

Trailors

Appitizers



Vegetable Samosa (2) ... \$5.95 ✓
Stuffed homemade triangular turnovers with potato, peas & spices.

Vegetable Pakoras ...\$6.95 ✓
Assorted fresh veggie Fritters tossed in seasoned chickpea batter and deep fried.

Alu Tikki \$6.95 ✓
Mashed Potatoes & pea patties pan-fried.

Chicken 65 \$10.95
A Hyderabadi delight cooked with fried curry leaves, Chicken, yogurt & spices.

Samosa Chaat \$8.95 ✓
Vegetable Samosa topped with chickpeas, yogurt, chutneys and blend of spices.

Tikki Chaat \$8.95 ✓
Mashed Potatoes and pea patties pan-fried topped with chickpeas, yogurt, chutneys and blend of spices.

Dahi Papri (cold) \$8.95 ✓
Lentil crisps, cubed potatoes and chickpeas covered with fresh whipped yogurt and tamarind sauce.



Soups and Salads

Mulligatwani Soup \$5.95 ✓ GF
A lentil delicacy, with vegetables and a hint of lemon juice.

Chicken Soup \$5.95 GF
A low carbs, all-white chicken breast simmered in a delicately soup.

Desi Salad \$2.95 ✓ GF
Onion, Lemon, and Chilies.

Chicken Chaat (cold)...\$7.95 GF
Boneless cubes of chicken, cucumbers, and tomatoes delicately tossed in tamarind sauce.

Kachumber Salad \$6.95 ✓ GF
Dices cucumbers, tomatoes tossed in tamarind sauce.

SIDES

Papad \$2.95 ✓
Crispy lentil bread.

Hot Pickles \$2.95 ✓ GF
Cubes of Mango, Lime, Carrots, Green Chilies and other veggies.



Mango Chutney \$2.95 ✓ GF

Plain Yogurt \$3.95 ✓ GF

Raita \$3.95 ✓ GF
Blended Whipped yogurt with Cucumber, Carrots, spices, mint and fresh cilantro.

Before placing your order please inform your server if anyone in your party has a food allergy. Not all ingredients are listed on the menu.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.

18% Gratuity is added to parities of 5 and more.



BLOCK BUSTERS

Barbecue

Cooked in charcoal clay oven (Tandoor) & served on a sizzler.

Chicken Tandoori GF

The King of Kebabs - chicken marinated in Tandoori Masala and yogurt for over 24 hours & baked in Tandoor on skewers.
Half \$15.95 | Full: \$26.95

 **Kali Mirch Ke Tikke** \$14.95 GF
Boneless pieces of Chicken thigh dipped in a cream and crushed black peppers marinade and baked on skewers.

Barra Kebab \$21.95 GF
Tender pieces of lamb loin chops marinated in with ginger, garlic, cumin, coriander and cinnamon.

Seekh Kebab \$17.95 GF
Very lean minced lamb mixed with onions, herbs & spices, baked on skewers.

Chicken Tikka \$16.95 GF

All white meat chicken marinated in special sauce and barbecued to perfection, baked on skewers.

Tandoori Shrimp \$19.95 GF
Shrimp spiced and marinated in yogurt and baked on skewers.

Tandoori Salmon \$21.95 GF
Atlantic salmon marinated with paprika, turmeric, Ginger, and Garlic.

Panir Tikka \$16.95 V
An exotic Kebab of marinated homemade cottage cheese.



BOX OFFICE HITS

Rice

Basmati Rice \$3.95 V GF

Lemon Rice \$10.95 V GF
Lemon flavored rice tempered with mustard seeds, curry leaves and lentils. A south Indian specialty.
Served with Raita.

Mattar Pilsao \$9.95 V GF
Basmati rice sautéed with fresh green peas & cumin seeds. Served with Raita.

"BIRYANI" GF

Aromatic Indian basmati rice cooked with fresh herbs and spices, served with Raita.
Vegetable \$14.95 V
Chicken \$15.95
Lamb \$17.95
Shrimp \$18.95
Goat \$18.95
Bollywood Biryani (combination of chicken, lamb, goat, and shrimp) \$21.95



 **Spicy Food**

 **Vegetarian**

GF **Gluten Free**

We honor special requests.

If you have any special request, please ask your server and we will be more than happy to assist you.

Please tell your server whether you prefer ★ Mild ★★ Medium ★★★ Hot.

THE MAIN FEATURES

All Main Features' are served with side of basmati rice.

Tikka Masala

Marinated baked breast of chicken cooked in a rich tomato cream sauce or Panir (cottage cheese) \$16.95 
Chicken \$ 16.95 | Shrimp \$19.95

Korma

Chicken, Lamb, Shrimp, or Goat cooked in rich creamy nuts & raisins sauce.
Chicken \$16.95 | Lamb \$17.95
Shrimp \$19.95 | Veg \$14.95 

Curry

A tangy, chicken, Lamb, Shrimp, or Goat cooked in Telangana style Curry.
Chicken \$15.95 | Lamb \$16.95 | Goat \$17.95
Shrimp \$19.95 | Veg \$13.95 

Balti

Curry with Afghani influence, special spices & herbs are used in the preparation of this unique dish.
Chicken \$15.95 | Lamb \$17.95

Vindaloo

Exotic blend of garlic, ginger, cumin, pepper & onions in a hot & spicy sauce.
Chicken \$16.95 | Lamb \$17.95
Shrimp \$19.95 | Veg \$14.95 

Kadai

Base of green peppers and onions with coriander, finished with exotic spices.
Chicken \$16.95 | Lamb \$17.95 |
Shrimp \$19.95

Mango Jalfrezie

Chicken, Shrimp or Panir (Cottage Cheese) gently sautéed with mixed green vegetables and Mango Chutney.
Chicken \$15.95 | Shrimp \$19.95
Panir \$16.95 

Chicken Chettinad \$14.95

A mélange of spices makes this fiery chicken dish a Southern favorite.

