

Flavors

Catering

- ☒ Corporate ☒ Special Event
☒ Gathering ☒ Any Occasions



(VE) - VEGAN (V) - VEGETARIAN (DF) - DAIRY FREE (GF) - GLUTEN FREE

INDO-CHINESE SOUPS

CODE	NAME	8oz	12oz
501	Veg Sweetcorn Soup	7.99	9.99
502	Veg Tom Yum Soup	7.99	9.99
503	Veg Noodles Clear Soup	7.99	9.99
504	Veg Manchow soup	7.99	9.99
505	Veg Hot & Sour Soup	7.99	9.99
506	Chicken Tom Yum Soup	8.99	10.99
507	Chicken Sweetcorn Soup	8.99	10.99
508	Chicken Manchow Soup	8.99	10.99
509	Chicken Hot & Sour Soup	8.99	10.99
510	Chicken Noodles Clear	8.99	10.99

BEVERAGES

CODE	NAME	
511	Soft Drink (Coke, Diet Coke, Sprite, Dr. Pepper, Diet Pepper, Coke Zero, Lemonade)	3.99
	Ice Tea (Sweet / Un Sweet)	3.99
512	Masala Tea (Hot)	4.50
513	Mango Lassi	5.99
514	Fresh Lime Soda (Salt / Sweet)	6.99
515	Lassi / (Sweet / Salt)	5.99
516	Indian Filter Coffee	5.50
517	Thumps	3.99

INDO CHINESE APPETIZER MANCHURIAN SPECIALTIES

Manchurian sauce is a red sauce prepared with tomato ketchup, soya sauce, hot chili sauce seasoned with fresh garlic. Your choice of battered vegetable (or) chicken (or) fish (or) shrimp deep fried & stir fried with house made tangy Manchurian sauce. Please specify spice level of your choice (0 - No Spicy, 1 - Very Mild, 2 - Mild, 3 - Medium, 4 - Spicy, 5 - Hot 10 - Double Hot)

CODE	NAME	
518	Gobi Manchurian (VE)	14.99
519	Babycorn Manchurian (VE)	14.99
520	Veg Manchurian (VE)	15.99
521	Paneer Manchurian (V)	16.99

CODE	NAME	
522	Chicken Manchurian	16.99
523	Fish Manchurian	21.99
524	Shrimp Manchurian	23.99
525	Egg Manchurian	15.99

FLAVORS SPECIAL APPETIZER 23 DRY SPECIALTIES

Selected vegetable (or) chicken (or) fish (or) shrimp Marinated in flavors special 23 masala made with yogurt, lemon juice and Indian spices and deep fried for golden perfection. A very special dry specialty created by our chefs which pairs well with beer, cocktail and liquor. Please specify spice level of your choice
0 - No Spicy 1 - Very Mild, 2 - Mild, 3 - Medium, 4 - Spicy, 5 - Hot 10 - Double Hot).

CODE	NAME	
526	Gobi (Cauliflower) 23 (V)	15.99
527	Baby corn 23 (V)	15.99
528	Cabbage 23 (V)	15.99

CODE	NAME	
529	Chicken 23	16.99
530	Fish 23	22.99
531	Shrimp 23	23.99

Please ask for more details about the ingredients if you have any food allergy / food sensitivity. Flavors Indian Cuisine management or associates are not resp

INDO CHINESE APPETIZER 65 SPECIALTIES

65 sauce made with yogurt, hot chili sauce and Indian spices. Your choice of battered vegetable (or) chicken (or) fish (or) shrimp deep fried & stir fried with house made special 65 sauce. Please specify spice level of your choice

CODE	NAME		CODE	NAME	
532	Gobi 65 (V)	14.99	534	Chicken 65	16.99
533	Paneer 65 (V)	16.99	535	Fish 65	21.99

INDO CHINESE APPETIZER CHILLI SPECIALTIES

Chilli sauce made with soya sauce, chili sauce and Indian spices. Your choice of battered vegetable (or) chicken (or) fish (or) shrimp deep fried & stir fried with house made special chilli sauce.

