

# Clove & Cardamom

Eat • Binge • Repeat

6000 Merriweather Drive Suite B115 • Columbia, MD 21044 • 443-425-3034

## small plates

### SIGNATURE SAVORY

#### PANEER SIZZLER VG

Marinated paneer in aromatic spices and grilled to perfection and served on an iron skillet 15

#### SAMOSA V VG

Crispy turnovers with seasoned potatoes and green peas 9

#### BOLLYWOOD FRIES V GF

Fries served with seasoned chickpeas, tomato-cucumber relish, mint, and tamarind Chutney 12

#### MALAI BROCCOLI KABOB VG GF

Broccoli florets marinated in a rich cream-and-cheese mixture and grilled until tender and flavorful 15

#### AVOCADO & JALAPENO FRITTERS V GF

Served with Honey-Lemon Tahini Dressing and Mint chutney 14

#### CHILLI MOMOS V

Fried momos with fresh peppers, onions, deep chili sauce, served hot

Veg 14/ chicken 16

#### TANDOORI WINGS GF

Jumbo chicken wings marinated in yogurt, and spices and roasted in a tandoor oven 15

#### SHRIMP KOLIVADA FRY GF

Deep Fried Jumbo shrimp marinated in house spices 16

#### PANEER CROQUETTES VG

Crispy golden croquettes filled with soft paneer, herbs, and mild spices, served with a vibrant chutney 14

### GLOBAL FARE

#### HONEY CHILI LOTUS ROOT V GF

Crispy lotus root tossed in a sweet and spicy honey-chili glaze 14

#### EDAMAME MASALA CROQUETTES VG

Crisp golden croquettes made with blended edamame, potatoes, green peas and aromatic Indian spices, served with a vibrant chutney 14

#### CAULIFLOWER 65000 / CHICKEN 65000 🌶

This dynamic recipe is made of boneless chicken or roasted cauliflower tossed in house-made habanero and garlic chilli sauce 14

#### DRAGON CHICKEN GF

Chicken wok-tossed with cashew, sesame, spicy sauces, garlic, ginger, and green onions 14

#### CHICKEN CHEESE ROLL

Flaky roll stuffed with spiced chicken and melted amul cheese 14

#### CHILLI GARLIC SHRIMP GF

Shrimp sautéed in a spicy chili-garlic sauce with herbs and aromatics 16

#### SPICY CRAB CAKE

Indian take on crab meat with house-made spices 16

#### FAJITA PLATTER GF

Tomato rice, lentils, and fajita vegetables served with corn tortillas

Paneer 21 / Tofu 21 / Chicken 23 / Lamb 26 / Shrimp 27

#### MASALA ALFREDO PASTA

Choice of protein with penne pasta simmered in tempered cumin, veggies, and blended spices

Vegetables 20 / Chicken 23 / Lamb 26 / Shrimp 27 / Salmon 27

### CHAAT

#### SAMOSA CHAAT VG

Crunchy crushed turnovers made with potatoes & peas topped with Mint, Tamarind, yogurt and onion, tomato relish 14

#### PINEAPPLE PALAK CHAAT VG

Flash-fried baby spinach, pineapple chunks, onions, tomatoes, mint, tamarind, and yogurt chutney 13

#### EGGPLANT & POTATO CHAAT VG GF

Flash-fried crispy thin slices of eggplant & potato fritters in Mint, Tamarind sauce and relish 12

naan  
pizza

All Pizzas are served handcrafted with Fresh Naan

#### TIKKA

Choice of protein from tandoor, tikka sauce, veggies, and mozzarella cheese  
Paneer 14 / Chicken 16

#### CHAT SAMOSA

Crispy pieces of samosa atop mozzarella, mint, and tamarind chutney 16

## street tacos

3 tacos

#### TIKKA TACOS GF

Tandoori roasted paneer, chicken, or shrimp with tomato-cucumber-onion relish, mint chimichur and house spices  
Paneer 20 / Chicken 22

#### GRILLED FISH TACOS GF

Grilled fish seasoned with caribbean spices, mint chutney, and mango chipotle aioli 24

soups

#### BROCCOLI & PEAS SOUP GF

Smooth, creamy soup made with blended broccoli, green peas, and mild seasonings 10

#### KHOW SUEY NOODLES V

Choice of protein, seasonal veggies prepared with Asian spices, and coconut milk served with noodles  
Tofu 8 / Chicken 10 / Shrimp 12

