

# 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>Nariyal / Tamater Soup</b> (V) (GF) (DF) A delightfully tangy tomato, coconut and coriander soup from chef selection	<b>6</b>	<b>Yakhani Chicken Soup</b> (GF) (DF) Form Lucknow, chicken soup with homemade broth, sprinkled with saffron	<b>6</b>
		<b>Spring Mix Salad</b>	<b>6</b>		

### APPETIZERS - NON-VEGETARIAN

<b>Tandoori Chicken</b> (GF) Tender chicken drumsticks and thigh delicately marinated and roasted in Tandoor oven	<b>14</b>	<b>Lamb Seekh Kebab Awadhi</b> (GF) Minced lamb kabobs engulfed in toasted bell peppers	<b>14</b>	<b>Lamb Samosa</b> Crispy pastry turnovers stuffed with minced lamb and peas	<b>12</b>
<b>Chicken Basil Kebab</b> (GF) Succulent chicken kebabs in holy basil and bell peppers	<b>14</b>	<b>Gilawat Kebab Lucknowi</b> (GF) Chunks of tender bite-size lamb cooked in Tandoor served with crispy asparagus	<b>14</b>	<b>Kebab Tasting Platter</b> Grilled assortment of the chef's choice lamb, chicken and prawns	<b>16</b>
		<b>Prawns Anaardana</b> Succulent tiger prawns in fresh asparagus and pomegranate flavored	<b>14</b>		

### APPETIZERS - VEGETARIAN

<b>Vegetable Samosa</b> Crispy turnover filled with potatoes and peas	<b>9</b>	<b>Vegetarian Tasting Platter</b> An assortment of starters - samosas, vegetable pakoras, alu tikkis and paneer pakora	<b>14</b>	<b>Chili Mushrooms</b> (V) (GF) (DF) Marinated mushrooms deep fried and sautéed with chili and garlic	<b>10</b>
<b>Veg. Pakora/Onion Bhaji</b> (V) (GF) (DF) Thinly sliced garden fresh vegetables dipped in graham flour batter and fried	<b>10</b>	<b>Aloo Chat Papri</b> Crispy fried dough with potatoes, chickpeas, onions, and topped with mint, tamarind and yogurts sauce	<b>10</b>	<b>Hara Dhania Paneer</b> (GF) NUT FREE Cubes of homemade paneer cheese sautéed in coriander flavored sauce	<b>13</b>
<b>Samosa Chana Chaat Awadhi Style</b> Vegetable samosa with chickpeas, mint, tamarind sauce and yogurts	<b>12</b>	<b>Subzi Sheekh Lucknow Style</b> (GF) Tandoori grilled fresh broccoli, pineapple, zucchini, bell peppers and onions	<b>15</b>		

### ENTRÉES - NON-VEGETARIAN

<b>CHICKEN</b>		<b>Nizami Murg Methi</b> Chicken pieces cooked in crème based sauce, with cashews, and fenugreek	<b>18</b>	<b>LAMB / GOAT</b>	
<b>Chicken Tikka Masala</b> Boneless chicken pieces marinated in herbs, spices and yogurt	<b>17</b>	<b>Chicken Tandoori</b> Drumsticks on the bone marinated with yoghurt and light masala	<b>21</b>	<b>Hara Goat</b> Tender Goat meat on the bone with baby spinach purée	<b>21</b>
<b>Chicken Makhni Khas</b> Bite size chicken tikkas in buttery Masala sauce	<b>17</b>	<b>Chicken Tikka</b> Boneless Chicken cubes marinated with yoghurt and light masala	<b>18</b>	<b>Railway Goat Curry</b> Slow-cooked on the bone goat in traditional curry sauce	<b>21</b>
<b>Chicken Curry Dehati</b> (GF) The most authentic style of boneless chicken tender village style cooked in spices	<b>17</b>	<b>Chicken Vindaloo</b> Our signature version of the fiery hot Goan-style curry with Potato	<b>17</b>	<b>Lamb Champs' Achari</b> Farm raised lamb chops, Tandoor asparagus, black cumin and yogurt	<b>25</b>
<b>Chicken Korma Moghlai</b> A rich, mild and thick creamy dish made with boneless chicken, cashew nuts, onion and saffron gravy	<b>18</b>			<b>Lamb Rogan Josh</b> Tender lamb cooked	<b>21</b>
				<b>Lamb Vindaloo</b> vinegary spicy Goan-style curry with potato	<b>21</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 cheese and saffron	17	<b>Aloo Phool Gobhi Masala</b> (V) (GF) (DF) Home style cauliflower, potatoes and tomatoes	16	<b>Zeera Aloo</b> (V) (GF) (DF) Potato cubes cooked with cumin seeds	14
<b>Smoked Aubergine</b> (V) (GF) (DF) Eggplant roasted in the Tandoor oven with peas "Baingan Bharta"	16	<b>Phool Gobhi Manchurian</b> (V) (DF) Cauliflower florets dipped in chickpea flour, fried and sautéed in sweet, spicy and tangy sauce	16	<b>Chola Masala/Channa Masala</b> (GF) (DF) NUT FREE Chickpeas seasoned with ground pomegranate seed, mango powder and our unique blend of freshly ground spices	16
<b>Dal Makhni Paani Style</b> Black whole lentil, kidney beans, chickpea lentil slow cooked in tomato and cream sauce	15	<b>Achari Aubergine</b> (V) (GF) (DF) Fresh purple eggplant with potatoes, and pickling spices	16	<b>Baingan Bhuna</b> (GF) NUT FREE Cubes of eggplant in creamy sauce	16
<b>Yellow Dal Tadka</b> Combination of three lentils- Masoor, Chana and Arher dal	15	<b>Kadai Subzi Stir Fry</b> (V) (GF) (DF) Mix vegetables, onions, bell peppers and aromatic blended masala	16	<b>Mutter Paneer Awadhi</b> Perfect combination of peas and cubes of Paneer cheese in creamy sauce	17
<b>Palak/Saag Paneer</b> Homemade cheese, spinach, tomato, green chili and touch of fenugreek	16	<b>Ginger Masala Bhindi</b> (V) (GF) (DF) Crispy fried okra tossed in dried mango spice and ginger	16		

