



# LALIGURAS

## APPETIZERS

All time favorites:

SAMOSA \$6

India’s most popular snack pastry with stuffing of lightly spiced potatoes and peas

POKORAS \$6

Combination of vegetable fritters in chickpea batter

PANI PURI SHORT \$6

Pani Puri with mint tamarind chutney

BHEL PURI \$6

Puffed rice, chopped onion/green chilies/tomatoes with tamarind

CALAMARI MASALA \$8

Pan sautéed calamari with curry leaves, coconut milk, and fresh tomatoes

HARIYALI CHAT \$9.99

Crispy spinach leaves with green and tamarind chutney with sweet yogurt

MANGO SHRIMP \$9

Fresh mango, cashew nuts, ginger and coriander

DAHI BHALLE \$7

Lentil dumplings in yogurt sauce topped with chutneys

SAMOSA CHAT \$9

Tamarind mint sauce and chickpeas with spices

ALOO TIKKI CHAAT \$7

Potato patties served with chickpeas and tamarind chutney

Small Bite Tandoori selections: Marinated in traditional Tandoori seasonings and grilled in clay oven

LAMB SEEKH KABAB \$8

CHICKEN TIKKA \$8

House Special “Nepalese Momo” selections: Dumplings made with white flour wonton wrap in Nepalese spices and served with tomato and sesame seed-based pickle

VEGETABLE MOMO \$7

CHICKEN MOMO \$8

## PANEER BASED SELECTIONS

SAG PANEER \$15

Creamy spinach and cottage cheese

PANEER MAKHANI \$15

Paneer cooked in tomato sauce with butter

PANEER TIKKA MASALA \$15

Paneer cooked in masala sauce with tomato and onion

MUTTER PANEER \$15

Medium spicy paneer and green peas curry

## TANDOORI MEAT & SEA FOOD

ALL TANDOORI SPECIALTIES ARE SERVED WITH STEAM WHITE BASMATI RICE.

TANDOORI JUMBO PRAWNS \$22

Jumbo shrimp marinated in ginger, garlic, yogurt and masala

TANDOORI SALMON \$21

Salmon fillet marinated in mild tandoori masala with cream cheese and grilled

TANDOORI LAMB CHOPS \$24

Lamb chops marinated with ginger, garlic, papaya

SEEKH KABAB (LAMB) \$17

Ground lamb marinade with ginger, garlic, fresh mint, jalapeño

TANDOORI CHICKEN \$17

Half chicken marinated with yogurt, ginger, garlic and traditional tandoori masala

RESHMI KABAB \$18

Ground chicken, ginger garlic with cream cheese and spices

TRADITIONAL CHICKEN TIKKA \$16.95

Marinated with yogurt, ginger, garlic and tandoori masala

PANEER TIKKA \$17

Marinated with yogurt, ginger, garlic and homemade tandoori masala

## VEGETARIAN AND VEGAN SELECTION

ALL CURRIED SPECIALTIES ARE SERVED WITH STEAM WHITE BASMATI RICE.

CHANA MASALA (V) \$15

Traditional North Indian style chickpea curry

ALOO GOBI MASALA (V) \$15

Cauliflower, ginger, garlic and tomato in cumin-based spice

BAGAIN BHARTA (V) \$15

Smoked eggplant with ginger, garlic, and tomato

BHUNA BHINDI(V) \$15

Okra, onions, cumin seeds, turmeric, ginger, and dry mango powder

MUSHROOM MUTTER MASALA (V) \$15

Medium spicy green peas and mushroom curry

MASALA DAL (V) \$15

Yellow lentil with ginger garlic and spices

MALAI KOFTA \$15

Dumplings filled with paneer, potato, and raisins in a velvety sauce

PALAK MAKAI \$15

Mildly seasoned creamy spinach and corn

DAL MAKHANI \$15

Black lentils and red kidney beans in cream and butter sauce

VEGETABLE SHAHI KORMA \$15

Cashew nut, almond, cardamom and Indian spices



# LALIGURAS

## MEAT & SEA FOOD SELECTION

All Curried specialties are served with steam white basmati rice.

