

Soups & Salads
 (Traditional Indian soups and salads)

TOMATO Fresh Tomato soup seasoned with cloves, cumin seed, and cilantro	4
LENTIL SOUP Delicately spiced lentil soup	6
MULLIGATAWNY Delicately spiced chicken soup	5
KACHUMBER SALAD Chopped Lettuce, Cucumber, Carrots, Spinach with lightly spiced served with raita	7
GRILLED PANEER SALAD Kachumber salad topped with grilled paneer served with raita	9
TANDOORI CHICKEN TIKKA SALAD Kachumber salad topped with grilled chicken served with raita	10

Appetizers

SAMOSA Crisp, deep-fried turnovers with seasoned potatoes and peas, 2 pcs.	7
SUBZI TIKKI Cutlets made with mashed carrots, turnips, peas and potatoes, 3 pcs.	7
SPRING ROLLS Julienne cut vegetables rolled in thin crepes & deep fried, served with Manchurian sauce, 3 pcs.	7
PAKORAS Assortment of deep-fried golden brown onion, spinach & potatoes in chick-pea batter	8
PAKORA MANCHURIAN Pakoras sauted in manchurian sauce	10
MIRCHI PAKORA Deep fried finger hot pepper fritters	8
BHINDI AMCHUR Deep fried wafer thin slices of okra sprinkled with tangy spices	8
VEGETARIAN HOR D'OEUVRES A sumptuous variety of samosas, subzi tikki, and mixed pakoras	12
PANEER TIKKA SPECIAL Chunks of Tandoori paneer (homemade cheese) pan-fried in a spiced gravy	15
KEEMA SAMOSA Deep fried flour turnovers stuffed with spiced mince lamb, 2 pcs.	9
CHEF SPECIAL APPETIZER A tantalizing mixture of seikh kabab and chicken tikka with seasoned sauce, pan-fried	18
INDIAN HOR D'OEUVRES A mouth-watering assortment of keema samosa, pakoras, and chicken tikka	17
FRIED FISH Fried fish in spiced chick-peas batter. (6pcs.)	14

Street Chat

ALOO PAPDI Flour crisps served with chick peas, potatoes, spiced yogurt, tamarind and mint chutney	7
BHEL POORI Rice puffs, chick-pea flour vermicelli, diced potatoes & onions mixed with tangy sauces	7
SEV BATATA POORI Chick peas and potatoes stuffed in wheat shells with sweet & sour sauce and vermicelli on top	7
MASALA PAPAD Roasted lentil wafers topped with diced onions, peppers, & cilantro	5
SAMOSA CHAT A tangy mixture of chick peas with samosas topped with yogurt, chutney, and cilantro	9
SUBZI TIKKI CHAT Tangy mixture of chick peas with yogurt, chutneys, and cilantro	9
PALAK CHAT Spinach Leaf Fritters, Chat Masala, Yogurt, Mint and Tamarind Chutneys	9



FINE

INDIAN

CUISINE

100 E. Walton • Chicago, JL 60611

Phone 312.664.1700 • Fax 312.664.1682



"Chef Suggests Dinner specials"

A Meal Fit For a King

BADSHAH	30
Choice of soup	
Tandoori Murg	
Seikh Kabab	
Mahi Tikka	
Rogan Josh	
Navrattan Korma	
Mutter Pulao	
Nan Bread	

A Queen’s Feast

BEGUM	28
Choice of soup	
Tandoori Murg	
Seikh Kabab	
Chicken Tikka Masala	
Sag Aloo	
Mutter Pulao	
Nan Bread	

A Vegetarian’s Delight

THALI	26
Tomato Soup	
Samosa	
Sag Paneer	
Gobhi Aloo	
Dal Makhani	
Raita	
Mutter Pulao	
Poorees or Nan Bread	

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 Now order online at www.gaylordil.com

Tandoori (Specialties from
 Gaylord’s traditional Charcoal Clay oven)

KABAB SAMPLER 19

A delicious combination of Malai Chicken, Haryali Kabab & Chicken Tikka (2 pcs of ea.)

TANDOORI MURG 15 (Half)
 24 (Full)

Spring Chicken marinated in spiced yogurt and over a half-a-dozen seasonings, then delicately roasted

SEIKH KABAB 24

Deliciously spiced skewered rolls of minced lamb

TANDOORI MIX GRILL 24

An assortment of tandoori chicken, seikh kabab, malai chicken & mahi tikka

MALAI KABAB 19

Chunks of chicken breast marinated in a spiced cream cheese mixture and cooked

CHICKEN RESHMI KABAB 19

Deliciously spiced skewered rolls of minced chicken

HARYALI KABAB 19

Chicken marinated in spice, mint & roasted in tandoor(7pcs.)

