

Paani

INDIAN CUISINE

530 A, Boston Post RD, Across Whole Foods, Sudbury, MA -01776
 Website: www.paani-restaurant.com Contact No: 978-443-8100

Soups / Salads

Mulligatawny (V) (GF) (DF) 6 This highly soothing lentil soup is distinctly sweet-sour and spicy	6 Nariyal / Tamatar Soup (V) (GF) (DF) A delightfully tangy tomato, coconut and coriander soup from chef selection	6 Yakhani Chicken Soup (GF) (DF) 6 Form Lucknow, chicken soup with homemade broth, sprinkled with saffron
	Spring Mix Salad 6	

Appetizers - Non-Vegetarian

Tandoori Chicken (GF) NUT FREE 15 Tender chicken drumsticks and thigh delicately marinated and roasted in Tandoor oven	15 Lamb Seekh Kebab Awadhi (GF) NUT FREE Minced lamb kabobs engulfed in toasted bell peppers	15 Lamb Samosa (DF) NUT FREE 12 Crispy pastry turnovers stuffed with minced lamb and peas
Chicken Basil Kebab (GF) NUT FREE 15 Succulent chicken kebabs in holy basil and bell peppers	15 Gilawat Kebab Lucknowi (GF) NUT FREE Chunks of tender bite-size lamb cooked in Tandoor served with crispy asparagus	15 Kebab Tasting Platter NUT FREE 17 Grilled assortment of the chef's choice lamb, chicken and prawns
	Prawns Anaardana NUT FREE 14 Succulent tiger prawns in fresh asparagus and pomegranate flavored	

Appetizers - Vegetarian

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

Entrées - Non-Vegetarian

CHICKEN	18 Nizami Murg Methi (GF) 18 Chicken pieces cooked in crème based sauce, with cashews, and fenugreek	LAMB / GOAT
18 Chicken Tikka Masala (GF) NUT FREE Boneless chicken pieces marinated in herbs, spices and yogurt	21 Chicken Tandoori (GF) NUT FREE 21 Drumsticks on the bone marinated with yoghurt and light masala	21 Hara Goat (GF) NUT FREE 21 Tender Goat meat on the bone with baby spinach purée
17 Chicken Makhni Khas (GF) NUT FREE 17 Bite size chicken tikkas in buttery Masala sauce	19 Chicken Tikka (GF) NUT FREE 19 Boneless Chicken cubes marinated with yoghurt and light masala	21 Railway Goat Curry (GF) (DF) NUT FREE 21 Slow-cooked on the bone goat in traditional curry sauce
17 Chicken Curry Dehati (GF) (DF) NUT FREE 17 The most authentic style of boneless chicken tender village style cooked in spices	17 Chicken Vindaloo (GF) (DF) NUT FREE 17 Our signature version of the fiery hot Goan-style curry with Potato	30 Lamb Champs' Achari (GF) (DF) 30 Farm raised lamb chops, Tandoor asparagus, black cumin and yogurt
19 Chicken Korma Moghlai (GF) 19 A rich, mild and thick creamy dish made with boneless chicken, cashew nuts, onion and saffron gravy		21 Lamb Rogan Josh (GF) (DF) NUT FREE 21 Tender lamb cooked
		21 Lamb Vindaloo (GF) (DF) NUT FREE 21 Vinegary spicy Goan-style curry with potato

(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

Kofta Zaffrani ^{GF} Dumplings made with garden fresh vegetables, paneer cheese and saffron	17	Aloo Phool Gobhi Masala ^{V GF DF} NUT FREE Home style cauliflower, potatoes and tomatoes	16	Zeera Aloo ^{V GF DF} NUT FREE Potato cubes cooked with cumin seeds	15
Smoked Aubergine ^{V GF DF} NUT FREE Eggplant roasted in the Tandoor oven with peas "Baingan Bharta"	16	Phool Gobhi Manchurian ^{V DF} NUT FREE Cauliflower florets dipped in chickpea flour, fried and sautéed in sweet, spicy and tangy sauce	16	Chola Masala/Channa Masala ^{GF DF} NUT FREE Chickpeas seasoned with ground pomegranate seed, mango powder and our unique blend of freshly ground spices	16
Dal Makhni Paani Style ^{GF} NUT FREE Black whole lentil, kidney beans, chickpea lentil slow cooked in tomato and cream sauce	16	Achari Aubergine ^{V GF DF} NUT FREE Fresh purple eggplant with potatoes, and pickling spices	16	Paneer Tikka Masala ^{GF} NUT FREE Cubes of paneer cheese in tikka sauce	16
Yellow Dal Tadka ^{GF} NUT FREE Combination of three lentils- Masoor, Chana and Arher dal	16	Kadai Subzi Stir Fry ^{V GF DF} NUT FREE Mix vegetables, onions, bell peppers and aromatic blended masala	16	Mutter Paneer Awadhi ^{GF} A perfect combination of peas and cubes of Paneer cheese in a creamy sauce	17
Palak/Saag Paneer ^{GF} NUT FREE Homemade cheese, spinach, tomato, green chili and touch of fenugreek	17	Ginger Masala Bhindi ^{V GF DF} NUT FREE Crispy fried okra tossed in dried mango spice and ginger	16	Aloo Mutter ^{V GF DF} NUT FREE A perfect combination of peas and potato cubes cooked with cumin seeds	16

Entrées - Seafood

Salmon Mustard Tikka ^{GF} NUT FREE Salmon fillet, ginger, roasted mustard seed and yogurt	26	Lobsters Asparagus ^{GF DF} NUT FREE Lobster, coconut milk, blended masala and asparagus	35	Prawns Moilee Konkani ^{GF} NUT FREE Tiger prawns in sour fruit kokam fruit and coconut milk	24
		Grilled Prawns with Anaardana ^{GF} NUT FREE Prawns fresh pomegranate seeds, (seasonal)	25		

Rice

Zaffrani Rice ^{GF} Saffron rice	13	Lemon Rice ^{V GF DF} NUT FREE South Indian specialty of basmati rice flavored with lemon, Fresh curry leaf, Mustard seed and Peanuts	12	Awadhi Dum Goat Biryani ^{GF} NUT FREE Cubes of baby goat on the bones and basmati rice cooked slow heat- Awadhi style	22
Zeera Rice ^{V GF DF} NUT FREE Cumin seeds rice	10	Sufiyani Chicken Dum Biryani ^{GF} NUT FREE Chicken basmati rice cooked fennel chilly stock	19	Lamb Gosht Dum Biryani ^{GF} NUT FREE Fragrant Basmati rice cooked with tender cubes of boneless cubes of lamb	22
Mutter Pulao ^{GF} Rice with peas and nuts	12	Prawns Gosht Dum Biryani ^{GF} NUT FREE Fragrant Basmati rice cooked with prawns	20		

Traditional Breads

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

Homemade Desserts

Kheer/Rice Pudding Rice pudding cooked with milk and nuts	6	Gulab Jamun Rose water dumpling dipped in sweet syrup	6
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Beverages

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