

VEGETARIAN APPETIZERS

SAMOSA V	5.99
CRISPY FRIED TRIANGULAR PATTIES STUFFED WITH OUR SPECIAL POTATO AND PEAS FILLING	
PAKORA	6.99
ASSORTED VEGETABLE FRITTERS	
PAPRI CHAT	6.99
CRISPY FLOUR WAFERS TOPPED WITH CHICKPEA, SWEET YOGHURT, SPICES AND CHUTNEYS	
SAMOSA CHAT	7.99
SAMOSA TOPPED WITH CHICKPEA, SWEET YOGHURT, SPICES AND CHUTNEY	
SPICY OKRA	7.99
CHICKPEA BATTER FRIED OKRA WITH SPICES AND SEASONING	
PEPPER BABY CORN	9.99
PANEER TIKKA	9.99
INDIAN COTTAGE CHEESE MARINATED AND GRILLED	

NON-VEGETARIAN APPETIZERS

CHICKEN SAMOSA	7.99
CRISPY FRIED TRIANGULAR PATTIES STUFFED WITH OUR SPECIAL GROUND CHICKEN FILLING	
CHICKEN TIKKA KABAB	10.99
CLAY OVEN GRILLED CHICKEN BREAST PIECES MARINATED WITH YOGURT AND SPICES	
CHICKEN HARIYALI KABAB	10.99
CLAY OVEN GRILLED CHICKEN BREASTPIECES MARINATED WITH CILENTRIO, MINT, AND GREEN CHILLIES	
CHICKEN MALAI KABAB	10.99
CLAY OVEN GRILLED CHICKEN BREAST PIECES MARINATED WITH MILD SPICES IN A SILKY CREAM SAUCE.	
CHICKEN TIRANGA KABAB	10.99
COLORFULL CHICKEN PIECES GRILLED IN THE TANDOOR OVEN	
LAMB SHEEKH KABAB	11.99
GROUND LAMB DELICATLY SPICED AND GRILLED TO PERFECTION IN THE TANDOOR OVEN	
FISH TIKKA	10.99
MARINATED AND GRILLED FISH FILLET	
TANDOORI SHRIMP	10.99
MARINATED SHRIMPS GRILLED IN THE TANDOOR OVEN.	
CHICKEN LOLLIPOP	11.99
CHICKEN WINGS TOSSED IN HOT CHILI SAUCE	

VEGETARIAN ENTREES

ALL ENRREES ARE SERVED WITH RICE

ALOO GOBI V&G	16.99
POTATO AND CAULIFLOWER MILD SPICED	
ALOO PALAK V&G	16.99
POTATO AND SPINACH MILD SPICED	
ALOO BHINDI V&G	17.99
POTATOES AND OKRA MILD SPICED SAUTEED WITH ONIONS AND TOMATOES.	
BAIGAN BHARTHA V&G	16.99
GRILLED EGGPLANT SAUTED WITH ONIONS AND TOMATOESWITH MILD SPICES	
CHANA MASALA V&G	16.99
CHICKPEAS COOKED PUNJABI STYLE WITH TOMATOES ONION SPICES AND HERBS	
CHANNA SAAG V&G	16.99
CHICKPEAS & SPINACH COOKED WITH TOMATOES ONIONS & SPICES	
MIXED VEGETABLE CURRY V&G	16.99
MIXED VEGETABLES COOKED WITH TOMATOES & MILD SPICES	
VEGETABLE KARAH V&G	17.99
MIXED VEGETABLES SAUTEED WITH PEPPERS & ONIONS	
MIXED VEGETABLES (IN TIKKA MASALA SAUCE)	17.99
BUTTER PANEER G	18.99
INDIAN COTTAGE CHEESE COOKED IN A CREAMY TOMATO SAUCE	
KARAH PANEER G	18.99
PANEER SAUTEED WITH ONIONS TOMATOES GREEN CHILLIES AND FRESH GINGER	
MATAR PANEER G	17.99
GREEN PEAS & INDIAN COTTAGE CHEESE COOKED IN AN ONION CREAM SAUCE	
SAAG PANEER G	18.99
SPINACH & FENUGREEK LEAVES COOKED WITH INDIAN COTTAGE CHEESE	
MALAI KOFTA G	17.99
MIXED VEGETABLES & PANEER DUMPLINGS IN A SILKY CREAM SAUCE	

