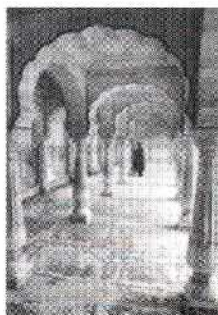


# Samrat Restaurant



*Excellent Vegetarian &  
Non-Vegetarian Cuisine*

## Lunch Buffet

11:30 am - 3:00 pm

## Dinner

5:00 pm to 10:00 pm  
Fri. & Sat. til 10:30 pm

*We do Catering, Birthdays and Wedding Parties  
MasterCard, Visa (over \$10)*

**701 South Crouse Ave.  
Syracuse, NY 13120  
(315) 479-6051**

## *Fish / Shrimp Samundar Ki Duniya*

- 51. **SHRIMP CURRY** .....14.95  
*Shrimp cooked in a delicious mildly spicy sauce*
- 52. **SHRIMP TIKKA MASALA** .....15.95  
*Shrimp cooked in creamy butter sauce*
- 53. **SHRIMP SAG** .....13.95  
*Fresh shrimp sauteed with spinach and enhanced with mild Indian spices*
- 54. **SHRIMP VINDALOO** .....13.95  
*Shrimp vindaloo Juicy shrimp cooked in a tangy spiced tomato sauce with potatoes*
- 55. **SHRIMP KORMA** .....13.95  
*Shrimp cooked in mild yogurt sauce*
- 56. **FISH CURRY** .....12.95  
*Top class fish cooked in a delicious, mildly spiced sauce*
- 57. **FISH TIKKA MASALA** .....12.95  
*Marinated grilled fish cooked in a creamy sauce*
- 58. **FISH VINDALOO** .....12.95  
*Exotically prepared in a hot spicy gravy*

## *Homemade Indian Bread*

- 59. **GARLIC NAAN** .....2.95  
*Indian Style garlic bread baked on the sides of our tandoori oven*
- 60. **NAAN** .....1.95  
*Traditional punjabi style tear-drop shaped white bread baked on the sides of our tandoori oven*
- 61. **ALOO PARATHA** .....2.95  
*Paratha bread stuffed with mildly spiced potatoes*
- 62. **PESHAWARI NAAN** .....3.50  
*Unleavened bread stuffed with nuts, coconut golden raisin*
- 63. **PANEER NAAN** .....2.95  
*White bread stuffed with homemade cheese*
- 64. **GANGAR NAAN** .....2.95  
*Whole wheat bread prepared with fresh mint leaves and coriander*
- 65. **LACHHA PARATHA** .....2.95  
*Whole wheat layered bread*
- 66. **ROTI** .....1.95  
*Whole wheat bread in a clay oven*
- 67. **PURI** .....1.95  
*Deep fried, puffed light bread*
- 68. **SAMRAT SPECIAL NAAN** .....3.95  
*Multi-layered bread stuffed with shredded chicken and herbs, buttered between layers*

## *Beverages*

- 69. **MANGO LASSI** .....2.50
- 70. **SWEET LASSI** .....2.50  
*Yogurt drink*
- 71. **SALT LASSI** .....2.50  
*Yogurt drink*
- 72. **MENGO JUICE** .....1.95
- 73. **ICE TEA** .....1.95
- 74. **TEA COFFEE** .....1.95
- 75. **COKE / DIET COKE** .....1.95
- 76. **SPRITE / 7 UP** .....1.95
- 77. **PEPSI** .....1.95

## *Dessert*

- 78. **RAS MALAI** .....2.50  
*Homemade cheese balls sweetened with milk and flavored with rosewater and nuts*
- 79. **GULAB JAMUN** .....2.50  
*Juicy deep fried cheese ball dipped in syrup, served warm*
- 80. **KHEER** .....2.50  
*Rice pudding served with almonds, raisins and pistachios*
- 81. **FRUIT CUSTARD** .....2.50  
*Flavored custard milk made with pistachios and fresh fruits*

