

5. **GOAT KORMA** \$15.49
GOAT CURRY COOKED IN CREAM WITH A BLEND OF HERBS AND SPICES
6. **GOAT KEEMA** \$17.99
GROUND GOAT MEAT COOKED WITH HERBS AND SPICES
7. **GOAT MASALA** \$25.49
CHEF'S SPECIAL

Lamb

1. **LAMB CURRY** \$18.99
LAMB COOKED WITH BLEND OF HERBS AND SPICES
2. **LAMB VINDALOO (SPICY)** \$18.99
LAMB COOKED WITH POTATOES AND VINDALOO SAUCE
3. **LAMB MALABAR** \$18.99
LAMB COOKED IN COCONUT MILK AND SPICES
4. **LAMB SHAKI KORMA** \$18.99
LAMB COOKED IN CREAM SAUCE WITH HERBS AND SPICES

Seafood

1. **FISH CURRY** \$15.99
FISH COOKED IN SPICES AND SAUCE
2. **FISH TIKKA MASALA** \$15.99
FISH COOKED IN CREAMY SAUCE WITH ONION AND GREEN PEPPERS
3. **SHRIMP CURRY** \$15.99
SHRIMP COOKED IN SPICES AND SAUCE
4. **SHRIMP TIKKA MASALA** \$15.99
SHRIMP COOKED IN CREAMY SAUCE WITH ONION AND GREEN PEPPERS
5. **SHRIMP VINDALOO** \$15.99
SHRIMP COOKED WITH POTATOES AND VINDALOO SAUCE (SPICY)
6. **SHRIMP MALABAR** \$15.99
SHRIMP COOKED WITH COCONUT MILK AND SPICES
7. **SHRIMP MASALA** \$26.99
CHEF'S SPECIAL

Biryani (Seasoned Rice)

1. **CHICKEN BIRYANI** \$15.99
RICE COOKED WITH CHICKEN AND SPICES
2. **GOAT BIRYANI** \$16.99
RICE COOKED WITH GOAT AND SPICES
3. **VEGGIE BIRYANI** \$14.99
MIXED VEGETABLES COOKED WITH SPICES
4. **VEGGIE FRIED RICE** \$13.99
FRIED RICE COOKED WITH MIXED VEGETABLES
5. **SHRIMP FRIED RICE** \$15.49
FRIED RICE COOKED WITH SHRIMP AND SPICES
6. **SHRIMP BIRYANI** \$15.49
RICE COOKED WITH SHRIMP AND SPICES
7. **EXTRA RICE** \$ 2.99

Indian Bread

1. **TANDOORI ROTI** \$ 2.99
WHEAT BREAD BAKED IN TANDOOR (CLAY OVEN)
2. **GARLIC NAAN** \$ 3.99
WHEAT BREAD STUFFED WITH GARLIC, BAKED IN TANDOOR (CLAY OVEN)
3. **KASHMIRI NAAN** \$ 4.99
WHEAT BREAD STUFFED WITH RAISINS, CASHEWS AND COCONUT
4. **PANEER NAAN** \$ 4.99
WHEAT BREAD STUFFED WITH FRESH COTTAGE CHEESE
5. **ONION KULCHA** \$ 4.95
WHEAT BREAD STUFFED WITH ONION, CUMIN AND CILANTRO
6. **PLAIN NAAN** \$ 2.99
WHEAT BREAD TOPPED WITH BUTTER
7. **KHEEMA NAAN** \$ 5.99
8. **STUFFED NAAN** \$ 5.99
9. **CHICKEN NAAN** \$ 5.99

Dessert

1. **GULAB JAMUN (2 pcs.)** \$ 3.99
DRY MILK POWDER BALL SOAKED IN SUGAR SYRUP
2. **RASS MALAI (2 pcs.)** \$ 5.99
SPONGE BALLS DIPPED IN MILK BASE SYRUP
3. **KHEER** \$ 4.95
RICE PUDDING
4. **KULFI** \$ 3.99
ICE CREAM
6. **MANGO ICE CREAM** \$ 3.99

Beverages

1. **MANGO LASSI** \$ 3.99
SWEET MANGO YOGURT DRINK
2. **SWEET LASSI** \$ 3.95
SWEET YOGURT DRINK
3. **SALTED LASSI** \$ 3.95
SALTED YOGURT DRINK WITH CUMIN
4. **INDIAN TEA (CHAI)** \$ 1.99
5. **SOFT DRINK (SODA CAN)** \$ 1.99
6. **BOTTLED WATER** \$ 1.99
7. **CLUB SODA (SMALL)** \$ 2.99
8. **CLUB SODA (LARGE)** \$ 4.99
9. **LIMCA** \$ 2.99
10. **THUMS UP** \$ 2.99