CHICKEN TIKKA 19

Chunks of boneless chicken marinated in spices & roasted with bell peppers, onions & tomatoes

LAMB CHOPS 32

Succulent lamb chops marinated in Indian spices and delicately cooked, 4 pcs.

MAHI TIKKA 22

Marinated chunks of expertly-seasoned fish, cooked to perfection

TANDOORI JHINGA 28

Jumbo prawns marinated overnight in a delicately seasoned mixture

PANEER SHASLIK 19

Homemade cheese with bell peppers & onions marinated in Indian spices

VEGETABLE KABAB 17

Vegetable cutlets rolled on a skewer & cooked

Chicken

MURG MAKHANI 19

Boneless pieces of tandoori chicken, cooked in butter, seasonings, and fresh tomato puree

CHICKEN TIKKA MASALA 19

Tender tandoori-cooked boneless chicken curried in a special sauce

MURG BHUNA 19

Boneless chicken pieces cooked in a hearty spiced onion gravy

KARAHI CHICKEN 19

Delicately seasoned chicken cooked with tomato, onion, ginger, green chillis & coriander

CHICKEN VINDALOO 19

Boneless chicken cooked in a hot and tangy gravy with potatoes

SAAG CHICKEN 19

Fresh spinach and chicken sautéed in a curry sauce

CHILI CHICKEN 19

Boneless chicken pieces, green & red bell pepper simmered in manchurian sauce

MURG BADAM PASANDA 20

Delicately seasoned chicken with almonds, in cream sauce, the food of royalty!

CHICKEN GAYLORD 19

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

CHICKEN PEPPER 19

Boneless chicken cooked with fresh ginger, black peppercorn sauce flavoured with aromatic spices

Seafood

SHRIMP MASALA 21

Jumbo prawns, halved and slowly cooked in a rich tomato sauce, blended with spices

FISH PEPPER 21

Filet cooked with fresh ginger, black peppercorn sauce flavoured with aromatic spices

SHRIMP GAYLORD 21

Prawns prepared with fresh bell pepper, onion and spices

KERALA FISH CURRY 21

A South Indian delicacy! Fish fillet slowly simmered in a seasoned coconut sauce

SHRIMP BHUNA 21

Prawns cooked in onion gravy with touch of spices & tomatoes

SHRIMP PEPPER MASALA 21

Jumbo Shrimp cooked with fresh ginger, black peeper corn sauce flavoured with aromatic spices. (Spicy)

SAAG SHRIMP 21

Jumbo shrimp cooked with delicately seasoned spinach

<h2>Lamb</h2> <p>(Fragrant, Tender Lamb Dishes)</p>	
ROGAN JOSH Tender chunks of lamb, delicately cooked in a tomato-onion seasoned gravy	21
GOSHT PASANDA Seasoned blend of lamb in a hearty, onion based gravy with cream sauce	21
LAMB VINDALOO Lamb cooked in a hot and tangy sauce. A South Indian specialty!	21
LAMB BHUNA Roasted chunks of lamb cooked in a dry onion curry sauce	21
LAMB KADAI Tender pieces of lamb cooked wih giner, tomato, onion, green chilis & curriander in an Indian Iron Wok	21
SAAG MEAT Delicately seasoned fresh spinach, cooked with chunks of lamb in gravy	21
KEEMA MUTTER Spiced ground lamb cooked with fresh peas	21
LAMB PEPPER Tender cubes of lamb cooked with fresh ginger, black peppercorn sauce flavoured with aromatic spcies	21

<h2>Vegetarian</h2>	
KOFTA LAJAWAB Cottage cheese potato rounds, stuffed with nuts and fruits in cream sauce	19
MUTTER PANEER Chunks of homemade cheese cooked with green peas in mild curry	18
SAAG PANEER Delicately-flavored fresh spinach cooked with chunks of homemade cheese. An exotic delight!	18
CHANA PINDI Tender chick-peas, cooked and simmered in fresh tomato sauce and numerous spices	16
ALOO BENGAN Cubes of fresh eggplant and potatoes slowly simmered in rich seasoned curried sauce	16
BOMBAY ALOO Potatoes sauteed with cumin seeds, spices, and fresh cilantro	15
BHINDI Tender lightly deep-fried okra with fresh sauteed tomatoes and onions	18
BENGAN BHARTHA Tender mashed eggplant blended with sauteed onions, tomatoes and green peas	17
PANEER BHURJI Shredded homemade cheese with spices in a dry cream sauce	19
GOBHI MANCHURIAN Batter dipped cauliflower cooked in manchurian sauce	17
YELLOW DAL Thick lentil soup made of moong chana dal sauteed with spices	15
DAL MAKHANI Delicately-simmered blend of assorted lentils cooked in butter and cream	17
DINGRI MUTTER Fresh mushrooms satueed with green peas in curry sauce	17

