

JEWEL OF INDIA

Indian Cuisine



Lunch

11.00 AM – 3.30 PM

Dinner

3.30 PM – 10.00 PM

Buffet Lunch & Sunday Brunch

11.00 AM – 3.00 PM

Open Monday – Sunday

4735 University Way NE, Seattle WA 98105

☎ 206-523-5275

*Catering Available
To go Available*

*Visa, MasterCard,
Discover*

Validated Parking Available Below Bank of America, Evenings Only

Appetizers

All appetizers are served with Imli (tamarind) and Pudina (mint & cilantro) Chutneys

Samosa					\$3.50	
<i>2 Crispy pastry shells stuffed with delicately spiced potatoes and peas</i>						
Pakorras						
<i>Assorted veggies breaded and mildly spiced fritters</i>						
Vegetable	\$3.50	Paneer	<i>(Indian style cheese cubes)</i>	\$4.95	Chicken	\$5.95
					Fish	\$6.95
Seekh Kabob					\$7.95	
<i>6 pieces of lamb meat blended with herbs & spices, grilled in a special tandoor oven</i>						
House Appetizer Platter					\$7.95	
<i>Assortment of chicken & fish pakora, Seekh kabob</i>						
Mixed Veggie Platter					\$6.95	
<i>Veggie samosa, pakora, paneer pakora. Serves 2</i>						
Aloo Chat Papri					\$3.95	
<i>Potato, crispy wafers, garbanzo beans topped with special sweet and spicy sauce and curd</i>						
Aloo Tikki					\$3.50	
<i>Potato cakes mildly spiced and fried served with special sauce</i>						
Channa Poori					\$4.95	
<i>Garbanzo beans curry served with small whole wheat fried fluffy bread</i>						
Papadam					\$1.95	
<i>2 Crispy wafers made from lentil flour</i>						
Daal Soup					\$3.50	
<i>Slow cooked lentil soup with chunk of vegetables</i>						
Mulligatawny Soup					\$3.95	
<i>A rich chicken, lentil and rice soup flavored with Indian spices And a hint of lemon</i>						
Salad					\$3.50	
<i>An Indian style salad made of fresh cucumbers, lettuce, tomatoes and onions Served with homemade yogurt dressing</i>						

TANDOORI CUISINE

Tandoori Cuisine is a ancient method of cooking. Using a clay oven called Tandoor, we cook our meats and bread to absolute perfection. Tandoori dishes are served with cilantro and tamarind chutneys.

Tandoori Chicken	Half	\$10.95	Full	\$18.95
<i>Chicken marinated in yogurt,garlic,ginger,fresh lemon juice roasted in special tandoor</i>				
Chiken Tikka				\$11.95
<i>Boneless breast chicken pieces marinated in yogurt & Indian spices grilled in tandoor</i>				
Lamb Boti Kabob				\$12.95
<i>Tender juicy chunks of boneless Lamb marinated with chef's special masala slowly cooked in tandoor</i>				
Tandoori Prawns				\$13.95
<i>Juicy Jumbo shrimps grilled in tandoor with onion and lemon</i>				
Tandoori Fish				\$13.95
<i>Fillets of Cod marinated and grilled in tandoor</i>				
Jewel of India special Mixed Grill				\$16.95
<i>Assortment of above items served with sliced onions and lemons</i>				
Lamb Keema Kabob				\$ 12.95

Curries Specialties

Our curries are prepared with fresh Indian herbs and spices, tomatoes and onions. Please Specify: Mild, Medium or Hot. All Curries can be made without dairy on request. Served with Basmati Rice.