For The Kids

1. **NON-VEGGIE (4 pcs.)** \$11.99
CHICKEN TENDER / FRENCH FRIES / SODA
2. **VEGGIE (4 pcs.)** \$10.99
PANEER PAKORA / FRENCH FRIES / SODA

Sides

1. **RAITA** \$ 2.99
2. **PLAIN YOGURT** \$ 2.99
3. **SALAD** \$ 3.99
4. **ONION or LEMON** \$ 1.99



Antique Indian Restaurant



3933 South 76th Street
Milwaukee, Wisconsin 53220

414-509-5839



Vegetarian Appetizers

1. SAMOSA (2 pcs.) \$ 3.99
DEEP-FRIED TURNOVER PATTY
STUFFED WITH POTATOES,
GREEN PEAS AND SPICES
2. SAMOSA CHAAT \$10.99
DEEP-FRIED TURNOVER SERVED
WITH CHICKPEAS, YOGURT,
MINT CHUTNEY AND ONION
3. ALOO TIKKI (3 pcs) \$ 7.99
DEEP-FRIED POTATO PATTY
4. ALOO TIKKI CHAAT \$10.99
DEEP-FRIED POTATO PATTY
SERVED WITH CHICKPEAS, YOGURT,
MINT CHUTNEY AND ONION
5. VEGGIE CUTLET (3 pcs) \$ 7.99
MIXED VEGETABLE DEEP-FRIED PATTY
6. MIX VEGETABLE PAKORA \$ 8.99
VARIETY OF VEGETABLES MADE
INTO FRITTERS
7. GOBI MANCHURIAN \$15.99
GREEN BELL PEPPERS AND ONION
8. CHILLI PANEER \$15.99
HOME-MADE FRESH COTTAGE CHEESE
SAUTEED WITH ONION, GREEN PEPPER,
CHILLI AND CURRY LEAVES
9. PANEER PAKORA \$15.49
DEEP-FRIED MARINATED HOME-MADE
FRESH COTTAGE CHEESE
10. PANEER HARIYALI \$15.49
COTTAGE CHEESE RUBBED WITH
GREEN PASTE MADE WITH CILANTRO,
MINT AND SPICES
11. POORI CHOLE \$12.99
CHICKPEAS SERVED WITH DEEP-FRIED
BROWN FLOUR PUFFED BREAD
12. CHOLE BHATURE \$12.99
DEEP-FRIED WHITE FLOUR PUFFED
BREAD SERVED WITH CHICKPEAS
13. ALOO PURI \$12.99
DEEP-FRIED POTATO PATTY
14. VADA SAMBHAR \$ 8.99
LENTIL DUMPLINGS SERVED WITH
SAMBHAR

15. DAHI VADA \$ 8.99
LENTIL DUMPLINGS SERVED WITH
YOGURT AND TAMARIND CHUTNEY
16. PAANI POORI (8 pcs) \$ 7.95
CRISP HOLLOW PUFF FILLED WITH
SPICES AND SERVED WITH
MINT FLAVORED WATER
17. VEGGIE SIZZLER \$18.99
3 VEGETABLE CUTLETS WITH CARROT,
BROCCOLI AND CAULIFLOWER

Entrees (Vegetarian)

1. SHAHI PANEER \$15.49
HOME-MADE FRESH COTTAGE CHEESE
COOKED IN GARLIC, GINGER, ONION,
TOMATO WITH CREAMY SAUCE
PLEASE SPECIFY HOW YOU WANT
YOUR CREAMY SAUCE MADE:
DRY FRUIT OR WHIPPING CREAM
2. PANEER TIKKA MASALA \$15.99
HOME-MADE FRESH COTTAGE CHEESE
MARINATED IN SPICES WITH CREAMY
SAUCE AND YOGURT
PLEASE SPECIFY HOW YOU WANT
YOUR CREAMY SAUCE MADE:
DRY FRUIT OR WHIPPING CREAM
3. PALAK PANEER \$14.99
HOME-MADE FRESH COTTAGE CHEESE
WITH SPINACH AND SPICES
4. MUTTAR PANEER \$14.99
HOME-MADE FRESH COTTAGE CHEESE
WITH GREEN PEAS AND CURRY
5. SAAG PUNJABI \$14.99
MUSTARD AND GREEN SPINACH
COOKED WITH SPICES, GARLIC
AND GINGER
6. CHANA SAAG \$14.99
CHICKPEAS COOKED WITH
MUSTARD, GREEN SPINACH
AND SPICES
7. CHANA MASALA \$14.99
CHICKPEASE COOKED IN ONION,
TOMATO, GINGER, GARLIC AND SPICES
8. DAL MAKHNI \$14.99
LENTILS COOKED WITH BUTTER
AND SPICES
9. DAL TADKA \$13.99
LENTILS COOKED WITH WHOLE
RED CHILLI AND SPICES

