

Appetizers

1. **Aloo Tuk** \$ 6.00 **New**
Crispy baby potatoes tossed in a sweet,sour and spicy sauce
2. **Paneer Til Pakora** \$ 6.00 **New**
Cottage cheese fingers coated with sesame seeds and gram flour batter
3. **Paneer Chilli Poppers** \$ 6.00 **New**
Jalepeno stuffed with spicy hot cottage cheese (mirchi bhajjia)
4. **Samosa Chaat** \$ 6.00 **New**
Samosa,chick peas,served with yogurt,tamarind and mint sauce
5. **Spinach and Onion Bhajjia** \$ 6.00 **New**
Spinach,onion,gramflour fritters mildly spiced
6. **Hari Bhari Tikki** \$ 5.00
Spiced vegetable,potatoes and cottage cheese patties
7. **Bhel Puri** \$ 6.00
A medley of gramflour vermicelli,rice crisps,potatoes,peanuts etc,seasoned and tossed in a traditional chutney
8. **Veg Samosa** \$ 5.00
Seasoned potatoes wrapped in a light pastry
9. **Chicken Tikka** \$ 8.00 **New**
Cubes of chicken,marinated with yogurt and spiced,cooked in a tandoor
10. **Amritsari Fish Fry** \$ 7.00 **New**
Mahi Mahi marinated with carom seeds,batter fried
11. **Shammi Kabab** \$ 7.00
Minced seasoned lamb patties

Soups

12. **Tamatar ka Shorba** \$ 5.00
Tomato soup mildly spiced
13. **Mulugutwany Soup** \$ 5.00
A curried lentil based soup,choice of veg or chicken
14. **Sweet Corn Soup** \$ 5.00 **New**
Choice of egg/veg/chicken

Tandoor

15. Murg Tandoori \$ 14.00

Marinated spring chicken grilled in a tandoor

16. Murg Tikka Kesari \$ 15.00

Saffron flavored boneless chicken breast finished in a clay oven

17. Murg Malai Tikka \$ 15.00

Breast of chicken marinated in yoghurt, cream, cashewnut, green cardamom and cooked on charcoal

18. Murg Hari Mirch Tikka \$ 15.00

Boneless chicken pickled in hot green masala and cooked in a tandoor

19. Murg Achari Tikka \$ 15.00

Boneless chicken pickled and grilled in a clay oven

20. Lamb Chops \$ 24.00

Lamb chops marinated and finished over a slow charcoal fire

21. Sheekh Kabab \$ 16.00

Skewered minced lamb rolls blended with cashewnut and spiced

22. Saunfiyan Salmon \$ 17.00 New

Salmon flavoured with fennel, grilled in a tandoor

23. Jhinga Pudina \$ 20.00

Jumbo prawns marinated with mint, spices and grilled over charcoal

24. Lobster Angara \$ 25.00

Shelled lobster marinated in red masala and finished in a tandoor

25. Kali Mirch Ke Boti \$ 17.00

Deboned lamb marinated and finished with black peppers in a tandoor

26. Hariyali Paneer Tikka \$ 14.00

Cottage cheese with mint, cilantro and green masala grilled on charcoal

27. Lal Mirch Ka Paneer Tikka \$ 14.00 New

Cottage cheese spiced with red chilli flakes

Chicken

28. **Murg Phaal** \$ 18.00 **New**

The hottest curry in the world

First restaurant to introduce phaal in the washington area

29. **Murg Kolhapuri** \$ 15.00 **New**

Our chef's speciality,an exotic hot spicy curry from maharashtra

30. **Murg Chettinad** \$ 15.00 **New**

A fiery hot south indian speciality

31. **Murg Tikka Makhni** \$ 15.00

Boneless chicken breast grilled in a tandoor and finished in a rich creamy tomato sauce

