SWAGAT
INDIAN CUISINE

APPETIZERS & SPECIALS

Dahi Bhalla Papdi Chaat 9.95
Papdi topped with boiled potatoes, sweet yogurt, tamarind & mint chutney

Mixed Veg Pakoda 7.95
Popular Indian snack in which mixed vegetables (onion, potato & cauliflower pieces) are deep-fried in spiced gram flour batter (Besan), served with mint and tamarind sauce

Pani Puri 7.95
Crispy, hollow fried dough balls, stuffed with potato & chickpeas together with spicy green, red, mango & sweet chutney (6 pcs.)

Samosa 6.95
Fried pastry with a savory filling such as spiced potatoes, onions & green peas (2 pcs.)

Samosa Chaat 9.95
Samosa chaat is a delicious Indian street food; crispy fried samosa is topped with spicy chana, sweet yogurt & mint chutney

RICE & BIRYANI

Mix Veg Pulao 10.95
Mixed vegetable pulao tossed with dry fruit & nuts

Plain Rice 4.95
Steamed long-grain rice

Vegetable Biryani 15.95
Long-grain rice cooked with vegetables & aromatic pulses

Chicken Biryani 17.95
Long-grain rice cooked with chicken & aromatic pulses

Dum Gosht Biryani 20.95
Long-grain rice cooked with tender mutton & aromatic pulses

Shrimp Biryani 20.95
Long-grain rice cooked with shrimp & aromatic pulses

SALADS

Green Salad 5.95
Salad served with cucumber, carrots, red onion, tomatoes, green chili, lemon, ground black pepper & a pinch of salt

Mix Raita 2.95
Made from low-fat curds, beetroot, cucumber, tomatoes, which is flavored with coriander and cumin seed powder

Yogurt 2.95
Yogurt is a fermented milk product

Paneer Pakoda 9.95
Punjabi Paneer Pakora - popular Indian snack in which soft paneer (cottage cheese) is deep-fried in spiced gram flour batter (Besan) & served with mint & tamarind sauce (6 pcs.)

Amritsari Fish Pakora 15.95
Fried fish seasoned with Indian spices, ginger, garlic paste & gram flour (Besan), served with mint chutney & tamarind sauce

Chicken 65 ..... 15.95
Spicy deep-fried south Indian chicken marinated with Indian herbs, light soy sauce, gram flour (Besan) & served with mint chutney & tamarind sauce

Bhuna Goat 18.95
Delicious goat meat curry popular in North India

Lemon Pepper Garlic Chicken 10.95
Made with tender chicken breasts that are coated in a peppery spice blend

KIDS

Cheese Stick 5.95
Crispy appetizer made of cheese coated in breadcrumbs and fried until golden brown

French Fries 4.95
Finger-cut deep-fried potatoes served with tomato ketchup

Spring Roll 5.95
Traditional Chinese savory snack with a pastry sheet filled with vegetables, rolled & fried (8 cut pcs.)

Chicken Nugget 8.95
Breaded chicken chunks (6 pcs.) served with french fries

SOUPS

Sweet Corn Soup 6.95
Sweet corn, ginger, garlic, carrots, beans, white pepper powder, vinegar, salt & cornflour

Veg Manchow Soup 6.95
Veg manchow made with fresh garlic, ginger, mixed vegetables, soy sauce & ground pepper

Chicken Manchow Soup 7.95
Chicken manchow soup made with fresh garlic, ginger, mixed vegetables, ground pepper

Goat Paya Soup 9.95
Paya soup bone broth made from leg bones & hooves of a goat

BREADS & NAAN

Bullet Naan 4.95
Garlic Naan/Roti 4.95
Kulcha (Onion/Potato) 4.95
Missi Roti 4.95
Tandoori Roti (Whole Wheat) 3.95
Plain Naan (Butter/No Butter) 3.95
Peshawari Naan 6.95
Keema Naan 6.95

TANDOORI SPECIAL

Afghani Paneer Tikka 16.95
Paneer cubes marinated with a creamy paste & spices served with green chutney & tamarind sauce

Afghani Soya Chaap 16.95
Soya chaap, yogurt, cashews, cream, lemon juice, black pepper served with mint & tamarind chutney

