



SHER-E PUNJAB DHABA

INDIAN RESTAURANT

WELCOMES YOU



CHICKEN SPECIALITIES

ALL DISHES SERVED WITH BASMATI RICE

BUTTER CHICKEN.....

Tandoori boneless chicken cooked in butter, tomato sauce and rich cream sauce.

\$13.95

CHICKEN KADHAI.....

All white tandoori boneless chicken cooked with onions, peppers, and spices in a creamy sauce.

\$13.95

CHICKEN MADRAS.....

Boneless chunks of chicken breast cooked in special tamarind sauce with touch of ginger, & garlic.

\$13.95

CHILI CHICKEN.....

White meat chicken cooked with green chilies, fresh ginger, and garlic in a hot and spicy soy sauce.

\$13.95

CHICKEN KORMA.....

Boneless pieces of chicken cooked in a mildly spiced rich cream sauce.

\$13.95

CHICKEN JALFREZI.....

Chicken cooked with fresh mushrooms, onions, peppers, tomatoes, broccoli, and spices.

\$13.95

CHICKEN CURRY.....

Chicken cooked with fresh mushrooms, onions, peppers, tomatoes, broccoli, and spices.

\$13.95

CHICKEN ACHARI.....

Boneless chicken pieces cooked with Indian style pickle.

\$13.95

WINE CHICKEN.....

Boneless chicken pieces cooked with wine and spices.

\$13.95

CHICKEN TIKKA KABOB.....

Boneless white meat chicken marinated in yogurt & spices blended spices.

\$13.95



CHICKEN TIKKA MASALA.

All white tandoori boneless chicken cooked in tomato and cream sauce.

\$11.95

CHICKEN TIKKA SAAG.....

All white chicken tikka pieces cooked in spinach with herbs and spices.

\$11.95

CHICKEN MANCHURIAN...

White meat chicken cooked with garlic, fresh ginger, tomatoes, soy sauce, corn starch and exotic spices.

\$11.95

CHICKEN SAAG.....

Chicken cooked with spinach and flavored with fresh spices

\$11.95

CHICKEN VINDALOO.....

Boneless chicken thigh cooked with onion sauce, potatoes, ginger, garlic, tomato paste.

\$11.95

TANDOORI CHICKEN.....

Tandoori chicken cooked with spices.

\$11.95

MANGO CHICKEN

Boneless chicken thigh cooked with fresh mango, garlic, ginger paste.

\$11.95

EGG BHURJI.....

Indian style spiced scrambled eggs.

\$11.95

SEAFOOD SPECIALITIES

(MILD, MEDIUM, SPICY)

SHRIMP MASALA.....

Selected shrimp cooked with tomato sauce, cream & onion sauce.

\$14.95

SHRIMP KORMA.....

Shrimp served in a fragrant sauce of light cream, cashews, herbs and spices.

\$14.95

SHRIMP SAAG.....

Shrimp cooked with spinach and flavred with fresh spices.

\$14.95

SHRIMP JALFREZI.....

Shrimp cooked with fresh muhsrooms, onions, peppers, tomatoes broccoli and spices.

\$14.95

SHRIMP CURRY.....

Shrimp cooked with onoins, tomatoes, fresh ginger, & garlic paste.

\$15.95

FISH CURRY.....

\$14.95



GOAT SPECIALITIES

(Mild, Medium, Spicy)

GOAT CURRY (WITH BONE)

Fresh goat meat cooked with onions, fresh ginger, garlic and spices.

\$16.95

GOAT MASALA (WITH BONE)

Fresh goat meat cooked in mildly spiced tomato and cream sauce with herbs.

\$16.95

GOAT SAAG (WITH BONE)

Fresh goat meat cooked with spinach and flavored with fresh herbs and spices with a touch of cream.

\$16.95

GOAT VINDALOO

Traditional fiery red goan curry of lamb or goat meat marinated and cooked in chilies, vinegar, garlic, and spice.

\$16.95



BEVERGES

SWEET LASSI..... \$3.95

SALTED LASSI..... \$2.95

MINT LASSI..... \$3.95

STRAWBERRY LASSI..... \$3.95
Yogurt drink with addition of fresh strawberry.

MANGO LASSI..... \$3.95
Yogurt drink with addition of fresh mango

CHAI TEA..... \$1.95
Indian tea cooked with spices & milk or milk can be served on the side.

ICE TEA..... \$1.95
Indian tea cooked with green and black cardamon served cold.

INDIAN COFFEE..... \$3.95

SOFT DRINKS..... \$1.99

BEER ON MENU REQUEST

WINE MENU ON REQUEST



DESSERTS

GULAB JAMUN..... \$2.95

Sweet milk balls soaked in a sweet syrup.

KHEER..... \$2.95

A famous indian sweet dish made from milk, rice & dried fruits.

KULFI..... \$2.95

Homemade ice cream, slow cooked & delicately flavored with finely ground nuts.

MANGO SHAKE..... \$4.99

RAS MALAI..... \$4.95

SOUP & SIDE ORDERS.

LENTIL SOUP..... \$6.95

Delicious soup made with lentils, fresh fresh vegetables, herbs & mild spices.

RAITA..... \$4.49

Homemade yogurt with grated cucumber & mint.

MANGO CHUTNEY..... \$1.95

ACHAR..... \$0.99

Pickled mango & vegetables.

CHICKEN SOUP..... \$8.95

Chicken soup made with fresh chicken broth & water enriched by the carcass, bones, & meat of a leftover roast chicken.

PALAK SOUP..... \$6.95

Delicious streaming hot spinach soup made with ginger & garlic paste, crushed pepper & spices.

