



(207) 799-3463

<http://www.2dinein.com>

Hi Bombay

Please note that prices may vary from the restaurant menu prices.

Appetizers

- Punjab Special Vegetarian \$8.95
Mixed Platter with Samosa, Pakora, Aloo Tikki and Onion Bhaji
- Onion Bhaji \$4.50
Fresh vegetable fritters deep fried in vegetable oil
- Paneer Pakora \$5.95
Chunks of homemade cheese with low fat milk, rolled in chicken pea flour, deep fried
- Aloo Tikki \$3.95
A packet of spiced vegetables, deep fried
- Samosa \$3.50
Shredded potatoes and green pea turnovers deep fried
- Chicken Tikka Appetizer \$8.95
Boneless pieces of chicken marinated in a special sauce, barbecued in Tandoor on hot coals, served on bed of lettuce
- House Salad \$6.95
Lettuce, cucumbers, tomatoes and onions garnished with cranberries and walnuts tossed in our home made dressing

Soup

- Dal Shobra Soup \$3.95
Traditional soup made with split peas & lentils, subtly flavored with Indian spices, garnished with cilantro
- Co-Co Nut Soup \$3.95
Shredded coconut made with whole milk, cream, nuts, sweet Indian spices and saffron.
- Tomato Soup \$3.95
Soup made with fresh tomatoes, ginger, onions & garlic
- Vegetarian Soup \$3.95
Fresh mixed vegetables, fresh tomatoes, fresh ginger, garlic and Indian spices
- Chicken Soup \$3.95
A traditional soup made with small pieces of chicken, cilantro and Indian spices

Breads

- Naan \$2.50
Traditional Indian leavened with bread made by slapping it quickly on the sides of tandoor.
- Bhatura \$2.50
Refined flour deep fried and puffy bread.
- Garlic Naan \$3.95
Leavened, handmade white bread made with garlic
- Onion Kulcha \$3.95
Leavened, handmade white bread made with onions herbs and Indian

Chicken Specialties

- Chicken Curry \$14.95
Boneless Chicken cooked in sauce of onions, tomatoes, garlic, and spices
- Chicken Tikka Saag \$15.95
Boneless chicken tikka marinated in yogurt with spinach
- Butter Chicken \$16.95
Tender piece of white meat chicken sauteed with ginger, onion and garlic in a sauce made with tomato and cream and Indian spices.
- Chicken Korma \$15.95
Tender piece of chicken in a special sauce with Cashews, raisins, almonds, and light creamy sauce
- Chicken Tikka Masala \$15.95
Boneless chicken marinated in yogurt, charbroiled and sauteed in herb and spice. Simply fantastic!
- Chicken Vindaloo \$15.95
Chicken cooked with onion sauce and potatoes spiced according to the choice of the customer
- Murg Kesari \$16.95
White meat chicken marinated in mild milk based charbroiled and finished in a coconut curry with saffron
- Murg Malabar \$16.95
From the state of karala a popular dish of sauteed chicken curry flavored with coconut, onion and light cream
- Murg Methi \$14.95
Tender piece of chicken cooked with fresh fenugreek, cumin and coriander
- Shahjahanani Murg \$15.95
Tender piece of white meat chicken sauteed with ginger, garlic, onion and spice in a robust sauce garnished with cilantro
- Mango chicken \$16.95
Chicken cooked with mango chutney and mint sauce tempered with fresh coriander, ginger and curry leaves
- Chicken Karahi \$16.95
Boneless pieces of baked chicken, fresh green pepper and onion made in a karahi (a concave shaped pot like wok.)

Lamb Specialties

- Lamb Curry \$15.95
Cubes of lamb cooked in onion, tomatoes, herbs, and spices
- Keema Mutter \$15.95
Ancient recipe of ground lamb, peas, coriander, and ginger
- Lamb Saag \$17.95
Served on a bed of spinach and light cream
- Acahr Lamb \$17.95
Tender pieces of lamb roasted with hot peppers, fresh herbs and spices.

