



FLAVOR OF INDIA

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Oro Valley, AZ 85755

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<http://www.flavorofindia-az.com>

SHURUAT – APPETIZERS

All appetizers are gluten free EXCEPT for the Vegetarian and Keema Samosas

VEGETARIAN SAMOSAS

Hand stuffed pastries with peas and potatoes 5.75

KEEMA SAMOSAS

Hand stuffed pastries with peas and lamb 5.99

VEGETABLE PAKORAS

An assortment of vegetables dipped in a garbanzo bean flour and deep fried 4.99

MIRCH PAKORAS

Chilies dipped in a garbanzo bean flour and deep fried 6.99

PANEER PAKORAS

Cheese dipped in a garbanzo bean flour and deep fried 6.99

SPINACH AND ONION BHAJI

Spinach and onion dipped in a garbanzo bean flour and deep fried 7.99

SIZZLER

Chicken and lamb sausage kebabs served on a hot skillet over peppers, onions and mushrooms 6.99

VEGETARIAN SAMPLER

A combination of the most popular vegetarian appetizers: Samosas, Cutlet and Vegetable Pakoras 8.99

NON-VEGETARIAN SAMPLER

A combination of the most popular non-vegetarian appetizers: Samosas, Sizzler and Chicken Pakoras 9.99

TREASURES OF THE TANDOOR

*Served with Basmati Rice and your choice of hotness from 1 to 5.
Served on a hot skillet with grilled Bell Peppers, Onions and Mushrooms.*

BARA KEBAB

Rack of lamb marinated in yogurt and spices 19.99

BOTI KEBAB

Fresh cut lamb sausages 16.99

FISH KEBAB

Boiled filet of seasoned fish 16.99

MURGH TIKKA

Boneless chicken breast, delicately spiced 13.99

CHICKEN PAKORAS

Chicken dipped in garbanzo bean flour and deep fried 7.99

SHRIMP PAKORAS

Shrimp dipped in garbanzo bean flour and Deep fried 7.99

ALOO TIKKI

Crispy shredded potato patties 7.25

VEGETARIAN CUTLET

Shredded vegetables and paneer molded into heart shapes and deep fried 7.25

CURRY CRAWFISH PIE

Un-shelled crawfish in creamy tomato sauce with fresh herbs served on a pie crust 7.50

TANGRI KEBAB

Grilled Tandoori Chicken marinated with mint and spices. Served on a hot skillet over peppers, onions and mushrooms 7.99

GARDEN SALAD

Chilled iceberg lettuce, tomatoes, carrots and cucumbers served with an onion vinaigrette dressing 6.99

SHAKAHARI

Lentil and mixed vegetable soup 5.99

MULLIGATWANY

Lentil and chicken soup 6.99

SEEKH KEBAB

Ground lamb sausage 13.99

TANDOORI MIXED GRILL

An assortment of chicken, fish, lamb and shrimp 17.99

TANDOORI MURGH

Chicken marinated in a special blend of punjabi spices 13.99

TANDOORI SHRIMP

Shrimp marinated in a special blend of punjabi spices 16.99

VEGETARIAN ENTREES

Served with Basmati Rice and your choice of hotness from 1 to 5.
All vegetarian entrees can be made vegan/dairy free.
Dairy products substituted with coconut milk.

ALOO GOBI

Potatoes and cauliflower marinated with fresh herbs and tomatoes 12.99

ALOO MIRCHI

Potatoes served with marinated bell peppers 12.99

ALOO MUTTER

Baby potatoes and peas marinated in a thin tomato curry 12.99

ALOO SAAG

Potatoes marinated in a creamy spinach 12.99

BHENGAN DA BHARTA

Baked eggplant in a creamy sauce 13.99

BHENDI MASALA

Fried okra and caramelized onions 14.99

MUTTER PANEER

Peas and paneer in a thin tomato based curry 13.99

NAVRATTAN

A mix of assorted vegetables and paneer 13.99

PUNJABI KADI PAKORA

Vegetarian Pakoras in a yogurt curry 12.99

SAAG PANEER

Paneer cubes in a creamy spinach 13.99

SEAFOOD

Served with Basmati Rice and your choice of hotness from 1 to 5.