CODE	NAME		CODE	NAME	
536	Chilli Gobi (VE)	14.99	539	Chilli Chicken	16.99
537	Chilli Baby corn (VE)	14.99	540	Chilli Fish	21.99
538	Chilli Paneer (V)	16.99	541	Chilli Shrimp	23.99

INDO CHINESE APPETIZER SPECIALS

Please specify spice level of your choice (0 - No Spicy, 1 - Very Mild, 2 - Mild, 3 - Medium, 4 - Spicy, 5 - Hot, 10 - Double Hot)

CODE	NAME	
542	Baby corn Majestic (V) Batter fried baby corn sautéed along with fresh mint, turmeric, onions, cashews in a FLAVORS special heavy cream sauce.	14.99
543	Mama Chicken Battered boneless chicken thigh meat deep fried and stir fried with heavy cream, mint, manchurian sauce and cashews.	16.99
544	Chicken Majestic Battered fried boneless thigh chicken sautéed along with fresh mint, onions, cashews in a FLAVORS special heavy cream sauce.	16.99
545	Shrimp Majestic 12pcs Battered shrimp deep fried and sautéed along with fresh mint, onions, cashews in a FLAVORS special heavy cream sauce.	23.99
546	Chettinad Shrimp Chukka 12pcs Battered shrimp deep fried and sautéed in onion sauce, tomato sauce and tempred with red chillies and chettinad spicy powder.	23.99
547	Ginger Chicken Battered boneless chicken thigh meat deep fried and sautéed in FLAVORS special ginger sauce, spices, and herbs.	16.99
548	Rayalseema Chicken Roast (Diced bone in chicken leg & thigh marinated in Indian spices & ginger garlic paste and deep fried for golden perfection.	17.99
549	Chicken 555 (Battered chicken thigh meat deep fried and sautéed in hot chili sauce, sour cream, spices, and herbs.	16.99

CHAAT (INDIAN STREET FOOD)

CODE	NAME	
550	Samosa Chaat (VE) Crushed samosa with Chana masala and chopped onions and diced tomatoes.	10.99
551	Aloo Tikki Chaat (VE) (Crushed Potato cutlets with Chana masala and chopped onions and diced tomatoes.	10.99
552	Bhel Puri (V) Puffed rice mixed with tamarind chutney, mint chutney, lemon juice, cilantro.	8.99
553	Chole Bhatura (V) Soft fluffy, deep-fried bread served with 8oz of chickpeas curry.	13.99
554	Chole Puri (VE) Soft fluffy, deep-fried whole wheat bread served with chickpeas curry.	13.99
555	Poori Bhaji (VE) Fluffy, deep-fried bread (made with whole wheat flour) served with potato curry.	12.99
556	Vegetable Cutlet (VE) Mashed mixed veggies coated in bread crumbs and deep fried	10.99

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SOUTH INDIAN APPETIZER PAKORA SPECIALTIES

Selected vegetable (or) chicken, dipped in chickpea flour batter and deep fried for golden perfection. All these pakoras will be served with 2OZ of mint & tamarind chutney.

CODE	NAME		CODE	NAME	
557	Onion Pakora (VE)	8.99	562	Jalapeno Pakora (Mirchi Bajji) (VE)	8.99
558	Spinach Pakora (VE)	9.99	563	Sweetcorn Pakora (VE)	10.99
559	Potato Pakora (VE)	8.99	564	Chicken Pakora (DF)	15.99
560	Eggplant Pakora (VE)	8.99	565	Plantain Pakora (VE)	8.99
561	Pakora Platter (Onion Pakora + Spinach Pakora + 2 Potato + 2 Plantain)	10.99	566	Hot Cut Mirchi (VE)	10.99

TRADITIONAL INDIAN APPETIZER & DOSA SPECIALTIES

All dosas served with Peanut chutney, tomato chutney & Sambar. (VE) – Vegan (GF) – GLUTEN FREE

