

Shuruvat Appetizers

ALOO PAPDI CHAT	5
Flour crisps served with chick peas, potatoes, spiced yogurt, tamarind and mint chutney	
BOMBAY BHEL POORI	6
Rice puffs, chick-pea flour vermicelli, diced potatoes & onions mixed with tangy sauces	
SEV BATATA POORI	7
Chick peas and potatoes stuffed in wheat shells with sweet & sour sauce and vermicelli on top	
MASALA PAPAD	4
Deep fried lentil wafers topped with diced onions, peppers, & cilantro	
VEG SAMOSAS	5
Crisp, deep-fried turnovers with seasoned potatoes and peas, 3 pcs.	
CORN SAMOSAS	5
Crisp, deep-fried turnovers, 3 pcs.	
SUBZI TIKKI	5
Cutlets made with mashed carrots, turnips, peas and potatoes, 3 pcs.	
KABAB SAMPLER	12
A delicious combination of Malai Chicken, Haryali Kabab & Chicken Tikka(2 pcs of ea.)	
VEGETABLE SPRING ROLL	5
Julienne cut vegetables rolled in thin crepes & deep fried, served with Manchurian sauce, 3 pcs.	
ASSORTED PAKORAS	6
Assortment of deep-fried golden brown bell peppers, cauliflower, onion, spinach and potatoes in chick-pea batter	
PAKORA MANCHURIAN	8
Spinach Pakoras sauted in manchurian sauce	
MIRCHI PAKORA	6
Deep fried finger hot pepper fritters	
BHINDI AMCHUR	8
Deep fried wafer thin slices of okra sprinkled with tangy spices	
COCKTAIL KEEMA SAMOSAS	6
Deep fried flour turnovers stuffed with spiced mince lamb, 3 pcs.	
CHEF SPECIAL APPETIZER	12
A tantalizing mixture of seikh kabab and chicken tikka with seasoned sauce, pan-fried	
NON VEG HOR D'OEUVRES	12
A mouth-watering assortment of keema samosa, pakoras, and chicken tikka	
VEGETARIAN HOR D'OEUVRES	10
A sumptuous variety of two samosas, subzi tikki, and mixed pakoras	
PANEER TIKKA SPECIAL	12
Chunks of Tandoori paneer (homemade cheese) pan-fried in a spiced gravy	
PRAWNS CAPSICUM	9
Shrimp sautéed with onions and bell peppers	
FRIED FISH	9
Fried fish in chick-pea batter, 6pcs.	

Shorbas (Traditional Indian Soups)

MULLIGATAWNY	4
Delicately spiced chicken soup	
TOMATO	4
Fresh Tomato soup seasoned with cloves, cumin seed, and cilantro	

Gaylord

FINE
INDIAN
CUISINE

555 Mall Drive • Schaumburg, IL 60173
Phone 847.619.3300 • Fax 847.619.3386



Buffet Lunch Everyday \$13.95

Several hot and cold entrees, salads & desserts

"Chef Suggests Dinner specials"

BADSHAH	24
Choice of soup Tandoori Murg Seikh Kabab Mahi Tikka Rogan Josh Navrattan Korma Mutter Pulao Nan Bread	

BEGUM	23
Choice of soup Tandoori Murg Seikh Kabab Chicken Tikka Masala Sag Aloo Mutter Pulao Nan Bread	

THALI	22
Tomato Soup Samosa Sag Paneer Gobhi Aloo Dal Makhani Raita Mutter Pulao Poorees or Nan Bread	

20% OFF a la carte prices for carry out.

Tandoori (Specialties from
Gaylord's traditional Charcoal Claypit)

TANDOORI MURG	11 (Half) 18 (Full)
Spring Chicken marinated in spiced yogurt and over a half-a-dozen seasonings, then delicately roasted	
TANDOORI MIX GRILL	16
An assortment of tandoori chicken, seikh kabab, malai chicken & mahi tikka	
MURG MALAI KABAB	16
Chunks of chicken breast marinated in a spiced cream cheese mixture and cooked	
MURG KATI KABAB	16
Skewered rolls of spiced minced chicken stuffed with cream cheese	
MURG TIKKA	15
Chunks of boneless chicken marinated in spices & roasted with bell peppers, onions & tomatoes	
MURG HARYALI KABAB	16
Chicken marinated in spice, mint & roasted in tandoor(7pcs.)	
TANDOORI JHINGA	22
Jumbo prawns marinated overnight in a delicately seasoned mixture, 7pcs.	
MAHI TIKKA	18
Marinated chunks of expertly-seasoned fish, cooked to perfection	
LAMB CHOPS	22
Succulent lamb chops marinated in Indian spices and delicately cooked, 4 pcs.	
SEEKH KABAB	18
Deliciously spiced skewered rolls of minced lamb	
PANEER SHASLIK	14
Homemade cheese with bell peppers & onions marinated in Indian spices	
ACHARI PANEER TIKKA	14
Soft homemade cheese marinated in archari masala picking spice	
VEGETABLE SEEKH KABAB	12
Vegetable cutlets rolled on a skewer & cooked	
TANDOORI SUBZI	12
Seasoned fresh vegetables marinated in spiced cream cheese, mixture & roasted(10pcs.)	
TANDOORI MUSHROOMS	12
Marinated mushrooms grilled to perfection	
VEG KATI KABAB	14
Skewered rolled of vegetable cutlet stuffed with cream cheese	