Chicken Tikka 16.95
Chicken is marinated in pickling spices

Hariyali Chicken Tikka 16.95
Boneless chicken marinated in green spices & yogurt

Malai Chicken Tikka 16.95
Creamy chicken tikka marinated with black pepper, cheese & light herbs

Swagat Lamb Chops 25.95
Lamb chops marinated with yogurt, ginger, garlic, raw papaya paste & fenugreek leaves

Tandoori Chicken 20.95
Chicken marinated overnight in Indian spices served with green chutney & tamarind sauce

Tandoori Salmon Fish 25.95
Salmon marinated with yogurt, lemon juice, black pepper & ginger garlic paste (8 oz.)

Tandoori Shrimp 20.95
Prawns marinated with yogurt, turmeric, light soy sauce, lemon & hot sauce cooked in a clay oven (8 pcs.)

INDO-CHINESE

Burnt Garlic Fried Rice 15.95
Popular fried rice dish made with basmati rice, mixed vegetables, soy sauce, pepper & lots of garlic

Chinese Bhel 13.95
Fried crispy noodles with stir-fried vegetables & garnished with green onions

Chili Paneer 15.95
Seasoned paneer with green & red peppers, red onions, soy sauce & tomato sauce garnished with green onions

Hakka Noodles (Veg/Chicken 3$) 15.95
Noodles stir-fried with soy sauce, tomato sauce, vinegar & vegetables

Veg Manchurian 15.95
Deep-fried crispy mixed vegetables, dumpling florets are cooked in soy sauce, tomato sauce & Manchurian sauce

Chili Chicken 15.95
Chicken thighs with mixed vegetables, soy sauce & tomato sauce garnished with green onions

Gobi Manchurian 15.95
Crispy cauliflower florets are cooked in soy sauce, lemon juice, tomato sauce, & lots of garlic

*indicates that dish CONTAINS NUTS
Parties of 4 or more may include a gratuity charge

Please let your server know of dietary restrictions such as vegan, dairy, nut, or gluten free. We are happy to accomodate Dal Tadka, Aloo Gobhi, Chana Masala, Mix Vegetable Curry although not vegan, can be made vegan. Please let server know.

SWAGAT
INDIAN CUISINE

CHICKEN

Chicken Curry 18.95
Boneless chicken curry made onion tomato gravy & Punjabi tadka

Chicken Korma 18.95
Marinated boneless chicken cooked in a creamy korma sauce

Chicken Palak Methi 19.95
Palak fresh methi chicken is simmered in a masala gravy

Chicken Tikka Masala 18.95
Tandoori roasted marinated boneless chicken cooked in tomato & onion sauce

Chicken Vindaloo 18.95
Goan dish with tender chunks of chicken, potato, vinegar & peanut garlic chili paste

Coriander Chicken Curry 18.95
Marinated boneless chicken curry made in a coriander-based sauce

Butter Chicken 18.95
Boneless chicken simmered in makhani gravy with a touch of heavy cream

Kadai Chicken 18.95
Delicious spicy & flavorful dish made with chicken, mixed vegetables & fresh ground spices

Chicken Tikka Masala 18.95
Marinated boneless chicken cooked in a flavorful creamy tangy sauce

Pepper Chicken 18.95
Boneless chicken cubes simmered in a creamy onion sauce

Punjabi Tari Murg 18.95
Bone-in chicken cooked in tomato, ginger & onion gravy

Saag Chicken 18.95
Mustard green spinach, chicken, ginger, garlic & green chili with a touch of cream & whipped butter

LAMB, GOAT & SEAFOOD

Goat Curry 20.95
Curry dish prepared with goat meat, onion, ginger, garlic, tomato & aromatic Indian spices

Kadai Lamb 20.95
Delicious spicy & flavorful dish made with lamb, mixed vegetables & fresh ground spices

Lamb Rogan Josh 20.95
Lamb pieces braised in gravy flavored with ginger, garlic & aromatic spices

Lamb Shank 27.95
Marinated lamb shank cooked with chefs' special brown sauce

Lamb Vindaloo 20.95
A Goan dish with tender chunks of lamb, potato, vinegar & peanut garlic chili paste