CODE	NAME	
567	Vegetable Samosa (2Pcs) (VE) (Crisp patties stuffed with potato and green peas served with Tamarind & Mint chutney).	6.99
568	Onion Samosa (4Pcs) (V) (Crisp patties stuffed onions served with Tamarind & Mint chutney).	9.99
569	Punugulu (9Pcs) (Vijayawada Special) (VE) (Urad Lentils mixed with chopped onions and deep fried for golden perfection)	10.00
570	Medu Vada (4 Pcs) (VE) (Four deep-fried lentil dumplings made with urad flour served with sambar)	12.99
571	Idli Sambar (4Pcs) (VE) (Lentil soup, peanut chutney & tomato chutney served with four steamed rice dumplings)	10.99
572	Idli Vada Combo with Sambar (VE) (2 Idli + 2Medhu Vada with sambar)	12.00
573	Plain Dosa (VE) (Crepe made with fermented lentil batter).	13.00
574	Masala Dosa (VE) (Crepe made with fermented lentil batter and stuffed with potato Masala)	14.00
575	Onion Masala Dosa (VE) (Crepe made with fermented lentil batter and stuffed with Chopped red onions)	15.00
576	Rava Dosa (VE) (Crepe made with cream of wheat & rice flour)	15.50
577	Paneer Dosa (V) (Crepe made with fermented lentil & rice mix, stuffed with grated Indian cottage cheese).	15.00
578	Mysore Masala Dosa (V) (Lentil & rice crepes coated with red sauce stuffed with potato masala)	15.00
579	Rava Masala Dosa (VE) (Crepe made with cream of wheat & rice flour stuffed with vegetable/potato curry)	16.50
580	Ravva Onion Masala Dosa (VE) (Crispy crepe made with cream of wheat & rice flour stuffed with onions, green chilies & potato masala).	17.50
581	Plain Uthappam (VE) (Plain Thick Lentils pancake).	13.50
582	Onion Chili Uthappam (VE) (Plain Thick Lentils pancake sprinkled with Onions, Tomatoes and Chilies).	14.50
583	Andhra Special Masala Dosa (VE) (Crepe topped with special Andhra chili sauce and stuffed with potato masala).	14.50
584	Andhra special Karam Dosa (VE) (Crepe topped with special homemade Andhra special chili powder).	14.50
585	Onion Masala Karam Dosa (VE) (Crepe made with fermented lentil batter and stuffed with Chopped red onions and potato masala and chilli powder).	16.00
586	South Indian Special Combo (VE) (Masala dosa served with two idli, two urad vada).	18.00
587	Flavors special South Indian Platter (VE) (2 Idli + 2Medhu Vada + 2 eggplant Pakoras + 2Potato Pakora + 2 Plantain Pakoras + 1Masala Dosa).	21.00

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SOUTH INDIAN RICE SPECIALTIES

CODE	NAME	
588	Curd Rice (V) (Steamed Basmati rice mixed with Yogurt)	11.99
589	Zeera Rice (VE) (Steamed Basmati rice mixed with Cumin and Cashews).	13.99
590	Coconut Rice (VE) (Steamed Basmati rice mixed with dry Coconut and Cashews).	13.99
591	Lemon Rice (VE) (Steamed Basmati rice mixed with Lemon juice).	12.99
592	Tamarind Rice (VE) (Steamed Basmati rice mixed with Tamarind juice, Peanuts).	13.99