Murg Chicken

MURG MAKHANI	16
Boneless pieces of tandoori chicken, cooked in butter, seasonings, and fresh tomato puree	
MURG TIKKA MASALA	16
Tender tandoori-cooked boneless chicken curried in a special sauce	
MURG BHUNA	16
Boneless chicken pieces cooked in a hearty spiced onion gravy	
KARAHI CHICKEN	16
Delicately seasoned chicken cooked with tomato, onion, ginger, green chillis & coriander	
CHICKEN VINDALOO	16
Boneless chicken cooked in a hot and tangy gravy with potatoes	
SAAG CHICKEN	16
Fresh spinach and chicken sautéed in a curry sauce	
MURG BADAM PASANDA	16
Delicately seasoned chicken with almonds, in cream sauce, the food of royalty!	
CHICKEN GAYLORD	16
Marinated chicken tenderly cooked over low heat with bell pepper, onion & spices	
PEPPER CHICKEN	16
Tender pieces of chicken cooked with fresh ground black peppercorns	
METHI CHICKEN	16
Pieces of tender chicken cooked with sautéed fenugreek leaves and garlic	
KERALA MURG CURRY	16
Chicken simmered in coconut sauce and tempered with curry leaves	

Samunder SE Seafood

FISH CURRY	18
A delight for seafood lovers! Tender cubes of mahi tikka simmered in a seasoned tomato gravy	
FRIED FISH MASALA	18
Fried fish fillets cooked in specially prepared herbs & spiced with a touch of garlic & ginger	
KERALA FISH CURRY	18
A South Indian delicacy! Fish fillet slowly simmered in a seasoned coconut sauce	
FISH PEPPER	18
Tilapia fillet cooked with freshly ground black peppercorns	
SHRIMP PEPPER MASALA	18
Jumbo prawns sautéed in butter & blended with rich curry sauce & garden fresh bell pepper	
SHRIMP MASALA	18
Jumbo prawns, halved and slowly cooked in a rich tomato sauce, blended with spices	

Seafood (contd.)

SHRIMP BHUNA 18

Prawns cooked in onion gravy with touch of spices & tomatoes

SHRIMP PEPPER 18

Prawns cooked in freshly ground black peppercorns

Gosht Lamb

ROGAN JOSH 18

Tender chunks of lamb, delicately cooked in a tomato-onion seasoned gravy

GOSHT PASANDA 18

Seasoned blend of lamb in a hearty, onion based gravy with cream sauce

LAMB VINDALOO 18

Lamb cooked in a hot and tangy sauce. A South Indian specialty!

LAMB BHUNA 18

Roasted chunks of lamb cooked in a dry onion curry sauce

LAMB KADAI 18

Tender pieces of lamb cooked with ginger, tomato, onion, green chilis & curriander in an Indian Iron Wok

SAAG MEAT 18

Delicately seasoned fresh spinach, cooked with chunks of lamb in gravy

LAMB GAYLORD 18

Marinated lamb tenderly cooked over low heat with bell peper, onion & spices

LAMB PEPPER 18

Lamb cooked with freshly ground black peppercorns

Subzi Vegetarian

KOFTA LAJAWAB 14

Cottage cheese potato rounds, stuffed with nuts and fruits in cream sauce

VEGETABLE MAKHANI 14

Assorted garden fresh vegetables in creamy butter and tomato sauce

MUTTER PANEER 14

Chunks of homemade cheese cooked with green peas in mild curry

SAAG PANEER 14

Delicately-flavored fresh spinach cooked with chunks of homemade cheese. An exotic delight!