## ENTRÉES - SEAFOOD

<b>Salmon Mustard Tikka</b> Salmon fillet, ginger, roasted mustard seed and yogurt	25	<b>Lobsters Asparagus</b> Lobster, coconut milk, blended masala and asparagus	27	<b>Prawns Moilee Konkani</b> Tiger prawns in sour fruit kokam fruit and coconut milk	24
		<b>Grilled Prawns with Anaardana</b> Prawns fresh pomegranate seeds, (seasonal)	24		

## RICE

<b>Zaffrani Rice</b> Saffron rice	13	<b>Lemon Rice</b> South Indian specialty of basmati rice flavored with lemon, Fresh curry leaf, Mustard seed and Peanuts	12	<b>Awadhi Dum Goat Biryani</b> Cubes of baby goat on the bones and basmati rice cooked slow heat- Awadhi style	22
<b>Zeera Rice</b> Cumin seeds rice	8	<b>Sufiyani Chicken Dum Biryani</b> chicken basmati rice cooked fennel chilly stock	18	<b>Lamb Gosht Dum Biryani</b> Fragrant Basmati rice cooked with tender cubes of boneless cubes of lamb	22
<b>Mutter Pulao</b> Rice with peas and nuts	12				

## TRADITIONAL BREADS

<b>Plain Naan</b> Plain Leavened bread from the Tandoor	5	<b>Lucknow Cheese Naan</b> Stuffed with cheese, Jalapeno peppers and fresh coriander	8	<b>Tandoori Roti</b> whole wheat bread from Tandoor with or without butter	6
<b>Garlic Naan</b> Garlic and fresh coriander topped bread from Tandoor	7	<b>Aloo Tawa Paratha</b> Whole wheat bread stuffed with Potato mince and fresh herbs cooked on pan	10	<b>Truffle and Mushroom</b> Mushroom topped Naan scented with truffle oil	10
<b>Pyaz Dania Kulcha</b> Naan topped with toasted onions and coriander	7	<b>Lachcha Tawa Paratha</b> whole wheat flat bread with many layers cooked on pan	10	<b>Stuffed Kashmiri</b> Naan stuffed with dry fruits and Peshawari spice	10
<b>Saffron and Sesame</b> Fluffy Naan with kesar & Til wash	10				

## HOMEMADE DESSERTS

<b>Kheer/Rice Pudding</b> Rice pudding cooked with milk and nuts	6	<b>Gulab Jamun</b> Rose water dumpling dipped in sweet syrup	6
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## BEVERAGES

<b>Apple Juice / Kids Mix Juice</b>	4	<b>Iced Tea or Masala Chai Tea</b>	4	<b>Pellegrino</b>	7
<b>Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea</b>	4	<b>Mango Lassi, Sweet Lassi or Salted Lassi</b>	6	<b>Mineral Water</b>	6

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