INDIAN BREADS & SIDES

CODE	NAME	
593	Tandoori Roti (Clay oven baked whole wheat bread).	3.99
594	Butter Tandoori Roti (Clay oven baked whole wheat bread and topped with clarified butter).	4.39
595	Plain Naan (Bread made of leavened white flour, cooked in clay oven).	3.69
596	Butter Naan (Bread made of leavened white flour, cooked in clay oven and topped with butter).	3.99
597	Garlic Naan (Bread made of leavened white flour freshly minced garlic and baked in a clay oven and topped with butter).	4.39
598	Onion Kulcha (Fresh naan dough stuffed with chopped onions and baked in a clay oven)	6.99
599	Paneer Kulcha (Fresh naan dough stuffed with chopped paneer (Indian cottage cheese) and baked in a clay oven).	7.99
600	Chapati (Bread made with wheat flour and cooked on pan and topped with butter).	3.99
601	Pulka (Bread made with WHOLE wheat flour and cooked on pan).	3.79
602	Bullet Naan (Fresh naan dough stuffed with Jalapenos and baked in a clay oven).	7.99
603	Kashmiri Naan (Fresh naan dough stuffed with dry fruits and baked in a clay oven).	8.99
604	Chicken Tikka Naan (Naan stuffed with minced Chicken Tikka and spices then cooked in a clay oven).	8.99
605	Kheema Naan (Naan stuffed with minced lamb and spices then cooked in a clay oven).	11.99
606	Paneer Parathas (Whole wheat bread stuffed with spicy paneer mixture and fresh herbs baked in clay oven).	7.99
607	Potato Parathas (Whole wheat bread stuffed with spicy potato mixture and fresh herbs baked in clay oven).	5.99
608	Raita 8OZ (Plain Yogurt mixed with chopped Onions, Tomato, Cucumber, and cilantro leaves).	6.50
609	Papad (Thin, crisp, sundried wafers of dal flour deep fried in oil).	4.99
610	Bhatura (2 pieces) (All Purpose flour bread deep fried in oil).	7.99
611	Extra Rice 8oz	3.75
612	Extra Mint Chutney 4oz	3.99
613	Extra Tamarind Chutney 4oz	3.99
614	Extra Sambar 8oz	4.99
615	Extra Biryani Sauce 4oz	2.99

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A la carte – Served with steamed Indian rice.

GF – GLUTEN FREE

Thali – Served with steamed rice, Plain (or) Butter Naan, Papad (Crunchy chickpea flour Taco), Sambar (Lentils & Vegetables) soup, Raita (Yogurt sauce), dessert of the day & 2 curries of the day. Please specify spice level of your choice (0 – No Spicy, 1 - Very Mild, 2 - Mild, 3 - Medium, 4 - Spicy, 5 - Hot 10 – Double Hot)

BUTTER SPECIALTIES (GF)

Butter sauce made with rich tomato sauce, little onion sauce, heavy cream, and Indian spices.

Root of the "BUTTER SPECIALTIES" is Butter chicken. This dish was created by Gujral at his restaurant in Delhi 1950s.

This dish has its roots in Punjabi Cuisine. (Based on Internet)

CODE	NAME	A La carte	Thali
616	Butter Chicken	16.99	24.49
617	Butter Lamb	25.99	33.49
618	Butter Shrimp	25.99	33.49
619	Butter Goat	20.99	28.49

CODE	NAME	A La carte	Thali
620	Butter Aloo Gobi (V)	16.99	24.49
621	Phool Makhana (Popped Lotus Root) Makhani (V)	16.99	24.49
622	Paneer Butter Masala (V)	16.99	24.49
623	Butter Chana (ChickPeas) (V)	16.99	24.49

TIKKA MASALA SPECIALTIES (GF)

(Tikka masala sauce made with onion sauce, tomato sauce, heavy cream, Indian spices, bell peppers and sliced onions.

Most popular British national dish Chicken Tikka Masala is the root of the "TIKKA MASALA SPECIALTIES". This dish was invented in Britain & created by Bangladeshi chef in 1960s. (Based on Internet)

CODE	NAME	A La carte	Thali
624	Chicken Tikka Masala	16.99	24.49
625	Lamb Tikka Masala	25.99	33.49
626	Shrimp Tikka Masala	25.99	33.49
627	Goat Tikka Masala	20.99	28.49
628	Fish Tikka Masala	20.99	28.49

CODE	NAME	A La carte	Thali
629	Potato Tikka Masala (V)	16.99	24.99
630	Phool Makhana (Popped Lotus Root) Tikka Masala(V)	16.99	24.99
631	Paneer Tikka Masala (V)	16.99	24.99
632	Chana Tikka Masala (V)	16.99	24.99
633	Gobi Tikka Masala (V)	16.99	24.99

VINDALOO SPECIALTIES

Vindaloo sauce made with tomato sauce, onion sauce, vinegar, fresh diced potatoes and Indian spices. Vindaloo is an Indian curry dish popular in the region of Goa state. (Based on Internet)

CODE	NAME	A La carte	Thali
634	Chicken Vindaloo	16.99	24.49
635	Lamb Vindaloo	25.99	33.99
636	Shrimp Vindaloo	25.99	33.99

