

BATIKA INDIA BISTRO



Soups, Salads & Appetizers

✓ Mulligatawny soup (GF)	Whole mustard, curry leaves and asafetida tempered lentils, coconut milk and seasonal vegetables, garnish with rice (vegan)	8.00
Shrimp Curry Soup (GF)	Homemade hot sauce shrimps coconut milk and veggie broth 🌶️	9.50
✓ Desi Indian Salad	Mix green with carrots, cucumber, tomatoes, onions with mint dressing(vegan)	8.00
Spicy chicken salad	Shredded spicy tandoor cooked chicken “ choila ” A Nepalese specialty	10.50
✓ Vegetable Samosas	Savory pastry stuffed with peas and masaladar potatoes (vegan) 3pcs	8.00
✓ Veggie Pokoras (GF)	Seasonal Vegetable flitters with chickpea batter (vegan)	7.50
Shrimp Pokoras (GF)	Chickpea batter fried crispy shrimps 4pcs	9.50
Teen Kebab (GF)	Three different kebabs ~ sheek kebab, chicken tikka and boti kebab	15.00

Rice, and lentils (GF)

White Rice	Finest basmati rice~ bay leaves and green cardamom	4.00
✓ Saffron Rice	Finest basmati cooked with saffron ~bay leaves, cardamom and turmeric	4.25
Coconut Rice	Finest basmati with mustard , curry leaves , lentils and coconut	5.25
Vegetable Pulao	Fresh seasonal vegetables with cumin and basmati rice (can be vegan)	12.00
Chicken Dum Briyani	Chicken cooked with basmati rice, mint and golden fried onions. Served with raita	16.50
Dal Makhani	Whole black lentil with tomatoes, spices, simmered overnight over tandoor	13.50
Yellow Dal	Garlic, cumin and turmeric tempered lentils (can be vegan)	13.95

Fresh Tandoori Breads

Plain Naan	Leavened flat bread cook in clay oven	4.25
Butter Naan	Leavened flat bread topped with onion seeds, cilantro and butter	4.50
Garlic Naan	Garlic, cilantro and onion seeds topped, leavened flat bread	4.95
Onion & Cheese Kulcha	Golden brown onions , mozzarella and parmesan stuffed bread	6.00
Keema kulcha	Spiced ground lamb, stuffed in flat bread	6.50
Aloo Paratha	Whole wheat flat bread stuffed with potatoes and spices (can be vegan)	6.00
Tandoori Roti	Whole wheat flat bread cook in clay oven (can be vegan)	4.25
Assorted Bread	Plain naan, garlic naan and onion & cheese kulcha	14.00

Subzi Mélange (GF)

Palak Paneer	Spinach, homemade cubes of cottage cheese and spices	15.50
Mattar Panner	Cottage cheese cubes and peas with onion, tomato and spices	15.50
Paneer Tikka Masala	Tandoor broiled cottage cheese with Tikka masala sauce.	15.75
Aloo Gobi	Cauliflower florets, potatoes with cumin and spices (can be vegan)	15.25
Subzi Malabar	Fresh vegetables, mustard seeds, curry leaves, coconut and spices (can be vegan)	16.00
✓ Chana Masala	Garbanzo beans cooked with onions tomatoes, spices and mango powder	15.00
Dhingri Mattar	Mushroom and green peas with onions, tomatoes and yogurt (can be vegan)	15.75
Achari Eggplant	Indian style sweet and tangy eggplant curry(check for availability) (can be vegan)	15.75

(GF) **Gluten Free**

✓ **Vegan**

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Chicken Entree (GF)

Chicken Curry	Authentic North Indian chicken specialty ~ onions, tomatoes and spices	17.50
Butter Chicken	Pulled tandoori chicken with tomatoes, fenugreek, spices, cream and almond	17.50
Chicken Tikka Masala	Tandoor cooked chicken breast with tomatoes, fenugreek, spices, cream and almond	18.00
Methi Murg	Chicken onion and spices, finished with cream, ground cashew nut & fenugreek	17.50
Chicken Vindaloo 🌶️	Konkan style chicken with potatoes, vinegar, spices and chilies	17.50

Lamb Entree (GF)

Kashmiri Rogan Josh	Tender cubes of lamb with onions, tomatoes and spices	18.50
Lamb Vindaloo 🌶️	Konkan style lamb with potatoes, vinegar and chilies	18.50
Keema Mattar	Ground lamb and peas with onion tomatoes and spices	18.50

Seafood Entree (GF)

Macchi Malabar 🌶️	Salmon with rich coconut gravy, from coastal region of India	18.95
Coconut Lemon Shrimp	Tiger shrimps with lemon pepper, coconut, tomatoes and onions	18.95

Kebab Karkhana (GF)

Tandoori Chicken	Young chicken marinated with yogurt and fresh Indian spices —Full order Half order	25.00 13.50
Tandoori Chicken Tikka	Boneless white meat with yogurt, cream cheese, and spices	17.50
Boti Kebab	Tender slices of lamb marinated with ginger, garlic, spices and paprika	19.50
Sheek Kebab	Freshly ground lean meat of lamb with mint, onion and cilantro	18.50
Jhinga Hariyali	Prawns in mint, cilantro, jalapeno and tomato marinade	19.95
Salmon Kali Mirchi	Black pepper and Indian spices crusted fresh Atlantic salmon	20.95
Paach Kebab	Combination of tandoori chicken, chicken tikka, boti, sheek and jhinga hariyali kebabs	27.50
Tandoori Vegetables	Yogurt and spices marinated seasonal vegetables, broiled in clay oven (can be vegan)	17.95

Thali (Value Meal)

Veg Thali	Chana masala, dal makhani, palak paneer, aloo gobi, tandoori roti and kheer	26.00
Non Veg. Thali	Butter chicken, dal makhani, palak paneer, and combination of sheek and tandoori chicken tikka and plain naan	30.00

On the side (GF)

✓ Sweet Mango Chutney	Sweet mangoes with sugar, spices and vinegar	4.50
✓ Green Chili Pickle	Pickled green chilies with yellow mustard and ginger 🌶️ 🌶️ 🌶️	3.00
✓ Papadam	Tandoori roasted rolled papadums	3.50
Raita	Freshly grated cucumber, carrots, blended with home made yogurt, golden raisins and roasted cumin	4.50

We accept all major credit cards
Let your server know, your food allergies and spice level, Chef Anil Shahu would be happy to customize your food to your choice
Substitution may require additional charge, 18% gratuity added for parties of 6 or more

We are open 7 days a week for lunch and dinner
Lunch 11:30– 2:30 pm and Dinner 5.00pm—close

Thank you for letting us serve you