malabar hill INDIAN Cuisine

T. 914.347.7890
F. 914.347.8104

145 E. Main Street, Elmsford, NY 10523

FineIndianDining.com

PRSRT STD
US POSTAGE
PAID
BREWSTER, NY
PERMIT # 120

EXECUTIVE LUNCH BUFFET

Monday - Thursday	$ 9.95
Friday	$10.95
Saturday & Sunday	$13.95

FREE DELIVERY

Catering for all occasions Corporate accounts welcome

STARTERS

SAMOSA 5
Crisp turnovers, spiced potatoes, peas

BHAJIA 5
Crispy veggie fritters

PANEER MALAI KABOB 9
Skewered paneer cheese , black peppercorn, creamy marinade

CHILI PANEER 9
Tossed paneer cheese, onions, green chillies, soy ginger flavor

LASONI GOBI ● 8
Tangy chili flavor, onions, ginger

KURKURI OKRA 8
Lime, onions, chaat masala, cumin

IMLI BAIGAN 8
Eggplant, chaat masala, coriander, tangy flavor

RAGARA CHAAT 7
Potato patties, chickpeas, yogurt, two chutnies

CHOLE BATURE 8
Spiced chickpea masala, fried bread

DAHI ALOO PORI 7
Crisp pori bread, potatoes, yogurt, two chutnies

BHEL PORI 6
Crispy rice, lentil flour savories, tossed onions, chutnies

PANI PORI 6
Crispy pori bread, spiced chick peas, potatoes, tamarind water

SHAM SAVERA 8
Spinach cheese patties, creamy tomato sauce

SAVITRI AMMA'S IDLI 4
Steamed rice cakes, coconut chutney, lentils

SAVITRI AMMA'S MEDHU VADA 4
Fried lentil donuts, coconut chutney, lentils

KEEMA SAMOSA 6
Crisp turnovers, minced lamb, green peas

KALMI KABOB 7
Chicken wings from the tandoor

CHILI CHICKEN ● 9
Chicken tenders, green chili, garlic, soy ginger flavor

ROTI CURRY 9
Crispy bread, coconut chicken curry

SEEKH KABOB 9
Skewered lamb rolls

BAGARI SHRIMP 11
Creamy tangy tomato sauce, mustard seeds

ERA VARUVAL ● 11
Wok tossed shrimp, onions, southern spices

VEGETABLE PLATTER 10
A mélange of veggie fritters and samosa

TANDOOR KHAZANA 13
A mélange of favorite kabobs from the tandoor

MULLIGAWTANY SOUP 4
Yellow lentil soup, lemon, ginger

GINGER RASAM VADA 4
Tamarind lentil soup, curry leaves

CHEF SALAD 6
Greens, corn, cucumber, red onions, tomatoes, olive oil, cumin

malabar hill

● *Spicy*

The "flavors and aromas will take you to new places" at this Elmsford Indian famed for "authentic", "finely spiced" dishes, including plenty of "veggie-friendly" options; despite its rather "plain" looks, it has a rep as "one of the best" in the area, so expect a "wait", especially during the "extensive" "bargain" brunch buffet on weekends.

- ZAGAT 2009

A killer korma and other delicious curries makes this an area favorite. You can't miss the Taj Mahal facade from Route 119. Buffet daily.

- Metromix Hudson Valley

4 1/2 Stars on **Yelp**

BREADS

(We use butter. If you prefer olive oil please let us know)

NAAN (white flour tandoor cooked bread) 3
BASIL CHEESE 5
HABENARO CHUTNEY NAAN 4
CHILLI ONION NAAN 4
ONION NAAN 4
PANEER CHEESE NAAN 5
GARLIC NAAN 4
PARATHA (Pan grilled) 4
POTATO PEA PARATHA 5
SPICED CAULIFLOWER PARATHA 5
MUGHLAI EGG PARATHA ● 6
TANDOORI ROTI (Whole wheat) 4
POORI (Deep fried) 4
BATURA (Deep fried) 2
CHAPATI (2 pieces) 4
ROOMALI 5
MAKKI DA ROTI (CORN BREAD) 3