CODE	NAME	A La carte	Thali
637	Paneer Vindaloo (V)	16.99	24.99
638	Goat Vindaloo	20.99	28.49
639	Fish Vindaloo	20.99	28.49

KORMA SPECIALTIES

Korma sauce made with onion sauce, tomato sauce, cashew nuts, yogurt, heavy cream and Indian spices. Korma has its roots in the Mughlai cuisine of the Indian subcontinent in 16th century. Korma dish was served to Shah Jahan and his guests at the inauguration of TAJ MAHAL. (Based on Internet)

CODE	NAME	A La carte	Thali
640	Chicken Korma	16.99	24.49
641	Lamb Korma	25.99	33.99
642	Shrimp Korma	25.99	33.99
643	Goat Korma	20.99	28.49
644	Fish Korma	20.99	28.49

CODE	NAME	A La carte	Thali
645	Paneer Korma (V)	16.99	24.99
646	Paneer Veg Korma (V)	16.99	24.99
647	Navaratan Korma (V)	16.99	24.99
648	Veg Korma (V)	16.99	24.99
649	Potato Korma (V)	16.99	24.99
650	Chana Korma (V)	16.99	24.99

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SAAG SPECIALTIES

Saag sauce (Spinach, diced onions, tomatoes, Indian spices) cooked with tomato sauce, very less heavy cream and Indian spices. Saag is most popular leaf based Indian dish. Saag is one of the dishes offered to lord JAGANNATH as part of Mahaprasad. (Based on Internet)

CODE	NAME	A La carte	Thali	CODE	NAME	A La carte	Thali
651	Chicken Saag	16.99	24.99	655	Aloo Gobi Saag (V)	16.99	24.99
652	Lamb Saag	25.99	33.49	656	Aloo Saag (V)	16.99	24.99
653	Shrimp /Fish Saag	25.99	33.49	657	Palak Paneer (V)	16.99	24.99
654	Goat Saag	20.99	28.49	658	Chana Saag (V)	16.99	24.99

KADAI SPECIALTIES

Kadai sauce made with tomato sauce, onion sauce, diced bell peppers, diced onions and Indian spices. Kadai dish noted for its spicy taste and popular in North Indian cuisine. This dish prepared in KARAH which is type of thick, circular and deep cooking pot. Karahi vessel is first mentioned in the Vedas as bharjanapatra. (Based on Internet)

CODE	NAME	A La carte	Thali	CODE	NAME	A La carte	Thali
659	Kadai Chicken	16.99	24.99	662	Kadai Paneer (V)	16.99	24.99
660	Kadai Lamb	25.99	33.99	663	Kadai Vegetable (VE)	16.99	24.99
661	Kadai Shrimp	25.99	33.99	664	Kadai Goat	20.99	28.49

CURRY SPECIALTIES (GF)

Curry sauce made with tomato sauce, onion sauce, and Indian spices. Curry is an anglicised form of the Tamil word kari meaning 'sauce' or 'relish for rice'. Kari is described in a 17th century Portuguese cookbook by members of the British East India Company, who were trading with Tamil merchants. (Based on Internet)

CODE	NAME	A La carte	Thali	CODE	NAME	A La carte	Thali
665	Chicken Curry	16.99	24.99	671	Aloo Gobi (VE)	16.99	24.99
666	Andhra Chicken Curry	16.99	24.99	672	Chana Masala (VE)	16.99	24.99
667	Lamb Curry	25.99	33.99	673	Okra Curry (Bhindi Masala) (VE)	16.99	24.99
668	Shrimp Curry	25.99	33.99	674	Egg Curry	15.99	23.99
669	Goat Curry	20.99	28.49	675	Garlic Chicken Curry	16.99	24.99
670	Fish Curry	20.99	28.49				

CHETTINAD SPECIALTIES (GF)

Chettinad sauce made with ground sundried spices, curry leaves, tomato sauce, onion sauce, red chilies & mustards. Chettinad cuisine is the cuisine of a community called the Nattukotai Chettiars in Tamilnadu state.