## *Ice-Creams*

- 82. **KULFI** .....2.50  
*Authentic Indian ice cream made with pistachios and fresh fruits*
- 83. **SAFRON MANGO KULFI** .....2.95
- 84. **MANGO ICE CREAM** .....2.95
- 85. **CHOCOLATE ICE CREAM** .....2.95
- 86. **VANILLA ICE CREAM** .....2.95

## Shuruat / Appetizer

1. **VEGETABLE PAKORA** ..... 2.95  
Fresh vegetable dipped in a special spiced batter and fried to golden perfection
2. **VEGETABLE SAMOSA** ..... 2.95  
Crisp turnover, filled with mildly spiced potatoes and peas deep fried
3. **CHICKEN PAKORA** ..... 3.95  
Boneless chicken pieces dipped in a special batter and fried to golden perfection
4. **PANEER PAKORA** ..... 3.95  
Homemade Indian cheese cubes stuffed with special chef recipe and fried to golden perfection
5. **SAMRAT SPECIAL MIX** ..... 5.95  
Vegetable Pakora chicken Pakora Samosa
6. **GARDEN SALAD** ..... 2.95  
Cucumber, Onion, Carrot, Tomato, Lettuce and Celery with home made dressing
7. **CHAT PAPRI** ..... 3.95  
Delicious spiced combination of crispies chopped Potatoes & chick peas with yogurt & tamarind sauce

## Shorbe / Soup

8. **CHICKEN SOUP** ..... 2.95  
Chunks of chicken blended with lentils and flavored with Indian spices & herbs
9. **COCONUT SOUP** ..... 2.95  
An exotic soup with an exquisite flavour
10. **TOMATO SOUP** ..... 2.95  
Made with fresh tomatoes and flavored with Indian spices and herbs
11. **MULLIGATAWNY SOUP** ..... 2.95  
Made with lentils, tomatoes and touch of specially blended spices and herbs
12. **SAMRAT SPECIAL SOUP** ..... 3.95  
Chunks of Chicken Tikka and seekh Kabab and Flavoured with Indian Spices and herbs

## Tandoori / Entrees

One Rice and Onion & Mint Chutney Served Per Table. All Dishes are Prepared to Your taste Mild, Medium or Hot Tandoori, Pakwaan & Charcoal Clay Oven Specialties

13. **CHICKEN TANDOORI** ..... 9.95  
Half a spring chicken marinated overnight in yogurt and spices, roasted in a clay oven
14. **CHICKEN TIKKA** ..... 10.95  
Succulent pieces of boneless white meat marinated and cooked over slow heat in a clay oven
15. **TANDOORI MIX GRILL** ..... 14.95  
Assorted platter of the above choices
16. **SEEKH KABAB** ..... 13.95  
Minced lamb meat combined with onions and herbs then roasted in tandoori oven

17. **CHICKEN KABAB** ..... 12.95  
Minced chicken marinated with herbs and spices cooked on a skewer in a clay oven
18. **SHRIMP TANDOORI** ..... 15.95  
Shrimp roasted in tandoori oven

## Biryanis / Rice Specialties

Selected Royal Portions of Lamb, Chicken or Shrimp Sautéed in Herbs and Spices with Fragrant Rice and Nuts. All Biryanis Served with Raita

19. **VEGETABLE BIRYANI** ..... 9.95  
Basmati rice cooked with fresh vegetable, cashew nuts, almond and golden raisins
20. **CHICKEN BIRYANI** ..... 10.95  
Basmati rice cooked with cubes of boneless chicken, Cashew nuts, almond and golden raisins
21. **LAMB BIRYANI** ..... 12.95  
Basmati rice cooked with cubes of boneless lamb, cashew nuts, almond and golden raisins
22. **SHRIMP BIRYANI** ..... 13.95  
Basmati rice cooked with shrimp, cashew nuts, almond and golden raisins
23. **SAMRAT SPECIAL BIRYANI** ..... 14.95  
Saffron rice cooked with boneless pieces of chicken, cubes of Lamb and Shrimp cashew nuts, almond and golden raisins
24. **SAMRAT SPECIAL DINNER FOR TWO** ..... 24.95
25. **VEG THALI** ..... 12.95  
Set vegetarian meal
26. **NON. VEG. THALI** ..... 14.95  
Set vegetarian meal

