



J & B PRESENTS

SWAAD



MENU



AUTHENTIC INDIAN
CUISINE

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APPETIZERS

01



01 **Dal Soup** **\$6.99**
Light, flavorful lentil soup seasoned with herbs and mild spices.

02 **Samosas** **\$6.99**
Crisp golden pastry filled with spiced potatoes and peas.

03 **Mixed Veg Pakoda** **\$7.99**
Fresh veggies deep-fried in seasoned chickpea batter.

04 **Gobi Pakoda** **\$7.99**
Fresh cauliflower florets dipped in a spiced chickpea flour batter and deep-fried until crisp and golden

05 **Chicken Pakoda** **\$09.99**
Spiced chicken pieces coated in chickpea batter and deep-fried until crispy.

06 **Onion Bhaji** **\$07.99**
Crispy fried onion fritters made with spiced chickpea batter.

07 **Coastal Shrimp fry** **\$16.99**
Shrimp sautéed with coastal-style spices, curry leaves, and a hint of tangy heat.

08 **Green Salad** **\$05.99**
Fresh mixed greens and vegetables tossed with a light dressing.

09 **Indian Salad** **\$05.99**
Crisp vegetables with traditional Indian spices and tangy dressing.

09 **Tomato Soup** **\$06.99**
Smooth tomato soup simmered with herbs and light spices.

01

CHAAT SPECIALTIES

02



01 **Samosa Chaat** **\$07.99**
Crushed samosas topped with chickpeas, chutneys, and spices — bold, tangy, and delicious!

02 **Papdi Chaat** **\$07.99**
Crispy papdi topped with spiced potatoes, tangy chutneys, yogurt, and crunchy sev for a burst of flavors.

02

DOSAS

04

04



01 **Plain Dosa** **\$12.99**

Thin, crispy rice crepe served with chutneys and sambar.

02 **Masala Dosa** **\$13.99**

Crispy rice crepe filled with spiced potato and served with chutneys and sambar.

03 **Ghee Plain Dosa** **\$13.99**

Crispy dosa cooked with fragrant ghee, served with chutneys and sambar.

04 **Ghee Masala Dosa** **\$14.99**

Crispy ghee dosa stuffed with spiced potatoes, served with chutneys and sambar.

05 **Chicken Tikka Dosa** **\$16.99**

Crispy dosa filled with spiced grilled chicken, served with chutneys and lentil stew.

06 **Mysore Plain Dosa** **\$14.99**

Spicy red chutney spread inside a crispy dosa, served with sambar.

07 **Mysore Masala Dosa** **\$15.99**

Crispy dosa filled with spiced potatoes and spicy Mysore chutney, served with sambar.

08 **Andhrakara Plain Dosa** **\$14.99**

Thin, crispy dosa flavored with Andhra spices, served with chutneys and sambar.

09 **Andhrakara Masala Dosa** **\$15.99**

Crispy Andhra-style dosa stuffed with spiced potatoes, served with chutneys and sambar.





- 10

Onion Dosa

Crispy dosa topped with finely chopped onions, served with chutneys and sambar.

\$13.99
- 11

Palak Paneer Dosa

Crispy dosa stuffed with spiced spinach and Paneer, served with chutneys.

\$16.99
- 12

Veg Spring Dosa

Dosa stuffed with sautéed mixed veggies in Indo-Chinese style, served with chutneys.

\$16.99
- 13

Paper Dosa

Extra thin and crispy dosa, served with chutneys and sambar.