CODE	NAME	A La carte	Thali	CODE	NAME	A La carte	Thali
676	Chicken Chettinad	16.99	24.99	681	Aloo Gobi Chettinad (VE)	16.99	24.99
677	Lamb Chettinad	25.99	33.99	682	Eggplant Chettinad (VE)	16.99	24.99
678	Shrimp Chettinad	25.99	33.99	683	Okra Chettinad (VE)	16.99	24.99
679	Goat Chettinad	20.99	28.49	684	Paneer Chettinad (V)	16.99	24.99
680	Fish Chettinad	20.99	28.49	685	Egg Chettinad	16.99	24.99

SPECIAL ADD INS

COCONUT MILK	3.50	ALMONDS	3.50	EXTRA CHICKEN	3.50
CASHEWS	3.50	MANGO	3.50	EXTRA PANEER	3.50

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A la carte – Served with steamed Indian rice.

GF – GLUTEN FREE

Thali – Served with steamed rice, Plain (or) Butter Naan, Papad (Crunchy chickpea flour Taco), Sambar (Lentils & Vegetables) soup, Raita (Yogurt sauce), dessert of the day & 2 curries of the day. Please specify spice level of your choice (0 – No Spicy 1 - Very Mild, 2 - Mild, 3 - Medium, 4 - Spicy, 5- Hot 10 – Double Hot)

GREEN MASALA SPECIALTIES (GF)

Green masala sauce made with cilantro, mint, Jalapeno, yogurt, coconut milk, tomato sauce, onion sauce, and Indian spices.

CODE	NAME	A La carte	Thali	CODE	NAME	A La carte	Thali
686	Chicken Green Masala	16.99	24.99	690	Paneer Green Masala (V)	16.99	24.99
687	Lamb Green Masala	25.99	33.99	691	Aloo Green Masala (V)	16.99	24.99
688	Goat Green Masala	20.99	28.49	692	Gobi Green Masala (V)	16.99	24.99
689	Fish Green Masala	20.99	28.49	693	Chana Green Masala (V)	16.99	24.99

STIR FRY & PEPPER FRY SPECIALTIES (GF)

Fry specialties dishes made with deep fried okra (or) Tindora (or) Bitter melon (or) fish (or) shrimp and stir fry with onions and Indian spices. Pepper fry specialties dishes made with boiled & steamed chicken (or) goat (or) lamb stir fried with onions and pepper powder.

CODE	NAME	A La carte	Thali	CODE	NAME	A La carte	Thali
694	Chicken Pepper Fry	16.99	24.99	698	Okra Fry (VE)	16.99	24.99
695	Lamb Pepper Fry	25.99	33.99	699	Tindora Pakodi Fry (VE)	16.99	24.99
696	Goat Pepper Fry	20.99	28.49	700	Chicken Fry	16.99	24.99
697	Fish Pepper Fry	20.99	28.49				

CHICKEN SPECIALTIES

Please specify spice level of your choice (0 – No Spicy , 1 - Very Mild, 2 - Mild, 3 - Medium, 4 - Spicy, 5- Hot 10– Double Hot)

CODE	NAME	A La carte	Thali
701	Chicken Jalfrezi (GF) (Bone less chicken thigh meat cooked with mixed Vegetables)	17.99	25.49
702	Chicken Mughlai (GF) (Boneless chicken cooked with scrambled egg).	17.99	25.49

TANDOORI SPECIALTIES (GF)

Tandoori (Indian Barbeque) specialties dishes are healthiest and prepared by using meat marinated in a mixture of Yogurt, ginger garlic paste, tandoori masala blend and Indian spices. That marinated meat placed on skewers and cooked in high temperatures of Tandoori clay oven. Tandoori as a dish originated in Punjab in the late 1940s. Dishes similar to tandoori chicken may have existed during the Harappan civilization and dates back to 3000 BC. (Based on Internet)

CODE	NAME	A La carte	Thali
703	Tandoori Chicken Tikka Kabab (CTK)	18.99	26.49
704	Tandoori Chicken (TC)	17.99	25.49

WINGS SPECIALTIES

Please specify spice level of your choice (0 – No Spicy, 1 - Very Mild, 2 - Mild, 3 - Medium, 4 - Spicy, 5- Hot 10– Double Hot)

