

Shuruvat Appetizers

ALOO PAPDI CHAT	6
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	5
Deep fried lentil wafers topped with diced onions, peppers, & cilantro	
VEG SAMOSAS	6
Crisp, deep-fried turnovers with seasoned potatoes and peas, 3 pcs.	
CORN SAMOSAS	6
Crisp, deep-fried turnovers, 3 pcs.	
SUBZI TIKKI	6
Cutlets made with mashed carrots, turnips, peas and potatoes, 3 pcs.	
KABAB SAMPLER	16
A delicious combination of Malai Chicken, Haryali Kabab & Chicken Tikka(2 pcs of ea.)	
VEGETABLE SPRING ROLL	6
Julienne cut vegetables rolled in thin crepes & deep fried, served with Manchurian sauce, 3 pcs.	
ASSORTED PAKORAS	8
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	7
Deep fried finger hot pepper fritters	
BHINDI AMCHUR	8
Deep fried wafer thin slices of okra sprinkled with tangy spices	
COCKTAIL KEEMA SAMOSAS	9
Deep fried flour turnovers stuffed with spiced mince lamb, 3 pcs.	
CHEF SPECIAL APPETIZER	17
A tantalizing mixture of seikh kabab and chicken tikka with seasoned sauce, pan-fried	
NON VEG HOR D'OEUVRES	14
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	16
Chunks of Tandoori paneer (homemade cheese) pan-fried in a spiced gravy	
PRAWNS CAPSICUM	11
Shrimp sautéed with onions and bell peppers	
FRIED FISH	11
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, JL 60173
Phone 847.619.3300 • Fax 847.619.3386



Buffet Lunch on Weekends!

Several hot and cold entrees, salads & desserts

"Chef Suggests Dinner specials"

BADSHAH	27
Choice of soup Tandoori Murg Seikh Kabab Mahi Tikka Rogan Josh Navrattan Korma Mutter Pulao Nan Bread	

BEGUM	26
Choice of soup Tandoori Murg Seikh Kabab Chicken Tikka Masala Sag Aloo Mutter Pulao Nan Bread	

THALI	24
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. (Minimum \$25 order)

Tandoori (Specialties from Gaylord's traditional Charcoal Claypit)

TANDOORI MURG	14 (Half) 22 (Full)
Spring Chicken marinated in spiced yogurt and over a half-a-dozen seasonings, then delicately roasted	
TANDOORI MIX GRILL	22
An assortment of tandoori chicken, seikh kabab, malai chicken & mahi tikka	
MURG MALAI KABAB	17
Chunks of chicken breast marinated in a spiced cream cheese mixture and cooked	
MURG KATI KABAB	17
Skewered rolls of spiced minced chicken stuffed with cream cheese	
MURG TIKKA	17
Chunks of boneless chicken marinated in spices & roasted with bell peppers, onions & tomatoes	
MURG HARYALI KABAB	17
Chicken marinated in spice, mint & roasted in tandoor(7pcs.)	
TANDOORI JHINGA	26
Jumbo prawns marinated overnight in a delicately seasoned mixture, 7pcs.	
MAHI TIKKA	20
Marinated chunks of expertly-seasoned fish, cooked to perfection	
LAMB CHOPS	28
Succulent lamb chops marinated in Indian spices and delicately cooked, 4 pcs.	

SEEKH KABAB	22
Deliciously spiced skewered rolls of minced lamb	
PANEER SHASLIK	16
Homemade cheese with bell peppers & onions marinated in Indian spices	
VEGETABLE SEEKH KABAB	14
Vegetable cutlets rolled on a skewer & cooked	
TANDOORI MUSHROOMS	13
Marinated mushrooms grilled to perfection	

Murg Chicken

MURG MAKHANI	17
Boneless pieces of tandoori chicken, cooked in butter, seasonings, and fresh tomato puree	
MURG TIKKA MASALA	17
Tender tandoori-cooked boneless chicken curried in a special sauce	
MURG BHUNA	17
Boneless chicken pieces cooked in a hearty spiced onion gravy	
KARAHI CHICKEN	17
Delicately seasoned chicken cooked with tomato, onion, ginger, green chillis & coriander	
CHICKEN VINDALOO	17
Boneless chicken cooked in a hot and tangy gravy with potatoes	
SAAG CHICKEN	17
Fresh spinach and chicken sautéed in a curry sauce	
MURG BADAM PASANDA	17
Delicately seasoned chicken with almonds, in cream sauce, the food of royalty!	
CHICKEN GAYLORD	17
Marinated chicken tenderly cooked over low heat with bell pepper, onion & spices	
PEPPER CHICKEN	17
Tender pieces of chicken cooked with fresh ground black peppercorns	
METHI CHICKEN	17
Pieces of tender chicken cooked with sautéed fenugreek leaves and garlic	
KERALA MURG CURRY	17
Chicken simmered in coconut sauce and tempered with curry leaves	

Samunder Se Seafood

FISH CURRY	19
A delight for seafood lovers! Tender cubes of mahi tikka simmered in a seasoned tomato gravy	
FRIED FISH MASALA	19
Fried fish fillets cooked in specially prepared herbs & spiced with a touch of garlic & ginger	
KERALA FISH CURRY	19
A South Indian delicacy! Fish fillet slowly simmered in a seasoned coconut sauce	
FISH PEPPER	19
Tilapia fillet cooked with freshly ground black peppercorns	
SHRIMP PEPPER MASALA	19
Jumbo prawns sautéed in butter & blended with rich curry sauce & garden fresh bell pepper	
SHRIMP MASALA	19
Jumbo prawns, halved and slowly cooked in a rich tomato sauce, blended with spices	

Seafood (contd.)