CHICKEN ENTREES

ALL ENRREES ARE SERVED WITH RICE

CHICKEN CURRY G	18.99
CHICKEN BREAST COOKED IN OUR HOME STYLE SAUCE WITH FRESH SPICES	
COUNTRY STYLE CHICKEN G	19.99
CHICKEN ON THE BONE COOKED IN OUR HOME STYLE SAUCE WITH FRESH SPICES	
BUTTER CHICKEN G	19.99
GRILLED CHICKEN IN A MILD TOMATO CREAM & SAUCE	
CHICKEN TIKKA MASALA G	18.99
TANDOORI COOKED CHICKEN FINISHED IN OUR SIGNATURE TIKKA MASALA SAUCE	
CHICKEN KORMA G	19.99
WHITE MEAT CHICKEN DELICATELY COOKED WITH SPICES AND CASHEWNUITS	
CHICKEN SAAG G	18.99
CHICKEN AND SPINACH COOKED IN A CURRY SAUCE	
CHICKEN VINDALOO G	18.99
CHICKEN IN A SPICY VINEGAR-BASED SAUCE	
CHICKEN KARAH G	18.99
CHICKEN COOKED IN A THICK SPICY SAUCE WITH ONIONS AND PEPPERS	
CHICKEN CHETTINAD G	18.99
SOUTH INDIAN SPECIALITY COOKED WITH PEPPERCORNS FENNEL AND CURRY LEAVES	
CHICKEN CHATPATTA G	18.99
BONELESS CHICKEN COATED IN A SPICY RED CHILLI SAUCE	
CHICKEN NILGIRI G	18.99
CHICKEN BREAST COOKED IN A FLAVORFUL CORIANDER & MINT SAUCE	
CHICKEN MANGO CURRY G	18.99
CHICKEN CURRY FLAVOURED WITH MANGO	
CHICKEN BHUNA G	18.99
DRY CHICKEN PREPARATION WITH GINGER & GREEN CHILIES	
CHILLI CHICKEN	18.99
BATTER FRIED CHICKEN SAUTEED WITH GREEN CHILLIES ONION & PEPPERS IN A SPICY HOT CHILLI SAUCE	

LAMB / GOAT ENTREES

ALL ENTREES ARE SERVED WITH RICE

LAMB CURRY G	20.99
BONELESS LAMB COOKED IN A RICH AND FLAVORFUL SAUCE WITH GINGER & GARLIC.	
LAMB ROGAN JOSH G	20.99
SLOW COOKED LAMB KASHMIRI STYLE	
LAMB SAAG G	20.99
LAMB AND SPINACH COOKED IN A CURRY SAUCE	
LAMB VINDALOO G	20.99
LAMB IN A SPICY VINEGAR-BASED SAUCE	
LAMB KORMA G	20.99
LAMB DELICATELY COOKED WITH SPICES AND CASHEW NUTS	
LAMB BHUNA G	20.99
DRY LAMB PREPARATION WITH GINGER & GREEN CHILIES	
LAMB KARAH G	20.99
LAMB COOKED IN A THICK SPICY SAUCE WITH ONIONS AND PEPPERS	

SEAFOOD

ALL ENTREES ARE SERVED WITH RICE

GOAN FISH CURRY : (WITH TALAPIA, SALMON OR SHRIMPS) G	19.99
FLAVORFUL WESTCOAST CLASSIC COOKED WITH SPICES & FINISHED WITH COCONUT MILK	
FISH VINDALOO : (WITH TALAPIA, SALMON OR SHRIMP) G	19.99
FISH COOKED IN A SPICY VINEGAR-BASED SAUCE.	
COCONUT FISH : (WITH TALAPIA, SALMON OR SHRIMPS) G	18.99
A SPECIALITY OF THE MALABAR COST, WITH COCONUT MILK TAMARIND AND SPICES.	
SHRIMP JALFREZI G	19.99
SHRIMPS SAUTEED WITH ONIONS TOMATOES GREEN CHILIES AND SPICES	
SHRIMP METHI G	19.99
SHRIMPS COOKED IN AN AROMATIC CREAMY SAUCE SEASONED WITH FENUGREEK	
FISH TIKKA MASALA : (TALAPIA, SALMON OR SHRIMP) G	19.99
FISH IN TIKKA MASALA SAUCE	

RICE

JEERA RICE

SMALL 2.00 LARGE 3.00

BIRYANI

VEGETABLE BIRYANI G	16.99
AROMATIC BASMATI RICE COOKED WITH MIXED VEGETABLES FLAVORED WITH HERBS AND SPICES, AND SERVED WITH RAITA	
CHICKEN BIRYANI G	18.99
ON THE BONE OR WHITE MEAT BONELESS CHICKEN FLAVORED WITH SPICES & HERBS AND COOKED WITH BASMATI RICE. SERVED WITH RAITA	
LAMB BIRYANI G	19.99
LAMB MARINATED WITH SPECIAL BLEND OF HERBS & SPICES COOKED WITH BASMATI RICE. SERVED WITH RAITA.	
GOAT BIRYANI G	19.99
GOAT ON THE BONE MARINATED WITH SPECIAL BLEND OF HERBS & SPICES COOKED WITH BASMATI RICE. SERVED WITH RAITA	
SHRIMP BIRYANI G	19.99
AROMATIC BASMATI RICE STEAMED WITH MILD SPICED SHRIMPS WITH MINT AND CILANTRO. SERVED WITH RAITA.	

