Appetizers

ALOO PAPDI  7  Flour crisps served with chick peas, potatoes, spiced yogurt, tamarind and mint chutney

BHIEL 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  5  Deep fried lentil wafers topped with diced onions, peppers, & cilantro

SAMOSA  5  Crisp, deep-fried turnovers with seasoned potatoes and peas, 2 pcs.

SAMOSA CHAT  9  A tangy mixture of chick peas with samosa topped with yogurt, chutney, and cilantro in Tandoor

SUBJI TIKKI  6  Cubes made with mashed carrots, turnips, peas and potatoes, 3 pcs.

SPRING ROLLS  6  Julienne cut vegetables rolled in thin crepes & deep fried, served with Manchester sauce, 3 pcs.

PAKORAS  7  Assortment of deep-fried golden brown onion, spinach & potatoes in chick-pea batter

PAKORA MANCHURIAN  8  Pakoras sized in manchurian sauce

MIRCHI PAKORA  7  Deep fried finger hot pepper fritters

BHINDI AMCHUR  8  Deep fried tender thin slices of okra sprinkled with tangy spaces

KEEMA SAMOSA  8  Deep fried flour turnovers stuffed with spiced minced lamb, 2 pcs.

CHEF SPECIAL APPETIZER  14  A tantalizing mixture of sekih kabab and chicken tikka with seasoned sauce, pan-fried

INDIAN HOR D’OEUVRES  14  A mouth-watering assortment of keema samosa, pakora, and chicken tikka

VEGETARIAN HOR D’OEUVRES  11  A sumptuous variety of samosas, subji tikki, and mixed pakoras

PANEER TIKKA SPECIAL  13  Chunks of Tandoori paneer (homemade cheese) pan-fried in a spicy gravy

Shortbas (Traditional Indian Soups)

MULLIGATAWNY  4  Delicately spiced chicken soup

Tomato  4  Fresh Tomato soup seasoned with chives, cummin seed, and cilantro

RASAM  4  Soup made with tamarind juice, tomatoes, chili peppers and spice seasonings

Buffet Lunch Everyday $14.95

Several hot and cold entrees, salads & desserts

“Chef Suggests Dinner specials”

Now order online at www.gaylordil.com

20% OFF a la carte prices for carry out. ($25 Minimum Order for Carry Out)
**Vegetarian**

**Lamb (Fragrant, Tender Lamb Dishes)**

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

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

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

**LAMB BHUNA**
Roasted chunks of lamb cooked in a dry onion curry sauce

**LAMB KADAI**
Tender pieces of lamb cooked with giner, tomato, onion, green chilis & curritander in an Indian Iron Wok

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

**KEEMA MUTTER**
Spiced ground lamb cooked with fresh peas

**LAMB PEPPER**
Tender cubes of lamb cooked with fresh ginger, black peppercorn sauce flavoured with aromatic spices

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

**METHI MUTTER MALAI**
Fenugreek leaves cooked with grated cottage cheese and green peas

**DAL PALAK**
Seasoned spinach & lentils cooked to perfection

**VEGETABLE MAHANI**
Mixed vegetables in tomato-caramel sauce

**SAAG ALOO**
Sauteed fresh spinach and potatoes

**BHINDI TADKA**
Bhindi(Orika) sauteed with fresh herbs, spices & sprinkled with coconut

**KARHAI SAAG**
Sauteed fresh spinach sauteed in wok

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

**PANEER GAYLORD**
Chunks of homemade cheese tenderly cooked over low heat with bell peppers, onions & spices

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

**RAITA (Yogurt Recipes)**
5 with Onions and Cucumbers

**South Indian Delights**
Served with coconut chutney and sambar (a spicy lentil vegetable soup with a touch of tamarind)

**IDLY**
Steamed Rice Patties (3 pcs)

**MEDHU VADA**
Fried lentil donuts (3 pcs)

**UTHAPPAM**
Indian style pancake, made from ground rice and lentils,

**ONION & HOT CHILLI UTHAPPAM**
Topped with onion and green chilli

**TOMATO & PEAS UTHAPPAM**
Topped with tomato and peas

**VEGETABLE UTHAPPAM**
Topped with tomato, peas, carrot & onion

**SODAI**
Thin rice crepes

**SADA DOSAI**
Crepes filled with potatoes, onions

**PANEER DOSAI**
Rice crepe stuffed with minced homemade cheese & bell pepper

**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!

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

**MUTTER PANEER**
Chunks of homemade cheese cooked with green peas in mild curry

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

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

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

**BOMBAY ALOO**
Potatoes sauteed with cumin seeds, spices, and fresh cilantro

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

**BENGAN BHARATHA**
Tender mashed eggplant blended with sauteed onions, tomatoes and green peas

**PANEER BHURJI**
Shredded homemade cheese with spices in a dry cream sauce

**GOBHI MANCHURIAN**
Butter dipped cauliflower cooked in manchurian sauce

**YELLOW DAL**
Thick lentil soup made of moong chana dal sauteed with spices

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

**DINGRI MUTTER**
Fresh mushrooms sauteed with green peas in curry sauce

**NAVARRATNN BIRIYANI**
Basmati rice cooked with garden-fresh vegetables

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

**SHRIMP BIRIYANI**
Basmati rice cooked with shrimp and aromatic spices

**WHITE RICE**
Basmati rice boiled to perfection

**Roti (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!

**NAN**
Silky, unleavened bread

**BLACK PEPPER & CILANTRO NAN**
Nan sprinkled with freshly cracked black pepper & cilantro

**GARLIC NAN**
Unleavened bread stuffed with fresh chopped garlic

**POOREE (two)**
Deep fried, tender and puffy whole wheat bread

**ALOO PARATHA**
Whole wheat bread, stuffed with spices, boiled potatoes

**MUMTAZI KULCHA**
Nan, stuffed with minced tandoori chicken, with a touch of ginger, onion and chilies

**RAMDAI ROTI**
Large paper thin unleavened bread prepared on an inverted wok

**PARATHA**
Delectable whole wheat buttered, layered bread

**KEEMA NAN**
Mouse-watering bread, stuffed with seasoned minced lamb meat. Our best seller!

**ASSORTED BREADS (for two)**
12 Nan, Aloo Paratha, and Pyazi Kulcha

**RAJASTHANI ROTI**
Whole wheat bread, stuffed with spiced mustard greens

**PANEER KULCHA**
Fresh unleavened bread stuffed with homemade cheese & cream cheese

**PYAZI KULCHA**
5 Nan stuffed with onions

**MIRCHI NAM**
5 Nan stuffed with green chilies

**Beverages**

**TEA**
2

**COFFEE / DECAF**
2

**INDIAN SPICED TEA**
3

**MANGO LASSI**
5 Mango flavored yogurt drink

**LASSI**
4 Yogurt drink (sweet/salted/plain)

**MANGO SHAKE**
5

18% Gratuity added on groups of five or more