



Milan Indian Cuisine Menu

APPETIZERS

Lasooni Gobhi

Crispy Cauliflower Florets in Zesty Garlic-Tomato

Palak Chaat

Crispy Baby Spinach, Sweet Yogurt, Tamarind Date Chutney

Vegetable Samosas

Potatoes and Pea filled Turnovers deep Fried

Chili shrimp

Shrimp Sautéed with sliced Onion & Green pepper and Glazed in Tangy Sauce

Chat Papri

Potatoes, Chickpeas, Topped with Yogurt & Tamarind Sauce

Hara Bhara Kebab

Delicately spiced potatoes and spinach patties.

Vegetable Sampler

Vegetable samosa, paneer pakora, hara bhara kebab, and vegetable pakora.

Chicken 65

Spiced chicken sautéed with southern Indian spice mix and yogurt

Milan Tandoori Sampler

Assortment of lamb kebab, chicken tikka, and malai chicken kebab.

Bhel Puri

Bombay Mix, Onions, Potatoes, Tomatoes, Topped with Yogurt & Tamarind Sauce

Vegetable Pakora

Vegetables in Lentil Floured Batter and deep Fried

Kachumber

Cucumber, Tomatoes and Onions Salad with Lemon and Herbs

Salad

Mixed Greens with Raisins, Almonds and Tomatoes Tossed on Homemade Vinaigrette

Soup

TANDOORI ENTREES

(All Tandoori Entrees Are Served With Your Choice Of A Sauce And Sautéed Vegetables And Basmati Rice)

Tandoori Fish Tikka

Salmon marinated with fresh ground spices and yogurt cooked in tandoor oven.

Tandoori Shrimp

Jumbo prawns marinated with yogurt and spices cook in tandoor oven.

Lamb Chops

Lamb chops marinated in chef special mix of spices and cooked in Tandoor

Paneer Tikka

Indian cheese cubes and fresh Vegetables marinated and cooked in Tandoor

Lamb Boti Kebab

Lean cubes of lamb marinated and cooked in tandoor

Tandoori Chicken Tikka

Chicken breast marinated and cooked in Tandoor oven

Malai Kebab Chicken

Chicken breast mildly spiced and cooked over charcoal Tandoor.

VEGETARIAN AND VEGAN

(All Entrees Served With Basmati Rice)

Vegetable Korma

Fresh Vegetables cooked with cashew almond cream sauce.

Veg Vin d'Alho (Vegan)

(Vegan), fresh vegetables sautéed in spicy goan style curry flavored w/ garlic and vinegar.

Malai Kofta

Paneer dumplings stuffed with raisins in an aromatic cashew sauce.

Palak Paneer

Creamed spinach with homemade indian cheese.



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Khumbh Til Ka Paneer

Paneer chunks and shiitake mushrooms simmered in curry with sesame seeds.

Paneer Makhni

Homemade cheese cubes in an aromatic makhni sauce.

Baingan Bahaar (vegan)

Eggplant Cooked in a Zesty Tomato Glaze

Dal Makhni

Lentils cooked w/ Garlic, Giner, onions and tomatoes.

Aloo Gobhi (Vegan)

Potatoes and Cauliflower Florets Sautéed with Tomatoes, Ginger and Garlic

Shahi Paneer

Homemade cheese with onion, peppers, tomato, and herbs in a rich sauce.

Bhindi Masala (Vegan)

(Vegan), fresh baby okra sautéed with onion, peppers, tomatoes, and spices.

Channa Masala (Vegan)

Chickpeas & Potatoes cooked with ginger, garlic, onions and tomatoes.

Allo Matar

Potatoes and peas cooked in aromatic curry sauce.

Mushroom Matter

Peas and Mushrooms cooked in curry sauce

Dal Tarka (Vegan)

Yellow lentils cooked with ginger garlic tomatoes.

Bombay Potatoes (Vegan)

Potatoes, mustard seeds, onion cooked with chef special seasoning.

Paneer Bhuraji

Shredded Paneer (Indian cheese) cooked with onion, tomatoes ginger garlic.

Paneer Kadhi

Cheese cubes with tomato cumin ginger garlic masala

Panner Chettinadu

A traditional southern style curry

Vegetable Chettinadu

A traditional southern style curry

Paneer Vin d'alho

Cheese cubes in goan style spicy curry

Chili Paneer

Homemade cheese cubes, onions, bell peppers, tangy sauce.

RICE ENTREES

Milan Special Biryani

Saffron rice with shrimp, scallops, chicken and nuts

Lamb or Goat Biryani

Succulent lamb or goat (bone-braised) in traditional fragrant saffron rice

Chicken Biryani

Marinated chicken in traditional fragrant saffron rice

Vegetable Biryani

Fresh garden vegetables in traditional fragrant saffron rice

Chicken Tikka Biryani

Marinated chicken tikka cooked with fragrant saffron rice.

SEAFOOD

(All Entrees Served With Basmati Rice)

Coastal Shrimp Curry

A shrimp coconut curry inspired by coastal region of western India.

Seafood Masala

Choice of salmon, shrimp, scallops, or crabmeat in an aromatic makhni sauce.

Seafood Vin D'Ahlo

A spicy hot goan style seafood curry flavored with garlic and vinegar.

Seafood Kadhai

Choice of salmon, shrimp or scallops sautéed with ginger, tomato paste & spices.



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Seafood Patia

Choice of salmon, shrimp or scallop sautéed w/ sweet & sour mangoes, ginger, & scallions.

Seafood Korma

Choice of salmon, shrimp or scallop simmered in mild almond & cashew cream sauce.