BREADS

GARLIC NAAN..... \$2.95

Homemade bread stuffed with fresh garlic and spices.

BULLET NAAN..... \$2.95

TAVA ROTI..... \$1.00

Whole wheat bread baked in tandoori oven

ONION NAAN..... \$2.95

Homemade bread stuffed with onions and herbs.

POORI..... \$1.95

Very light deep-fried puffed bread.

NAAN..... \$2.95

Unleavened white flour bread freshly baked in our clay oven.

PANEER NAAN..... \$2.95

White flour bread stuffed with fresh homemade cheese, coriander and spices.

DOSA SPECIALITIES

VEGI DOSA..... \$5.95

Homemade bread stuffed with fresh garlic and spices.

MARSALA DOSA..... \$6.95

Fermented lentil flour crepe stuffed with vegetable curry.

MOONG MARSALA DOSA.. \$6.95

Crepe made moong bean flour stuffed with vegetable curry.

BIRYANI & PULLAO

SHRIMP BIRYANI..... \$16.95

Basmati rice cooked with shrimp and spices.

CHICKEN BIRYANI..... \$14.95

Basmati rice cooked with green peas & touch of cumin seeds.

CHICKEN LAMB OR GOAT BIRYANI..... \$16.95

Basmati rice cooked with tender cubes of meat with herbs, nuts and spices.

VEGETABLE BIRYANI..... \$12.95

Basmati rice cooked with garden fresh vegetables and nuts.

PEAS PULLAO..... \$8.95

Basmati rice cooked with green peas and touch of cumin seeds.



APPETIZERS

FISH PAKORA..... \$11.95

Fritter made with tender pices of fish marinated in tangy sauce & some special sauce.

VEGETABLE PAKORA..... \$5.95

Fresh vegetable fritters of spinach, potato green papers and onion.

DAHI PAPRI..... \$5.95

Special crisp in a mildly sweetened yogurt sauce, garnished with cilantro cumin powder.

PANEER PAKORA..... \$9.95

Cheese fritters

VEGETABLE SAMOSA..... \$4.95

Crisp partry filled with potatoes & peas.

CHICKEN PAKORA..... \$9.95

Fritter made from tender pieces of boneless white chicken marinated in our tangy sauce with special sauces.

PAPADUM..... \$1.25

Light, Lacy lentil crisp.

SAMOSA CHAT..... \$9.95

Samosa served with yogurt, mint chutney, onion chutney, cheak peas & tomato sauce.

GOBHI MANCHURIAN..... \$10.95

Cauliflower Manchurian, combines the goodness of cauliflower and sizzling sauces as a wonderful appetizer recipe.

It is made of cup Cauliflower, cooked with Chinese style, seasoning techniques to suit Indian tastes.

ALOO TIKKI CHAT..... \$7.95



LAMB SPECIALITIES

LAMB CURRY..... \$16.95

Cubes of lamb cooked with onions, tomatoes, fresh ginger, garlic and spices.

LAMB SAAG..... \$16.95

Boneless pieces of lamb cooked in mildly spiced spinach.

LAMB MARSALA..... \$16.95

Pieces of lamb cooked in a mildly spiced tomato sauce and herbs.

LAMB BHUNA..... \$16.95

Lamb cooked with onions and fresh tomatoes in a thick sauce with herbs and spices.

LAMB SHAHI KORMA..... \$16.95

Pieces of cooked in mildly spiced rich cream sauce and nuts.

LAMB JALFREZI..... \$16.95

Lamb cooked with fresh mushrooms, onions peppers, tomatoes, snow peas and broccoli with a special sauce.

VEGETABLE SPECIALITIES

MALAI KOFTA.....

\$12.95

Vegetable and homemade cheese ball cooked with fresh herbs, nuts and spices in a light cream sauce.

SAAG PANEER.....

\$12.95

Homemade cheese with spinach & fresh spices.

CHANNA MASALA.....

\$12.95

Chick peas cooked in a special tomato & cream sauce.

SHAHI PANEER MAKHNI.....

\$12.95

Homemade cheese cooked in a special tomato and cream sauce.

BHINDI MASALA.....

\$12.95

Okra cooked with onion, ginger, garlic, tomatoes & Indian spices.

VEGETABLE MASALA.....

\$12.95

Mixed vegetables coked with fresh onion, tomatoes, Indian spices & a creamy sauce served with Basmati rice.

CHANNA SAAG.....

\$12.95

Chick peas with spinach and fresh spices.

PANEER BHURJI.....

\$12.95

Organic mashed tofu, cooked green peas, onion, ginger, garlic & spices.

CHILLI PANEER.....

\$12.95

Homemade cheese cooked with onions, peppers, mushroom and spices in a creamy sauce.

DAL TADKA.....

\$12.95

Indian yellow lentils delicately tempered & seasoned with exotic spices.

AALOO GOBHI.....

\$12.95

Potato & cauliflower cooked with fresh onion, tomatoes, Indian spices, and a creamy sauce.

TOFU BHURJI.....

\$12.95

Organic mashed tofu cooked green peas, onions, ginger, garlic & spices

PANEER KADHAI.....

\$12.95

Homemade cheese cooked with onions, peppers, muhsrooms & spices in a creamy sauce.

NAVARATAN KORMA.....

\$12.95

Fresh mushrooms & mixed vegetables cooked in a creamy sauce flavored with herbs & spices.

MATAR PANEER.....

\$12.95

Fresh homemade cheese and green peas cooked in a mild sauce.

DAL MAKHNI.....

\$12.95

Creamed lentils delicately tempered & seasoned with exotic spices.

METHI MATAR MALAI.....

\$12.95

Green peas cooked with fenugreek, nuts & creamy sauce.

