

AL-NOOR

Kitchen

Shruvat (Appetizers)

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| <p>1 - Samosa Chaat..... \$4.95
Smashed samosa's with chole, yogurt, chutney, and spices</p> <p>2 - Samosa (2 pieces)..... \$5.75
Deep fried patties stuffed with fresh potatoes, green peas and freshly ground Indian spices</p> <p>3 - Aloo Tikki/Chaat.....\$5.95
A golden fried-potato patty that is often stuffed with daal can be made into a chaat</p> <p>4 - Papadi Chaat..... \$4.95
Lentil crackers with potatoes, chickpeas, topped with a combination of yogurt, mint and tamarind chutney</p> <p>5 - Mixed Vegetable Pakora.....\$9.50
Assortment of mixed vegetables fried in chickpea flour batter</p> <p>6 - Pani Puri..... \$12.95
Bite-size ,fried, crispy puff ball crackers. Stuffed with spiced potatoes and chickpeas served with spice water</p> <p>7 - Gobi Manchurian.....
\$10.95
Fried florets of cauliflower with finely chopped coriander, green chili and onion</p> <p>8 - Chili Paneer..... \$9.95
A spicy dish made out of our in-house soft cheese that is fried with Indian spices along with soy sauce and vinegar</p> | <p>9-Chicken 65..... \$10.65
Boneless chicken dipped in a batter of yogurt, corn flour, lemon, eggs, and red cashmere chili, mixed with spices, marinated and pan-fried. Spicy! 🔥</p> <p>10-Fish 65..... \$10.65
Tilapia pieces dipped in a batter of yogurt, corn flour, lemon, eggs, and red cashmere chili, mixed with spices, marinated, and pan-fried. Spicy! 🔥</p> <p>11-Chicken Manchurian.....\$10.75
Chicken sautéed with coriander, onion, ginger and mild spices, cooked with Manchurian sauce</p> <p>12-ChiliChicken..... \$10.95
Boneless chicken marinated lightly with soy sauce, white vinegar, ginger-garlic paste, sautéed with jalapeños, green peppers and chillies in a spicy hot sauce</p> <p>13-Chili Shrimp..... \$11.95
Imported Shrimp with soy sauce, white vinegar, ginger-garlic paste and sautéed with jalapeños, green peppers and chillies in a spicy soy sauce</p> <p>14 - Popcorn Shrimp..... \$11.95
Bite sized pieces of battered imported shrimp, served with special zing sauce</p> <p>15 - Chicken/Lamb Kati Roll...\$11.95/\$12.95
Chicken or Lamb marinated in spices made into a kabob and wrapped</p> |
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Murg Ki Shaan (Chicken Specialties)

16 - Al-Noor Karahi Chicken..... \$16.95

Juicy chicken pieces cooked in herbs and spices with bell peppers and tomatoes

17 - Al-Noor Chicken Tikka Masala.....\$16.95

Tender boneless pieces of chicken tikka cooked in a creamy, sauce made from fresh tomatoes and spices

18 - Chicken Korma Zafrani \$16.95

Cubes of baked chicken cooked in creamy sauce made with almonds, saffron, cashew and lightly spiced

19 - Butter Chicken\$17.95

Tender boneless pieces of chicken tikka cooked in a slightly spiced, fresh tomato sauce

20 - Chicken Saag Methiwalaa..... \$16.95

Boneless chicken pieces cooked with spinach, fenugreek leaves, and spices


21 - Chicken Curry \$14.95

Chicken cooked with fresh ginger, onion, in a tomato gravy

22 - Chicken Roganjosh..... \$16.95

Chicken cooked in yogurt, Indian herbs and delicate spices

23 - Chicken Vindaloo..... \$16.95

Chicken marinated in vinegar, fresh ginger, and spices, cooked with potatoes. 

24 - Chicken Kerla Pepper.....\$16.95

Chicken sautéed in black pepper, onions and curry leaves

Gosht Ka Pakwan

(Lamb & Goat Specialties)

25 - Lamb Roganjosh..... \$18.49

Chunks of lamb cooked in yogurt, Indian herbs, and delicate spices

26 - Karahi Lamb..... \$18.49

Lamb pieces cooked in herbs and spices with bell peppers and tomatoes

27 - Lamb Pasanda..... \$18.49

Lamb spiced in Kashmiri style, prepared with yogurt and seasoned in a saffron-almond sauce

