



Welcome to India Grill

The Tandoor is pit oven made from choice clays & natural binding agents

India Grill Restaurant and Bar is a combination of subtle tastes. Flavors are as varied as Texas climate and as exotic as India's people.

Fragrant, pungent and warm spices from all over India are delicately blended to create the dishes we present to you. Only fresh, natural ingredients are used to tempt your appetite. Each dish boasts its own distinctive flavor and aroma, thanks to the fresh spices that are prepared every day. The blending and preparation of fresh spices is an exacting, centuries old craft indispensable to Indian cuisine.

The cuisine we present is rooted in the rich heritage of northern India. It is authentically prepared in our restaurant, just as we would enjoy in our home. And while you enjoy our hospitality, please consider our home yours!

Catering - Dine-In - Take-Out

4000 Five Points Blvd., Suite 109 • Arlington, Texas 76018

Tel: Metro 817-468-9150

Fax: 817-468-9151

www.IndiaGrillArlington.com

Come & Enjoy
Luncheon Buffet
Daily, Weekend &
all day Sunday



Hot-Cold Appetizers

Tangri Kebab Chicken drumsticks mildly spiced, grilled on charcoal	5.95	Shammi Kebab Minced lamb patties spiced to perfection.	3.95
Seekh Kebab Ground lamb blended with special spices and herbs.	4.95	Chicken Pakora Marinated chicken wings, crispy and delicious!	3.95
Chicken Tikka Boneless, succulent chicken, gently cooked.	4.95	Vegetable Samosa Crisp Patties stuffed with spiced potatoes and green peas.	2.95
Tandoori Assorted An assortment of all the above.	8.95	Vegetable Pakora Mixed vegetable fritters.	3.25
Chicken Chat Barbecued chunks of chicken, potatoes & cucumbers marinated in spices and tangy sauce, served chilled.	3.95	Onion Bhaji Chick pea patty stuffed with onion and spices.	3.25
Dahi Bhalla Lentil cakes covered whipped yogurt, aromatic spices and chutneys. A real Indian treat!	3.25	Assorted Hors D'Oeuvres A fine representation of appetizers for two.	6.95
Paneer Pakora Home made cheese fritters.	4.25	Aloo Tiki Fresh potatoes with cheese and jalapeno	3.25
		Fish Pakora Fish fritters.	4.95

Soups & Salads

Mulligatawany Muglai Soup Delicately spiced lentil soup garnished with rice & chicken.	2.95	Kachumber Salad Cucumber, tomatoes, green peppers with tangy spices and lemon juice.	2.95
Madras Soup Coconut tomato soup with a dash of Indian spice.	2.95	Raita A delicately spiced, yogurt salad.	2.95
Soup of the Day	2.95	Green Salad Lettuce and tomato salad with house dressing.	2.95

Beverages

Lassi Refreshing whipped yogurt drink. Sweet or salted.	1.95	Chai Traditional Indian tea serves hot with milk or lemon.	1.50
Aam Ki Lassi Refreshing whipped yogurt drink made with mango	2.95	Thandi Chai Iced Indian tea	1.50
Soft Drinks	1.50	Masala Chai Served hot with aromatic spices.	1.95
Perrier Water	1.50	Coffee	1.50

From the Tandoor

The Tandoor is pit oven made from choice clays & natural binding agents. All meats, poultry & seafood are marinated overnight in a special sauce consisting of yogurt, ginger and garlic. Then are skewered & broiled over charcoal in the Tandoor. Tandoor is also used to turn out a most exciting variety of breads.

Chicken Tikka	10.95	Tandoori Fish	11.95
Tender chunks of boneless chicken kababs seasoned with heavenly spices and herbs.		Fresh fish, lightly marinated, cooked masterfully on skewer over charcoal.	
Barra Kebab	11.95	Tandoori Chicken	9.95
Tender chunks of lamb marinated in yogurt, and spices; charcoal grilled.		Chicken marinated in yogurt, garlic, ginger and very mild spices.	
Tandoori Shrimp	11.95	Seekh Kebab	10.95
Jumbo Shrimp marinated in spices and roasted.		Ground lamb blended w/special spices & herbs cooked in skewer.	
Mixed Grill	11.95	Paneer Tikka	9.95
Combination of all tandoori specialties.		Homemade cheese seasoned with spices and herbs.	