SHRIMP BHUNA	19
Prawns cooked in onion gravy with touch of spices & tomatoes	
SHRIMP PEPPER	19
Prawns cooked in freshly ground black peppercorns	

Gosht Lamb

ROGAN JOSH	20
Tender chunks of lamb, delicately cooked in a tomato-onion seasoned gravy	
GOSHT PASANDA	20
Seasoned blend of lamb in a hearty, onion based gravy with cream sauce	
LAMB VINDALOO	20
Lamb cooked in a hot and tangy sauce. A South Indian specialty!	
LAMB BHUNA	20
Roasted chunks of lamb cooked in a dry onion curry sauce	
LAMB KADAI	20
Tender pieces of lamb cooked with ginger, tomato, onion, green chilis & curriander in an Indian Iron Wok	
SAAG MEAT	20
Delicately seasoned fresh spinach, cooked with chunks of lamb in gravy	
LAMB GAYLORD	20
Marinated lamb tenderly cooked over low heat with bell pepper, onion & spices	
LAMB PEPPER	20
Lamb cooked with freshly ground black peppercorns	

Subzi Vegetarian

KOFTA LAJAWAB	16
Cottage cheese potato rounds, stuffed with nuts and fruits in cream sauce	
VEGETABLE MAKHANI	16
Assorted garden fresh vegetables in creamy butter and tomato sauce	
MUTTER PANEER	16
Chunks of homemade cheese cooked with green peas in mild curry	
SAAG PANEER	16
Delicately-flavored fresh spinach cooked with chunks of homemade cheese. An exotic delight!	
CHANA PINDI	13
Tender chick-peas, cooked and simmered in fresh tomato sauce and numerous spices	
ALOO BENGAN	13
Cubes of fresh eggplant and potatoes slowly simmered in rich seasoned curried sauce	
JEERA ALOO	13
Potatoes sauteed with cumin seeds, spices, and fresh cilantro	
BHINDI	14
Tender lightly deep-fried okra with fresh sauteed tomatoes and onions	
BENGAN BHARTHA	14
Tender mashed eggplant blended with sauteed onions, and tomatoes	
PANEER BHURJI	16
Shredded homemade cheese with spices in a dry cream sauce	

GOBHI MANCHURIAN	15
Batter dipped cauliflower cooked in manchurian sauce	
YELLOW DAL	13
Thick lentil soup made of moong chana dal sauteed with spices	
DAL MAKHANI	13
Delicately-simmered blend of assorted lentils cooked in butter and cream	
PANEER PASANDA	16
Chunks of homemade seasoned cheese cooked in cream sauce and almonds	
ALOO DAHI WALA WITH BHINDI	13
Okra and potatoes cooked with cumin seeds in a yogurt based sauce	
METHI MUTTER MALAI	16
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	16
Grilled pieces of paneer cooked with onions, green and red peppers	
DAL PALAK	13
Seasoned spinach & lentils cooked to perfection	
PANEER TIKKA MASALA	16
Tandori grilled pieces of paneer cooked with fenugreek, onion and tomato gravy	
ALOO MAKHANI	13
Potatoes in tomato-cream sauce	
SAAG ALOO	13
Sauteed fresh spinach and potatoes	
BHINDI TADKA	13
Bhindi(Okra) sauted with fresh herbs & spices	
KARHAI SAAG	13
Sauteed fresh spinach sauteed in wok	
ALOO GOBHI	13
A mouth-watering blend of cauliflower and potatoes seasoned to perfection	
GOBHI MUTTER	13
Seasoned cauliflower with green peas	
SHIMLA ALOO	13
Blend of potatoes, bell pepper & tomato cooked to perfection	
SAAG CORN	13
Sauteed fresh spinach cooked with corn and spices	
NAVRATTAN KORMA	13
Assortment of garden fresh carrots, peas, potatoes, and bell pepper delicately cooked in spices	
RAITA	4
Seasoned Yogurt with Cucumbers	

Birigani (Savory Rice Dishes)

SHAHJAHANI	17
Rice cooked with boneless chicken and spices	
SAGWALE CHAWAL	13
Spinach and basmati rice	
GOSHT BIRIYANI	19
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	15
Basmati rice cooked with garden-fresh vegetables	
MUTTER PULAO	6
Richly-aromatic rice cooked with fresh peas, saffron, cloves and cardamom	
SHRIMP BIRIYANI	19
Basmati rice cooked with shrimp and aromatic spices	
BASMATI RICE	4
Basmati rice boiled to perfection	

Rotigan (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	6
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)	10
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	5
Mango flavored yogurt drink	
LASSI	4
Yogurt drink (sweet/salted/plain)	
STRAWBERRY LASSI	5
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