28 - Lamb Saag..... \$18.49

Chunks of Lamb pieces cooked with spinach, fenugreek leaves, and spices

29 - Lamb Vindaloo..... \$18.49

Marinated lamb cooked with vinegar, fresh ginger, and spices

30 - Al-Noor Lamb Curry Masala..... \$18.49

(Chef's Special) Pieces of lamb and special blend of spices

31 - Al-Noor Special Lamb Shank..... \$20.95

Tender pieces of lamb cooked with onion sauce and spices

32 - Goat Roganjosh..... \$17.95

Chunks of goat cooked in yogurt, Indian herbs, and delicate spices

33 - Karahi Gosht..... \$17.95

A classic curry finished with tomatoes & bell peppers

34 - Goat Curry..... \$16.95

Tender pieces of goat and special blend of spices

35 - Goat Bhunna \$17.95

Dry goat pieces cooked with fenugreek leaves and spices

36 - Goat Methi Palak..... \$17.95

Goat pieces cooked with spinach, fenugreek leaves, and spices

Thali Specials

Choose any two entrees (veg or non-veg)

Will be served with rice, naan, and dessert

37 - Non Veg Thali.....\$21.96

38 - Veg Thali.....\$19.96

Asian Fusion Dishes

39 - Spring Rolls(veg) 2pc.....\$ 2.95

40 - Shrimp Fried Rice.....\$15.95

41 - Chicken Fried Rice.....\$14.95

One size only

Dum Pook Biryani

(Biryani and Rice)

42 - Chicken Biryani.....\$16.95

Zafrani rice cooked with boneless chicken & Indian spices

43 - Goat Biryani.....\$17.95

Zafrani rice cooked with bone-in goat and Indian spices

44 - Lamb Biryani.....\$17.95

Zafrani rice cooked with boneless lamb and Indian spices

45 - Shrimp Biryani..... \$16.95

Zafrani rice cooked w/ imported shrimp and Indian spices

46 - Vegetable Biryani..... \$13.95

Basmati rice cooked with vegetables and Indian spices

47 - Zafrani Rice.....\$2.50

Basmati rice with a delightful saffron aroma

48 - Zeera Rice.....\$3.49

Basmati rice with cooked cumin seeds and onions

49 - Lemon Rice.....\$2.95

Lemon flavored basmati rice

50 - Steamed Rice.....\$1.95

Plain steamed basmati rice.

Hari Bari Subzi Bahar

(Vegetarian Specialties)

51 - Al-Noor Baghare Baigan.....\$14.95

Whole baby eggplants stuffed with roasted spices and simmered in a peanut seasoned coconut sauce with fennel seed

52 - Baigan Bharta \$13.95

Roasted eggplant pureed and delicately spiced

53 - Al-Noor Mushroom Masala.....\$15.95

Delicious Indian curry made with mushrooms, onions, tomatoes, spices & herbs

54 - Bhindi Masala..... \$14.95

Okra sautéed with onions and tomatoes, and spices.

55 - Channa Masala.....\$13.95

Garbanzo beans cooked with garlic, ginger, and spices

56 - Al-Noor Palak Paneer.....\$14.95

Homemade cheese and spinach cooked together with spices and tomatoes

57 - Paneer Tikka Masala.....\$14.95

Homemade cheese cooked with a light yet spicy tomato sauce

58 - Aloo Gobi\$14.95

Fresh cauliflower and potatoes sautéed with tomatoes, garlic, ginger, onions, and spinach

59 - Paneer Bhujji..... \$15.95

Shredded Paneer scrambled in spices and herbs

60 - Navratan Korma.....\$14.95

A delicious combination of fresh mixed vegetables in creamy sauce and nuts

61 - Vegetable Jalfrezi..... \$13.95

Stir fry assorted vegetables prepared in a tangy sauce

62 - Malai Kofta.....\$14.95

Vegetable balls cooked in silky smooth cream sauce

63 - Makhani Daal.....\$13.95

Whole buttered black lentils, slow cooked with ginger, garlic, and chef choice spice

64 - Tadaka Daal.....\$12.95

Lentils cooked in giner-garlic blend and seasoned with cumin seeds

Tandoori Khazanna

(Clay-Oven Specialties)

65- Whole Tandoori Chicken.....\$21.95

Tender whole chicken marinated overnight in yogurt and spices, then flame cooked in a clay oven(Tandoor)

66 - Chicken Tikka.....\$15.95

Boneless chicken marinated overnight in aromatic spices and yogurt flame cooked on skewers

67 - Malai Kabab.....\$15.95

Creamy pieces of chicken marinated with ginger, garlic, and almond paste, then cooked in clay-oven