CHANNA PINDI 12

Tender chick-peas, cooked and simmered in fresh tomato sauce and numerous spices

ALOO BENGAN 11

Cubes of fresh eggplant and potatoes slowly simmered in rich seasoned curried sauce

JEERA ALOO 10

Potatoes sauteed with cumin seeds, spices, and fresh cilantro

BHINDI 12

Tender lightly deep-fried okra with fresh sauteed tomatoes and onions

BENGAN BHARTHA 13

Tender mashed eggplant blended with sauteed onions, and tomatoes

PANEER BHURJI 14

Shredded homemade cheese with spices in a dry cream sauce

GOBHI MANCHURIAN 14

Batter dipped cauliflower cooked in manchurian sauce

YELLOW DAL 12

Thick lentil soup made of moong chana dal sauteed with spices

DAL MAKHANI 12

Delicately-simmered blend of assorted lentils cooked in butter and cream

PANEER PASANDA 14

Chunks of homemade seasoned cheese cooked in cream sauce and almonds

ALOO DAHI WALA WITH BHINDI 11

Okra and potatoes cooked with cumin seeds in a yogurt based sauce

METHI MUTTER MALAI 14

Fenugreek leaves cooked with grated cottage cheese and green peas

PANEER MAKHANI 16

Chunks of homemade cheese cooked in a creamy butter and tomato sauce

PANEER KADAI MASALA 14

Grilled pieces of paneer cooked with onions, green and red peppers

DAL PALAK 12

Seasoned spinach & lentils cooked to perfection

PANEER TIKKA MASALA 14

Tandori grilled pieces of paneer cooked with fenugreek, onion and tomato gravy

ALOO MAKHANI 11

Potatoes in tomato-cream sauce

SAAG ALOO 11

Sauteed fresh spinach and potatoes

BHINDI TADKA 12

Bhindi(Okra) sauted with fresh herbs & spices

KARHAI SAAG 12

Sauteed fresh spinach sauteed in wok

ALOO GOBHI 12

A mouth-watering blend of cauliflower and potatoes seasoned to perfection

GOBHI MUTTER 12

Seasoned cauliflower with green peas

SHIMLA ALOO 11

Blend of potatoes, bell pepper & tomato cooked to perfection

SAAG CORN 12

Sauteed fresh spinach cooked with corn and spices

NAVRATTAN KORMA 12

Assortment of garden fresh carrots, peas, potatoes, and bell pepper delicately cooked in spices

RAITA (Yogurt Recipes) 4

with Cucumbers

Biriyani (Savory Rice Dishes)

SHAHJAHANI 14

Rice cooked with boneless chicken and spices

SAGWALE CHAWAL 12

Spinach and basmati rice

GOSHT BIRIYANI 18

Saffron rice cooked with tender chunks of lamb meat and curry

JEERA RICE 4

Aromatic basmati rice cooked with cumin seeds, cardamom and cloves

NAVRATTAN BIRIYANI 12

Basmati rice cooked with garden-fresh vegetables

MUTTER PULAO 6

Richly-aromatic rice cooked with fresh peas, saffron, cloves and cardamom

SHRIMP BIRIYANI 18

Basmati rice cooked with shrimp and aromatic spices

BASMATI RICE 4

Basmati rice boiled to perfection

Rotiyan (Wheat Wonders) *BREADS LIKE YOU HAVE NEVER TASTED BEFORE!*

Gaylord takes pride in presenting an assortment of special Indian breads cooked in our clay ovens. Traditionally, meals in India are eaten with bread. Try one or more of these palate-pleasers and you'll understand why!

BLACK PEPPER CILANTRO NAN 4

Unleavened bread sprinkled with black pepper and cilantro

NAN 3

Silky, unleavened bread

GARLIC NAN 4

Unleavened bread stuffed with fresh chopped garlic

POOREE (two) 4

Deep-fried, tender and puffy whole wheat bread

ALOO PARATHA 4

Whole wheat bread, stuffed with spiced, boiled potatoes

ROTI 3

Round whole wheat flour bread

PUDINA PARATHA 4

Nan bread stuffed with mint leaves

RUMALI ROTI 4

Large paper thin unleavened bread prepared on an inverted wok

PARATHA 4

Delectable whole wheat buttered, layered bread

MIRCHI NAN 4

Nan bread stuffed with spicey green chili

ASSORTED BREADS (for two) 9

Nan, Aloo Paratha, and Pyazi Kulcha

RAJASTHANI ROTI 5

Whole wheat bread, stuffed with spiced mustard greens

PANEER KULCHA 5

Fresh unleavened bread stuffed with homemade cheese & cream cheese

PYAZI KULCHA 4

Nan stuffed with onions

KEEMA NAN 9

Nan stuffed with minced lamb

Beverages

TEA 2

COFFEE / DECAF 2

INDIAN SPICED TEA 3

MANGO LASSI 4

Mango flavored yogurt drink

LASSI 3

Yogurt drink (sweet/salted/plain)

STRAWBERRY LASSI 4

MANGO SHAKE 5

Please inform server if a person in your party has a food allergy.

Gluten Free and Vegan Menu Available

18% Gratuity added on groups of five or more