Vegetable Specialties

- Aloo Gobi \$14.95
Fresh cauliflowers, potatoes, onions, ginger, garlic, and spices.
- Channa Masala \$14.95
Chick peas steamed with tomatoes, ginger, garlic, onion, and spices
- Mixed Vegetable Masala \$17.95
The favorite dish from our chief mix vegetable charbroiled and then sauteed in fresh herbs and cooked in a sauce of tomatoes and light cream
- Aloo Mutter \$14.95
Fresh green peas in sauce with potatoes
- Daal Makhani \$14.95
Yellow lentils sauteed over a low flame, laced with cream, Indian spices and served in a typical Punjabi style.
- Saag Paneer \$14.95
A mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese & spices
- Mutter Paneer \$14.95
Our favorite blend of homemade cottage cheese and green peas lightly seasoned with fresh herbs.
- Nav Rattan Korma \$14.95
Our choice of seasonal nine vegetables with cheese, cashews, raisins, and a thick korma sauce
- Shahi Paneer \$15.95
Chunks of cheese sauteed with ginger, garlic, onion, cashews, tomatoes & raisins cooked in a creamy sauce.
- Malai Kofta \$15.95
Balls of freshly minced vegetables simmered in a light cream sauce with ginger, cardamon, saffron, cashews & raisins
- Saag Dal \$14.95
Spinach with lentils cooked with a light cream sauce. Served with lentil soup
- Karahi Paneer \$17.95
Small chunks of cottage cheese and green pepper sauteed in Karahi(work) with onions, tomatoes, ginger and coriander.
- Baigan Bhartha \$15.95
Whole flame grilled eggplant mashed and seasoned with herbs and spices.
- Vegetable Vindaloo \$14.95
A super-hot dish made with potatoes and very hot spices - pure heat wave.
- Bhindi Masala \$14.95
Okara cooked with fresh onions, ginger, garlic, tomatoes and spices.
- Chana Saag \$14.95
Steamed chickpeas sauteed with spinach, ginger, garlic and spices.

<i>spices with butter.</i>	
Keema Naan	\$3.95
<i>Clay oven bread stuffed with very lean minced lamb mixed with herbs and spices.</i>	
Punjabi Naan	\$3.95
<i>Clay oven bread stuffed with coconut, raisins, cashew, and almond</i>	
Badami Naan	\$3.95
<i>Leavened bread topped with sliced almonds, poppy seeds and hand peeled cantaloupe seeds</i>	
Aloo Naan	\$3.95
<i>Leavened, handmade white bread made with potatoes, peas, herbs and Indian spices with butte</i>	
Paneer Naan	\$3.95
<i>Fresh homemade cheese with Indian spices</i>	

Side Orders

Mix Vegetable Pickles	\$2.95
Extra Rice	\$2.00
Mint Raita	\$2.95
<i>Cool whipped homemade yogurt with tomatoes, black salt, cumin cucumber and fresh mint, its cool</i>	

