

# Paani

## INDIAN CUISINE

### SOUPS / SALADS

<b>Mulligatawny</b> (V) (GF) (DF) This highly soothing lentil soup is distinctly sweet-sour and spicy	<b>6</b>	<b>Coconut Tomato Soup</b> (V) (GF) (DF) A delightfully tangy tomato, coconut and coriander soup	<b>6</b>	<b>Yakhani Chicken Soup</b> (GF) (DF) From Lucknow, chicken soup in a homemade broth, sprinkled with saffron	<b>6</b>
				<b>Spring Mix Salad</b>	<b>6</b>

### APPETIZERS - NON-VEGETARIAN

<b>Tandoori Chicken</b> Delicately marinated chicken drumsticks and thighs roasted in tandoor oven	<b>12</b>	<b>Lamb Seekh Kebab Awadhi</b> Minced lamb kabobs coated in toasted bell peppers	<b>13</b>	<b>Lamb Samosa</b> Crispy pastry turnovers stuffed with minced lamb and peas	<b>12</b>
<b>Chicken Basil Kebab</b> Succulent chicken kebabs tandoor-roasted with holy basil and bell peppers	<b>12</b>	<b>Gilawat Kebab Lucknowi</b> Bite-sized cubes of lamb cooked in tandoor oven and served with crispy asparagus	<b>14</b>	<b>Kebab Tasting Platter</b> Grilled assortment of lamb kebabs, chicken kebabs and tandoor-grilled prawns	<b>15</b>
		<b>Prawns Anaardana</b> Succulent pomegranate-flavored tiger prawns served with fresh asparagus	<b>14</b>		

### APPETIZERS - VEGETARIAN

<b>Vegetable Samosa</b> (V) (DF) Crispy turnover filled with potatoes and peas	<b>9</b>	<b>Vegetarian Tasting Platter</b> An assortment of samosas, vegetable pakoras, aloo tikkis and paneer pakoras	<b>14</b>	<b>Subzi Sheekh Lucknow Style</b> Tandoori grilled fresh broccoli, pineapple, zucchini, bell peppers and onions	<b>14</b>
<b>Veg. Pakora/Onion Bhaji</b> (V) (GF) (DF) Thinly sliced garden fresh vegetables dipped in gram flour batter and fried	<b>9</b>	<b>Aloo Chat Papri</b> Crispy fried dough with potatoes, chickpeas, and diced onions, topped with mint, tamarind and yogurts sauces	<b>9</b>	<b>Chili Mushrooms</b> (V) (GF) (DF) Marinated mushrooms deep fried and sautéed with chili and garlic	<b>9</b>
<b>Samosa Chana Chaat Awadhi Style</b> Vegetable samosa with chickpeas, topped with mint, tamarind and yogurts sauces	<b>12</b>				

### ENTRÉES - NON-VEGETARIAN

<b>CHICKEN</b>		<b>Nizami Murg Methi</b> Chicken pieces cooked in cream-based sauce made with cashews and fenugreek	<b>16</b>	<b>LAMB / GOAT</b>	
<b>Chicken Tikka Masala</b> Boneless tandoori-roasted cubes of yogurt marinated chicken, cooked in a creamy curried sauce	<b>16</b>	<b>Chicken Tandoori</b> Drumsticks prepared in a masala-spiced yogurt marinade (bone-in)	<b>20</b>	<b>Hara Goat</b> Tender pieces of goat sautéed in a baby spinach puree (boneless)	<b>20</b>
<b>Chicken Makhni Khas</b> Bite-sized chicken tikka kebabs tossed in a buttery masala sauce	<b>16</b>	<b>Chicken Tikka</b> Tandoori-grilled chicken cubes prepared in a masala-spiced yogurt marinade (boneless)	<b>17</b>	<b>Railway Goat Curry</b> Slow-cooked goat in traditional curry sauce (boneless)	<b>18</b>
<b>Chicken Curry Dehati</b> (GF) An authentic "village style" dish made with cubes of chicken and cooked in a spicy turmeric curry sauce	<b>16</b>	<b>Chicken Vindaloo</b> Our signature version of the fiery hot Goan-style curry with potato	<b>16</b>	<b>Achari Lamb Chops</b> Farm raised lamb chops marinated in yogurt and black cumin, served with tandoor-grilled asparagus	<b>25</b>
<b>Chicken Korma Moghlai</b> A rich and creamy dish with boneless chicken, cooked in a gravy sauce made from cashew nuts, onions and saffron	<b>17</b>			<b>Lamb Rogan Josh</b> Tender lamb cooked in gravy, flavored with garlic, ginger and aromatic spices (cloves, bay leaves, cardamom, and cinnamon)	<b>20</b>
				<b>Lamb Vindaloo</b> Tangy and spicy Goan-style curry with potato	<b>20</b>

(V) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE

A GRATUITY OF 18% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE, MASSACHUSETTS SALES TAX WILL BE ADDED TO THE BILL  
\*\*\*GIFT CERTIFICATES ARE AVAILABLE\*\*\*

\* Before placing your order, please inform your server if a person in your party has a food allergy.