Vegetarian Selections

Daal Maharani (Vegan) Black lentils slow cooked with spices	\$8.95
Channa Masala (Vegan) Garbanzo beans cooked with onions, tomato and spices	\$8.95
Vegetable Curry (Vegan) Mixed vegetables, tomatoes and onion with brown curry sauce	\$8.95
Vegetable Coconut Curry (Vegan) Coconut sauce with ginger, garlic and spices over mixed vegetables	\$9.95
Vegetable Jalfrazie (Vegan) Sautéed mixed vegetables topped with curry sauce	\$9.95
Okra Masala (Vegan) Okras sautéed with onions and spices	\$9.95
Punjabi Aloo Phalli (Vegan) Fresh green beans & potato sautéed with ginger and spices	\$9.95
Daal Tudka (Vegan) Yellow lentils cooked in exotic sauce	\$9.95
Channa Bhatura (Vegan) Garbanzo beans curry served with a fried & fluffy bread	\$9.95
Matar Paneer Homemade cheese cubes and garden peas in creamy tomato sauce	\$10.95
Malai Kofta Ground cheese and vegetable balls in creamy curry sauce	\$10.95
Shahi Paneer Indian cheese cubes in creamy curry sauce	\$10.95
Palak Paneer Home made cheese cubes in exotic spinach sauce	\$10.95
Aloo Palak (Vegan) Potatoes cooked in exotic spinach sauce	\$9.95
Aloo Gobhi (Vegan) Fresh cauliflower and potatoes sautéed with herbs and spices	\$9.95
Aloo Matar (Vegan) Garden peas and potatoes with herbs and curry sauce	\$8.95
Baingan Bhartha (Vegan) Eggplant baked in tandoor, mashed & sautéed with ginger, onions	\$9.95
Navrattan Korma Mixed vegetables cooked in a creamy sauce with ginger and spices	\$9.95
Palak Daal (Vegan) Lentil spinach curry	\$9.95
Palak Mushrooms (Vegan) Mushrooms cooked in spinach sauce	\$9.95
Palak Channa (Vegan) Spinach and garbanzo beans curry	\$9.95
Punjabi Aloo Channa Curry (Vegan) Potato & garbanzo beans cooked Punjabi style	\$9.95
Mushroom Matar (Vegan) Mushrooms & sweet pea cooked with ginger in curry sauce	\$9.95
Vegetable Vindaloo (Vegan) Potatoes and mixed vegetable cooked in a spicy sauce with vinegar	\$9.95
Jeera Aloo (Vegan) Potatoes cooked in garam masala with cumin seeds and turmeric	\$8.95
Special Masala Dosa (Vegan) A large thin crepe made of ground lentils & rice, delicately stuffed with potato, onions masala served with sambhar	\$9.95

Curries Specialties

Our curries are prepared with fresh Indian herbs and spices, tomatoes and onions. Please Specify: Mild, Medium or Hot. All Curries can be made without dairy on request. Served with Basmati Rice. Add veggies for extra \$1.00

Fish & Prawn Curries

Shrimp Saag Tender shrimp with herbs and spices in a delicate spinach sauce	\$12.95
Shrimp Masala/Korma Tender shrimp cooked in exotic sauce	\$13.95
Curry/Vindaloo Fish or Prawns Spicy curry with choice of fish (cod) or prawns	\$11.95
Madras Curry Fish or Prawns Tender prawns or fish (cod) in hot & spicy sauce	\$12.95
Mango Curry Fish or Prawns Mango based curry with choice of fish (cod) or prawns	\$12.95
Zalfrazie Fish or Prawns Choice of fish (cod) or prawns sautéed with peppers, ginger, onions	\$12.95
Kerala Coconut Fish Curry South Indian style fish curry prepared with coconut, red chilies & tamrind	\$12.95

Chicken Curries

Chicken Curry Chicken pieces cooked with fresh herbs and spices	\$9.95
Chicken Vindaloo Chicken pieces in spicy tangy sauce with peppers and hot chillies	\$10.95
Chicken Saag Chicken pieces cooked in a succulent spinach sauce	\$10.95
Chicken Makhni Tandoori chicken cooked in tomato & creamy sauce	\$10.95
Chicken Korma/Mushroom Boneless chicken simmered in a spicy creamy sauce	\$10.95
Chicken Jalfrazie Boneless chicken stir fried with bellpeppers, ginger, garlic, onions with special blend of spices	\$10.95
Chicken Tikka Masala Boneless tandoori chicken breast tikka in special curry sauce	\$10.95
Chicken Mango Curry Tender pieces of Chicken sautéed with Major grey mango chutney with special blend of spices	\$10.95
Madras Chilli Chicken Cooked in sauce of tomato, roasted dry chilies, garlic & spices	\$10.95
Kashmiri Chicken Boneless breast chicken cooked with yogurt, garlic and mild spices Garnished with cashews and almonds	\$10.95
Butter Chicken/Coconut Chicken Boneless Breast chicken cubes cooked in creamy curry sauce	\$10.95

Lamb Curries

Lamb Curry Tender cubes of lamb cooked with ground herbs and spices	\$9.95
Lamb Kofta Grounded lamb rolled in balls cooked in spicy creamy sauce	\$10.95
Lamb Saag Lamb sautéed & served in a delicate spinach sauce	\$10.95
Lamb Shahi Korma Juicy lamb cooked in creamy sauce topped with Nuts ,Raisins	\$10.95
Lamb Vindaloo Lamb cubes with potatoes in a spicy sauce	\$10.95
Lamb Boti Masala Marinated tandoori lamb cooked in mild spicy sauce with touch of cream	\$11.95
Madras Chilli Lamb Cooked in sauce of tomato, roasted dry chilies, garlic, spices	\$10.95
Lamb Jalfrazie Boneless Lamb stir fried with bellpeppers, ginger, garlic, onions with touch of cream	\$10.95
Beef Curry Tender cubes of beef cooked with ground herbs and spices	\$10.95

