



813-907-MEAL (6325)

<http://www.mobilemeals.com>

India's Grill Kennedy

Vegetarian Appetizers

- A-1 Samosa \$4.99
Homemade patties stuffed with potatoes and green peas along with indian spices.
- A-2 Mixed Vegetable Pakoras \$4.99
Mixed vegetables dipped in chick pea batter and deep fried.
- A-3 Tamarind Eggplant \$4.99
Crispy fried eggplant topped with tamarind sauce.
- A-4 Gobi Manchurian \$10.99
Cauliflower floreala fried in a batter and toasted with onion & bell pepper in a chili sauce.
- A-5 Vegetable Spring Roll \$4.99
Mixed vegetable stuffed rolls.
- A-6 Chili Baby Corn \$10.99
Battered fried baby corn in a hot tangy sauce.
- Chili Paneer \$11.99
Crispy fried paneer tossed with onions, bell peppers and chili sauce.
- Corn and Cheese Tikki \$5.99
Pan fried corn and cheese patties.
- Ragada \$5.99
Potato patties layered with chickpeas and herbs, topped with yogurt, mint and tamarind sauces.

Non Vegetarian Appetizers

- A-8 Chicken Chili \$12.99
Boneless chicken breast cooked with onions, bell peppers and finished with an exotic indian sauce.
- A-9 Chicken Lollipop \$12.99
Fried chicken wings in a hot and sour chili sauce.
- A-10 Chicken 65 \$10.99
Small pieces of chicken fried with indian spices.
- A-11 Garlic Shrimp \$15.99
Shrimp sauteed in garlic and spices.
- A-13 Kids Sampler \$12.99
Combination of kebabs, pakora, samosa and spring roll.

Soups

- S-1 Rasam \$4.99
South indian hot and sour soup made with tomato, tamarind, herbs and spices.
- S-2 Mulligatawany \$4.99
Made from pure lentils, herbs and vegetables.

Salads

- S-3 Fresh Garden Salad \$4.99
Fresh lettuce served with vegetables topped with chefs special dressing.
- S-4 Mango Chutney \$2.99
Mango chutney is an indian condiment made of mango, vinegar, spices and sugar.
- S-5 Hot Mixed Vegetable Pickle \$2.99

Vegetarian Specialties

- V-1 Paneer Butter Masala \$14.99
Homemade cheese cooked with onion and bell pepper in a creamy tomato sauce.
- V-2 Vegetable Makhany \$13.99
Mixed vegetables cooked in a mild creamy tomato sauce.
- V-3 Navaratan Khurma \$13.99
Nine kinds of vegetables cooked in a creamy almond sauce.
- V-4 Mutter Paneer \$13.99
Homemade cottage cheese cooked with garden peas in a light onion tomato gravy.
- V-5 Shahi Paneer \$13.99
Cubs of homemade cottage cheese in an onion cashew almond sauce.
- V-6 Daal Tadka \$13.99
Yellow lentils cooked with ginger, garlic, onion, tomato and cilantro.
- V-7 Daal Palak \$13.99
Spinach and yellow lentils cooked in a mild sauce.
- V-8 Paneer Kurchan \$14.99
Grated paneer cooked in a creamy tomato sauce with bell peppers and onion.
- V-9 Saag \$14.99
Choice of your vegetable (paneer, mushrooms, chickpeas, potato, mixed vegetables).
- V-10 Vegetable Vindaloo \$13.99
Vegetables cooked in a hot spicy tangy sauce.
- V-11 Malai Kufra \$13.99
Vegetable balls in a creamy cashew and almond sauce.
- V-12 Daal Makhni \$13.99
Slow simmered black lentils flavored with cream, tomato, ginger and onions.

Vegan Specialties

No yogurt, cream or animal stock used.

- V-13 Punjabi Chana Masala \$13.99
Chickpeas cooked in an onion, tomato curry sauce.
- V-14 Aloo Gobi Masala \$13.99
Cauliflower and potatoes cooked with onions, bell pepper, ginger tomatoes and herbs.
- V-15 Bagare Baigan \$13.99
Fried baby eggplant cooked with roasted peanuts, sesame and coconut.
- V-16 Vegetable Hara Masala \$13.99
Mixed vegetables cooked in a coconut and mint sauce.
- V-17 Kadai Eggplant \$13.99
Eggplant cooked with bell peppers, tomatoes, onions and mushrooms tempered with chili and ground spices.
- V-18 Vegetable Madras \$13.99
Vegetables cooked in a coconut based sauce.

Seafood Specialties

- F-1 Shrimp Tikka Masala \$16.99
- F-2 Shrimp Curry \$16.99
- F-3 Shrimp or Fish Aamwala \$16.00
- F-4 Shrimp Vindaloo \$16.99
- F-5 Fish Molly \$15.99
- F-6 Kerala Fish Curry \$15.99
- F-7 Baghari Jhinga \$16.99
- F-8 Shrimp Bhuna \$16.99
- F-9 Shrimp Pappas \$16.99
- F-10 Kabab Masala \$16.99
- F-11 Shrimp Jalfrezi \$16.99
- F-12 Fish Vindaloo \$15.99
- F-13 Shrimp Vindaloo \$16.99
- F-14 Shrimp Phaal \$16.99