## ENTRÉES - VEGETARIAN

<b>Kofta Zaffrani</b> Dumplings made with garden fresh vegetables, paneer and saffron	<b>16</b>	<b>Saag Paneer</b> Homemade paneer cheese in a puréed sauce of spinach, tomato, green chili and touch of fenugreek	<b>15</b>	<b>Kadai Subzi Stir Fry</b> (V) (GF) (DF) An aromatic dish with mixed vegetables, onions, bell peppers and masala	<b>14</b>
<b>Smoked Aubergine</b> (V) (GF) (DF) Eggplant roasted in the tandoor oven with peas commonly known as "Baingan Bharta"	<b>15</b>	<b>Aloo Phool Gobhi Masala</b> (V) (GF) (DF) Cauliflower florets, potatoes and tomatoes	<b>15</b>	<b>Ginger Masala Bhindi</b> (V) (GF) (DF) Crispy fried okra tossed in dried mango spices and ginger	<b>16</b>
<b>Dal Makhni Paani Style</b> Black whole and chickpea lentils, and kidney beans slow cooked in a creamy tomato-based sauce	<b>14</b>	<b>Phool Gobhi Manchurian</b> (V) (GF) (DF) Cauliflower florets dipped in chickpea flour, fried and sautéed in a tangy sweet and spicy sauce	<b>15</b>	<b>Zeera Aloo</b> (V) (GF) (DF) Potato cubes cooked with cumin seeds	<b>12</b>
<b>Yellow Dal Tadka</b> Combination of three lentils - masoor, chana and arhar	<b>14</b>	<b>Achari Aubergine</b> (V) (GF) (DF) Fresh purple eggplant with potatoes, and pickling spices	<b>14</b>		

## ENTRÉES - SEAFOOD

<b>Salmon Mustard Tikka</b> Cubed salmon fillet, marinated with ginger, roasted mustard seeds and yogurt	<b>25</b>	<b>Lobster Asparagus</b> Chunks of fresh lobster sautéed in a lightly spiced coconut milk masala sauce, served with tandoor-grilled asparagus	<b>26</b>	<b>Prawns Moilee Konkani</b> A South Indian dish made with tiger prawns and sour kokum fruit, cooked in a light coconut milk-based sauce	<b>23</b>
<b>Grilled Prawns with Anaardana</b> Tandoori-grilled prawns made with fresh pomegranate seeds (seasonal)	<b>23</b>				

## RICE

<b>Zaffrani Rice</b> Basmati rice infused with saffron	<b>10</b>	<b>Mutter Pulao</b> Basmati rice mixed with peas and cashew nuts	<b>10</b>	<b>Awadhi Dum Goat Biryani</b> Basmati rice cooked with goat over low heat, Awadhi style	<b>20</b>
<b>Zeera Rice</b> Basmati rice cooked with cumin seeds	<b>6</b>	<b>Sufyani Chicken Dum Biryani</b> Basmati rice cooked in chili stock, with spicy chicken and fennel	<b>16</b>		

## TRADITIONAL BREADS

<b>Plain Naan</b> Traditional Indian flatbread cooked in tandoor oven	<b>4</b>	<b>Saffron and Sesame Naan</b> Naan flavored with saffron and topped with toasted sesame seeds	<b>10</b>	<b>Aloo Tawa Paratha</b> Whole wheat flatbread stuffed with minced potatoes and fresh herbs, cooked on a cast iron skillet	<b>8</b>
<b>Garlic Naan</b> Topped with garlic and fresh coriander	<b>6</b>	<b>Truffle and Mushroom Naan</b> Mushroom-topped naan scented with truffle oil	<b>10</b>	<b>Lachcha Tawa Paratha</b> Layered whole wheat flatbread cooked on a cast iron skillet	<b>8</b>
<b>Pyaz Dania Kulcha</b> Topped with sautéed chopped onions and coriander	<b>6</b>	<b>Kashmiri Naan</b> Naan stuffed with dry fruits and Peshawari spices (sweet)	<b>8</b>	<b>Tandoori Roti</b> Whole wheat flatbread cooked in the tandoor oven and topped with ghee	<b>6</b>
<b>Lucknow Cheese Naan</b> Stuffed with cheese, jalapeño peppers and topped with fresh coriander	<b>7</b>				

## HOMEMADE DESSERTS

<b>Kheer</b> Rice pudding cooked with milk and nuts	<b>5</b>	<b>Gulab Jamun</b> Fried dumplings dipped in a sweet rosewater scented syrup	<b>5</b>
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## BEVERAGES

<b>Apple Juice</b>	<b>3</b>	<b>Masala Chai Tea</b>	<b>3.50</b>	<b>Pellegrino</b>	<b>7</b>
<b>Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea</b>	<b>3</b>	<b>Mango Lassi, Sweet Lassi or Salted Lassi</b>	<b>6</b>	<b>Mineral Water</b>	<b>6</b>

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