\$14.99
- 14

Onion Masala Dosa

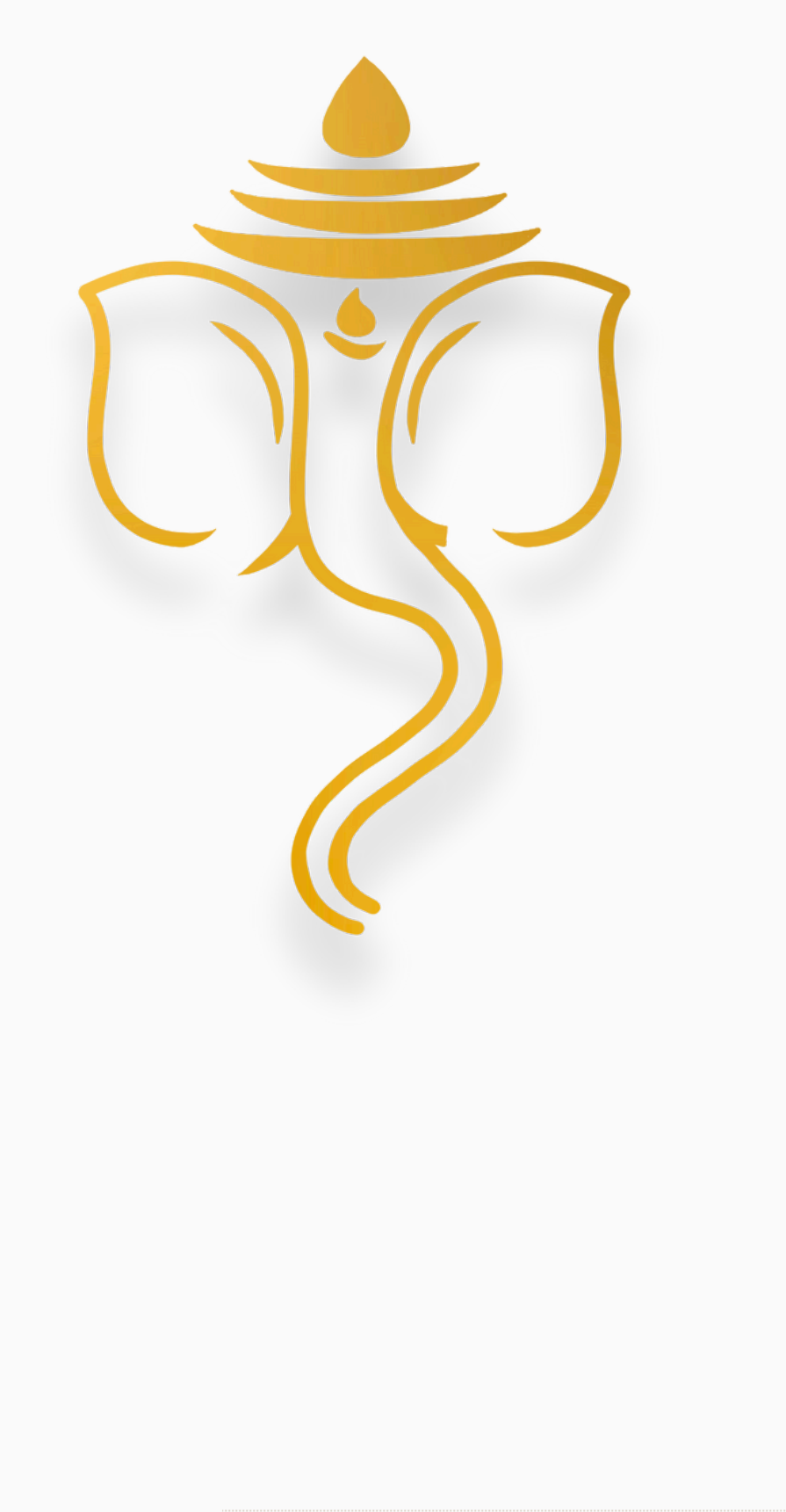
Dosa filled with spiced potatoes and topped with onions, served with chutneys and sambar.

\$14.99
- 15

Onion Rava Dosa

Crispy semolina crepe topped with finely chopped onions, served with dipping sauces and lentil stew.

\$15.99



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ATITHI DEVO BHAVA

Guests Are God

CHINESE VEG SPECIALITIES

05

05



01 **Gobi Manchurian** **\$12.99**

Crispy cauliflower tossed in a tangy Indo-Chinese sauce with garlic and spices.

02 **Chilli Gobi** **\$12.99**

Crispy cauliflower florets stir-fried with chili sauce, garlic, and peppers.

03 **Chilli Paneer** **\$12.99**

Spicy paneer cubes sautéed with peppers and onions in a tangy sauce.

04 **Gobi 65** **\$12.99**

Deep-fried cauliflower tossed in a spicy South Indian-style marinade.

05 **Paneer 65** **\$12.99**

Crispy paneer cubes tossed in a bold, spicy South Indian-style seasoning.

06 **Veg Fried Rice** **\$14.99**

Fragrant rice stir-fried with mixed vegetables and mild spices.

07 **Paneer Fried Rice** **\$15.99**

Fragrant rice stir-fried with cubes of spiced paneer and fresh vegetables.