RICE

RICE PULAV (First order complimentary) 2
Basmati rice, cumin

JEERA GHEE RICE 6
Clarified butter, cumin, bay leaves

LEMON RICE 6
Curry leaves, lemon, tummeric

COCONUT RICE 6
Coconut, curry leaves, appalam, lentils, dry red chilies

TOMATO RICE 6
Curry leaves, tomatoes, ginger, lentils

BISI BELA BHATH 6
Tamarind lentils, vegetables

TAMARIND RICE 6
Roasted peanuts, curry leaves

YOGURT RICE 6
Cucumber, carrots, mustard seeds, curry leaves

TANDOORI SPECIALTIES

CHICKEN TANDOORI 13
Skewered chicken on the bone, northern spices

ACHARI CHICKEN TIKKA ● 16
Chicken tenders, pickled spices

CHICKEN TIKKA 18
Chicken tenders, yogurt marinade, garlic

MALAI KABOB (Martha Stewart's Favorite) 18
Chicken tenders, creamy marinade, white pepper

HARYALI KABOB 16
Chicken tenders, green masala

LAMB CHOPS 24
Lamb chops, nutmeg, ginger

AUNT MURLI'S SHRIMP MALAI KABOB 19
Skewered shrimp, creamy marinade

TANDOORI SALMON 16
Skewered salmon, northern spices

TANDOOR MEDLEY 21
A mélange of our favorite kabobs

SIDES

LANGARWALI DAL 9
Five dals, dry red chlli, fresh coriander

DAL MAKHNI 9
Slow cooked black lentils

TADKA DAL 9
Yellow lentils, cumin

JEERA ALOO 9
Tossed cumin potatoes

MADRAS ALOO 9
Tossed mustard potatoes

METHI ALOO 9
Tossed fenugreek potatoes

BOONDI RAITA 4
Yogurt, chickpea crunchies, cumin

MANGO CHUTNEY 2
Sweet relish

SPICY PICKLE 2
Chefs choice

WEBSITE USE ONLY

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SOUTH INDIAN SPECIALTIES

MASALA DOSA (Martha Stewart's Favorite) 10
Paper thin crepe, spiced potatoes, coconut chutney, lentils
Plain 9 Mysore Masala 10
Keema (minced lamb) 12

UTTAPAM ● 10
Rice pancake, onions, chillies, green peas

SAVITRI AMMA'S AVIAL 13
Eclectic vegetables, coconut, yogurt, curry leaves

LATA SHETTY'S CHICKEN KONDAPUR 15
Curried coconut chicken, potatoes, curry leaves

CHICKEN CHETTINAD (On the bone) ● 14
Pepper chicken curry from the house of Chettiyars

ANDRA MIRAPAKAI KODI ● 14
Roasted coconut chicken, dry red chillies, curry leaves

