



GLUTEN FREE MENU

(Contains no wheat, barley or rye)

Tandoori (Specialties from  
Gaylord's traditional Charcoal Claypit)

<b>TANDOORI MURG</b> Spring Chicken marinated in spiced yogurt and over a half-a-dozen seasonings, then delicately roasted	11 (Half) 18 (Full)
<b>SEIKH KABAB</b> Deliciously spiced skewered rolls of minced lamb	18
<b>TANDOORI MIX GRILL</b> An assortment of tandoori chicken, seikh kabab, malai chicken & mahi tikka	16
<b>MALAI KABAB</b> Chunks of chicken breast marinated in a spiced cream cheese mixture and cooked	16
<b>CHICKEN TIKKA</b> Chunks of boneless chicken marinated in spices & roasted with bell peppers, onions & tomatoes	15
<b>MAHI TIKKA</b> Marinated chunks of expertly-seasoned fish, cooked to perfection	18
<b>PANEER SHASLIK</b> Homemade cheese with bell peppers & onions marinated in Indian spices	14
<b>VEG SHASLIK</b> Seasoned fresh vegetables marinated in spiced cream cheese, mixed & roasted(10pcs.)	14
<b>TANDOORI KHUMB ALOO</b> Marinated mushrooms and potatoes grilled to perfection	12

Chicken

<b>MURG MAKHANI</b> Boneless pieces of tandoori chicken, cooked in butter, seasonings, and fresh tomato puree	16
<b>CHICKEN TIKKA MASALA</b> Tender tandoori-cooked boneless chicken curried in a special sauce	16
<b>MURG BHUNA</b> Boneless chicken pieces cooked in a hearty spiced onion gravy	16
<b>KARAHI CHICKEN</b> Delicately seasoned chicken cooked with tomato, onion, ginger, green chillis & coriander	16
<b>CHICKEN VINDALOO</b> Boneless chicken cooked in a hot and tangy gravy with potatoes	16
<b>SAAG CHICKEN</b> Fresh spinach and chicken sautéed in a curry sauce	16
<b>MURG BADAM PASANDA</b> Delicately seasoned chicken with almonds, in cream sauce, the food of royalty!	16
<b>CHICKEN GAYLORD</b> Marinated chicken tenderly cooked over low heat with bell pepper, onion & spices	16

Seafood

<b>SHRIMP MASALA</b> Jumbo prawns, halved and slowly cooked in a rich tomato sauce, blended with spices	18
<b>SHRIMP PEPPER MASALA</b> Jumbo prawns sautéed in butter & blended with rich curry sauce & garden fresh bell pepper	18
<b>KERALA FISH CURRY</b> A South Indian delicacy! Fish fillet slowly simmered in a seasoned coconut sauce	18
<b>SHRIMP BHUNA</b> Prawns cooked in onion gravy with touch of spices & tomatoes	18

Lamb

<b>ROGAN JOSH</b> Tender chunks of lamb, delicately cooked in a tomato-onion seasoned gravy	18
<b>GOSHT PASANDA</b> Seasoned blend of lamb in a hearty, onion based gravy with cream sauce	18
<b>LAMB VINDALOO</b> Lamb cooked in a hot and tangy sauce. A South Indian specialty!	18
<b>LAMB BHUNA</b> Roasted chunks of lamb cooked in a dry onion curry sauce	18
<b>LAMB KADAI</b> Tender pieces of lamb cooked with ginger, tomato, onion, green chilis & coriander in an Indian Iron Wok	18
<b>SAAG MEAT</b> Delicately seasoned fresh spinach, cooked with chunks of lamb in gravy	18
<b>LAMB GAYLORD</b> Marinated lamb tenderly cooked over low heat with bell pepper, onion & spices	18

