

Seafood Entrees

All entrees come with rice or bread

- * **Shrimp Masala** \$8.95
Jumbo shrimp cooked with onions, green peppers, and spices
- * **Shrimp Vindaloo** \$8.95
Shrimp cooked with potatoes in a hot curry sauce

Kebabs

All kebabs come with rice or bread

- * **Chicken Tikka** \$7.95
Marinated chicken cooked in a clay oven, served with green peppers and onion
- * **Ginger Kebab** \$7.95
Chicken marinated in spices, yogurt, and ginger, grilled to perfection
- * **Malai Kebab** \$7.95
Boneless pieces of chicken breast marinated in the chef's special recipe
- * **Lamb Seekh Kebab** \$7.95
Minced lamb seasoned to perfection, grilled on skewers
- * **Botti Kebab** \$8.49
Grilled boneless pieces of tender lamb marinated in herbs and spices

Burgers

All burgers come with side of Indian style chips (or side salad) and 12oz soda

- * **Indian Lamb Burger** \$7.95
Grilled spicy lamb patty
- * **Indian Chicken Burger** \$6.95
Grilled spiced ground chicken patty
- * **Indian Vegetable Burger** \$5.95
Homemade Indian style vegetable burger

Breads

- * **Naan** \$1.50
(1) White flour yeast bread cooked in a clay oven
- * **Pudina Naan** \$1.75
White flour yeast bread spiced with mint cooked in a clay oven
- * **Paneer Kulcha** \$1.95
White flour yeast bread stuffed with paneer, cooked in a clay oven

Beverages

- * **Mango Lassi** \$1.75
Sweet yogurt drink with mango pulp
- * **Plain Lassi** \$1.50
Sweet yogurt drink
- * **Masala Chai** \$1.00
Indian style spiced tea
- * **Soda (12 oz)** \$0.95
- * **Water** \$1.00

Desserts

- * **Gulab Jamun** \$1.55
(2) Golden balls in syrup scented with rose
- * **Baklava** \$1.25
(1) Filo pastry with Walnuts and Almonds
- * **Gajar Halwa** \$1.55
Grated carrots cooked in milk with cheese, honey, pistachios, and slivered almonds
- * **Kulfi** \$1.95
Indian frozen dessert made with pistachio
- * **Kheer** \$1.55
Indian rice pudding with golden raisins
- * **Ras Malai** \$1.95
Cheese dumplings in a pistachio-flecked cream sauce

Bharat Cuisine

Main: 301-770-0360
Fax : 301-770-0361

12101 Nebel St.
Rockville, MD 20852

Visit us online at
www.bharatcuisine.com

HOURS

Monday - Friday:
10:30AM-5:00PM

Saturday - Sunday:
By Appointment

We serve Halal meat

Appetizers

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| * Vegetable Samosas | \$1.50 |
| <i>(2) Triangle pastries with potatoes, peas, and spices</i> | |
| * Chicken Samosas | \$2.00 |
| <i>(2) Triangle pastries with ground chicken, peas, and spices</i> | |
| * Vegetable Bhajia | \$2.00 |
| <i>An assortment of battered and deep-fried vegetables</i> | |
| * Chicken Fingers | \$4.95 |
| <i>Boneless chicken strips in chick pea batter, seasoned with Indian spices</i> | |
| * Onion Bhajia | \$2.50 |
| <i>Crispy chick pea battered onion slices</i> | |
| * Paneer Pakoras | \$3.95 |
| <i>Crispy battered pieces of homemade Indian Cheese</i> | |
| * Fish Pakoras | \$4.95 |
| <i>Crispy boneless fish marinated in lemon and herbs</i> | |
| * Shrimp Pakoras | \$4.95 |
| <i>Shrimp delicately spiced and batter fried</i> | |