CODE	NAME	
705	CHICKEN WINGS 10PCS (SMALL SIZE) (GF) (Traditional bone-in chicken wings marinated in Indian spices and deep fried for golden perfection and stir fried with your choice of sauce. YUMMY BUTTER SAUCE / GARLIC MANCHURIAN / SPICY GINGER / MANGO HONEY BBQ / FIERY HOT)	20.99
706	CHICKEN WINGS 20PCS (FAMILY SIZE) (GF)	49.99
707	CHICKEN WINGS 40PCS (PARTY SIZE) (GF)	79.99

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VEGETARIAN & VEGAN SPECIALTIES

CODE	NAME	A La carte	Thali
708	Gutti Vankaya Masala (VE) (GF) (Indian eggplants deep fried and stuffed with spicy peanut powder and stir fried with onions and Indian spices).	16.99	24.99
709	Dal Curry (VE) (GF) (Yellow lentils cooked with onions, tomatoes, garlic, cumin and curry leaves. ndian spices).	16.99	24.99
710	Bagara Baingan (VE) (GF) (Indian eggplants cooked in peanut sauce).	16.99	24.99
711	Vegetable Jalfrezi (VE) (GF) (Bell peppers, onions, Potatoes, and carrots cooked to perfection in kadai).	16.99	24.99
712	Baingan Bharta (VE)(GF) (A North Indian specialty of roasted eggplant, skinned and made into a simple but exotic preparation).	16.99	24.99
713	Shahi Paneer (V) (GF) (Paneer in a thick creamy and spicy gravy).	16.99	24.99
714	Mutter Paneer (V) (GF) (Green peas and home-made paneer in a flavorful & mildly spiced tomato and onion sauce).	16.99	24.99
715	Aloo Mutter (V) (GF) (Potato and peas cooked in heavy cream & spices).	16.99	24.99
716	Dal Makhani (V) (GF) (Black lentils in a creamy sauce slow cooked overnight to perfection).	16.99	24.99
717	Malai Kofta (V) (Vegetable dumplings made with potatoes, paneer, cashews, raisins)	16.99	24.99
718	Chettinad Kofta (V) (Vegetable dumplings made with potatoes, paneer, cashews, raisins)	16.99	24.99

GOAT & LAMB SPECIALTIES

Please specify spice level of your choice (0 – No Spicy, 1 - Very Mild, 2 - Mild, 3 - Medium, 4 - Spicy, 5- Hot 10– Double Hot)

CODE	NAME	A La carte	Thali
719	Lamb Rogan Josh / Goat Rogan josh (GF) Lamb / Goat braised chunks cooked with a gravy based on browned onions or shallots, yogurt, garlic, ginger, and aromatic spices)	25.99	34.99
720	Lamb Mogalai / Goat Mogalai (GF) (Boneless leg lamb / Goat cooked with scrambled egg).	25.99	34.99

