



SOUP

Mix Vegetable Soup 	\$4.49	Manchow Soup 	\$4.99
Soup made with fresh vegetables, lentils, and spices and flavored with delicate herbs		Lemon garlic flavored soup with vegetable or chicken	
Mulligatawny Soup	\$4.49	Hot & Sour 	\$4.99
Traditional chicken soup with lentils and spices		Combination of mushroom and tofu with your choice of vegetable or chicken	

APPETIZER

Vegetable Samosa 	\$4.49	Vegetable Pakora 	\$5.49
Crisp turnovers, stuffed with delicately spiced with potatoes and peas		Assorted vegetable fritter gently seasoned and deep fried	
Chicken & olive Samosa	\$5.99	Aloo Tikki 	\$4.49
Crisp turnovers, stuffed with delicately spiced with chicken and olives		Potatoes and green peas battered with gram flour and deep fried	
Paneer Pakora (V)	\$5.99	Shrimp Pakora	\$8.99
Pieces of homemade cheese dipped in gram flour and deep fried		Shrimp dipped in spiced batter and deep fried	
Chicken Pakora	\$5.99	Fish Pakora	\$8.49
Chicken marinated in spiced batter and deep fried		Deep fried fish marinated with lemon, herbs, and spices	

**Due to the long cooking time, please place Biryani orders with your appetizer order.

 Vegan (V) Vegetarian  Spicy

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TANDOOR APPETIZER

Paneer Tikka	\$10.99	Seekh Kabab	\$13.49
Cottage Cheese marinated in spiced hanged yogurt		Finger rolls of ground chicken or lamb spiced with ginger and garlic	
Tandoori Chicken	\$11.99	Mix-Grill Platter	\$17.99
Marinated Chicken with yogurt and freshly grounded spices broiled in the Tandoor		An exciting assortment of tandoori specialties, definitely recommended	
Chicken Tikka	\$11.99	Tandoori Fish	\$17.99
Marinated boneless tender chicken pieces gently broiled in Tandoor		Swordfish marinated in an exotic recipe of exciting spices and herbs, broiled on charcoals	
Boti Kabab	\$13.99	Tandoori Shrimp	\$19.99
Juicy cubes from the leg of lamb, broiled to perfection in the Tandoor		Jumbo shrimp seasoned with fresh spices and herbs, broiled in the Tandoor	

SIGNATURE DISHES FROM BOMBAY (V)

Pav Bhaji	\$10.99	Vada Pav 	\$6.99
Mashed vegetable with signature spices served with Pav (Bread)		Vegetarian Indian burger	
Pani Puri (6 Pieces)  	\$6.99	Dahi Puri	\$6.99
Puffed crispy wheat shells stuffed with potato & spicy chilled herbed broth		Puffed crispy wheat shells stuffed with potato & sweet yogurt	
Bhel 	\$6.99		
A puffed rice, vegetables & dates-mango sauce			

STREET FOODS OF NORTH INDIA

Aloo Tikki Chaat (V)	\$6.99	Chicken Chaat	\$7.99
Aloo Tikki topped with chickpeas, tomatoes, assorted chutneys and yogurt		Delicately spiced steamed tender chicken	
Dahi Bhalle (V)	\$6.99	Chole Bhature 	\$7.99
Lentil dumplings in spiced yogurt sauce		Spiced chickpeas curry, puffed bread, achar, salad	



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STREET FOODS OF SOUTH INDIA (DINE-IN ONLY)