Seafood Goan Curry

Traditional goan curry coconut tangy sauce.

CHICKEN

(All Entrees Served With Basmati Rice)

Chicken Tikka Masala

Tandoori chicken tikka in an aromatic makhni sauce.

Achari Chicken Ka Korma

Morsels of achar marinated chicken in a delicately spiced cashew sauce.

Kalonji Pudina Chicken

Chicken, peppers and onions sautéed with spice paste, nigella and mint.

Chicken Chettinadu

A traditional southern Indian style spicy chicken curry.

Chicken Saffron

Tandoori chicken breast in a delicately spiced saffron sauce.

Chicken Makhani

Boneless chicken roasted in clay oven, simmered in tomato butter cream sauce.

Chicken Tikka Saag

Tender chicken breast roasted in clay oven & sautéed w/spiced spinach and herbs.

Chicken Vin D'Ahlo

Goan style spicy curry

Chicken Kadhi

Tomato cumin masala with ginger garlic, onions and bell peppers.

Chicken Saag

Creamy spinach slow simmered with fragrant.

Chicken Patia

Tangy curry with mango ginger scallions.

Chicken Chili

Tangy chicken onion bell peppers

LAMB OR GOAT (All Entrees Served With Basmati Rice)

Rogan Josh

Lean pieces of lamb or goat cooked in a heavenly curry sauce

Jalfrazie

Lamb or goat stir-fried with fresh vegetables in a zesty glaze and ginger

Saag

Lamb or goat cooked with generous portion of spinach and herbs

Mushroom Curry

A hearty curry of lamb with mushrooms

Tikka Masala

Lamb Morsels simmered in an aromatic makhni sauce

Vin D'Alho

Tender lamb or goat in a spicy goan style curry flavored with garlic and vinegar

Pasanda

Goat or lamb morsels simmered in a mild cream sauce flavored w/ almonds & cashews

Chettinadu

Traditional southern style spicy curry

COMBINATION DINNERS (All Entrees Served With Basmati Rice)

Dinner for Two

Lasooni gobi, chicken tikka, tandoori shrimp, choice of lamb or chicken masala, vegetable patia, basmati rice, naan bread, and dessert.



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BREADS

Naan

Garlic Naan

Roti

Peshawari Naan

Indian bread stuffed with crushed cashews, raisins, cherry & coconut

Kulcha

Indian bread stuffed with choice of onion, cheese, cauliflower, potato, methi, or spinach

Pratha

Whole wheat layered butter bread.

Keema Naan

Stuffed with shredded chicken and herbs.

Mint Pratha

Whole wheat layered buttered bread with mint

Rosemary sea salt naan

ACCOMPANIMENTS

Raita

Classic yogurt sauce with cucumber and herbs

Mango Chutney

Achar

Spicy Indian pickles

Papadum

CHILDREN'S MENU

(Under 12 Please)

Chicken Dinner

Deep fried chicken fingers served with rice and fries

Grilled Chicken Dinner

Tandoori chicken tikka, naan bread, rice, and fries

Vegetarian

Mixed vegetables cooked in mild cream sauce served with rice and bread

LUNCH ENTREES

(Served With Choice Of Soup Or Salad, With Naan And Basmati Rice)

Paneer Masala

Homemade cheese cubes with onions and peppers in an aromatic makni sauce

Shahi Paneer

Homemade cheese with onions, peppers, tomatoes in a spiced cream sauce

Mattar Paneer

Peas and homemade cheese cubes in a traditional onion, ginger and garlic sauce

Palak Paneer

Homemade cheese in delicately spiced creamed spinach

Aloo Gobhi

Potatoes and cauliflower florets sautéed with tomatoes, ginger and garlic

Bhindi Masala

Baby okra sautéed with tomatoes, onions, peppers and spices

Vegetable Vin D'Ahlo

Mixed vegetables in a spicy goan style curry

Malai Kofta

Paneer dumplings stuffed with raisins in an aromatic cashew sauce

Mushroom Broccoli Krahi

Fresh mushrooms and broccoli sautéed in a wok with onions, bell peppers, tomatoes, ginger, garlic and herbs

Chicken Tikka Masala

Tandoori chicken tikka in an aromatic Makhni sauce

Chicken Saag

10 Tender chicken breast in lightly spiced creamed spinach

Chicken Patia



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Boneless chicken breast cooked with sweet and sour mangoes spices

Tandoori Platter

Tandoori shrimp and chicken Malai kebabs with sautéed vegetables

Chicken Tikka Platter

Tandoori chicken tikka with sautéed vegetables

Seafood Goan Curry

Choice of salmon, shrimp or scallops in a spiced coconut sauce

Lamb Rogan Josh

Tender lamb morsels in a traditional Kashmiri curry sauce

Lamb Mango

Curried lamb cooked with mango and aromatic spices

Lamb Sabji

Tender pieces of lamb cooked with fresh vegetables.

DESSERTS

Gulab Jamun

Light pastry balls in cardamom infused syrup with a coconut garnish

Kheer

Traditional Indian rice pudding with nuts, rosewater and cardamom

Rasmalai

Homemade cheese made with milk and soaked in sweetened milk

Chocolate Torte Cake

Chocolate cake

Firni

Flavored custard pudding with cashews and almonds

Mango Pudding

Mango-vanilla flavored pudding with nuts

BEVERAGES

Mango Lassi

Rose Lassi

Mango Juice

Mango Shake

Chai Tea

Spiced India Tea

Coffee

Sodas

Bottled Water, Saratoga Blue

Bottled Water, S. Pellegrino