Vegetarian

<b>VEGETABLE MAKHANI</b> Assorted garden fresh vegetables in creamy butter and tomato sauce	14
<b>MUTTER PANEER</b> Chunks of homemade cheese cooked with green peas in mild curry	14
<b>SAAG PANEER</b> Delicately-flavored fresh spinach cooked with chunks of homemade cheese. An exotic delight!	14
<b>CHANNA PINDI</b> Tender chick-peas, cooked and simmered in fresh tomato sauce and numerous spices	12
<b>ALOO BENGAN</b> Cubes of fresh eggplant and potatoes slowly simmered in rich seasoned curried sauce	11
<b>BOMBAY ALOO</b> Potatoes sautéed with cumin seeds, spices, and fresh cilantro	10
<b>BHINDI</b> Tender lightly deep-fried okra with fresh sautéed tomatoes and onions	12
<b>BENGAN BHARTHA</b> Tender mashed eggplant blended with sautéed onions, and tomatoes	13
<b>PANEER BHURJI</b> Shredded homemade cheese with spices in a dry cream sauce	14
<b>YELLOW DAL</b> Thick lentil soup made of moong chana dal sautéed with spices	12
<b>DAL MAKHANI</b> Delicately-simmered blend of assorted lentils cooked in butter and cream	12
<b>PANEER PASANDA</b> Chunks of homemade seasoned cheese cooked in cream sauce and almonds	14
<b>ALOO DAHI WALA</b> Potatoes cooked with cumin seeds in a yogurt based sauce	11
<b>METHI MUTTER MALAI</b> Fennel leaves cooked with grated cottage cheese and green peas	14
<b>PANEER MAKHANI</b> Chunks of homemade cheese cooked in a creamy butter and tomato sauce	16
<b>PANEER GAYLORD</b> Chunks of homemade cheese tenderly cooked over low heat with bell peppers, onion and spice	14

Vegetarian contd.

<b>DAL PALAK</b> Seasoned spinach & lentils cooked to perfection	12
<b>ALOO MAKHANI</b> Potatoes in tomato-cream sauce	11
<b>SAAG ALOO</b> Sautéed fresh spinach and potatoes	11
<b>BHINDI TADKA</b> Bhindi(Okra) sautéed with fresh herbs & spices	12
<b>KARHAI SAAG</b> Sautéed fresh spinach sautéed in wok	12
<b>ALOO GOBHI</b> A mouth-watering blend of cauliflower and potatoes seasoned to perfection	12
<b>SHIMLA ALOO</b> Blend of potatoes, bell pepper & tomato cooked to perfection	11
<b>SAAG CORN</b> Sautéed fresh spinach cooked with corn and spices	12
<b>NAVRATTAN KORMA</b> Assortment of garden fresh carrots, peas, potatoes, and bell pepper delicately cooked in spices	12
<b>RAITA (Yogurt Recipes)</b> with Cucumbers	4

Biriyani  
(Savory Rice Dishes)

<b>SHAHJAHANI</b> Rice cooked with boneless chicken and spices	14
<b>SAGWALE CHAWAL</b> Spinach and basmati rice	12
<b>GOSHT BIRIYANI</b> Saffron rice cooked with tender chunks of lamb meat and curry	18
<b>JEERA RICE</b> Aromatic basmati rice cooked with cumin seeds, cardamom and cloves	4
<b>NAVRATTAN BIRIYANI</b> Basmati rice cooked with garden-fresh vegetables	12
<b>MUTTER PULAO</b> Richly-aromatic rice cooked with fresh peas, saffron, cloves and cardamom	6
<b>SHRIMP BIRIYANI</b> Basmati rice cooked with shrimp and aromatic spices	18
<b>WHITE RICE</b> Basmati rice boiled to perfection	4

Desserts

<b>RASMALAI</b> Homemade cheese patties in sweetened cream sauce	5
<b>MANGO KULFI</b> Mango flavored unchurned ice cream	5
<b>PUNJABI KHEER</b> Exotic Rice Pudding	4
<b>PISTA KULFI</b> Unchurned ice cream with fresh pistachio and almonds	5
<b>ORANGE KULFI</b> Creamy orange ice cream served in an orange shell	6

Beverages

<b>TEA</b>	2
<b>COFFEE / DECAF</b>	2
<b>INDIAN SPICED TEA</b>	3
<b>MANGO LASSI</b> Mango flavored yogurt drink	4
<b>LASSI</b> Yogurt drink (sweet/salted/plain)	3
<b>STRAWBERRY LASSI</b>	4
<b>MANGO SHAKE</b>	5