

Jhangizi Boti Kabab

Lamb marinated with roasted spices, ginger, mint, hung yogurt, tomato chutney.

Chamuca

Goan Beef & mixed vegetable samosas served with Peri-Peri chutney.

LAMB/GOAT/PORK (CARNE) Entrée

Konkan Railway Mutton

A Legacy! Goat curry cooked aboard the Indian Railway during the British Raj, was served in luxury dining cars.

Lamb Bafado

Home-style slow pot cooked lamb curry with stoned ground cumin, spices coriander, green chili, and Toddy vinegar.

Khada Masala Gosht

Home-style slow pot cooked lamb curry with stoned ground spices.

Lamb Saag

Lamb cooked in fresh spinach, fenugreek leaves, grated nutmeg, and a touch of cream.

Gosht Kali Mirch

Lamb flavored with coarsely ground peppercorn, curry leaves, and a splash of coconut milk.

Lamb Korma

Roasted cashew nut, raisin, golden fried onion, saffron coconut milk, yogurt, and spices.

Seafood Box---\$19.99 Appetizer (APERITIVO)

Caldo Verde

Pureed fresh Spinach and collard green, potato, garlic, vegetable broth. SOUPS (SOPA)

Pepper Water

Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves. SOUPS (SOPA)

Shrimp Balchao

Goan shrimp with toddy vinegar, chili masala, roasted dry shrimp.

Coconut Shrimp

Shrimp seasoned with coconut curry powder, mustard seed, curry leaves, tamarind juice.

Crab Cutlet

Fresh Atlantic Crab patty with finely chopped vegetables shredded cheese and baked.

Fish Cutlet

Pan-seared fish Pattie, seasoned with ginger, ground spice, coated with egg wash and bread crumb

Sopa De Camarão

Goan- Portuguese-inspired shrimp soup, poached, onion potato, garlic clove, roux, sprinkled with fresh dill. SOUPS

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SEAFOOD (FRUTOS DO MAR) Entrée

Goan Shrimp Curry

Coconut, green chili, cumin, coriander, ginger, mangos teen, Kashmiri chili

Kalwa Sukhem

Fresh shucked West Coast Oyster cooked with toasted spices, freshly grated coconut, green chili, onion, and tamarind.

Sungtache Caldinha

Asian fresh okra, prawns simmered in an extract of fresh coconut juice, cilantro, green chili, cumin.

Kalchi Kodi

A traditional Goan Monsoon sorak, fish curry simmered in a clay pot, coconut, green mango, mangosteen.

Amot Tik De Peixe

Seasonal fish simmered in a hot & sour curry sauce with toddy vinegar.

Fish tikka Masala

Fish tikka in a creamy tomato fenugreek sauce with Indian spices.



LUNCH BOX TO GO

OPENING HOURS

Monday – Sunday Lunch
12 pm – 2.45 pm

Monday – Sunday Dinner
5 pm – 9.45 pm

234 Court St Brooklyn
New York 11201



 **Contact Us:**
(347) 689-3882

Oder Online
www.indiantableny.com

Choice of one appetizer and an entrée. All boxes are accompanied by the vegetable of the day, Dal Makhani, Rice, plain Naan, and Dessert.

Vegetarian Box --- \$16.99 Appetizer (APERITIVO)

Caldo Verde

Fresh spinach, potato, garlic, vegetable broth. SOUP(SOPA)

Ragda Chaat

White beans seasoned with mustard seeds, curry leaves, tamarind & mint chutney

Pepper Water

Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves. SOUPS (SOPA)

Eric’s Veggie Samosas

Cumin and spice seasoned classic potato and green pea turnovers. Mix chutney.

Tulsi Paneer

Fresh Indian cheese, fresh basil, roasted garlic, Cranberry chutney

Kashmiri Tikki

Beetroot Pattie with ricotta cheese, apricot and roasted fennel, tomatillo chutney

Tandoori Mushroom

Marinated with roasted tandoori spices and fenugreek leaves. Skewered and Tandoori grilled.

Aloo Tikki

Spiced potato patty with diced mango, mint, tamarind chutney, yogurt, and chickpea noodles.

Lasuni Gobi

Crispy florets tossed with garlic tomato sauce

VEGETABLE (VEGETAL) Entrée

Saag Paneer

freshly cooked spinach with Indian cheese

Kadai Paneer

Indian cheese red pepper, onions, tomatoes, and stone ground spices.

Phool Makhane Ki Subz

Green peas, fox nut seasoned with ginger, fenugreek.

Paneer Kundan Kalia

Fresh Indian cheese & raisin, black pepper-tomato sauce.

Paneer Makhani

Indian cheese, simmered in a tangy, creamy, tomato fenugreek sauce

Chana Pindi

Chickpea, mango, pomegranate powder, tomato fresh ginger, and fengreek.

Aloo Gobi Mutter

Cauliflower florets, green peas, potato, cumin seed, tomato, spices and cilantro.

Parval Aloo

Baby ivy gourd, potato, ginger, onion, garam masala.

Avial

Plantain, drumsticks, exotic vegetables, green mango, mangosteen, garlic coconut milk, green chili.

Achari Baigan

Seasoned with tamarind, curry leaves, mustard seeds, ginger, and Kashmiri chili.

Masala Bhindi

Fresh okra, cumin, ginger, whole chili, onion, tomato spices.

Alambe Xacuti

Wild mushroom medley slow-cooked with roasted fennel seed, star anise, poppy seed, dehydrated coconut.

Chicken Box-----\$17.99 Appetizer (APERITIVO)

Caldo Verde

Fresh spinach, potato, garlic, vegetable broth. SOUPS (SOPA)

Pepper Water

Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves. SOUPS (SOPA)

Saffron Malai Tikka

Chicken with cheddar cheese, saffron, white pepper, hung yogurt.

Achari Chicken Tikka

Chicken marinated with pickling spices, herbs, Garlic mint aioli.

Basil Chicken Tikka

Chicken marinated with fresh basil, yogurt, spices, and olive oil.

CHICKEN (FRANGO) Entrée

Xacuti De Galinha

Coarse roasted ground coconut, toasted poppy, sesame seeds, star anise, fennel.

Vindalho De Galinha

Freshly ground spices, whole dry chili, toddy vinegar, cashew feni.

Chicken Chettinad

Chicken, fresh, pepper, mustard, curry leaves, dry chili, coconut milk

Chicken Tikka Masala

Chicken tikka in a creamy tomato fenugreek sauce with Indian spices

Chicken Saag

Chicken cooked with fresh spinach, fenugreek leaves, grated nutmeg, and a touch of cream

Chicken Korma

Roasted cashew nut, raisin, golden fried onion, saffron coconut milk, cream, and spices

Lamb/Goat/Beef---\$18.99 Appetizer (APERITIVO)

Caldo Verde

Fresh spinach, potato, garlic, vegetable broth. SOUP(SOPA)

Pepper Water

Anglo-Indian peppercorn, tamarind soup seasoned with mustard seed, and curry leaves. SOUPS (SOPA)

Shammi Kabab

Lamb Pattie, chickpea, roasted garlic, clove, peppercorn, mint, cilantro, grilled.

Saffron Malai Tikka

Chicken with cheddar cheese, saffron, white pepper, hung yogurt