32. **Murg Tikka Masala** \$ 15.00

Boneless chicken breast grilled in a tandoor and finished in chef's exotic gravy

33. **Murg Badami** \$ 15.00

Chicken breast finished in an almond and cream sauce

34. **Kadai Murg** \$ 15.00

Chicken cooked with onions,tomatoes and green pepper,finished with thick masala

35. **Murg Methi Chaman** \$ 15.00

Boneless chicken finished with tomatoes,garlic and fresh fenugreek

36. **Murg Palak** \$ 15.00

Chicken finished with mildy spiced spinach

37. **Murg Vindaloo** \$ 15.00

Boneless chicken and potatoes in a red chilli and vinegar sauce

Seafood

38. **Lobster Nizami** \$ 26.00

Lobster mildy spiced,finished in chef's secret recipe

39. **Jhinga Madras** \$ 19.00

Prawns cooked with coconut and tempered with mustard seeds

40. **Bombay Fish Curry** \$ 18.00 **New**

Fish cubes simmered in bombay style,with onions tomatoes and home ground spices

41. **Shrimp Kolhapuri** \$ 19.00 **New**

Our chef's speciality,an exotic hot spicy curry from maharashtra

Lamb

42. Lamb Chop Masala \$ 26.00

Tandoori lamb chops delicately spiced and finished in a rich tomato and brown gravy

43. Lamb Phaal \$ 20.00 **New**

The hottest curry in the world

First restaurant to introduce phaal in the washington area

44. Gosht Kolhapuri \$ 16.00 **New**

Our chef's speciality,an exotic hot spicy curry from maharashtra

45. Gosht Achari \$ 16.00 **New**

Lamb in an exotic marinade,finished in a spicy sauce

46. Gosht Methi Chaman \$ 16.00

Lamb cooked with tomato,garlic in a fresh fenugreek sauce

47. Gosht Korma \$ 16.00 **New**

Boneless pieces of lamb finished in an onion and cashewnut based sauce

48. Gosht Palak \$ 16.00

Lamb finished with mildly spiced spinach

49. Gosht Vindaloo \$ 16.00

Boneless lamb and potatoes cooked in a fiery red chilli and vinegar sauce

50. Gosht Roganjosh \$ 16.00

North indian lamb speciality

51. Bhuna Gosht \$ 16.00

Lamb cooked in a thick onion and tomato masala,finished with nuts and raisins

Vegetables

52. Bhindi Do Piyaza \$ 13.00

Okra cooked with onions, and mildly spiced

53. Hari Makai Sabzi \$ 13.00

Corn cooked with hot and sweet cilantro sauce

54. Kesari Kofta \$ 13.00

Potatoes, cottage cheese, vegetable and dry fruits dumplings, finished in a mild saffron flavored sauce

55. Paneer Mirch Masala \$ 14.00

Cottage cheese cooked with green chillies and onions

56. Kadai Paneer \$ 14.00

Cottage cheese cooked with onions, tomatoes, green peppers and finished with thick masala

57. Palak Paneer \$ 14.00

Chopped spinach cooked with cottage cheese with a hint of spices

58. Paneer Makhani \$ 14.00 New

Cottage cheese finished in a rich creamy tomato sauce

59. Aloo Gobi \$ 13.00 New

Potatoes and cauliflower, tossed with tomatoes mildly spiced

60. Jeera Aloo \$ 13.00 New

Potatoes tossed with cumin seeds

61. Achari Baingan \$ 13.00 New

Eggplant tossed in spicy tomato onion masala, finished with black onion seed and fennel

62. Broccoli Korma \$ 13.00 New

Broccoli finished in an onion and cashewnut based sauce

63. Channa Pindi \$ 13.00

Garbanzo beans finished in brown gravy

64. Dal Tadkewali \$ 11.00

A medley of lentils tempered with tomatoes, cumin and fresh cilantro

65. Dal Makhni \$ 11.00

A combination of black whole lentils and kidney beans finished with herbs and spices

Rice

66. Murg Biryani \$ 15.00

Saffron flavored basmati rice cooked with succulent pieces of chicken in a blend of exotic herbs and spices