10. ALOO GOBI \$14.99
CAULIFLOWER AND POTATOES
COOKED WITH SPICES
11. ALOO MATTAR \$13.99
GREEN PEAS AND POTATOES
WITH CURRY
12. MATAR MUSHROOM \$14.99
13. BHINDI MASALA \$15.99
FRESH OKRA COOKED WITH
ONION, TOMATO, GREEN PEPPER
AND SPICES
14. BAINGAN BHARTHA \$15.99
EGGPLANT WITH ONION,
TOMATO AND GARAM MASALA
15. VEGGIE KORMA \$14.99
MIXED VEGETABLES COOKED IN
GRAVY AND HERBS
16. KADAI PANEER \$15.99
17. PANEER BHURJI \$16.99
18. MIXED VEGETABLES \$13.99
19. MALAI KOFTA \$14.99
20. KOFTA CURRY \$14.99

NON-Vegetarian Appetizers

1. FISH PAKORA \$15.99
DEEP FRIED FISH MARINATED
IN SPICES
2. CHILLI CHICKEN \$15.49
CHICKEN SAUTEED WITH
ONIONS, GREEN PEPPER,
CHILLI AND CURRY LEAVES
3. CHICKEN MANCHURIAN \$15.49
FRIED CHICKEN WITH
GREEN CHILLI, ONION AND SPICES
4. CHICKEN HARAYALI \$15.49
CHICKEN RUBBED WITH
GREEN PASTE MADE WITH CILANTRO,
MINT AND SPICES
5. CHICKEN 65 (SPICY) \$15.49
CHICKEN SAUTEED IN
SPICY SAUCE AND SPICES
6. CHICKEN TANDOORI
BONE-IN CHICKEN COOKED WITH SPICES
IN TANDOOR (SPECIAL CLAY OVEN)
HALF: \$14.99 FULL: \$19.99
7. SHISH KEBAB \$19.99

Entree (NON-Vegetarian) Chicken

1. BUTTER CHICKEN \$15.49
CHICKEN COOKED IN
CREAMY SAUCE WITH SPICES
AND BUTTER
PLEASE SPECIFY HOW YOU WANT YOUR
CREAMY SAUCE MADE: DRY FRUIT OR
WHIPPING CREAM
2. CHICKEN TIKKA MASALA \$15.49
CHICKEN COOKED IN
CREAMY SAUCE WITH SPICES
PLEASE SPECIFY HOW YOU WANT YOUR
CREAMY SAUCE MADE: DRY FRUIT OR
WHIPPING CREAM
3. CHICKEN CURRY \$14.99
CHICKEN COOKED IN SAUCE AND SPICES
4. CHANA CHICKEN \$15.99
CHICKEN COOKED WITH
CHICKPEAS AND SPICES
5. CHICKEN SAAG \$15.99
CHICKEN COOKED WITH
SPINACH AND SPICES
6. CHICKEN VINDALOO \$15.99
CHICKEN COOKED WITH
POTATOES AND
VINDALOO SAUCE (SPICY)
7. CHICKEN SHAHI KORMA \$15.99
CHICKEN COOKED WITH
CREAM SAUCE AND SPICES
8. KADAI CHICKEN \$15.99
CHICKEN COOKED WITH GINGER,
GARLIC, ONIONS, GREEN PEPPERS
AND SPICES
9. CHICKEN MALABAR \$15.99
CHICKEN COOKED IN
COCONUT MILK AND SPICES

Goat

1. GOAT CURRY \$15.49
SLOW COOKED GOAT IN
CURRY AND SPICES
2. GOAT VINDALOO \$15.49
GOAT COOKED WITH POTATOES
AND VINDALOO SAUCE (SPICY)
3. GOAT MALABAR \$15.49
GOAT COOKED WITH
COCONUT MILK AND SPICES
4. GOAT SAAG \$16.99
GOAT COOKED WITH SPINACH
AND SPICES