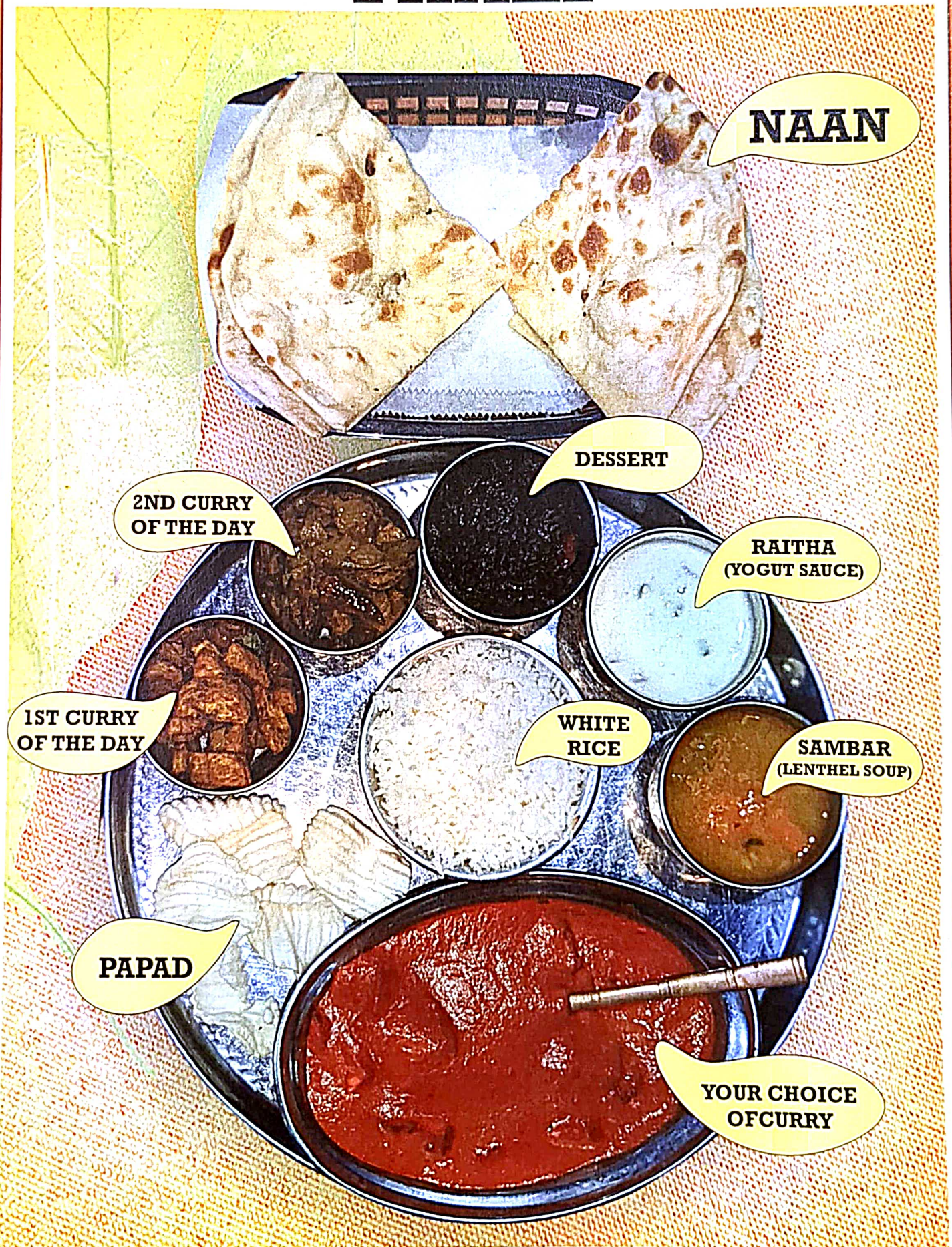
PARADISE BIRYANI SPECIALTIES

Please specify spice level of your choice (3 - Medium, 4 - Spicy, 5- Hot)

CODE	NAME	A La carte	Thali
721	Paradise Vegetable Dum Biryani (V) (Basmati rice cooked with potato, Carrot, butter, nutmeg, mace, pepper, cloves, cardamom, cinnamon, bay leaves, ginger, garlic and saffron).	13.99	21.49
722	Paradise Paneer Biryani (V) (Plain dum Biryani mixed with gravy made Indian cottage cheese cubes, yogurt, onions & mint).	16.99	24.49
723	Paradise Avakaya Biryani (V) (Plain Biryani rice mixed with fresh house made mango pickle)	16.99	24.49
724	Paradise Egg Biryani (Plain dum Biryani mixed with gravy made fresh boiled eggs, yogurt, onions & mint).	16.99	24.49
725	Paradise Special Boneless Chicken Biryani (Plain dum Biryani mixed with gravy made chicken pakora, yogurt, onions & mint & cashews).	17.99	25.49
726	Paradise Hyderabad Chicken Dum Ka Biryani (Saffron Basmati rice steamed along with chicken (with bones) marinated & cooked in traditional spices).	13.99	21.49
727	Paradise Lamb Biryani (Juicy boneless lamb cooked with Basmati rice and traditional spices topped with cashews).	24.99	32.49
728	Paradise Goat Biryani (Juicy boneless lamb cooked with Basmati rice and traditional spices topped with cashews).	18.99	26.49

Please ask for more details about the ingredients if you have any food allergy / food sensitivity. Flavors Indian Cuisine management or associates are not responsible for a particular sensitivity or adverse reactions to any food provided / delivered by our restaurant.

THALI





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