07 **Chilly Garlic Fried Rice** **\$14.99**

Spicy fried rice tossed with garlic, chili, and fresh vegetables.



CHINESE NON- VEG SPECIALITIES

06

06

01 **Chilli Chicken** **\$11.99**

Spicy chicken stir-fried with peppers, onions, and chili sauce.

02 **Chicken Manchurian** **\$11.99**

Tender chicken pieces cooked in a tangy, spicy Indo-Chinese sauce.

03 **Chicken 65** **\$11.99**

Spicy, crispy fried chicken bites tossed in flavorful South Indian spices.

04 **Chilli Shrimp** **\$16.99**

Shrimp stir-fried with chili sauce, garlic, onions, and peppers — spicy and flavorful!



05 **Shrimp 65** **\$16.99**

Crispy fried shrimp tossed in bold South Indian spices and curry leaves.

06 **Shrimp Manchurian** **\$16.99**

Crispy shrimp cooked in a tangy, spicy Indo-Chinese Manchurian sauce.

07 **Shrimp Fried Rice** **\$16.99**

Fragrant fried rice tossed with juicy shrimp and mixed vegetables.

08 **Chicken Fried Rice** **\$15.99**

Fragrant fried rice stir-fried with tender chicken and mixed vegetables.

09 **Egg Fried Rice** **\$14.99**

Fragrant rice stir-fried with eggs, vegetables, and mild spices.

TANDOOR SPECIALITIES

07

07

- 01

Paneer Tikka

Marinated paneer cubes grilled to perfection with onions and peppers.

\$19.99

- 02

Malai Paneer Tikka

Creamy, marinated paneer cubes grilled with subtle spices, onions, and peppers.

\$19.99

- 03

Chicken Tikka

Tender chicken pieces marinated in yogurt and spices, then grilled to perfection.

\$17.99

- 04

Tandoori Chicken

Chicken marinated in spiced yogurt and roasted in a traditional tandoor.

\$17.99

- 05

Malai Chicken Tikka

Juicy chicken chunks marinated in creamy yogurt, mild spices, and grilled till tender.

\$17.99



- 06

Lamb Chops

Tender lamb chops marinated with Indian spices and grilled in the tandoor.

\$22.99

- 06

Tandoori Shrimp

Juicy shrimp marinated in yogurt and spices, grilled in a tandoor.

\$21.99

- 06

Tandoori Salmon

Fresh salmon fillet marinated in spiced yogurt and grilled to smoky perfection.

\$22.99

- 06

Chicken Hariyali Kabab

Tender chicken marinated in a blend of mint, cilantro, and green spices, grilled in a tandoor.

\$17.99

- 06

Swaad Special Mixed Grill

An assortment of tandoori-grilled meats and seafood, marinated in aromatic spices and cooked to perfection.

\$25.99



VEG- CURRY SPECIALITIES

08

08

01 Paneer Tikka Masala \$14.99

Grilled paneer cubes simmered in a rich, creamy tomato-based sauce.

02 Paneer Makhani \$14.99

Soft paneer cubes cooked in a creamy, buttery tomato gravy.

03 Navratan Kurma \$14.99

Mixed vegetables cooked in a creamy, mildly spiced cashew sauce.

04 Matar Paneer \$14.99

Paneer and green peas simmered in a flavorful tomato and onion gravy.

05 Palak Paneer \$14.99

Paneer cubes cooked in a smooth and spiced spinach sauce.

06 Kadai Paneer \$14.99

Paneer cubes cooked with bell peppers and onions in a spicy tomato gravy.

07 Dal Tadka \$14.99

Yellow lentils cooked and tempered with garlic, cumin, and spices.

08 Malai Kofta \$14.99

Soft vegetable dumplings served in a rich, creamy tomato-based sauce.

09 Paneer Kurchan \$14.99

Shredded cottage cheese sautéed with onions, peppers, and aromatic spices.

10 Kaju Koya \$14.99

Rich cashew fudge made with ground cashews, sugar, and cardamom.



VEGAN SPECIALITIES

09

- 01

Chana Masala

Chickpeas simmered in a tangy, spiced tomato-onion gravy.

\$15.99
- 02

Bhindi Masala

Okra sautéed with onions, tomatoes, and traditional Indian spices.

\$15.99
- 03

Dal Fry

Yellow lentils simmered with onions, tomatoes, and tempered spices.

\$14.99
- 04

Mixed Veg Vindaloo

Assorted vegetables cooked in a spicy, tangy Goan-style curry.

