

-Vaishnav Bhojan- (Vegetarian Entrees) contd....

Navrattan Korma , Assorted fresh vegetables cooked in creamy sauce, and garnished with nuts.	Half: 6 Full: 10
Chana Masala , Chick peas cooked in a mildly spiced onion and tomato gravy.	Half: 6 Full: 10
Baigan Dahiwala , A delicacy of eggplant, cooked in a yogurt based gravy with a blend of herbs and spices—a house specialty.	Half: 6 Full: 10
Baigan Bhartha , Eggplant barbecued in the clay oven, sautéed with onions, tomatoes, ginger, and fresh coriander.	Half: 6 Full: 10
Bhindi Masala , Garden fresh okra sautéed with chopped onions, tomatoes, roasted cumin, mild herbs, and spices.	Half: 6 Full: 10
Aloo Gobi Masala , Fresh cauliflower cooked with potatoes, tomatoes, garlic, ginger, and cilantro.	Half: 6 Full: 10
Vegetable Jalfrezi , mixed seasonal vegetables cooked to perfection with herbs and spices	Half: 6 Full: 10
Dal Makhani , Black lentils prepared with tomatoes, onions, garlic, and ginger, cooked on a slow fire.	Half: 5 Full: 9
Yellow Tardka Dal , Yellow lentil curry prepared with tomatoes, onions, ginger, and tempered with cumin and mustard seeds.	Half: 5 Full: 9

-Roti- (Indian Breads)

Tandoori Roti , Whole wheat bread baked in a clay oven.	1.50
Parantha , A multi-layered whole wheat bread made with butter, barbecued in the clay oven.	2.50
Methi Parantha , A multi-layered whole wheat and fenugreek bread made with butter and barbecued in the clay oven.	2.50
Podina Parantha , A multi-layered whole wheat and fresh mint bread made with butter and barbecued in the clay oven.	2.50
Aloo Parantha , A multi-layered whole wheat bread stuffed with seasoned potatoes, finely chopped cilantro and mild spices.	2.50
Poorie, (2 pcs) Deep fried whole wheat bread	3
Bhatura , Leavened bread deep fried	2.50
Nan , Leavened bread made of special fine white flour dough, baked in the clay oven.	1.75
Garlic Naan , Leavened bread made in a clay oven, seasoned with freshly roasted garlic and butter.	2.50
Onion Kulcha , Leavened bread stuffed with chopped onions, cilantro, and mild seasonings, baked in the clay oven.	3
Paneer Kulcha , Leavened bread stuffed with grated homemade cheese, chopped cilantro, and mild spices, baked in the clay oven.	4
Keema Nan , Leavened bread stuffed with seasoned minced lamb and cilantro, baked in the clay oven.	4
Bread Basket , A combination of favorites—nan, onion kulcha, garlic naan and parantha	9

-Chawal Ke Namooone- (Rice Specialties)

Shrimp Biryani , Saffron flavored basmati rice, sautéed with jumbo shrimp, herbs, and mild spices.	15
Lamb Biryani , Saffron flavored Basmati rice, cooked with succulent cubes of lamb, herbs, and mild spices.	13
Chicken Biryani , Saffron flavored Basmati rice, sautéed with boneless cubes of spring chicken, mild herbs, and spices.	12
Vegetable Biryani , Saffron flavored rice prepared with fresh vegetables, specially imported herbs, spices, and nuts.	10
Kashmiri Pulao , Basmati rice, cooked with golden raisins and nuts.	6
Peas Pulao , Basmati rice cooked with green peas and cumin.	4
Jeera Rice , Basmati rice flavored with cumin seeds.	4
Steamed Rice , Plain, white basmati rice, steamed to perfection.	3

-South Indian Specialties-

Idli Sambhar , Steamed rice and lentil dough cakes served with sambhar and coconut chutney.	8
Wada Sambhar , Special doughnuts made of pureed lentils, onions, herbs and spices, served with sambhar and coconut chutney.	8
Onion Uttapam , Thick rice and lentil pancake topped with onions and fresh herbs. Served with sambhar and coconut chutney.	8
Saada Dosai , Pureed rice and lentil batter spread over a hot griddle into a thin and crispy crepe. Served with sambhar and coconut chutney.	8
Masala Dosai , Rice and lentil crepes filled with a seasoned potato, onion, and herb mixture. Served with sambhar and coconut chutney.	9
Spinach Masala Dosai , Rice, lentil and spinach crepes filled with a seasoned potato, onion and herb mixture. Served with sambhar and coconut chutney.	10

-Meethe Sapne-

"Let your dreams go wild"

Rasmalai (1 pc)	2
Kala Jamun (2 pcs), Gulab Jamun (2 pcs)	3
Kheer, Gaajar Halwa	3
Pista Kulfi, Mango Kulfi	3

-Beverages-

Lassi, Salted Lassi, Mango Lassi, Mango Shake, Mango Juice	3
Soda/Bottled Water	1
Indian Masala Tea (Chai)	2



Authentic Indian Cuisine

Tel: 630.964.1720 • Fax: 630.964.7097

www.shikararestaurant.com

Prices are subject to change without notice.