## Subzi Mandi (Vegetarian Specialities)

Served with Basmati Rice

27. **CHANNA MASALA** ..... 8.95  
Chick peas, onions and tomatoes cooked in a light & sauce
28. **NAVRATTAN KORMA** ..... 8.95  
Nine fresh garden vegetables marinated in yogurt and cooked in cream and specially blended spices
29. **VEGETABLE JAL FROZI** ..... 8.95  
Fresh garden vegetables marinated in fresh ginger and garlic, then cooked with natural herbs
30. **MALAI KOFTA** ..... 8.95  
Cashews nuts and homemade cheese stuffed in vegetable balls cooked in mildly spiced creamy sauce
31. **SAG PANEER** ..... 8.95  
Spinach and homemade cheese cubes cooked in tasty spices
32. **MATTAR PANEER** ..... 9.95  
Peas and lightly fried homemade cheese cubes cooked with fresh tomatoes in a mildly spiced sauce
33. **DAL MAKHANI** ..... 7.95  
Black lentils fried in butter with fresh onions, tomatoes, ginger and garlic

34. **BAINGAN BHURTHA** ..... 8.95  
Eggplant roasted in tandoori oven and cooked with green peas, fresh tomatoes, onions, ginger and garlic
35. **SHAHI PANEER** ..... 9.95  
Homemade cheese cubes cooked in creamy fresh tomato sauce
36. **ALOO MATTAR** ..... 8.95  
Potatoes and peas cooked in mild curry sauce
37. **CHILLY PANEER** ..... 9.95  
Homemade cheese Marinated with special recipe and fried with Chilly, Onions
38. **CHANA BHATURA** ..... 9.95  
Deep fried Puffy Bread Stuffed with Cheese or Potato served with chick peas cooked in light sauce

## Murg / Chicken Specialties

39. **CHICKEN TIKKA MASALA** ..... 11.95  
Boneless pieces of chicken tikka cooked in a creamy butter sauce with fresh tomatoes and fragrant spices
40. **CHICKEN SAG MASALA** ..... 10.95  
Boneless chicken cooked with spinach in mild spices
41. **CHICKEN KORMA** ..... 10.95  
Boneless chicken cooked in mild yogurt sauce with fresh coriander
42. **CHICKEN VINDALOO** ..... 10.95  
Hot and spicy chicken cooked with pieces of potatoes, fresh tomato and a touch of fresh lemon juice
43. **CHICKEN CURRY** ..... 10.95  
Skinless and boneless chicken and nuts cooked in a mildly spiced curry sauce
44. **CHICKEN MAKHANI** ..... 10.95  
The most popular Indian delicacy butter chicken, tandoori boneless Chicken cooked in exotic spices tendered with chopped tomatoes and butter
45. **CHICKEN JAL FROZI** ..... 10.95  
Chicken marinated in fresh ginger and garlic, then cooked with natural herbs.

## Lamb / Goat Specialties

46. **LAMB CURRY** ..... 11.95  
Boneless pieces of lamb cooked in mild curry
47. **LAMB VINDALOO** ..... 11.95  
Hot & Spicy lamb cooked with pieces of potatoes, fresh tomato and a touch of fresh lemon juice
48. **LAMB SAAG** ..... 11.95  
Tender piece of lamb prepared with fresh spinach and spices.
49. **LAMB PASANDA** ..... 11.95  
Lamb cubes simmered in light yogurt sauce with onions and fresh tomatoes
50. **LAMB TIKKA MASALA** ..... 12.95  
Marinated sliced lamb grilled, then cooked in a creamy sauce