



FLAVOR OF INDIA

12112 N Rancho Vistoso Blvd
Oro Valley, AZ 85755

520.544.3005

<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
4.75

KEEMA SAMOSAS

Hand stuffed pastries with peas and lamb 4.99

VEGETABLE PAKORAS

An assortment of vegetables dipped in a
garbanzo bean flour and deep fried 3.99

MIRCH PAKORAS

Chilies dipped in a garbanzo bean flour and
deep fried 5.99

PANEER PAKORAS

Cheese dipped in a garbanzo bean flour and
deep fried 5.99

SPINACH AND ONION BHAJI

Spinach and onion dipped in a garbanzo bean
flour and deep fried 6.99

SIZZLER

Chicken and lamb sausage kebabs served on a
hot skillet over peppers, onions and
mushrooms
5.99

VEGETARIAN SAMPLER

A combination of the most popular vegetarian
appetizers: Samosas, Cutlet and Vegetable
Pakoras 7.99

NON-VEGETARIAN SAMPLER

A combination of the most popular non-
vegetarian appetizers: Samosas, Sizzler and
Chicken Pakoras 8.99

CHICKEN PAKORAS

Chicken dipped in garbanzo bean flour and
deep fried 6.99

SHRIMP PAKORAS

Shrimp dipped in garbanzo bean flour and
Deep fried 6.99

ALOO TIKKI

Crispy shredded potato patties 6.25

VEGETARIAN CUTLET

Shredded vegetables and paneer molded into
heart shapes and deep fried 6.25

CURRY CRAWFISH PIE

Un-shelled crawfish in creamy tomato sauce
with fresh herbs served on a pie crust 6.50

TANGRI KEBAB

Grilled Tandoori Chicken marinated with mint
and spices. Served on a hot skillet over
peppers, onions and mushrooms 6.99

SHAKAHARI

Lentil and mixed vegetable soup 4.99

MULLIGATWANY

Lentil and chicken soup 5.99

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
20.99

BOTI KEBAB

Fresh cut lamb sausages 17.99

FISH KEBAB

Boiled filet of seasoned fish 17.99

MURGH TIKKA

Boneless chicken breast, delicately spiced
14.99

SEEKH KEBAB

Ground lamb sausage 14.99

TANDOORI MIXED GRILL

An assortment of chicken, fish, lamb and shrimp 18.99

TANDOORI CHICKEN

Chicken marinated in a special blend of Punjabi spices 14.99

TANDOORI SHRIMP

Shrimp marinated in a special blend of Punjabi spices 17.99

SEAFOOD

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

CRAWFISH MASALA

Crawfish smothered in a tomato and coconut sauce 17.99

FISH CURRY

Fish cooked in a thin curry with various Indian spices 17.99

FISH MASALA

Filet of fish marinated in a tomato cream sauce 17.99

FISH VINDALOO

Fish cooked with potatoes in a thin, spicy tomato based curry 17.99

JALPARI MACCHI

Grilled filet of fish, shrimp and crawfish in an onion and tomato gravy 17.99

SHRIMP JHAL FREAZI

Shrimp, veggies and fresh herbs in a curry sauce 17.99

SHRIMP MASALA

Shrimp simmered in a garlic, ginger, tomato and cream sauce 17.99

SHRIMP VINDALOO

Shrimp cooked with potatoes in a thin, spicy tomato based curry 17.99

SHRIMP SAAGWALA

Shrimp marinated in creamed spinach 17.99

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 13.99

ALOO MIRCHI

Potatoes served with marinated bell peppers 13.99

ALOO MUTTER

Baby potatoes and peas marinated in a thin tomato curry 13.99

ALOO SAAG

Potatoes marinated in a creamy spinach 13.99

EGGPLANT BHARTA

Baked eggplant in a creamy sauce 14.99

MUTTER PANEER

Peas and paneer in a thin tomato based curry 14.99

NAVRATTAN

A mix of assorted vegetables and paneer 14.99

KADI PAKORA

Vegetarian Pakoras in a yogurt curry 13.99

SAAG PANEER

Paneer cubes in a creamy spinach 14.99

CHANNA MASALA

Chickpeas cooked in a thin curry sauce 13.99

DAL MAHARANI

A mix of assorted lentils, herbs and spices 13.99

DAL SAAG

An assortment of lentils in a creamy spinach 13.99

KHUMB MASALA

Mushrooms and fresh herbs in a tomato based gravy 13.99

MALAI KOFTA

Round vegetable koftas in a creamy curry 13.99

MUTTER GOBI

Peas and cauliflower served with a Punjabi blend of spices 13.99

SHAHI PANEER

Paneer cubes in a creamy tomato based curry 14.99

VEGETARIAN KORMA

Navrattan in a creamy curry 13.99

VESHNU BRIYANI

A rice based dish that contains an assortment of vegetables 13.99

YELLOW DAL

Yellow lentils with a blend of Panjabi spices 13.99

CHICKEN

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

CHICKEN CURRY

Chicken cooked in tomato and onion gravy
15.99

CHICKEN JHAL FREAZI

Chicken, veggies and fresh herbs in a curry
sauce 15.99

CHICKEN KORMA

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

CHILI CHICKEN

Boneless chicken blended with chilies, bell
peppers and onions 15.99

CHICKEN ROGAN JOSH

Chicken infused with tomatoes, onions and
Punjabi spices in a thin curry 15.99

CHICKEN SAAGWALA

Dark meat marinated in a creamed spinach
15.99

SHAHI MURGH

Chicken breast stuffed with paneer and fresh
herbs in a creamy tomato based sauce 16.99

CHICKEN TIKKA MASALA

Boneless chicken marinated in a tomato cream
sauce 15.99

CHICKEN VINDALOO

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

FOIL CHICKEN

Chicken breast blended with bell peppers and
onions in a sweet creamy sauce 16.99

MURGH BRIYANI

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

MURGH MAKHANI (BUTTER CHICKEN)

Tandoor chicken in a creamy tomato butter
sauce 15.99

TIKKA SAAG

Boneless chicken breast marinated in a
creamed
Spinach 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 20.99

LAMB CURRY

Lamb cooked in tomato and onion gravy 16.99

LAMB JHAL FREAZI

Lamb, veggies and fresh herbs in a curry sauce 16.99

LAMB KORMA

Lamb cooked in a sweet creamy tomato sauce and drizzled with nuts and raisins 16.99

LAMB MASALA

Lamb marinated in a tomato cream sauce 16.99

LAMB MEATBALLS

Lamb meatballs in a tomato based curry with fresh herbs 16.99

LAMB ROGAN JOSH

Lamb infused with tomatoes, onions and Punjabi spices in a thin curry 16.99

LAMB SAAGWALA

Lamb marinated in a creamed spinach 16.99

LAMB VINDALOO

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

NARGISI GHOSHT

Baked tender lamb stuffed with spinach, paneer and fresh herbs and served with curry 17.99

PUNJAB KI JAAN

Lamb and shrimp cooked in an onion and tomato gravy 16.99

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

GARLIC CHEESE NAAN

Bread stuffed with fresh garlic and cheese 4.99

GARLIC NAAN

Bread stuffed with fresh garlic and herbs 3.75

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

ROTI

Traditional whole wheat bread 2.00

TRADITIONAL NAAN

Traditional Indian bread made in the tandoor oven 3.25

EXTRAS

RICE

3.00

RAITA

3.00

SMALL CHUTNEY

Tamarind, mango or mint .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 3.50

LARGE CHUTNEY

Tamarind, mango or mint 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

FOUNTAIN DRINKS

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

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