To Go Menu

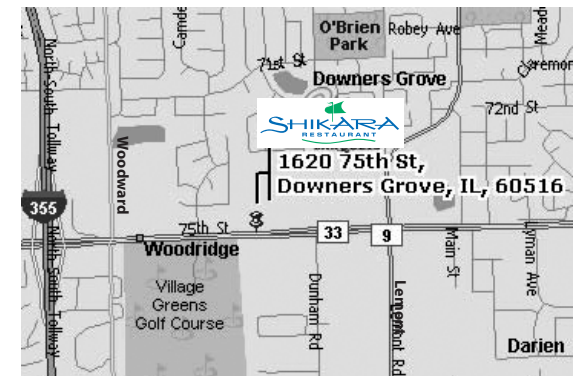


Authentic Indian Cuisine

Space available for private parties at
Shikara Restaurant.

Banquet facilities available at
Ashyana Banquets.

Catering Is Our Specialty.



(Located in Ashyana Banquets Building, next to Toys R US)

Hours:

Lunch Buffet: 11:30 a.m. - 3:00 p.m. (7 Days A Week)

Dinner Ala Carte: Sun - Thurs: 5:00 - 10:00 p.m.

Fri - Sat: 5:00 - 10:30 p.m.

1620 75th Street • Downers Grove, IL 60516

Tel: 630.964.1720

Visit us on the web at www.shikararestaurant.com

Shuruvaat (Vegetarian Appetizers)

Bhel Puri	4
Dahi papdi chat	5
Aloo Tikki with Chana,	4
Samosa each	1
Vegetable Cutlet each	1
Vegetable Pakora (7 pcs)	3
Onion Pakora (7 pcs)	3
Spinach Pakora (7 pcs)	3
Paneer Pakora, slices of home made Indian cheese battered in a thick gram flour, blended with freshly ground herb and spices and deep fried	5
Shikara Vegetarian Snacks Platter of samosa, paneer pakora, vegetable pakora onion pakora and aloo tikki	7

Non-Vegetarian Appetizers

Garlic Shrimp	11
Chicken 65, Boneless chicken sautéed in yogurt, spices, and curry leaves	7
Chooza Pakora (6 pcs)	5
Chapli Kebab (2 pcs)	7
Keema Samosa each	2
Shikara Special Non-Vegetarian Snacks Platter of keema samosa, chicken 65, chooza pakora, and chapli kebab	10

-Garam Shorba- (Soups)

Chicken Soup, Dal Soup, Tomato Soup	3
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-Salads, Yogurts & Accompaniments-

Kachumber Raita, Cool, whipped yogurt blended with chopped onions, cucumbers, tomatoes, and fresh herbs.	2
Dahi Wada, Lentil donuts served in a whipped yogurt sauce.	4
Pappadam (2 pcs), Thin lentil crackers, roasted over an open fire.	1
Mango Chutney, A perfect combination of sweet and spicy.	2

-Tandoori Specials-

Chicken Jeera Kebab, Succulent pieces of boneless chicken legs, marinated with onions, yogurt, cumin, and fresh herbs.	12
Chicken Garlic Kebab, Succulent pieces of boneless chicken marinated in fresh garlic and chives. It is a mild Kebab	12
Chicken Tikka, Skinless breasts of boneless chicken marinated in mild seasonings and barbecued on skewers in the clay oven	12
Malai Chicken, Succulent pieces of boneless chicken, marinated in ginger, garlic and cashew nut paste, barbecued in the clay oven.	Full: 12
Tandoori Chicken, Whole chicken marinated in spices, fresh herbs, and cooked in the clay oven, served with grilled onions and lemon.	Half: 8 Full: 14

Lamb Chops (4 pcs) Tender lamb chops marinated overnight in a mildly spiced yogurt, lemon juice & fresh herbs & barbecued. **16**

Seekh Kebab, Ground lamb seasoned with fresh coriander, ground cumin and finely chopped onions, barbecued in the clay oven. **Half: 8 Full: 14**

Paneer Tikka, Cubes of Indian cheese, bell peppers and onions marinated in seasoned yogurt, barbecued in clay oven, served sizzling with lemon and grilled onions **Half: 7 Full: 12**

Tandoori Shrimp (6 pcs), Shrimps marinated in yogurt, ginger, paprika, fresh coriander & garlic, cooked to perfection. **19**

-Shikara Chef's-Recommendations-

Each is served with Basmati Rice and Nan.

