



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-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.	
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
Indian condiment made from salted yogurt mixed with cucumber, carrots and spices.	
S-6 Raita	\$2.99
Indian condiment made from salted yogurt mixed with cucumber, carrots and spices.	
S-7 Onion Salad	\$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 Navaratna 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
Cubes 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 Kofta	\$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

<i>No yogurt, cream or animal stock used.</i>	
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-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.	
V-19 Baigan Bertha	\$13.99
Roasted and pureed eggplant cooked with tomato.	

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.	

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-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