Plain Dosa 	\$8.99	Chicken Dosa	\$14.99
Rice and lentil crepe		Thin rice and lentil crepe stuffed with chicken	
Masala Dosa 	\$11.99	Chicken Mysore Dosa 	\$16.99
Rice and Lentil crepe filled with potatoes, onions, and spices		Rice and lentil crepe stuffed with hot chutney and chicken	
Paper Dosa 	\$9.99	Idli Sambhar 	\$8.99
Thin lengthy rice and lentil crepe		Steamed rice and lentil patties served with sambhar & chutney	
Paper Masala Dosa	\$12.99	Plain Uttappam 	\$8.99
Thin lengthy rice and lentil crepe filled with potatoes, onions, and spices		Thick rice and lentil pancake served with sambhar and chutney	
Mysore Dosa 	\$11.99	Onion Chili Uttappam  	\$9.99
Rice and Lentil crepe filled with a layer of hot chutney.		Thick rice and lentil pancake topped with onion & chili, served with sambhar and chutney	
Mysore Masala Dosa  	\$12.99	Vegetable Uttappam 	\$10.99
Rice and lentil crepe stuffed with hot chutney, potatoes, onions, and spices		Thick rice and lentil pancake topped with mixed vegetables, served with sambhar and chutney	
Mysore Paper Dosa  	\$13.99	Chicken Uttappam	\$15.95
Thin lengthy rice and lentil crepe stuffed with hot chutney, potatoes, onions, and spices		Thick rice and lentil pancake topped with chicken, served with sambhar and chutney	



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NON- VEG ENTRÉE

Rogan Josh	\$12.99	Chicken Madras	\$11.99
The perfect lamb curry cooked with onion and yogurt		Boneless chicken cooked with crush coconut, and coconut cream	
Lamb Bhuna	\$12.99	Chicken Shahi Korma	\$12.99
Pan broiled lamb cooked in prepared herbs and spices with a touch of ginger and garlic		Tender chicken delicately cooked in a rich sauce with nuts and cream.	
Keema Mutter	\$12.99	Chicken Vindaloo	\$12.99
Ground lamb cooked with peas and herbs		Boneless chicken and potatoes in highly spiced sauce	
Lamb Saag	\$12.99	Chicken Curry	\$11.99
Chunks of lamb in creamed spinach		The chicken cooked in onion, ginger, yogurt, and spices	
Lamb Vindaloo	\$13.99	Boti Kabab Masala	\$14.99
Lamb and potatoes cooked in a sharply spiced tangy sauce		Tandoori Broiled lamb, sautéed in our special exquisite curry	
Mushroom Lamb	\$12.99	Mushroom Chicken	\$11.99
Lamb cooked with mushrooms		Chicken cooked with mushrooms	
Chicken Tikka Saag	\$13.99	Chicken Tikka Buna	\$13.99
Boneless tender chicken gently broiled, cooked with creamed spinach		Chicken Tikka cooked dried with browned onion, tomato, and bell papers	
Chicken Tikka Masala	\$14.99	Kadai Chicken	\$11.99
Tandoori roasted chicken tikka cooked in tomato and butter sauce		A semi dry curry made with chicken, onions, tomatoes, capsicum and freshly powdered kadai masala	
Butter Chicken	\$13.99		
Tender chicken delicately cooked in a butter sauce			



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VEGETABLE ENTRÉE (V)

Saag Paneer	\$11.99	Kadi Pakora	\$10.99
Chunks of homemade cottage cheese of creamed spinach and fresh spices		Dumpling of mixed vegetables cooked in gram flour, yogurt and a mustard sauce	
Kadai Paneer	\$11.99	Aloo Gobi	\$9.99
A semi dry curry made with firm cottage cheese, onions, tomatoes, capsicum and freshly powdered kadai masala		Fresh cauliflower and potatoes cooked dry in onions, tomatoes and herbs	
Chana Masala 	\$10.99	Butter Paneer Masala	\$12.99
A north Indian specialty subtly flavored chickpeas tempered with ginger		Tender chunks of homemade cottage cheese cooked with tomato and butter sauce.	
Shahi Mutter Paneer	\$11.99	Dal Makhani	\$11.99
Fresh homemade cottage cheese cooked gently with tender garden peas and fresh spices		Black lentils and beans, cooked in onion with tomatoes and cream	
Baingan Bhartha 	\$11.99	Tadka dal 	\$10.99
Roasted eggplant sautéed in onion, tomatoes and cream		Yellow lentils slow-simmered and sautéed. Served with long grain basmati rice	