Salad Entrees

All salads come with cucumber yogurt dressing on the side

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| * Tandoori Chicken Salad | \$4.95 |
| <i>Shredded tandoori chicken over mixed greens</i> | |
| * Ginger Chicken Salad | \$4.95 |
| <i>Shredded ginger chicken over mixed greens</i> | |
| * Mixed Green Salad | \$3.95 |
| * Spinach and Paneer Salad | \$4.95 |
| <i>Baby spinach leaves garnished with Indian cheese crumbles</i> | |

Chicken Entrees

All entrees come with rice or bread

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| * Butter Chicken | \$7.95 |
| <i>Boneless chicken marinated in yogurt and fresh herbs, cooked in a fresh, creamy tomato sauce</i> | |
| * Chicken Curry | \$7.95 |
| <i>Boneless chicken in a spicy sauce</i> | |
| * Chicken Korma | \$7.95 |
| <i>Chicken in creamy onion sauce</i> | |
| * Chicken Tikka Masala | \$7.95 |
| <i>Tandoor-roasted chicken pieces in onion gravy with green peppers</i> | |
| * Kadai Chicken | \$7.95 |
| <i>Chicken with tomato, onion and bell pepper</i> | |
| * Murgh Saagwala | \$6.95 |
| <i>Chunks of chicken in spinach sauce</i> | |
| * Tandoori Chicken | |
| <i>Marinated chicken cooked in a clay oven</i> | |
| Full Chicken | \$10.99 |
| Half Chicken | \$5.99 |

Lamb Entrees

All entrees come with rice or bread

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| * Lamb Rogan Josh | \$8.49 |
| <i>Fresh chunks of lamb cooked in ginger and garlic; a North Indian specialty</i> | |
| * Lamb Korma | \$8.49 |
| <i>Lamb cubes in a creamy onion sauce</i> | |
| * Lamb Do Piaza | \$8.49 |
| <i>Lamb and diced onions in onion gravy</i> | |
| * Lamb Saag | \$7.95 |
| <i>Chunks of boneless lamb in spinach sauce</i> | |
| * Lamb Vindaloo | \$8.49 |
| <i>Boneless leg of lamb cooked with potatoes in a hot curry sauce</i> | |

Any food can be made to your spice preferences

Vegetarian Entrees

All entrees come with rice or bread

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| * Saag Paneer | \$6.95 |
| <i>Spinach and homemade cheese cubes cooked with Indian spices</i> | |
| * Paneer Makhani | \$6.95 |
| <i>Homemade cheese cubes cooked in a buttery tomato cream sauce</i> | |
| * Channa Masala | \$5.95 |
| <i>Chickpeas cooked in onion sauce with an exotic blend of spices</i> | |
| * Malai Kofta | \$6.95 |
| <i>Cheese, potato and carrot balls cooked in a creamy sauce</i> | |
| * Aloo Gobi | \$5.95 |
| <i>Cauliflower with potatoes and spices</i> | |
| * Baigan Bharta | \$5.95 |
| <i>Spiced eggplant puree</i> | |
| * Navratna Korma | \$5.95 |
| <i>Mixed vegetables with creamy onion gravy</i> | |
| * Dal Makhani | \$5.95 |
| <i>Black lentils cooked in butter with Indian spices</i> | |
| * Dal Tarka | \$5.95 |
| <i>Yellow lentils with spices, Gujarati style</i> | |

Rice Entrees

All rice entrees served with Indian yogurt

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| * Vegetable Biryani | \$5.95 |
| <i>Basmati rice with fresh vegetables, almonds, raisins, herbs and mild spices</i> | |
| * Chicken Biryani | \$6.95 |
| <i>Boneless chicken with spices, nuts and herbs in basmati rice</i> | |
| * Lamb Biryani | \$7.95 |
| <i>Boneless lamb with spices, herbs, and nuts in basmati rice</i> | |
| * Shrimp Biryani | \$8.49 |
| <i>Shrimp cooked with basmati rice in a unique blend of spices</i> | |