CRAWFISH MASALA

Crawfish smothered in a tomato and coconut sauce 16.99

FISH CURRY

Fish cooked in a thin curry with various Indian spices 16.99

FISH MASALA

Filet of fish marinated in a tomato cream sauce 16.99

FISH VINDALOO

Fish cooked with potatoes in a thin, spicy tomato based curry 16.99

CHANNA MASALA

Chickpeas cooked in a thin curry sauce 12.99

DAL MAHARANI

A mix of assorted lentils, herbs and spices 12.99

DAL SAAG

An assortment of lentils in a creamy spinach 12.99

KHUMB MASALA

Mushrooms and fresh herbs in a tomato based gravy 12.99

MALAI KOFTA

Round vegetable koftas in a creamy curry 12.99

MUTTER GOBI

Peas and cauliflower served with a punjabi blend of spices 12.99

SHAHI PANEER

Paneer cubes in a creamy tomato based curry 13.99

VEGETARIAN KORMA

Navrattan in a creamy curry 12.99

VESHNU BRIYANI

A rice based dish that contains an assortment of vegetables 12.99

YELLOW DAL

Yellow lentils with a blend of panjabi spices 12.99

JALPARI MACCHI

Grilled filet of fish, shrimp and crawfish in an onion and tomato gravy 16.99

SHRIMP JHAL FREAZI

Shrimp, veggies and fresh herbs in a curry sauce 16.99

SHRIMP MASALA

Shrimp simmered in a garlic, ginger, tomato and cream sauce 16.99

SHRIMP VINDALOO

Shrimp cooked with potatoes in a thin, spicy tomato based curry 16.99

SHRIMP SAAGWALA

Shrimp marinated in creamed spinach 16.99

CHICKEN

Served with Basmati Rice and your choice of hotness from 1 to 5.

CHICKEN CURRY

Chicken cooked in tomato and onion gravy 14.99

CHICKEN JHAL FREAZI

Chicken, veggies and fresh herbs in a curry sauce 14.99

CHICKEN KORMA

Chicken cooked in a sweet, creamy tomato sauce and drizzled with nuts and raisins 14.99

CHICKEN MIRCHI

Boneless chicken blended with chilies, bell peppers and onions 14.99

CHICKEN ROGAN JOSH

Chicken infused with tomatoes, onions and punjabi spices in a thin curry 14.99

CHICKEN SAAGWALA

Chicken marinated in creamed spinach 14.99

SHAHI MURGH

Chicken breast stuffed with paneer and fresh herbs in a creamy tomato based sauce 15.99

LAMB

Served with Basmati Rice and your choice of hotness from 1 to 5.

GHOST BRIYANI

A rice based dish that contains lamb and an assortment of vegetables 15.99

KESARI CHOPS

Marinated lamb chops in a curry sauce 19.99

LAMB CURRY

Lamb cooked in tomato and onion gravy 15.99

LAMB JHAL FREAZI

Lamb, veggies and fresh herbs in a curry sauce 15.99

LAMB KORMA

Lamb cooked in a sweet creamy tomato sauce and drizzled with nuts and raisins 15.99

LAMB MASALA

Lamb marinated in a tomato cream sauce 15.99

CHICKEN TIKKA MASAL

Boneless chicken marinated in a tomato cream sauce 14.99

CHICKEN VINDALOO

Chicken cooked with potatoes in a thin, spicy tomato based curry 14.99

FOIL CHICKEN

Chicken breast blended with bell peppers and onions in a sweet creamy sauce 15.99

MURGH BRIYANI

A rice based dish that contains chicken and an assortment of vegetables 14.99

MURGH MAKHANI (BUTTER CHICKEN)