\$15.99
- 05

Aloo Gobi

Potatoes and cauliflower cooked with onions, tomatoes, and mild spices.

\$14.99
- 06

Veg Kurma (Coconut Milk)

Mixed vegetables simmered in a creamy coconut-based South Indian curry.

\$15.99
- 07

Saag Aloo

Spinach and potatoes cooked together with mild spices and herbs.

\$14.99
- 08

Kadai Eggplant

Eggplant cooked with bell peppers and onions in a spicy tomato-based gravy.

\$14.99
- 09

Chana Saag

Chickpeas cooked with spinach in a mildly spiced, flavorful gravy.

\$14.99
- 10

Malai Kofta

Soft vegetable dumplings served in a rich, creamy tomato-based sauce.

\$14.99
- 11

Jeera Aloo

Potatoes sautéed with cumin seeds and mild Indian spices.

\$14.99



NON-VEG CURRY SPECIALITIES

10



- 01

Chicken Tikka Masala

\$17.99

Grilled chicken pieces simmered in a creamy, spiced tomato-based sauce.
- 02

Butter Chicken

\$17.99

Tender chicken cooked in a rich, buttery tomato cream sauce.
- 03

Chicken Curry (Boneless)

\$17.99

Tender chicken simmered in a flavorful onion-tomato curry with spices.
- 04

Kadai Chicken

\$17.99

Chicken cooked with bell peppers and onions in a spicy tomato-based gravy.
- 05

Mango Chicken Curry

\$17.99

Chicken simmered in a mildly spiced curry with sweet and tangy mango flavor.
- 06

Malabar Chicken Curry (Boneless)

\$17.99

Tender chicken cooked in a coconut-based curry with South Indian spices.
- 07

Chicken Kurma

\$17.99

Tender chicken cooked in a creamy, mildly spiced coconut and cashew sauce.
- 08

Chicken Vindaloo

\$17.99

Chicken cooked in a fiery, tangy Goan-style curry with bold spices.
- 09

Goat Curry

\$19.99

Tender goat pieces slow-cooked in a rich, spiced onion-tomato gravy.
- 10

Goat Kadai

\$19.99

Goat cooked with bell peppers, onions, and bold spices in a thick tomato-based sauce.



- 11

Malabar Goat Curry

Goat simmered in a flavorful coconut-based curry with traditional Kerala spices.

\$19.99
- 12

Goat Vindaloo

Goat cooked in a roasted coconut and spice blend, creating a rich Kerala-style curry.

\$19.99
- 13

Lamb Curry

Tender lamb pieces cooked in a fragrant, spiced tomato and onion gravy.

\$19.99
- 14

Lamb Makhani

Tender lamb simmered in a creamy, buttery tomato sauce.

\$19.99
- 13

Malabar Lamb

Lamb cooked in a creamy coconut-based curry with traditional Malabar spices.

\$19.99
- 14

Lamb Tikka Masala

Grilled lamb pieces simmered in a rich, creamy tomato and spice sauce.

\$19.99
- 15

Lamb Saag

Lamb pieces cooked with spinach in a flavorful, spiced gravy.

\$19.99
- 16

Malai Lamb

Tender lamb cooked in a rich, creamy sauce with mild spices.

\$19.99
- 17

Mango Lamb Curry

Lamb simmered in a sweet and tangy mango-flavored curry with mild spices.

\$19.99
- 18

Lamb Rogan Josh

Tender lamb simmered in a rich, aromatic Kashmiri-style curry.

\$19.99
- 18

Fish Mango Curry

Fish cooked in a tangy and mildly spiced mango curry sauce.

\$19.99
- 19

Fish Nirvana

Tender fish fillets cooked in a creamy coconut and spice blend, inspired by coastal flavors.

\$19.99
- 20

Shrimp Roast

Spicy shrimp sautéed with onions, tomatoes, and aromatic spices.

\$18.99
- 21

Shrimp Nirvana

Tender shrimp cooked in a rich coconut and spice blend with coastal flavors.

\$18.99



22

Salmon Tikka Masala

\$19.99

Tender salmon pieces cooked in a rich, creamy tomato-based sauce with spices.

22

Kadai Shrimp

\$19.99

Shrimp cooked with bell peppers and onions in a spicy tomato-based gravy.

23

Shrimp Mango Curry

\$18.99

Shrimp simmered in a sweet and tangy mango curry with mild spices.



