

Trailors

Samosa (2)

Stuffed homemade triangular turnovers.

Vegetable Samosa (potato & peas) \$4.95

Meat Samosa (minced lamb and peas) \$6.95

Pakorás

Fried 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 patties cooked with exotic spices.

Chicken 65 \$8.95

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

Samosa Chaat \$6.95

Vegetable samosa topped with chickpeas, yogurt, chutneys and our homemade blend of spices.

Tikki Chaat \$6.95

Mashed Potatoes and pea patties pan fried and topped with chickpeas, yogurt, chutneys and our homemade 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 & lemon juice & barbecued.

Bollywood Veggie Platter \$10.95

A combination of vegetarian appetizers.

Bollywood Combo Platter \$11.95

A great combination of Vegetarian & Non-Vegetarian appetizers.

Sides

Papad - Crispy lentil bread. \$1.95

Hot Pickles \$1.95

Cubes of Mango, Lime, Carrots, Green Chilies.

Mango Chutney \$1.95

Raita-Blended yogurt with cucumber, carrots & herbs \$2.95

Soups and Salads

Mulligatwani Soup \$3.95

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

Tomato Soup \$3.95

Tomato soup flavored with hint of garlic.

Rasam Soup \$3.95

Flavored with spices, curry leaf with touch of tomato.

Coconut Soup \$3.95

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

Chicken Soup \$3.95

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

Desi Salad \$1.95

Onion, Lemon, and Chilies.

Kachumber Salad \$5.95

Dices cucumbers tossed in tamarind sauce.

Chicken Chaat (cold) \$6.95

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

BLOCK BUSTER (Gluten Free)

Blockbusters are cooked in charcoal fired clay oven.

Chicken Tandoori

The King of Kebabs - chicken marinated in Tandoori Masala & yogurt for over 24 hours & baked 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.

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 homemade cottage cheese.

Tandoori Shrimp \$17.95

Shrimp spiced and marinated in yogurt and baked.

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 \$17.95

(Chicken, lamb, goat, and shrimp)

THE MAIN FEATURE

(Gluten Free)

Main Features' are served with side of basmati rice.

Tikka Masala

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

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

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

Curry

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

Chicken \$13.95 / Lamb \$14.95 / Goat \$15.95

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, Shrimp, or Panir gently sautéed with mixed green vegetables and Mango.

Chicken \$13.95 / Shrimp \$16.95 / Panir \$14.95

Chicken Chettinad \$14.95

A melange 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 & spices.

Kerala Duck Curry \$18.95

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

Chicken Mussalam \$13.95

Royal dish from the kitchens of the Kings. 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 Bhartia \$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

A very 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 gram flower 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

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 Clay oven.

Missi Roti \$3.95

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

Poori (2 pieces) \$3.95

Whole wheat deep fried puffy bread.

Batura (2 pieces) \$3.95

Deep fried puffy bread.

Lachcha Prantha \$3.95

Whole wheat bread layered and baked in Tandoor.

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, **Basil**, **Alu** (Potatoes), **Panir** (Cottage cheese), **Slumdog** (Green chilies),

Peshawari (Nuts & Raisins), **Badami** (Almond. Onions seeds and hand peeled cantaloupe seeds) **Bollywood Nan** (stuffed with Potatoes, Onions, Green Chilies, & Panir), **Garlic** or **Chicken**

Bread Basket (4 Breads) \$13.95

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

SWEET ENDINGS

Badami Kheer \$2.95

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

Ras Malai \$3.95

Fresh homemade 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 or Mango

Stick Kulfi \$2.95

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

SWEET ENDINGS

Sweet Lassi \$2.95

Cool, refreshing and delicious yogurt drink, sweetened with sugar and rose water.

Salted Lassi \$2.95

Cool, refreshing and delicious yogurt drink, salted and spiced with crushed cumin seeds.

Mango Lassi \$3.95

Cool, refreshing and delicious Mango yogurt drink, sweetened with sugar.

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*If you have any special request please ask your server and we will be more than happy to assist you.*

### 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

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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.

~~~~ Locations ~~~~

North Andover, MA ~~~ Shrewsbury, MA

~~~~www.bollywoodgrill.com~~~~

BOLLYWOOD GRILL

Fine Indian Cuisine



We love the movies. Bollywood is located in the heart of Bombay, cinema capital of India. Bollywood produces more than 140 films a year, is the center of pop music and, of course, the gossip. We wanted to share some of our culture's movie past and present, so we hope you enjoy the following special features. Schedule your next extravaganza with us call us today.

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Every day our chefs prepare a feast for the eyes and the palate, with soup, salad, appetizers, entrees and dessert. Always stocked with your favorite dishes and new dishes to try as well. This is a great way to introduce your friends to Indian cuisine.

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Prices may change without prior notice.

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