Lamb Do-Piazza	\$16.95
<i>Lamb curry cooked with green peppers</i>	
Lamb Dilruba	\$16.95
<i>Soft lamb and mushroom lightly steamed with fresh ginger, garlic, onion and spices.</i>	
Boti Kabab Masala	\$17.95
<i>Leaned pieces of lamb marinated 24 hour in yogurt and spices baked on skewers in the tandoor and then finished in a tangy and spicy, light creamy red sauce</i>	
Lamb Vindaloo	\$16.95
<i>Lamb with onion sauce and potatoes spiced according to the choice of the customer.</i>	
Lamb Badam Pasanda	\$17.95
<i>Lamb in a Masala sauce with herbs, spices & flakes of almonds. Served with lentil soup</i>	
Lamb Roghan Josh	\$17.95
<i>Lamb with ginger, garlic, coconut flakes, and a balanced creamy sauce.</i>	
Butter Lamb	\$18.95
<i>Tender pieces of lamb sauteed with ginger, onions and garlic in a sauce made with tomatoes and cream, different Indian spices and exotic herbs</i>	
Lamb Madras	\$17.95
<i>Lamb cooked in hot gravy and tangy madras sauce, ginger and fresh herbs</i>	
Lamb Karahi	\$17.95
<i>Tender pieces of lamb sauteed with spices, fresh bell, pepper and onions in a karahi. Served with small karahi (wok</i>	
Nimboo Lamb	\$17.95
<i>Lean pieces of lamb marinated in lemon juice and delicately spiced with whole black pepper</i>	
Pudeena Lamb	\$17.95
<i>Tender pieces of lamb sauteed and stewed in a aromatic curry flavored with fresh mint from the Punjab region</i>	

Tandoori Specialties

Chicken Tandoori	\$15.95
<i>Half a bird marinated in yogurt with spices and grilled</i>	
Chicken Tikka	\$15.95
<i>Chicken marinated in spices barbecued on skewers over charcoal.</i>	
Lamb Botti Kebab	\$18.95
<i>Lamb cubes marinated in spices and barbecued on skewers over charcoal.</i>	
Mixed Grill	\$20.95
<i>Assortment of Tandoori specialties.</i>	

Biryani Specialties

House Biryani	\$25.95
<i>(served for two) Basmati rice cooked in butter with Lamb, Chicken, Shrimp, Almonds, Cashews & Raisins Garnished with fresh Herbs</i>	
Biryani	\$14.95
<i>with choice of Lamb, Chicken, Shrimp, or Vegetables Sauteed in Herbs & Spices, cooked with special Basmati rice.</i>	

Seafood Specialties

Shrimp Vindaloo	\$16.95
<i>Shrimp sauteed with hot Indian spices and curry sauce with potatoes. From brave men of Madras</i>	
Shrimp Do Piazza	\$15.95
<i>Fresh shrimp with green pepper, onions, tomatoes and spices.</i>	
Shrimp Curry	\$16.95
<i>Fresh shrimp in a robust, onion and tomatoes based sauce of ginger, garlic, coriander and other herbs</i>	
Shrimp saag	\$17.95
<i>Served on a flavourful bed of spiced spinach and light cream</i>	
Shrimp Korma	\$17.95
<i>Shrimp with creamy sauce and nuts.</i>	
Fish curry	\$17.95
<i>Haddock in a robust onion and tomatoes based sauce of ginger, garlic, coriander and other herbs</i>	
Fish Masala	\$17.95
<i>Haddock marinated and cooked in tomatoes base sauce and light cream.</i>	
Shrimp Tandoori Masala	\$17.95
<i>Favorite dish of emperor shah Jahan- the creator of TajMahal. Shrimp, charbroiled and then sauteed in fresh herbs and cooked in sauce of tomato and light cream</i>	
Mixed Seafood Masala	\$18.95
<i>Fresh shrimp, scallops, sauteed in fresh herbs and cooked in a sauce of tomatoes, light cream and spices.</i>	

Drinks

Sprite	\$2.11
<i>Soda</i>	
Diet Coke- Can	\$2.11
Coke - Can	\$2.11
Mango Lassi	\$2.95
<i>Sweet Yogurt drink with rosewater and Mango Pulp</i>	
Lassi	\$2.95
<i>Sweet Yogurt drink with rosewater and pistachios</i>	

Desserts

Gulab Jamun	\$2.95
<i>Small one inch diameter balls of flour and milk powdered deep -fried to golden and served cold in syrup. Cake like texture. Served warm</i>	
Rasgulla	\$2.95
<i>Cheese Balls in sugar syrup. This is classic and very popular sweet from bengal made from special occasions and usually served cold</i>	

Please specify if you need silverware

Add Silverware
No Silverware