Chicken Curries

Chicken Curry	10.50	Chicken Shahi Korma	10.50
Boneless chicken cooked with exotic curry sauce.		Boneless chicken cooked in cream almond sauce.	
Chicken Tikka Masala	11.95	Chicken Saagwala	10.50
Chicken marinated in yogurt, ginger, garlic & butter cooked in tomato sauce with indian spices.		Chicken cooked with creamed spinach & curry sauce.	
Chicken Vindaloo	10.50	Chicken Jalferzi	10.50
Extra spiced chicken cooked with potatoes in tangy lightly spiced sauce. Extra Hot		Tender chicken pieces marinated with spices and sauteed with tomatoes, onions and bell peppers.	
Chicken Madras	10.50	Chilli Chicken	10.50
Tender pieces of chicken sauteed with potatoes and chillies. Hot and spicy!		Boneless chicken cooked with onion and spices.	
Butter Chicken	11.95	Chicken Bhuna	10.50
Tandoori chicken cooked with tomatoes & herb sauce.		Tender pieces of chicken sauteed in onions and peppers.	

Lamb

Lamb Curry	11.50	Gohst-Do-Piazza	11.50
Lamb cubes cooked in a blend of curry sauce		Pieces of lamb sauteed with onions & mild spices.	
Lamb Shahi Korma	11.50	Lamb Bhuna	11.50
Lamb cooked in almond & cream sauce		Pieces of lamb sauteed in onions and peppers.	
Saag Gohst	11.50	Lamb Vindaloo	11.50
Lamb cooked with creamed spinach & a curry sauce.		Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce	
Barra Kebab Masala	11.95	Keema Mutter	11.50
Tender chunks of lamb kababs cooked in a herb and tomato sauce with a butter taste.		Succulent lamb sauteed with fresh green peas and a touch of curry sauce.	
Gohst Patiala	11.50	Lamb Kofta	11.50
Succulent lamb sauteed with fresh cauliflower and a touch of curry sauce.		Ground lamb cubes stuffed with cashewnuts & raisins, cooked in a velvety sauce of curry.	

Beef Specialities

Beef Curry A Kashmiri style curry made with freshly ground spices	10.95	Beef Korma Cubes of beef cooked in a cream and almond sauce.	10.95
Beef Vindaloo Extra spiced beef cooked with potatoes in tangy lightly spiced sauce. Extra hot.	10.95	Meat Ball Meat balls cooked in a spicy tomato sauce with a touch of a cream.	10.95
Beef Jalferzi Succulent beef sauteed with tomatoes, onions, bell peppers and a touch of classic curry sauce.	10.95	Beef Bhuna Pieces of beef sauteed in onions and peppers.	10.95
Beef Punjabi Special recipe from Punjab. Boneless beef pieces cooked with onions, ginger, garlic and mild spices.	10.95	Beef Madras Beef sauteed with potatoes and chillies. Hot and spicy	10.95
Beef Saag Cooked with spinach and a touch of cream sauce.	10.95	Beef Makhani Beef cooked in a spicy tomato sauce with a touch of a cream.	11.95

Seafood Delicacies

Fish Curry Our chef's secret recipe.	11.95	Sea Food Curry Half shrimp & half fish.	10.95
Shrimp Jalferzi Shrimp sauteed with chillies, peppers and onions.	11.95	Shrimp Saag Masterfully cooked with spinach and a touch of cream sauce.	11.95
Shrimp Bhuna Pieces of shrimp sauteed in onions and peppers.	10.95	Fish Vindaloo Extra spiced fish cooked with potatoes in tangy lightly spiced sauce. Extra Hot	11.95
Fish Masala Fish cubes cooked in a spicy tomato sauce with a touch of a cream.	11.95	Shrimp Vindaloo Extra spiced shrimp cooked with potatoes in tangy lightly spiced sauce. Extra Hot	10.95
Tandoori Shrimp Masala Tandoori Shrimp cooked with tomato and herb sauce.	11.95	Egg Bhurji Eggs sauteed with onion and tomato.	8.95
Shrimp Korma Shrimp cooked in a cream and almond sauce.	11.95		

India Grill Special

India Grill Special Dinner Chicken pakora, prawn bhuna (sauteed with chilli peppers & onions. A hot spicy treat! Saag gosht, tandoori chicken, chicken tikka, boti kabab, onion kulcha, pillau rice and gulab jamun	24.95
Vegetable Bhojan Vegetable samosa, dal makhani, saag paneer, vegetable curry, pillau rice, roti & kheer.	14.95