JEERA CHICKEN 14
Cumin flavored chicken curry

SHRIMP PAPPAS 18
Tamarind, coconut, tomatoes, curry leaves

LATA SHETTY'S MANGLOREAN SHRIMP 18
Coconut curry shrimp, red chillies, coriander

FISH MOILEE 16
Fish of the day, coconut, ginger

LAMB MALABAR 17
Coconut, onions, dry red chilies, curry leaves

NILGIRI LAMB KORMA ● 17
Coconut, mint, coriander, green chilies

LAMB PEPPER FRY 17
Black peppercorn, roasted coconut, southern spices

● *Spicy*

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VEGAN

CHOLE AMRITSARI 12
Chickpeas, onions, tomatoes, garam masala

BINDI MASALA 14
Okra, onions, fenugreek, ginger

ALOO GOBI 14
Potatoes, cauliflower, cumin, onions, tomatoes

BHUNI GIBI MATTAR 13
Cauliflower, green peas, dry bhuna gravy, ginger

ALOO MATTAR 13
Potatoes, green peas, cumin, tomatoes, onions

TOFU JALFREZI 12
Stir fried tofu, onions, bell pepper, tangy flavor

VEGETARIAN

MALAI KOFTA 14
Vegetable paneer balls, raisins, cashew paste, fenugreek

SAAG PANEER 14
Paneer cheese, spinach puree

SARSON DA SAAG 13
Spinach, mustard greens, corn powder

PANEER KHURCHAN 14
Paneer cheese, creamy tomato sauce, fenugreek

PUNJABI KADHI 13
Cumin infused tangy yogurt, onion fritters

METHI MATTAR MALAI 13
Fresh fenugreek leaves, green peas, creamy tomato sauce

NAVRATAN KORMA 13
Paneer cheese, vegetables, nuts, creamy sauce, mint leaves

ALOO SAAG 13
Spiced potatoes, spinach

CHANNA SAAG 13
Chickpeas, spinach

MATTAR PANEER 14
Paneer cheese, peas, creamy tomato sauce

BAIGAN BHARTA 13
Smoked pureed eggplant, ginger, freshly ground spices

TASTING MENU

(Served with papad, dal, naan or roti, pickle, mango chutney, raitha, rice and dessert of the day.)

VEG THALI 16
Aloo gobi, saag paneer, bindi masala

NON VEG THALI 20
Chicken tikka masala, lamb madras, tand chicken, aloo gobi, bindi masala

TANDOOR MIX GRILL 22
Paneer taash kabob, chicken tikka, lamb chops, haryali chicken kabob, shrimp malai kabob

MAHARAJA THALI 24
Chicken tikka masala, tandoori chicken, lamb madras, bindi masala, aloo gobi, shrimp balchao

VISIT OUR OTHER RESTAURANTS:

DHABA 212.679.1284
108 Lexington Avenue, New York NY 10016

CHOLA 212.688.4619
232 East 58th Street, New York NY 10022

TADKA 212.355.9660
229 E. 53rd Street, New York, NY 10022

RASA 203.869.0700
107-109 Greenwich Ave., Greenwich CT 06830

JAIPORE 845.277.3549
280 Route 22, Brewster, NY 10509

BOMBAY 203.226.0211
616 Post Road East, Westport CT 06880

BOMBAY 413.243.6731
435 Laurel St., Lee Massachusetts 01238

If you have a food allergy, please inform the owner, manager, chef or server.

BRITISH CURRY HOUSE

Modeled after dishes that are popular on the other side of the pond, where "Curry" has become more of a staple than a fancy. These curries have a unique Anglo-Indian flavor.

CHICKEN 16 **LAMB** 17 **VEGETABLE** 14 **SHRIMP** 18
GOAT (On the bone) 22 **CHICKEN (On the bone)** 14 **TILAPIA** 16

CURRY
A gravy preparation with onions, tomatoes and spices

TIKKA MASALA
Creamy tomato sauce, fenugreek

SAAG
Spinach puree, light cream, roasted spices

CHUTNEYWALA
Curried mango, mint, ginger

BALTI (Stir fry)
A simple stir fried curry prepared in a karahi (wok) with bell peppers, mushrooms, onions, tomatoes

KORMA
A mild creamy curry with cashew nuts, raisins, fenugreek

KADAI (Stir fry)
Tossed with onions, bell pepper, fenugreek and fresh coriander

JALFREZI (Stir fry)
A stir fried curry prepared with green chilies, onions, tangy flavor

PUNJAB DA METHI
A dry preparation with fenugreek leaves, onions and ginger

ACHARI ●
A curry style preparation with pickling spices

AUNT MURLI'S BENGALI MALAI CURRY
A coconut creamy curry, bay leaf and raisins

VINDALOO ● ●
A very hot curry cooked with dry red chilies, vinegar, potatoes

MADRAS ●
A hot simple curry with coconut, dry red chilies, curry leaves

BALCHAO ●
A tangy curry from Goa with mustard seeds, curry leaves, black pepper

BHUNA
A well spiced curry, thick sauce

PHAAL ● ● ●
An extremely spicy curry with green chilies, tomatoes, ginger

BIRYANI (No nuts)
Tossed spiced rice, mint leaves and browned onions

WEBSITE USE ONLY

VISIT OUR THAI RESTAURANTS:
www.LittleThaiKitchen.com

Little Thai Kitchen 203.622.2972
21 St. Roch Ave., Greenwich CT 06830

Little Thai Kitchen 212.644.5353
231 East 53rd St., New York NY 10022

Little Buddha 203.356.9626
2270 Summer St., Stamford, CT 06965

Little Thai Kitchen 203.662.0038
4 West Ave., Darien CT 06820

THAIspice 203.846.3533
345 Main Ave. Norwalk CT 06851