#### LEMON CORIANDER SOUP V

Light, tangy soup with lemon and fresh coriander 8

## salad

#### FATTOUSH SALAD V GF

Crisp romaine lettuce tossed with diced bell peppers, onions, pomegranate syrup, and crunchy fried pita bread  
Paneer 15 / Tofu 15 / Chicken 16

#### MEDITERRANEAN SALAD GF

A vibrant mix of cucumber, onion, bell pepper, tomato, olives, feta cheese, and chickpeas, finished with olive oil-lemon dressing, salt, and pepper  
Paneer 15 / Chicken 16 / Lamb 17 / Salmon 18 / Shrimp 18

#### MEXICAN MANGO CRUNCH SALAD GF

Fresh lettuce, mango, sweet corn, carrots, onions, tomatoes, cucumbers, and bell peppers tossed in olive oil, lemon juice, salt, and pepper, finished with a drizzle of spicy mayo dressing

flavoured rice

#### BIRYANI

Long grain Basmati rice cooked with herbs, saffron, and aromatic spices, served with raita  
Vegetable 22 / Chicken 24 / Lamb 26 / Goat 26 / Shrimp 26

#### CHEF'S SPECIAL BIRYANI

A royal biryani made with long-grain basmati rice, saffron, and aromatic herbs, layered with a flavorful mix of chicken, lamb, goat, and shrimp, served with raita 28

#### TIKKA SIZZLER

Sizzling grilled meats or paneer, served with fragrant rice, grilled vegetables, and a medley of sauces, promising a feast for the senses  
Paneer 22 / Chicken 24 / Lamb 26 / Shrimp 26

#### FRIED RICE

Stir-fried rice with a choice of protein, mixed vegetables, and savory soy sauce, offering a satisfying and flavourful meal  
Veg 22 / Egg 22 / Chicken 24 / Shrimp 26

#### CHEESE TAWA PULAO

Flavorful street-style rice stir-fried with vegetables and aromatic spices on a griddle 22

# veg entrees

All entrees are served with basmati rice

## CHOLE BHATURA GF

Popular North Indian dish consisting of spicy chickpea curry (Chana Masala) served with fried naan (Bhatura) 19

## TIKKA MASALA (PANEER / TOFU V) GF

All-time favourite tandoor roasted tender choice of protein, pepper, onions, tomato simmered spices 21

## SHAHI PANEER GF

Soft cottage cheese cooked in a creamy tomato-based sauce with aromatic spices 21

## PANEER LABABDAR GF

A rich and creamy delicacy made in a luscious onion, and tomato gravy, infused with aromatic spices 21

## PALAK PANEER GF

Cottage cheese simmered in a smooth spinach sauce with garlic and mild spices 21

## PINEAPPLE CHEESE CURRY GF

Sweet and savory curry with pineapple and soft cheese 21

## VEG SHAHI KORMA GF

A luxurious Mughlai delicacy featuring mixed vegetables cooked in a fragrant saffron and cashew cream sauce 21

## KAJU Kofta CURRY GF

Cashew-filled dumplings simmered in a rich creamy gravy 21

## VEG KOLHAPURI GF

Spicy, bold Maharashtrian-style mixed vegetable curry 21

## GUTHIVANKAYA CURRY GF

Spicy South Indian eggplant cooked with roasted masala 21

## PINDI CHOLE V GF

Dry-style spiced chickpeas cooked with aromatic Punjabi masala 19

## DHABA STYLE DAL FRY GF

Yellow Lentils tempered with curry leaves, onions, tomato, garlic, ginger and mild Indian spices 19

## DAL MAKHANI GF

Traditional preparation of black lentils simmered overnight along with onions, cream, and spices 19

# TANDOORI GRILL / KABOB

All grill entrees are served with one choice of dal makhani or chickpeas

## VEG MIX GRILL V GF

Paneer, cauliflower, mushroom, bell peppers, onions, cooked in the oven with turmeric and homemade masala cooked to perfection 24

## C & C MIXED GRILL GF

2 Pieces each of Lamb chops, Tandoori chicken, Chicken Malai Kabob, and Lamb boti kabob 48

## CHICKEN TIKKA GF

Boneless chunks of chicken marinated with exotic Indian herbs and spices 25

## CHICKEN MALAI KABOB GF

Boneless cubes of chicken, marinated with yogurt, cashew paste, ginger, garlic, and fresh herbs cooked in a tandoor oven to perfection 25