Madras Fish Curry 20.95
Fish simmered in a coconut-based gravy

Methi Gosht 20.95
Baby bone-in lamb cooked in fenugreek gravy

Pepper Goat Curry 20.95
Bone-in pieces of goat cooked with fresh ground pepper with creamy onion sauce

Shrimp Curry 22.95
Shrimp curry made with aromatic Indian spices & gravy

VEGETARIAN

Adraki Aloo Gobhi 17.95
Cauliflower & potatoes along with some Indian spices & lots of fresh ginger & cilantro

Adraki Dhania Paneer/Tofu 17.95
Vegetable curry cooked with Indian cottage cheese, ginger & fresh coriander

Amritsari Paneer Bhurji 17.95
Soft fresh crumbled cottage cheese (paneer) in a hearty tomato-based gravy with a touch of heavy cream

Baigan Bharta 17.95
Eggplant roasted in a clay oven, mashed and cooked with Indian spices

Bhindi Masala 15.95
Freshly cut okra cooked with onion, tomato & ginger

Black Dhabe Ki Dal 15.95
Black lentils tempered with cumin seeds, garlic, onion & tomato

Channa Masala 16.95
Chickpeas are cooked with onion, tomato & chana masala

Dal Makhani 17.95
Urad dal (black lentil) & other pulses including butter & cream

Dal Tadka 17.95
Yellow dal tempered with cumin seeds, garlic, onion & tomato

Malai Kofta 17.95
Paneer dumpling that is simmered in onion gravy with a touch of heavy cream

Kadhai Paneer/Tofu 17.95
Cottage cheese cooked with green pepper, red pepper, ginger, garlic & kadhai masala

Kashmiri Dum Aloo 17.95
Baby potato simmered in a spicy curd-base sauce

Mattar Paneer/Tofu 17.95
Cottage cheese paneer & peas cooked in a spicy & flavorful onion & tomato- based curry

Mix-Veg Jalfrezi 17.95
Mixed vegetables like carrots, cauliflower, beans, green peas, onion & potato cooked in tomato-based gravy

Mushroom Masala 16.95
Button mushrooms & green peas with creamy onion & tomato gravy

Mushroom Pepper Fry 17.95
Mushrooms, bell pepper, curry leaves, fresh ground pepper & fennel seeds

Paneer Lababdar 19.95
Dish of paneer in a creamy, mildly tangy & faintly sweet gravy. Onion, tomatoes, cashews & spices

Paneer Pasanda 19.95
Shallow-fried stuffed paneer sandwich in a smooth, creamy onion-tomato-based gravy

Paneer Tikka Masala/Tofu 17.95
Cubes of paneer (cottage cheese), onion & peppers cooked in creamy onion sauce

Punjabi Kadhi Pakora 16.95
Simmered in a creamy, tangy & spiced yogurt gram flour (Besan) curry with pakora

Punjabi Saag 16.95
Mustard green spinach, ginger, garlic & green chili with a touch of cream & whipped butter

Punjabi Shahi Paneer/Tofu 17.95
Muglai dish where paneer is cooked in a creamy gravy with onions, cashew paste & green cardamom

Royal Navratan Korma 17.95
Korma is a rich luxurious curry made with mixed vegetables & consists of plenty of cashews

DESSERTS

Falooda 9.95
Falooda is a Muglai cuisine version of a cold dessert made with noodles, basil seeds, milk, sugar & served with different flavored ice creams

Carrot Halwa with Vanilla Ice Cream 7.95
Carrot, sugar, milk, nuts & desi ghee served with vanilla ice cream

Gulab Jamun 7.95

Malai Kulf 6.95
Condensed milk, evaporated milk & sugar

Mango Kulf 6.95
Condensed milk, evaporated milk, mango pulp & sugar

Moong Dal Halwa 7.95
Moong lentils, milk, sugar, nuts & desi ghee

Pistachio Kulf 6.95
Condensed milk, evaporated milk, pistachio & sugar

Rasmalai 6.95
Spongy soft cheese dumplings that are cooked in sugar syrup then socked in creamy cardamom saffron milk

Rice Kheer 6.95
Rice, sugar, milk, raisins & nuts (almond, cashew & pistachio)

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