Tandoori Breads

Baked to order in our Tandoor Oven

Naan Leavened bread of fine flour baked in tandoor	\$1.95	Garlic Naan Flavored with garlic	\$2.50
Keema Naan Naan filled with minced lamb	\$3.50	Vegetable Naan Naan filled with mixed vegetables	\$3.50
Spinach Naan Spinach filled Naan baked in tandoor	\$3.50	Shahi Paneer Naan Indian cheese filled Naan	\$3.50
Onion Kulcha Leavened bread of fine flour filled with spiced onions			\$3.50
Roti Whole wheat tandoor baked bread			\$1.95
Paratha Unleavened whole wheat bread			\$2.50
Aloo Paratha Whole wheat bread stuffed with mildly spiced potatoes			\$2.95
Assorted Bread Basket Assortment of 1 garlic naan, onion kulcha and aloo pratha			\$8.95

Rice Delicacies

Plain Rice Mildly flavored basmati rice			\$1.95
Mushroom Matar Pullao Basmati rice, fresh green peas & mushrooms delicately flavored	\$5.95	Peas Pullao	\$3.95
Biryani Mughalai rice dish prepared with saffron, nuts, raisins & spices			
Vegetable Biryani			\$9.95
Chicken Biryani			\$10.95
Lamb Biryani			\$11.95
Shrimp Biryani			\$12.95

Thali Dinner

Your Choice of one dinner below served in Thali (Platter) with Daal, Rice, Raita, Naan, Salad, one drink (Soft drink, chai, coffee or lassi) and your choice of dessert, Kheer or Ice cream

\$13.95

Vegetarian

- * Malai Kofta
- * Channa Masala
- * Matar Paneer
- * Aloo Gobhi
- * Vegetable Curry

\$14.95

Non-Vegetarian

- * Chicken Curry
- * Chicken Vindaloo
- * Chicken Korma
- * Lamb Kofta
- * Karahi Lamb

Maharaja Dinner

Vegetarian Maharaja \$18.95

Appetizer: Vegetable Samosa or Vegetable Pakora
Entrée: Your Choice of Vegetarian specialties (Excluding Masala Dosa)
Side Items: Daal, Rice, Naan and Raita
Beverage: Soft drink, Coffee, Chai, Lassi or Mango Lassi
Dessert: Gulab Jamun or Kheer

Non-Vegetarian Maharaja \$18.95

Appetizer: Chicken Pakora
Entrée: Your Choice of Chicken or Lamb Curries
Side Items: Daal, Rice, Naan and Raita
Beverage: Soft drink, Coffee, Chai, Lassi or Mango Lassi
Dessert: Gulab Jamun or Kheer

Side Orders

Mango Chutney	\$1.50
Coconut Chutney	\$1.50
Raita	\$1.95
<small>Homemade yogurt mixed with grated cucumber and spices</small>	
Indian Salad	\$3.25
<small>Fresh lettuce, cucumber, tomatoes, onions and lemon served with raita</small>	
Mixed Pickle (indian hot spiced pickle)	\$1.50
Sautéed vegetables	Half order \$3.95 Full order \$5.95
<small>Lightly seasoned and sautéed mixed vegetables</small>	

Desserts

Ras Malai	\$3.50
<small>A creamy delight made with sweetened curd cheese in a rich cream sauce Flavored with nuts and rose water</small>	
Gulab Jamun	\$2.50
<small>North Indian delicacy made from a special dough, fried golden brown Served warm or cold in a sugar and cardamom syrup</small>	
Kheer	\$2.75
<small>North Indian style Rice pudding topped with almonds and raisins</small>	
Kulfi	\$2.75
<small>Indian Ice cream flavored with saffron and cardamom. Topped with nuts or mango pulp</small>	

Drinks

Mango Lassi	\$2.95	Sweet Lassi, Salt Lassi	\$2.50
Iced tea, black tea	\$1.95	Coffee	\$1.95
Soft Drinks	\$1.75	Chai	\$1.95
<small>Pepsi, Diet Pepsi, 7 Up, Root beer</small>		<small>Indian spiced tea with milk</small>	

Indian beers		
<small>Taj Mahal, Golden Eagle, Himalayan</small>	<small>Small \$3.50</small>	<small>Large \$6.25</small>
Beer		\$3.00

Alaskan Amber, Ballard Bitter, Corona, Full Sail Amber, Heineken, Pete's Wicked Ale, Pyramid Pale Ale, Pyramid Hefeweizen, Redhook ESB, Sierra Nevada Pale Ale, Budweiser, Bud Light, Coors Light,

Wine	Glass	Bottle
Robert Mondavi Woodbridge Cabernet	\$3.95	\$18.00
Robert Mondavi Woodbridge Merlot	\$3.95	\$18.00
Robert Mondavi Woodbridge Chardonnay	\$3.95	\$18.00
Robert Mondavi Woodbridge Zinfandel	\$3.95	\$18.00
Robert Mondavi Woodbridge White Zinfandel	\$3.95	\$18.00
Robert Mondavi Coastal Johannesburg Reisling	\$3.95	\$18.00
Chantrelles Red/White	\$3.95	\$18.00
House wine – Stone Cellars (by Beringer)	\$3.95	\$21.00 (pitcher)