Chicken Mussalam \$16.95

A royal dish from the kitchens of the Maharajahs. Chicken cooked in rich brown onion and almond sauce.

Kashmiri Rogan Josh \$17.95

Tender lamb cubes cooked in brown onions, ginger, garlic and gently simmered in selected spices and yogurt.

Pistachio Chicken Korma \$17.95

Boneless breast of chicken cooked in pistachio nuts, yogurt, tomatoes and mild spices.

Chicken Madras \$16.95

The authentic recipe for a Devilled chicken curry done to perfection in a black pepper and lemon sauce.

Goan Curry

The traditional curry of Konkan. The Goa curry like most Goan cooking is Chili 'Hot' but delicious.
Fish \$17.95 | Shrimp \$19.95

Saag

Chopped spinach, cooked with corn flower, ginger, garlic and mild spices.
Chicken \$15.95 | Lamb \$16.95
Shrimp \$19.95 | Panir \$14.95 

Channa Masala \$14.95

Chickpeas cooked with ginger, garlic, tomatoes, onions, spices and herbs.

Tarka Dal \$13.95

Yellow lentil stewed and gently tempered with fresh herbs, seasoning and topped with fresh cilantro.

Dal Makhni \$13.95

Black lentils slow cooked for 24 hours with ginger, garlic, tomatoes simmered in light cream.

Baingan Bhartha \$14.95

Smoked mashed eggplant cooked with onion, ginger, garlic and spices.

Pineapple Curry \$14.95

Dish is from the Brahmin community of Mangalore, where pineapples are grown. It has a touch of sweetness & sourness along with coconut.

Mattar Paneer \$15.95

A chefs' original vegetarian delight of Cottage cheese and peas cooked in mild and rich gravy.

Bhindi Masala \$14.95

Okra cooked with onions, ginger, tomatoes and Indian spices.

Malai Kofta \$14.95

True Mughlai delight- balls of freshly minced vegetables simmered in cardamom, saffron, garlic, cashews and light cream sauce.

Shahi Panir \$15.95

Homemade cheese sautéed with ginger, garlic, and bell-peppers and cooked in a creamy tomato-based sauce.

Alu Chutney Wale \$15.95

An outstanding work of culinary art, potatoes stuffed with Panir and simmered in tangy chutney. This original dish is certain to leave the palate tingling.

Alu Gobhi \$14.95

Cauliflower and Potatoes cooked with tomatoes and herbs and spices.





STAR ATTRACTIONS

(Breads)

***Rogini Nan** \$3.95

Leavened, handmade buttered bread, baked in Tandoor Clay Oven.

Stuffed Nan

\$4.95

Leavened handmade bread with a choice of stuffing, baked in a Tandoor clay oven.

- Onion Nan**
- Alu Nan** (Potatoes)
- Panir Nan** (Cottage cheese)
- Slumdog Nan** (Green chilies)
- Peshawari Nan** (Nuts & Raisins)
- Garlic Nan** (topping of garlic)
- Badami Nan** (Almond, Onions seeds and cantaloupe seeds)
- Chicken Nan**
- Bollywood Nan** (Potatoes, Onions, Green Chilies, and Panir)

Lachcha Prantha \$3.95

Whole wheat bread layered and baked in Tandoor Clay Oven.

Parantha \$3.95

Whole wheat bread cooked on pan with butter.

Stuffed Parantha

\$3.95

Whole wheat bread baked with choice of stuffing, baked in Tandoor Clay Oven.

- Alu** (Potatoes)
- Onion**
- Panir** (Cottage Cheese)
- Chicken**

Khasta Roti \$2.95

Whole wheat bread baked in Tandoor.

Missi Roti \$3.95

Gram flour, onions, and cilantro bread baked in Tandoor clay oven.

Chapati (2 pieces) \$4.95

Indian flat bread made on pan.

Poori (2 pieces) \$3.95

Whole wheat puffy bread deep fried.

SWEET ENDINGS

(Desserts)

Badami Kheer \$4.95

Homemade rice pudding flavored with cardamom and blended with almonds and raisins and rose water.

Ras Malai \$5.95

Made from fresh homemade farmers' cheese in sweetened milk, served with pistachios.

Gulab Jamun \$5.95

Cream balls dipped in syrup and rose water.

Kulfi \$5.95

Indian Ice Cream made with pistachio

Ice Creams \$5.95

Vanilla, Mango, Strawberry, Butterscotch

Spicy Food

Vegetarian

Gluten Free

We honor special requests.

If you have any special request, please ask your server and we will be more than happy to assist you.

Please tell your server whether you prefer ★ Mild ★★ Medium ★★★ Hot.

BLOCK BUSTER EVENTS AND PARTIES.

Plan your Birthdays, Engagements, Corporate Parties, and Special Occasions with us. We are ready to help make your event special.

We Specialize in Caterings over 25 years.

For Catering contact us at catering@bollywoodgrill.com

And Check our catering menu on our website.

~~~ North Andover, MA ~~~

Ph: (978) 689-7800

~~~[www.bollywoodgrill.com](http://www.bollywoodgrill.com)~~~