Kebabs - chicken marinated in Tandoori Masala & yogurt for over 24 hours & baked in Tandoor on skewers till tender & Juicy.

Half \$12.95 / Full: \$18.95

## Kali Mirch Ke Tikke \$14.95

Boneless pieces of Chicken thigh dipped in a cream and crushed black peppers marinade and baked on skewers.

## Barra Kebab \$17.95

Tender pieces of lamb loin chops marinated in with ginger, garlic, cumin, coriander and cinnamon.

## Chicken Tikka \$14.95

All white meat chicken marinated in special sauce and barbecued to perfection, baked on skewers.

## Panir Tikka \$14.95

An exotic Kebab of marinated homemade cottage cheese.

## Tandoori Shrimp \$17.95

Shrimp spiced and marinated in yogurt and baked on skewers.

## Seekh Kebab \$15.95

Very lean minced lamb mixed with onions, herbs and spices, baked on skewers.

## Tandoori Salmon \$17.95

Atlantic salmon marinated with paprika, turmeric, Ginger, and Garlic.

## Lamb Tikka Kebab \$17.95

Succulent lamb pieces coated with raw Papaya, yogurt, and spices then grilled.

## Tandoori Mixed Grill \$18.95

Chef's selection of grilled kebabs & Tikkas.

# BOX OFFICE HITS

## Basmati Rice \$2.95

## Lemon Rice \$8.95

Lemon flavored rice tempered with mustard seeds, curry leaves and lentils. A south Indian specialty. Served with Raita.

## Mattar Pilao \$7.95

Basmati rice sautéed with fresh green peas and cumin seeds. Served with Raita.

## "BIRYANI"

Aromatic Indian basmati rice cooked with fresh herbs and spices, served with Raita.

Vegetable \$12.95

Chicken \$13.95

Lamb \$14.95

Shrimp \$15.95

Goat \$15.95

Bollywood Biryani (combination of chicken, lamb, goat, and shrimp) \$17.95

# THE MAIN FEATURE

(Gluten Free)

All Main Features' are served with side of basmati rice.

## Tikka Masala

Marinated baked breast of chicken in a rich tomato cream sauce. or Cubes of Lamb or Panir (cottage cheese)

Chicken \$ 14.95 / Lamb \$15.95

Shrimp \$16.95 / Fish \$16.95 / Panir \$14.95

## Korma

Chicken, Lamb, Shrimp, or Goat cooked in rich creamy nuts & raisins sauce.

Chicken \$14.95 / Lamb \$15.95

Shrimp \$16.95 / Veg \$13.95

## Curry

A tangy, chicken, Lamb, Shrimp, or Goat cooked in Telangana style Curry.

Chicken \$13.95 / Lamb \$14.95

Goat \$15.95

## Balti

Curry with Afghani influence, special spices & herbs are used in the preparation of this unique dish.

Chicken \$13.95 / Lamb \$14.95

Shrimp \$16.95 / Goat \$15.95 / Panir \$14.95

## Vindaloo

An exotic blend of garlic, ginger, cumin, pepper & onions in a hot & spicy sauce.

Chicken \$13.95 / Lamb \$14.95

Shrimp \$15.95 / Veg \$12.95

## Kadai

A base of green peppers and onions with coriander, finished with exotic spices.

Chicken \$14.95 / Lamb \$15.95 / Fish \$16.95

Shrimp \$16.95 / Goat \$15.95 / Panir \$14.95

### **Mango Jalfrezie**

Tender filets of Chicken gently sautéed with mixed green vegetables and Mango. Chicken \$13.95 / Shrimp \$16.95 / Panir \$14.95

### **Chicken Chettinad** \$14.95

A mélange of spices makes this fiery chicken dish a Southern favorite.

### **Meat Beli Ram** \$16.95

A true Lamb delicacy of Punjabi cuisine by the grand master chef of yesteryear's BELIRAM - who was the royal cook of Maharaja Ranjeet Singh from the Patiala kingdom, a few centuries ago.

### **Marathi Lamb Shank** \$17.95

Lamb Shanks marinated with yogurt, ginger, garlic, spices cooked in onion and tomato sauce.

### **Quail Curry** \$16.95

Quail cooked in ginger, garlic, onions, herbs and spices.

### **Kerala Duck Curry** \$18.95

Duck breast cooked with coconut, onions, ginger, and garlic sauce.

### **Chicken Mussalam** \$13.95

A royal dish from the kitchens of the Maharajahs. Chicken cooked in rich brown onion and almond sauce.

### **Kashmiri Rogan Josh** \$15.95

Tender lamb cubes cooked in brown onions, ginger, garlic & gently simmered in selected spices & yogurt.

### **Pistachio Chicken Korma** \$15.95

Boneless breast of chicken cooked in pistachio nuts, yogurt, tomatoes & spices.

### **Chicken Madras** \$14.95

The authentic recipe for a Devilled chicken curry done to perfection in a black pepper and lemon sauce.

### **Goan Curry** \$16.95

The traditional Shrimp or Fish curry of Konkan. The Goa curry like most Goan cooking is Chili 'Hot' but delicious.

### **Saag**

Chopped spinach, cooked with corn flower, ginger, garlic and mild spices.