67. Dum Ka Gosht Biryani \$ 16.00

Fragrant basmati rice cooked with tender pieces of lamb in a blend of exotic herbs and spices

68. Jhinga Biryani \$ 17.00

Shrimp cooked with aromatic rice blended with herbs and spices

69. Vegetable Biryani \$ 13.00

A medley of vegetables cooked with basmati rice and herbs

70. Jeera Pulao \$ 5.00

Basmati rice cooked with cumin

Breads

71. Naan \$ 2.50

White fluffy refined flour bread

72. Roti \$ 2.50

Whole-wheat flour bread

73. Laccha Paratha \$ 3.00

Multi layered whole wheat bread

74. Onion Kulcha \$ 3.50

White flour bread stuffed with chopped onions

75. Garlic Naan \$ 3.50

White flour bread sprinkled with chopped garlic

76. Pudina Paratha \$ 3.50 New

Whole wheat bread sprinkled with mint

77. Aloo Paratha \$ 3.50

Potatoes and green peas stuffed in a whole wheat bread

78. Paneer Kulcha \$ 3.50 New

White flour bread stuffed with cottage cheese and herbs

79. Shahajani Naan \$ 3.50

Light fluffy bread stuffed with nuts and dry fruits

80. Bread Basket \$ 9.00 New

Garlic naan, pudina paratha, paneer kulcha

Accompaniments

81. Mix Raita \$ 3.50

Tomatoes, onions, cucumber and cilantro blended with seasoned yogurt

82. Orange Raita \$ 3.50 New

Mandarin orange segments mixed with raisins and yogurt

83. Mango Chutney \$ 1.00

Sweet and sour mango accompaniment

84. Achaar \$ 1.00

Mixed vegetables, pickled

85. Papad \$ 2.00

Roasted lentil crackers

86. Kachumber Salad \$ 5.00 New

Tomatoes, cucumber, onions tossed together

87. Supperclub Salad \$ 6.00

Fresh lettuce with orange segments, cottage cheese, walnuts, croutons sprinkled with parmesan cheese

Desserts

88. Rasmalai \$ 4.00

Creamed cheesecakes in sweetened milk, served chilled

89. Rasgulla \$ 4.00 New

Cheese balls soaked in syrup. A specialty of Bengal

90. Gulab Jamun \$ 4.00

Milk dumplings soaked in rose flavored sugar syrup served hot

91. Kheer Badami \$ 4.00

Traditional rice pudding blended and topped with slivered almonds

92. Gajjar Halwa \$ 4.00

Finely grated carrots reduced in milk with nuts and raisins

93. Ice Cream \$ 4.00

Homemade indian ice cream assorted flavors

Beverages

94. Mango Lassi \$ 4.00
A sweet yogurt drink

95. Sweet/Salted lassi \$ 3.50
Sweet or Salted yogurt drink

96. Masala Tea \$ 2.50
Spiced indian tea

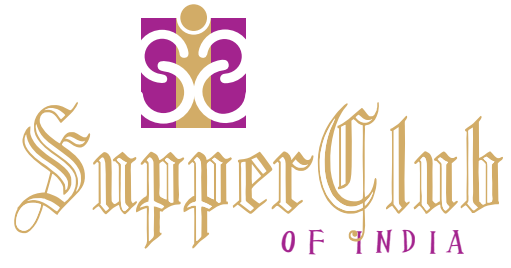
97. Ice Tea \$ 2.50

98. Coffee (reg/decaf) \$ 2.50

99. Juices \$ 3.00

100. Sodas \$ 2.00

We Levy 18% service charge on groups of 6 and above. Taxes as applicable





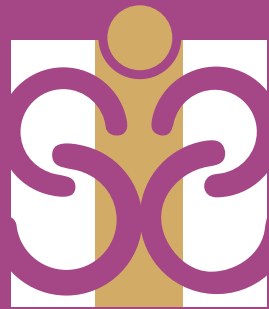
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