Shikara Dinner Special, chicken tikka, tandoori chicken, seekh kebab, rogan josh and dal makhani. **18**

Tandoori Mix Grill, Tandoori chicken, boti kebab, malai chicken, dal and butter chicken **15**

Lamb Platter, Choice of lamb dahiwala or bhuna gosht or lamb vindaloo or lamb tikka masala and dal makhani. **13**

Chicken Platter, Choice chicken tikka masala or kadhai chicken or chicken vindaloo and dal makhani. **12**

Vegetable Platter, Choice of paneer makhani or palak paneer or aloo gobhi and dal makhani. **11**

Vegetable Bhojan, Vegetarian dinner, with three seasonal vegetables, dal makhani, basmati rice, raita, salad and desert **18**

-Murgh Ki Rasoi- (Chicken Entrees)

Chicken Shahi Korma, Boneless chicken cooked in mild sauce. **Half: 7 Full: 12**

Chicken Saagwala, Boneless cubes of chicken cooked with spinach, onions, tomatoes, mild spices and fresh herbs. **Half: 7 Full: 12**

Chicken Vindaloo, Cubes of marinated chicken cooked with seasoned potatoes in a spicy tomato and onion sauce. **Half: 7 Full: 12**

Chicken Makhani, Chicken barbecued in our tandoor, simmered in a creamy, onion and tomato sauce, with herbs and spices. **Half: 7 Full: 12**

Chicken Tikka Masala, Breasts of boneless chicken, cooked in onion, tomato, cream, and fresh herb sauce to perfection. **Half: 7 Full: 12**

Kadhai Chicken, Tender cubes of boneless chicken sautéed in a wok with ginger, onions, tomatoes, fresh herbs and spices. **Half: 7 Full: 12**

Chicken Curry, Boneless cubes of spring chicken cooked in a savory onion, tomato, and garlic sauce. **Half: 7 Full: 12**

Chicken Dahiwala, Succulent pieces of chicken cooked in a rich yogurt-based gravy with a touch of onion and dried fenugreek seeds. **Half: 7 Full: 12**

Frontier Chicken, Diced chicken grilled on tava with tomatoes, onion, ginger and garlic **Half: 7 Full: 12**

-Gosht Ki Rasoi - (Lamb Entrees)

Lamb Dahiwala, Succulent pieces of lamb cooked in a rich yogurt-based gravy with a touch of onion and dried fenugreek seeds. **Half: 8 Full: 13**

Bhuna Gosht, Tender cubes of lamb cooked with onions, tomatoes, ginger, and fresh herbs. **Half: 8 Full: 13**

Dal Gosht, Tender cubes of lamb cooked with lentils prepared in an onion, tomato, garlic and ginger sauce. **Half: 8 Full: 13**

Lamb Saag, An earthy delicacy from Punjab: a delightful combination of spinach and lamb. **Half: 8 Full: 13**

Lamb Vindaloo, Tender cubes of marinated lamb leg cooked with seasoned potatoes in a spicy tomato and onion sauce. **Half: 8 Full: 13**

Rogan Josh, Cubes of boneless lamb prepared in a tastefully mild onion and tomato gravy. **Half: 8 Full: 13**

Keema Mattar, Minced lamb cooked to perfection with green peas and spices **Half: 8 Full: 13**

Lamb Chop Masala (4 pcs), Tender lamb chops marinated in yogurt & cooked with garlic, herbs and spices. **17**

-Swaad Samunder Se- (Seafood Entrees)

Shrimp Masala, Shrimp cooked tastefully in creamy onion, tomato, and fresh herb sauce. **16**

Shrimp Vindaloo, Shrimp and potatoes cooked in a spicy sauce with a touch of vinegar. **16**

Fish Masala, Fish simmered in a mild sauce and tossed with onions, tomatoes, and garlic. **13**

Goan Fish Curry, Fish cooked in an exotic combination of tomatoes, coconut milk, herbs, and spices. **13**

Madras Fish Curry, Fish cooked in onion-tomato gravy with coconut milk **13**

-Vaishnav Bhojan- (Vegetarian Entrees)

Paneer Bhurji, Homemade grated cheese sautéed with peas. **Half: 6 Full: 10**

Paneer Makhani, Homemade cottage cheese cubes cooked in a savory tomato, onion, and mildly spiced cream sauce. **Half: 6 Full: 10**

Kadhai Paneer, Cubes of homemade cottage cheese sautéed with red and green peppers, onions, and tomatoes. **Half: 6 Full: 10**

Mattar Paneer, Green peas and homemade Indian cheese cubes prepared with spiced onion, tomato, and roasted cumin sauce to perfection. **Half: 6 Full: 10**

Palak Paneer, Spinach and homemade Indian cheese cubes cooked with onions, tomatoes, mild spices and fresh herbs. **Half: 6 Full: 10**

Malai Kofta, Indian cheese and minced vegetable dumplings cooked in a mildly spiced creamy sauce. **Half: 6 Full: 10**