PANEER MAKHANI Chunks of homemade cheese cooked in a creamy butter and tomato sauce	19
METHI MUTTER MALAI Fenugreek leaves cooked with grated cottage cheese and green peas	19
DAL PALAK Seasoned spinach & lentils cooked to perfection	15
VEGETABLE MAKHANI Mixed vegetables in tomato-cream sauce	18
SAAG ALOO Sauteed fresh spinach and potatoes	15
BHINDI TADKA Bhindi(Okra) sauted with fresh herbs, spices & sprinkled with coconut	18
KARHAI SAAG Sauteed fresh spinach sauteed in wok	15
ALOO GOBHI A mouth-watering blend of cauliflower and potatoes seasoned to perfection	17
PANEER GAYLORD Chunks of homemade cheese tenderly cooked over low heat with bell peppers, onions & spices	19
NAVRATTAN KORMA Assortment of garden fresh carrots, peas, potatoes, and bell pepper delicately cooked in spices	18
PANEER TIKKA MASALA Tandoori paneer cooked in rich creamy curry sauce blended with spices	19
SAAG CORN Sauteed creamy spinach cooked with corn and spices	17
GOBHI MUTTER Cauliflower Seasoned in spices cooked with peas	17
PANEER PASANDA Chunk of homemade seasoned cheese cooked with cashew, almond creamy sauce	19
KARAHI PANEER Delicately seasoned paneer cooked with tomato, onions, ginger, green chillis & coriander	19

<h2>Birigani</h2> <p>(Savory Rice Dishes)</p>	
SHAHJAHANI Rice cooked with boneless chicken, nuts and spices	19
SAGWALE CHAWAL Spinach and basmati rice	16
GOSHT BIRIYANI Saffron rice cooked with tender chunks of lamb meat and curry	22
JEERA RICE Aromatic basmati rice cooked with cumin seeds, cardamom and cloves	6
NAVRATTAN BIRIYANI Basmati rice cooked with garden-fresh vegetables	18
MUTTER PULAO Richly-aromatic rice cooked with fresh peas, saffron, cloves and cardamom	8
SHRIMP BIRIYANI Basmati rice cooked with shrimp and aromatic spices	22
WHITE RICE Basmati rice boiled to perfection	4

<h2>Roti</h2> <p>(Wheat Wonders) <i>BREADS LIKE YOU HAVE NEVER TASTED BEFORE!</i></p> <p>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!</p>	
NAN Silky, unleavened bread	5
BLACK PEPPER & CILANTRO NAN Nan sprinkled with freshly cracked black pepper & cilantro	6
GARLIC NAN Unleavened bread stuffed with fresh chopped garlic	6
POOREE (two) Deep-fried, tender and puffy whole wheat bread	7
ALOO PARATHA Whole wheat bread, stuffed with spiced, boiled potatoes	6
ROTI Round whole wheat flour bread	5
MUMTAZI KULCHA Nan, stuffed with minced tandoori chicken, with a touch of ginger, onion and chilies	7
RUMALI ROTI Large paper thin unleavened bread prepared on an inverted wok	7
PARATHA Delectable whole wheat buttered, layered bread	5
KEEMA NAN Mouth-watering bread, stuffed with seasoned minced lamb meat. Our best seller!	8
ASSORTED BREADS (for two) Nan, Aloo Paratha, and Pyazi Kulcha	13
RAJASTHANI ROTI Whole wheat bread, stuffed with spiced mustard greens	6
PANEER KULCHA Fresh unleavened bread stuffed with homemade cheese & cream cheese	7
PYAZI KULCHA Nan stuffed with onions	5
MIRCHI NAN Nan stuffed with green chillis	5

<h2>Condiments</h2>	
RAITA Yogurt recipes with cucumber	5
INDIAN PICKLE(SPICY) Mixed vegies seasoned in spicy pickle marination	3
MANGO CHUTNEY(SWEET) Mango seasoned in sweet pickle spices	3

<h2>Beverages</h2>	
TEA	2
COFFEE / DECAF	2
INDIAN SPICED TEA	3
MANGO LASSI Mango flavored yogurt drink	5
LASSI Yogurt drink (sweet/salted/plain)	5
MANGO SHAKE	5