BREADS

PLAIN NAN	3.99
FLATBREAD BAKED IN THE TANDOOR	
GARLIC NAN	4.99
GARLIC FLAVORED FLATBREAD	
ONION NAN	4.99
ONION FLAVORED FLATBREAD	
ROSEMARY GARLIC NAN	4.99
ROSEMARY & GARLIC FLAVORED FLATBREAD	
PESHWARI NAN	4.99
A SWEET NAN STUFFED WITH ALMOND, RAISINS & COCONUT	
WHOLE WHEAT NAN	3.99
WHOLE WHEAT FLATBREAD	
JALAPENO NAN	5.99
PARATHA (PLAIN)	3.99
LAYERED WHOLE WHEAT FLATBREAD	
PARATHA : ALOO / GOBI	5.99
WHOLE WHEAT FLATBREAD STUFFED WITH POTATO OR CAULIFLOWER	

TANDOORI SPECIALTIES

CHICKEN TIKKA G CHICKEN BREAST MARINATED WITH SPICES & YOGURT AND GRILLED IN OUR CLAY OVEN	17.99
CHICKEN TANDOORI G CHICKEN ON THE BONE COOKED IN THE TANDOOR	18.99
CHICKEN HARIYALI G TANDOORI GRILLED CHICKEN BREAST WITH MINT, CILANTRO & GINGER	17.99
CHICKEN MALAI KABAB G TANDOOR GRILLED CHICKEN BREAST PIECES WITH MILD SPICES IN A SILKY CREAM SAUCE	17.99
TRIO KABAB PLATTER G	17.99
CHICKEN TIKKA, MALAI KABAB & HARIYALI	17.99
LAMB SEEKH KABAB G GROUND LAMB WITH MINT, SEASONING & CILANTRO, SKEWERED AND GRILLED,	18.99
LAMB CHOPS G FOUR PIECES OF LAMB CHOPS MARINATED IN OUR SPECIAL BLEND OF SPICES.	26.99
TANDOORI FISH: (SALMON OR SHRIMP) G LIGHTLY MARINATED AND GRILLED.	21.99
TANDOORI MIX GRILL PLATTER : (WITH LAMB CHOP OR 2 PIECES OF SHRIMPS) G	25.99

EXTRAS

RAITA G YOGHURT WITH SMALL DICED CARROT & CUCUMBER FLAVORED WITH CUMEN	(8 OZ) 2.99	(16 OZ) 4.99
FRESH HOUSE SALAD V&G TOMATO CUCUMBER & RED ONIONS TOSSED IN OUR HOUSE DRESSING		4.99
PAPAD (2 PCS) V&G THIN AND CRISPY LENTIL WAFERS		1.99
MANGO CHUTNEY V&G		3.99

DAL

YELLOW DAL V&G YELLOW LENTILS COOKED WITH ONIONS TOMATOES GINGER GARLIC. MILD SPICED	14.99
DAL MAKHANI G BLACK LENTILES MILDLY SPICED TOPPED WITH BUTTER	15.99
RAJMA V&G RED KIDNEY BEANS COOKED WITH FRESH GARLIC GINGER TOMATOES & FRESH GROUND SPICES.	14.99

BEVERAGES

SWEET LASSI SWEET REFRESHING YOGURT DRINK FLAVORED WITH CARDAMOM	4.99
MANGO LASSI SWEET MANGO AND YOGURT DRINK	4.99
MASALA CHAI TEA BREWED WITH FRESH GINGER & CARDAMOM	3.50
SODAS: COKE, SPRITE, GINGER ALE, WATER	2.99
SPARKLING WATER	SMALL 2.99/LARGE 4.99

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FINE INDIAN CUISINE

LUNCH SPECIALS

SERVED WITH RICE OR CHOICE OF NAN

VEGETARIAN COMBO

CHOICE OF ANY TWO VEGETABLE ENTRÉES

12.99

CHICKEN COMBO

CHOICE OF ANY ONE CHICKEN ENTRÉE AND ONE VEGETABLE ENTRÉE

12.99

LAMB / GOAT COMBO

CHOICE OF ANY ONE LAMB OR GOAT ENTRÉE AND ONE VEGETABLE ENTRÉE

13.99

FISH COMBO

CHOICE OF ANY ONE FISH ENTRÉE AND ONE VEGETABLE ENTRÉE

13.99

DINNER SPECIALS

VEGETARIAN

CHOICE OF ANY TWO VEGETABLE ENTRÉES

19.99

CHICKEN

CHOICE OF ANY ONE CHICKEN ENTRÉE AND ONE VEGETABLE ENTRÉE

19.99

LAMB / GOAT

CHOICE OF ANY ONE LAMB OR GOAT ENTRÉE AND ONE VEGETABLE ENTRÉE

21.99

FISH

CHOICE OF ANY ONE FISH ENTRÉE AND ONE VEGETABLE ENTRÉE

21.99

DESSERTS

RAS MALAI

CHEESE DUMPLINGS IMMERSED IN THICKENED MILK FLAVORED WITH CARDAMOM AND PISTACHIOS

4.99

KHEER (8 OZ)

INDIAN STYLE RICE PUDDING

4.99

GULAB JAMUN

CHEESE BALLS SOAKED IN FLAVORFUL SUGAR SYRUP

4.99

GAJAR HALWA (8 OZ)

CARROTS SIMMERED IN MILK, THICKENED & GARNISHED WITH GHEE CARDAMOM AND RAISINS..

4.99



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