Tandoor chicken in a creamy tomato butter sauce 14.99

TIKKA SAAG

Boneless chicken marinated in a creamed Spinach 14.99

LAMB MEATBALLS

Lamb meatballs in a tomato based curry with fresh herbs 15.99

LAMB ROGAN JOSH

Lamb infused with tomatoes, onions and punjabi spices in a thin curry 15.99

LAMB SAAGWALA

Lamb marinated in a creamed spinach 15.99

LAMB VINDALOO

Lamb cooked with potatoes in a thin, spicy tomato based curry 15.99

NARGISI GHOSHT

Baked tender lamb stuffed with spinach, paneer and fresh herbs and served with curry 16.99

PUNJAB KI JAAN

Lamb and shrimp cooked in an onion and tomato gravy 15.99

DINNER FOR TWO

SALARPUR (VEGETARIAN)

Shakahari Soup or Salad
Samosas and Pakoras
Bhengan Da Bharta
Dal Maharani
Malai Kofta
Navrattan
Saag Paneer
Basmati Rice
Traditional or Garlic Naan
Gulab Jamun or Kheer
39.99

JALANDHAR (NON-VEGETARIAN)

Mulligatawny Soup and Salad
Sizzler
Chicken Curry
Crawfish Malabar
Macchi Tikka
Navrattan
Punjab Ki Jaan
Basmati Rice
Traditional or Garlic Naan
Gulab Jamun or Kheer
42.99

INDIAN BREADS

ALOO NAAN

Traditional naan stuffed with potatoes and spices 3.95

ALOO PARATHA

Whole wheat bread stuffed with potatoes and spices 3.50

CHEESE NAAN

Bread stuffed with cheese 4.75

CHICKEN NAAN

Bread stuffed with minced chicken and fresh herbs 4.99

LASUNI CHEESE NAAN

Bread stuffed with fresh garlic and cheese 4.99

LASUNI NAAN

Bread stuffed with fresh garlic and herbs 3.75

PUDHINA NAAN

Traditional naan stuffed with fresh mint 3.50

PYAZ KUCLHA

Bread stuffed with onion and fresh herbs 4.25

MIRCH NAAN

Naan stuffed with chilies 3.95

KASHMIRI NAAN

Bread stuffed with nuts and raisins 4.50

KEEMA NAAN

Bread stuffed with ground lamb and fresh herbs 4.75

PAPAD

Crackers made out of lentils and cumin seed 3.00

PARATHA

Layers whole wheat bread brushed with butter 3.50

POORI

Whole wheat bread deep fried 3.25

ROTI

Traditional whole wheat bread 3.00

TRADITIONAL NAAN

Traditional Indian bread made in the tandoor oven 3.25

EXTRAS

RICE

3.00

RAITA

3.00

SMALL CHUTNEY

1.50

INDIAN DESSERTS

CHOCO-SIN

Kulfi drizzled with chocolate syrup 6.99

GULAB JUMUN

Milk based dumplings soaked in rose flavored syrup 4.25

KHEER

Homemade Indian rice pudding 3.99

COMBO

A combination of hot Gulab Jamun and cold Kheer 4.99

INDIAN BEVERAGES

MASALA CHAI

Spiced milk tea made with cardamom seeds. Available as a hot chai or an iced chai (1 free refill) 2.00

MAAZA

Mango juice 2.50

MANGO LASSI

Mango, milk and yogurt smoothie 2.99

PUNJABI MEETHI LASSI

A sweet homemade yogurt shake blended with cardamom and ice 2.75

LARGE CHUTNEY

4.99

MASALA SAUCE

4.99

KULFI

Homemade Indian ice cream. Available in mango or pistachio 4.50

KULFI CAKE

Homemade Indian ice cream sandwich between pound cake 5.99

MANGO MOUSSE PIE

Sweet tropical fruit mousse 5.25

RAS MALAI

Our cheesecake, without a crust, served in a sweetened and thickened milk 5.99

PUNJABI MINT LASSI

A salty homemade yogurt shake blended with cardamom, mint and ice 2.75

FOUNTAIN DRINKS

Sprite, Dr. Pepper, Lemonade, Unsweetened Iced Tea, Coke and Diet Coke 3.00

MANGO MILKSHAKE

Mango and milk blended with ice 2.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.