68 - Chicken Kabab.....\$16.95

Ground chicken marinated with red chili, garlic and cooked in clay oven

69 - Lamb Kabab.....\$17.95

Ground Lamb marinated with red chili, garlic and cooked in clay oven

70 - Lamb Boti Kabob.....\$18.95

Tandoori lamb chunks marinated with garlic , ginger, onion, coriander ,cumin , red chili, cooked in clay oven

71 - Al-Noor Tandoori Mixed Grill.....\$24.95

Tender clay oven pieces of tandoori chicken, chicken tikka, malai/lamb boti kabob ,and seekh kebabs, served on caramalized fresh onions,carrots,and peppers

72 - Naan.....\$2.50

Traditional tandoori ,soft, fluffy leavened white bread

73 - Garlic Naan.....\$2.95

Naan sprinkled generously with fresh garlic and fresh cilantro

74 - Mirchi Naan.....\$2.95

Naan cooked with green chillies

75 - Aloo Mirchi Naan\$3.95

Naan stuffed with potatoes and green chillies

76 - Naan Basket..... \$9.95

Garlic naan, mirchi naan, and aloo mirchi naan

77 - Roti.....\$2.25

Whole wheat bread baked in clay-oven

78 - Romali Roti.....\$3.95

A thin flat-bread baked on "tawa"

79 - Paratha.....\$3.75

Multi-layer whole wheat bread made with butter

80 - Onion Kulcha.....\$3.75

Naan stuffed with onions and cooked with light spices

Samundar Ki Daulut (Seafood Specialties)

- 81 - Al-Noor Lobster Masala.....\$29.95**
(Chef's Special) Lobster cooked with mushrooms, chopped onions and garlic
- 82 - Bhagare Jhinga..... \$18.49**
Unique preparation of imported shrimp in a tangy garlic sauce
- 83 - Bhuna Jhinga..... \$18.49**
Jumbo imported shrimp prepared in a roasted herb spice mix
- 84 - Karahi Shrimp\$17.95**
Imported Shrimp cooked with tomatoes, bell peppers, and onions in herbs and spices

85 - Fish Malabar..... \$16.95
Tilapia prepared with tamarind, curry leaves, coconut milk and mild spices
(Can Substitute for Shrimp)

86 - Goa Fish Curry.....\$16.95
Tilapia simmered in a spicy sauce made from yellow chilies, coconut milk, and mild spices

Desserts

87 - Gulab Jamun.....\$4.50
Homemade dry milk balls soaked in honey syrup, and flavored with cardamom.

88 - Al-Noor Badami Kheer.....\$4.75
Traditional Indian rice pudding made from basmati rice and milk, seasoned with green cardamom, nuts and raisins

89 - Rasmalai..... \$5.75
Cottage cheese patties simmered in thick sweet milk

90 - Mango Kulfi.....\$4.75
Two scoops of Mango flavored Indian ice cream

91 - Pistachio Kulfi.....\$4.75
2 scoops of pistachio flavored Indian ice cream with almonds

Soups

92 - Tomato Soup..... \$3.50
A delicious soup made from freshly chopped tomatoes and mildly seasoned

Raita (Sides)

93 - Raita..... \$3.25
Homemade yogurt with cucumbers, carrots, and onions, helps neutralize spice.

94 - Mango Chutney..... \$3.25
Sweet mango relish, richly seasoned

95 - Mint Chutney..... \$3.25

96 - Tamarind Chutney..... \$3.25

97 - Achaar..... \$2.95
Pickled Mangos and carrots with Indian herbs & spices

98 - Fries..... \$3.25
One size only

Drinks

99 - Al- Noor Mango Lassi..... \$4.75
Our signature, refreshing ,chilled-mango blended yogurt drink

100 - Sweet Lassi..... \$3.25
Signature, sweetened, refreshing chilled yogurt drink

101 - Salty Lassi..... \$3.25
The opposite, a salted, refreshing chilled yogurt drink

102 - Strawberry Lassi..... \$3.75
Signature, refreshing chilled- yogurt drink made with fresh strawberries

103 - Chai..... \$2.75
Traditional tea with milk. *optional: Masala Chai*

104 - Iced Tea..... \$2.50
Unsweet or Sweet iced tea

105 - Soft Drinks..... \$2.25
Coke, Diet Coke, Sprite, Fanta, Lemonade etc

106 - Bottled Water..... \$2.50

Kids Menu

For Kids Under 7

Served with drink and fries

107 - Chicken Nuggets Combo (6).....\$8.99

108 - Chicken Nuggets Combo(10)...\$11.99

109 - Chicken Tenders Combo.....\$9.99
3-4 pieces of chicken tenders

We Also Do Catering For Any Event(s)!

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