Lamb & Goat Specialties

- L-1 Lamb or Goat Khurma \$17.99
Cooked in a creamy cashew almond sauce.
- L-2 Lamb or Goat Rogan Josh \$17.99
Cooked in dry ginger and spices with yogurt and tomato sauce.
- L-3 Lamb or Goat Madras \$17.99
Cooked in a coconut curry sauce with red chili and mustard seeds.
- L-4 Lamb or Goat Chettinadu \$17.99
Cooked in a black peppercorn sauce.
- L-5 Lamb Tikka Masala \$17.99
Lamb cooked in a creamy tomato sauce.
- L-6 Lamb or Goat Saag \$17.99
Cooked in a mild spinach sauce.
- L-7 Lamb Pasanda \$17.99
Cooked with a creamy sauce.
- L-8 Lamb Neelagiri Khurma \$17.99
Cooked in coconut, mint and cilantro.
- L-9 Lamb Nihari \$21.99
Cooked in rice with a red wine curry sauce.
- L-10 Lamb Dhansak \$17.99
Cooked with lentils in an onion sauce.
- L-11 Lamb Phaal \$17.99
Cooked in a spicy green chili sauce.
- L-12 Lamb or Goat Kadai \$17.99
Cooked with bell peppers, onions and mushrooms in a tomato gravy.
- L-13 Lamb or Goat Vindaloo \$17.99
Cooked in a hot tangy tomato sauce with potatoes.

House Specialties

- H-1 Meen Pollichathu \$16.99
Marinated fish of the day grilled in banana leaf with indian spices.
- H-2 House Special Masala \$17.99
Chicken, lamb and shrimp cooked in your choice of sauce: masala, khurma, vindaloo, chettinad, saag or madras.

S-6 Raita	\$2.99
<i>Indian condiment made from salted yogurt mixed with cucumber, carrots and spices.</i>	
S-7 Onion Salad	\$2.99

Fresh Breads

B-1 Naan	\$3.49
B-2 Garlic Naan	\$3.99
B-3 Chili Naan	\$3.99
Peshwari Naan	\$3.99
B-4 Panner Naan	\$3.99
B-5 Keema Naan	\$3.99
B-6 Aloo Paratha	\$3.99
B-7 Tandoori Roti	\$3.99
B-8 Tawa Paratha	\$3.99
B-9 Poori	\$2.99
B-10 Batura	\$3.99

Indian Drink

Masala Chai	\$2.99
Madras Coffee	\$3.99
Mango Lassi	\$3.99
Sweet Lassi	\$3.99

Desserts

Gulab Jamun	\$5.99
<i>Fried cheese ball dipped in sugar syrup</i>	
Gajar Ka Halwa	\$5.99
<i>Grated carrot cooked with cream, almonds, cashews and raisins</i>	
Rasamalai	\$5.99
<i>Fried delicate patties in indian cottage cheese and soaked in thick saffron flower milk</i>	
Vanilla/Mango Ice Cream	\$5.99
Rice Pudding	\$5.99
<i>Rice cooked with saffron milk and sugar</i>	

V-19 Baigan Bertha	\$13.99
<i>Roasted and pureed eggplant cooked with tomato.</i>	
V-20 Bhindi Masala	\$13.99
<i>Fresh okra stir fried with bell peppers, onions, herbs and spices.</i>	
V-21 Vegetable Chettinadu	\$13.99
<i>Types of vegetables cooked in a black peppercorn sauce.</i>	
V-22 Kadai Mushrooms	\$13.99
<i>Mushrooms cooked with sauteed vegetables in a brown curry sauce.</i>	

Tandoori Sizzlers

From our clay oven.

T-1 Chicken Tandoori	\$15.99
T-2 Chicken Tikka	\$15.99
T-3 Chicken Malai Kebab	\$17.99
T-4 Chicken Hariyali	\$17.99
T-15 Lamb Sheek Kebab	\$20.99
T-16 Shrimp Tandoori	\$19.99
T-17 Salmon Tikka	\$18.99
T-18 Baby Lamb Chops	\$23.99
T-19 Tandoori Mixed Grill	\$23.99
T-20 Chicken Sathe	\$16.99

Chicken Specialties

C-1 Chicken Tikka Masala	\$15.99
<i>Boneless chicken tikka cooked in a mild tomato and cream sauce.</i>	
C-2 Chicken Khurma	\$15.99
<i>Chicken cooked in an almond cream sauce.</i>	
C-3 Butter Chicken	\$15.99
<i>Boneless tandoori chicken with onions and bell peppers in a creamy tomato sauce.</i>	
C-4 Chicken Vindaloo	\$15.99
<i>Chicken cooked in a hot and sour sauce with potatoes.</i>	
C-5 Chicken Madras	\$15.99
<i>Chicken cooked with chili leaves and coconut gravy.</i>	
C-6 Chicken Chettinadu	\$15.99
<i>Authentic chicken curry cooked in a black peppercorn sauce from Chettar's kitchen.</i>	
C-7 Chicken Tikka Saag	\$15.99
<i>Chicken tikka cooked in a spinach gravy.</i>	
C-10 Chicken Kadai	\$15.99
<i>Pieces of chicken cooked with bell peppers, onions and crushed spices.</i>	
C-11 Mango Chicken	\$15.99
<i>Chicken cooked in a curried mango and mint sauce with fresh coriander.</i>	
C-12 Dahi Chicken	\$15.99
<i>Cooked tikka served with yogurt and cilantro sauce.</i>	
C-13 Chicken Jalferezi	\$15.99
<i>Cooked chicken served with mushrooms and vegetables in a curry sauce.</i>	
C-14 Chicken Phaal	\$15.99
<i>Chicken cooked in a spicy green chili sauce.</i>	

Rice and Biryani

R-1 Chicken Dum Biryani	\$15.99
R-2 Lamb or Goat Biryani	\$17.99
R-3 Shrimp Biryani	\$17.99
R-4 Fish Biryani	\$15.99
R-5 Chicken Tikka Fried Rice	\$15.99
R-6 Vegetable Fried Rice	\$13.99
R-7 Coconut Rice	\$12.99
R-8 Lemon Rice	\$10.99
R-9 Vegetable Biryani	\$12.99