SEAFOOD

Tandoori Fish Masala	\$15.99	Shrimp Vindaloo	\$14.99
Tandoori roasted swordfish cooked in tomato and butter sauce		White shrimps and potatoes cooked in a highly spiced and tangy sauce	
Fish Curry	\$14.99	Shrimp Buna	\$15.99
Fillet of swordfish cooked in brown onion and tomatoes		Pan broiled shrimps sautéed in our exquisite curry sauce	
Shrimp Masala	\$15.99	Shrimp in Garlic Sauce	\$15.99
Selected white shrimps cooked in our specially prepared curry sauce		White shrimps broiled in ginger and garlic sauce	



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RICE

Vegetable Biryani (V)	\$12.99	Shrimp Biryani	\$16.99
A Mughlai-inspired dish of curried rice with vegetables, dried fruits, and nuts		Classic Mughlai dish of curried rice with white shrimp, dried fruits and nuts	
Chicken Biryani	\$13.99	Peas – Pulao 	\$5.99
Classic Mughlai dish of curried rice with chicken, dried fruits and nuts		Rice cooked with peas, raisins and nuts	
Lamb Biryani	\$14.99	Jeera rice (V)	\$6.99
Classic Mughlai dish of curried rice with lamb, dried fruits and nuts		Fried rice cooked with cumin seeds and ghee	

BREAD

Plain Naan 	\$2.75	Keema Naan	\$4.99
Leavened fine flour bread soft and fluffy		Fine flour bread stuffed with ground lamb, fresh ginger and cilantro	
Butter Naan (V)	\$2.99	Paratha (V)	\$1.99
Leavened fine flour bread soft and fluffy with butter		Whole wheat bread, layered with butter	
Special Naan (V)	\$3.99	Kulcha (V) 	\$3.99
Fine flour bread stuffed with your choice of garlic / ginger / Chili		Naan stuffed with spices, and herbs stuffed with your choice of homemade Indian cottage cheese / onion / potato.	
Peshawari Naan 	\$3.99	Tandoori Roti (V)	\$1.99
Fine flour bread stuffed with crushed coconuts and raisins		Whole wheat bread cooked in tandoor	



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ZAIKA ACCOMPANIMENTS (V)

Pappad	\$1.49	Pickles	\$1.49
A crisp lentil wafer flavored with spices		Mixed Indian pickled vegetables	
Masala Pappad	\$3.49	Raita	\$3.99
A crisp lentil wafer flavored with spices and topped with onion, cucumber and tomatoes		Homemade whipped yogurt with cucumber, onions and mint leaves.	
Chutney	\$1.49	Onion and chili Salad	\$2.99
Mango, Mint, Tamarind or onion Chutney		Fresh cut onion and chili	

ELAICHI THALI (DINE-IN ONLY)

Thali Vegetarian	\$14.99	Thali Non-vegetarian	\$16.99
A traditional Indian meal served on a platter with Dal, chana masala, mattar paneer, raita, rice, poori or roti and gulab jamun		A traditional Indian meal served on a platter with Dal, Lamb Curry, Chicken Curry, Chicken Tandoori, raita, rice, poori or roti and gulab jamun	

BEVERAGES

Lassi	\$3.49	Soft Drink	\$1.99
Sweet / Salty / Mango / Rose		A Pepsi, Diet Pepsi, Ginger ale, 7-Up, Club Soda	
Masala Chai	\$2.99	Coffee	\$2.99
Flavored black tea with a mixture of homemade aromatic herb and spices		Regular or decaffeinated	

DESSERTS

Firni	\$4.99	Kulfi	\$4.99
Traditional Indian rice pudding with raisins and flavored with cardamom		Homemade ice cream made with milk, almond and pistachios./ Mango Kulfi	
Gulab jamun	\$4.99	Gajar Halwa	\$4.99
Cinnamon flavored pastry sponge soaked in honey and rose water		Carrots pudding made with fresh carrots, milk, sugar, desi ghee & nuts	



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