## TANDOORI CHICKEN KABOB GF

3 Pieces of bone in chicken with traditional spices and yogurt marination 25

## SEEKH KABOB GF

Minced chicken or lamb infused with ginger, garlic, and spices, expertly finished in a charcoal oven  
Chicken 25 / Lamb 28

## HARISSA GLAZED LAMB CHOPS GF

3 Large racks of lamb marinated in Mediterranean spices 42

## SIZZLING TANDOORI SHRIMP GF

Jumbo shrimp marinated in ginger garlic, yogurt, and Indian spices grilled to perfection 28

## SPICED SALMON KABOB GF

Atlantic salmon marinated in Indian spices and grilled 32

## BRONZINO GF

Whole fish, tandoori-roasted in yogurt, garam masala, herbs to perfection 32

# INDIAN NAAN/ BREAD

BUTTER NAAN 4 / GARLIC NAAN 5 / CHEESE NAAN 5

CHILI NAAN 5 / FRIED BREAD (BHATURA) 5

PESHAWARI NAAN (SWEET) 5 / MALABAR PARATHA 5

# non-veg entrees

All entrees are served with basmati rice

## CHICKEN ENTREE

### CHICKEN TIKKA MASALA GF

All-time favourite tandoor oven-roasted tender chicken, pepper, and onions simmered in plum tomato sauce 23

### CHICKEN SHAHI KORMA GF

A rich Mughlai delicacy of tender chicken simmered in a saffron-cashew cream sauce with aromatic spices 23

### BUTTER CHICKEN GF

Chicken cooked in tangy tomato gravy, universally known as butter chicken 23  
(CONTAINS NUTS)

### MANGO CHICKEN CURRY GF

A tantalizing fusion of tender chicken cooked in a velvety mango-infused sauce, balancing sweet and savory 23

### ANDHRA CHICKEN CURRY GF

Succulent pieces simmered in a rich and flavorful curry sauce, infused with a blend of traditional Indian spices 23

### CHICKEN SAAG GF

Chicken simmered in a smooth spinach sauce with garlic and mild spices 23

### KADAI CHICKEN GF

Sautéed with onion, tomato and peppers with Indian spiced to perfection 23

## LAMB / GOAT ENTREE

### LAMB TIKKA MASALA GF

All-time favourite tandoor oven-roasted tender lamb, pepper, and onions simmered in plum tomato sauce 26

### LAMB SHAHI KORMA GF

A rich Mughlai delicacy of tender lamb simmered in a saffron-cashew cream sauce with aromatic spices 26

### LAMB SAAG GF

Lamb simmered in a smooth spinach sauce with garlic and mild spice 26

### LAMB ROGAN JOSH GF

Chunks of meat with Kashmir-origin red chilies 26

### RAJASTHANI LAL MAAS (GOAT CURRY) CHI GF

Bone-in chunks of tender goat slowly cooked in spices, yogurt, and red chili sauce (2 chili for hotness) 26

## SEAFOOD ENTREES

### TIKKA MASALA GF

All-time favourite tandoor oven-roasted tender choice of protein, pepper, and onions simmered in plum tomato sauce  
Shrimp 27 / Salmon 27

### SHRIMP SAAG GF

Shrimp simmered in a smooth spinach sauce with garlic and mild spice 27

### MALABAR CURRY GF

Coastal-style curry with coconut, spices, and your choice of protein

Shrimp 27 / Salmon 27

### MALVANI FISH CURRY

Coastal-style fish simmered in a spiced coconut gravy with Malvani flavors 27

### KING FISH MASALA CURRY

King fish simmered in a bold Andhra masala with chilies, curry leaves, and roasted spices for a rich, spicy coastal flavor 27

# - sides -

## RAITA 3

## ONION SALAD 3

## MIXED PICKLE 3

## MANGO CHUTNEY 3

## EXTRA RICE 3

# - desserts -

### GULAB JAMUN CHEESE CAKE

Gulab jamun, cream cheese, eggs, sour cream, vanilla, and sugar 9

### C&C ICE-CREAM & APPLE CAKE

Clove, cardamom and pistachio ice cream served with warm apple cake, topped with Caramel sauce 10

### KAALA JAMUN

Deep-fried milk dumplings soaked in rich saffron-cardamom syrup, finished to a signature dark, velvety glaze 6

### DOUBLE CHOCOLATE LAVA CAKE

Delicate melted chocolate cake served with ice-cream, creating a sweet and savory combination 10

### KUNAFAH

Crispy shredded pastry layered with sweet cheese and soaked in fragrant saffron syrup 10