Vegetable Specialties

Navrattan Korma Vegetables cooked with almonds & cream sauce.	8.95	Dal Maharani Creamed black lentils with spices.	8.95
Saag Paneer Tender chunks of homemade cheese in creamed spinach.	8.95	Mix Vegetable Curry Nine fresh vegetables cooked with curry sauce.	8.95
Mutter Paneer Fresh peas cooked in cheese & curry sauce.	8.95	Mushroom Mutter Mushrooms and green peas sauteed.	8.95
Malal Kofta Dumpling of fresh vegetables and cheese cooked in a mild almond and cream sauce.	8.95	Baigan Bhurta Eggplant puree sauteed with onions & tomatoes.	8.95
Aloo Gobi Potatoes & califlower cooked in a medium hot spicy sauce.	8.95	Bombay Potatoes Spicy potatoes cooked with mustard seeds.	8.95
Aloo Bhindi Potatoes & okra cooked in a medium spicy sauce.	8.95	Paneer Kadai Homemade cheese sauteed with onions, bell peppers and chillies in kadai.	8.95
Aloo Baigan Eggplant and potatoes sauteed in onions and tomatoes with a touch of curry sauce.	8.95	Channa Masala Punjabi Chick peas, potatoes and onions. Spicy!	8.95
Kofta Makhani Vegetable dumplings cooked in tomato sauce with a touch of a cream.	8.95	Vegetable Makhani Vegetables cooked in tomato sauce & cream.	8.95
Saag Chana Chick peas in creamed spinach.	8.95	Chana Daal Chick peas and lentils in a special curry sauce.	8.95
Paneer Makhani Homemade cheese cooked in a tomato sauce with a touch of a cream.	8.95	Aloo Saag Potatoes cooked in creamed spinach.	8.95
		Cheese Chilly Cheese sauteed in onions, bell peppers & tomatoes.	8.95

Roti

(Indian breads freshly baked in the tandoor oven)

Tandoori Roti Unleavened whole wheat bread baked in the tandoor.	1.50	Kashmiri Naan Leavened bread stuffed with barbecued chicken.	2.25
Naan Leavened white bread baked in the tandoor.	1.50	Kabuli Naan Leavened bread with nuts and raisins.	2.25
Garlic Naan Leavened white bread with a touch of garlic.	1.95	Keema Naan Leavened bread stuffed with ground lamb & herbs.	2.25
Paratha Buttered and layered whole wheat bread.	1.75	Gobi Paratha Whole wheat bread stuffed with cauliflower.	1.95
Aloo Paratha Whole wheat bread stuffed with potatoes and peas.	1.95	Puri Whole wheat puffed bread, deep fried.	1.50
Onion Kulcha A delicious bread stuffed with spicy minced onions.	1.95	Assorted Breads One each of onion kulcha, roti and aloo paratha.	4.75
		Bhatura Leavened white puffed bread, deep fried	1.50

Biryani

Savory Rice Dishes

Navrattan Biryani

Basmati rice cooked with garden fresh vegetables, dried fruits and nuts.

8.95 **Noor Jahani Biryani**

Tender pieces of chicken cooked with basmati rice and a touch of curry sauce, garnished with nuts and raisins.

10.95

Muglai Biryani

Basmati rice. Choice of juicy lamb or beef in a blend of spices garnished with nuts & raisins.

11.95

Shrimp Biryani

Saffron flavored basmati rice cooked with succulent pieces of Shrimp and nuts.

11.95

Achaar Aur Chutni

Panchranga Achaar

Mango, lime and chillies pickled with Indian herbs and hot spices.

1.50 **Aam Ki Chutni**

Sweet mango chutney.

1.50

Mishthan Bhandar

Indian Desserts

Kheer Badami

Traditional Indian rice pudding, made with raisins and nuts.

3.50 **Gulab Jamun**

Sweet pastry ball served in a honey-flavored syrup

3.25

Kulfi

Indian ice cream with pistachios, saffron and cardamoms.

3.25

Rasmalai Bengali

Patties of fresh, homemade cheese in sweetened milk served cold with pistachios. Delicious!

3.95

Mango Kulfi

as above with a touch of mango.

3.95

*Our restaurant is available
for private parties.
We specialize
in outside catering*

*If you like our food, please tell your friends & family;
if you don't like our food, please let the manager know.*

India Grill is available for private parties and outside catering.

Ask your waiter about our special Sunday Brunch.

We do not accept personal checks.

18% Gratuity will be added for a party of 6 or more.