Chicken \$13.95 / Lamb \$14.95

Shrimp \$16.95 / Panir \$13.95

### **Channa Masala** \$12.95

Chickpeas cooked with ginger, garlic, tomatoes, onions, spices and herbs.

### **Tarka Dal** \$12.95

Yellow lentil stewed and gently tempered with fresh herbs and seasoning and topped with fresh cilantro.

### **Dal Makhni** \$13.95

Black lentils slow cooked for 24 hours with ginger, garlic, tomatoes simmered in light cream.

### **Baingan Bhartha** \$13.95

Smoked mashed eggplant cooked with onion, ginger, garlic and spices.

### **Pineapple Curry** \$12.95

This dish is from the Brahmin community of Mangalore, where pineapples are grown. It has a touch of sweetness and sourness along with coconut.

### **Mattar Paneer** \$13.95

A chefs' original vegetarian delight of Cottage cheese and peas, cooked in mild and rich gravy.

### **Bhindi Masala** \$13.95

Okra cooked with onions, ginger, tomatoes and Indian spices.

### **Achari Panir** \$14.95

Special cottage cheese dish cooked along with the spices used for Indian pickles.

### **Malai Kofta** \$14.95

True muglai delight- balls of freshly minced vegetables simmered in cardamom, saffron, garlic, cashews and light cream sauce.

### **Shahi Panir** \$14.95

Homemade cheese sautéed with ginger, garlic, and bell-peppers and cooked in a creamy tomato based sauce.

### **Kadhi Pakora** \$12.95

A traditional Punjabi preparation of spiced chickpea dumplings immersed in a spicy gramflower and yogurt curry.

### **Alu Chutney Wale** \$13.95

An outstanding work of culinary art, potatoes stuffed with panir and simmered in tangy chutney. This original dish is certain to leave the palate tingling.

### **Alu Gobhi** \$13.95

Cauliflower and Potatoes cooked with tomatoes and herbs and spices.

### **Gobhi Masala** \$13.95

Cauliflower florets sautéed in Tomato sauce and mild spices.

# STAR ATTRACTIONS

(Breads)

## Rogini Nan \$2.95

Leavened, handmade buttered bread, baked in Tandoor Clay Oven.

## Chapati (2 pieces) \$3.95

Traditional Indian flat bread made on pan.

## Khasta Roti \$2.95

Whole wheat bread baked in Tandoor.

## Missi Roti \$3.95

Gram flour, onions, and cilantro bread baked in Tandoor clay oven.

## Poori (2 pieces) \$3.95

Whole wheat puffy bread deep fried.

## Batura (2 pieces) \$3.95

Puffy bread deep fried.

## Lachcha Prantha \$3.95

Whole wheat bread layered and baked in Tandoor Clay Oven.

## Parantha \$3.95

Whole wheat bread cooked on pan with butter.

## Stuffed Parantha \$3.95

Whole wheat bread stuffed with the choice of stuffing **Alu** (Potatoes), **Onion**, **Panir** (Cottage Cheese), or **Chicken** and baked in Tandoor clay oven.

## Stuffed Nan \$3.95

Leavened handmade bread with a choice of stuffing, baked in a Tandoor clay oven.

### Onion Nan

### Basil Nan

### Alu Nan (Potatoes)

### Panir Nan (Cottage cheese)

### Slumdog Nan (Green chilies)

### Peshawari Nan (Nuts & Raisins)

### Badami Nan (Almond, Onions seeds and hand peeled cantaloupe seeds)

### Bollywood Nan (stuffed with Potatoes, Onions, Green Chilies, & Panir)

### Garlic Nan (topping of garlic)

### Chicken Nan

## Bread Basket (4 Breads) \$13.95

Rogini Nan, Garlic Nan, Bollywood Nan, Khasta Roti.

# SWEET ENDINGS

(Desserts)

## Badami Kheer \$2.95

Homemade rice pudding flavored with cardamom and blended with almonds and raisins and rose water.

## Ras Malai \$3.95

Made from fresh homemade farmers' cheese in sweetened milk, served with pistachios.

## Gulab Jamun \$2.95

Cream balls, dipped in syrup and rose water.

## Kulfi \$3.95

Indian Ice Cream made with pistachio

## Ice Creams \$3.95

Vanilla, Mango, Strawberry, Butterscotch

## Stick Kulfi \$2.95

Malai kulfi, Kasar-Pista, Mango, Rose Cashew.

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*If you have any special request please ask your server and we will be more than happy to assist you.*  
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## BLOCK BUSTER EVENTS AND PARTIES.

Plan your Birthdays, Engagements, Corporate Parties, and Special Occasions with us. We are ready to help make your event special.

We Specialize in Caterings over 25 years.

For Catering contact Parvin Gill at [psgill@bollywoodgrill.com](mailto:psgill@bollywoodgrill.com)

We honor special requests.

Please tell your server whether you prefer ★Mild ★★Medium ★★★Hot.

Before placing your order please inform your server if anyone in your party has a food allergy. Not all ingredients are listed on the menu.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

18% Gratuity is added to parties of 5 and more.

North Andover, MA ~~~ Shrewsbury, MA

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