BUTTER CHICKEN \$17  
Tomato base creamy sauce

CHICKEN TIKKA MASALA \$17  
Tomato, onion and masala sauce

CHICKEN VINDALOO \$17  
Spicy chicken cooked with vinegar

SAG CHICKEN \$17  
Chicken cooked with creamy spinach and spices

CHICKEN KORMA \$17  
Cooked in Almond base sauce

CHICKEN HARA MASALA \$17  
Cilantro, mint sauce with Indian spice

CURGHI CHICKEN \$17  
Coconut milk base sauce with curry leaf

LAMB (GOSHT) KORMA \$18  
Mild Mughali curry in yogurt and almond base sauce

SAG LAMB (GOSHT) \$18  
Creamy spinach and fenugreek

KASHMIRI (LAMB) GOSHT CURRY \$18  
Medium spicy curry cooked with Kashmiri pepper

LAMB (GOSHT) VINDALOO \$18  
Spicy lamb cooked with vinegar

GOAT CURRY \$20  
14 Types of spices with onion and tomato Masala

SHRIMP MAKHANI \$19  
Tomato sauce with butter and a roasted flake of fenugreek leafs

SHRIMP TIKKA MASALA \$19  
Tomato and onion base sauce

SHRIMP KORMA \$19  
Traditional Mild Mughali Curry in yogurt, cream, and almond base sauce

SHRIMP VINDALOO \$19  
Fiery spicy curry, vinegar and strong finished of Indian red chilies

SAG SHRIMP \$19  
Shrimp cooked with creamy spinach

SHRIMP PEPPER MASALA \$19  
Marinated Shrimps sautéed with onion, tomatoes, and peppers

GOAN FISH CURRY \$19  
Fresh Coconut milk and Goan spices

## BIRYANI SPECIALS

One of the most famous dishes in the kitchen of the Mugal Emperors is known for its unique aroma, flavor and spices ...."Biryani" is a rice-based dish where basmati rice and meats or vegetable are cooked in a slow heat with special Biryani spices

LAMB \$20  
CHICKEN \$18  
SHRIMP \$21

GOAT(with bone) \$20  
VEGETABLE \$17

## TANDOORI BREADS

Traditional: Naan (White Flour) / Roti (Whole Wheat) \$3.00  
Traditional: Butter Naan / Laccha Parantha \$3.00

## SPECIAL TANDOORI BREADS

Laliguras Special bread basket (Naan / garlic Naan / sweet Naan) \$10.00  
Garlic Naan / Pudina (Mint) Parantha \$4.00  
Onion Kulcha / Peswari Naan \$5.00  
Keema Naan / Aloo Paratha \$5.00  
Rock Salt & Cilantro Nan \$5.00

## ACCOMPANIMENTS / SIDES

Laliguras Special Pillau \$3.50  
Brown Basmati Rice \$3.50  
Steamed White Rice \$3.00  
Side Order – Dal Makhani \$7.00  
Side Order – Palak Makai \$7.00  
Side Order – Chana Masala \$7.00  
Raita – Mix Vegetable \$5.00  
Mango Chutney \$3.00  
Aloo ko Achar (Nepalese) \$4.00  
Masala Papad \$4.00  
Roasted Papad \$3.00  
Onion Salad \$4.00

## HOMEMADE BEVERAGES / TEA & COFFEE

Mango Lassi / Strawberry Lassi / Sweet Lassi / Salted Lassi \$6.00  
Homemade Iced Tea / Masala Tea / Lemon Ginger Tea / Lemonade \$4.00  
Jasmine Tea / Coffee \$4.00  
Coke /Diet Coke / Sprite / Ginger-Ale \$3.00  
Ginger Beer \$4.00

## DESSERT

Shahi Kheer \$6  
Gulab Jammun \$6  
Laliguras Dessert \$8  
Ras Malai \$6