BIRYANI MENU

11

Veg Biryani

\$13.99

Aromatic basmati rice layered with spiced mixed vegetables and herbs.

Chicken Biryani

\$16.99

Aromatic basmati rice cooked with marinated chicken, herbs, and traditional Indian spices.

BoneLess

Coconut Rice

\$7.99

Fragrant rice cooked with fresh grated coconut and mild spices.

Goat Biryani

\$19.99

Aromatic basmati rice layered with tender goat and bold spices, slow-cooked to perfection.

Boneless

Lamb Biryani

\$19.99

Aromatic basmati rice layered with spiced lamb and herbs, cooked in rich, flavorful biryani style.

Boneless

Lemon Rice

\$6.99

Fluffy rice flavored with fresh lemon juice, turmeric, and mild spices.

11

BREADS

12

Plain Naan

\$2.99

Soft, leavened Indian flatbread baked in a tandoor.

Butter Naan

\$3.99

Fluffy tandoor-baked naan brushed with rich, melted butter.

Garlic Naan

\$3.99

Soft naan topped with fresh garlic and herbs, baked in a tandoor.

Cheese Naan

\$4.99

Soft tandoor-baked naan stuffed with melted cheese.

Onion Naan

\$4.99

Soft, leavened bread stuffed with spiced onions and baked in a tandoor.

Peshwari Naan

\$5.99

Soft tandoor-baked naan stuffed with nuts, raisins, and coconut.

Kerala Parotta

\$4.99

Layered, flaky flatbread made with refined flour and cooked on a hot griddle.

Chilli Naan

\$4.99

Soft tandoor-baked naan topped with chopped green chilies and herbs.

Tandoori Roti

\$3.99

Whole wheat flatbread baked in a traditional clay oven.

12

BEVERAGES

13

Masala Chai

\$3.99

Traditional Indian spiced tea brewed with milk, cardamom, ginger, and aromatic spices.

Mango Lassi

\$4.99

Refreshing yogurt-based drink blended with ripe mangoes and a touch of sweetness.

Bottled Water

\$0.99

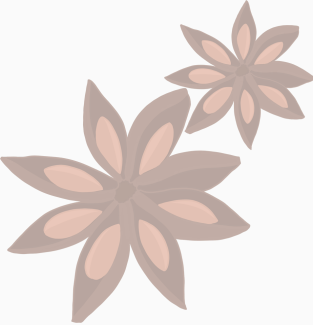
Madras Filter Coffee

\$3.99

South Indian specialty coffee brewed strong and smooth with rich, aromatic flavor.

Coke/ Diet coke/Sprite

\$2.99



SIDES

14

Pappad

\$2.99

Chutnee 8 OZ

\$3.99

Sambar 8 OZ

\$2.99

Plain yogurt 8 OZ

\$2.99

Basmati rice 8 OZ

\$1.99

Basmati rice 16 OZ

\$3.99

Mango Chutney

\$3.99

Pickle

\$3.99

Papadam

\$0.99

Chutnee 16 OZ

\$6.99

Sambar 16 OZ

\$5.99

Raita 8 OZ

\$3.99

BEER & WINE

15



Taj Mahal (India-650ml) **\$7.99**

Taj mahal/Hay wards (India-330ml) **\$4.99**

White Zinfandel **\$6.99**

Merlot **\$6.99**



Hay wards 5000 (India-650 ml) **\$7.99**

Chardonnay **\$6.99**

Cabernet Sauvignon **\$6.99**



DESSERTS

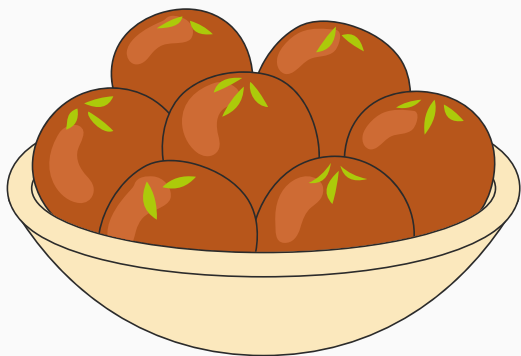
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Gajar Halwa **\$4.99**

Sweet carrot pudding cooked with milk, sugar, and flavored with cardamom.

Rasmalai **\$4.99**

Soft cheese patties soaked in sweet, creamy saffron milk.



Gulab Jamun **\$6.99**

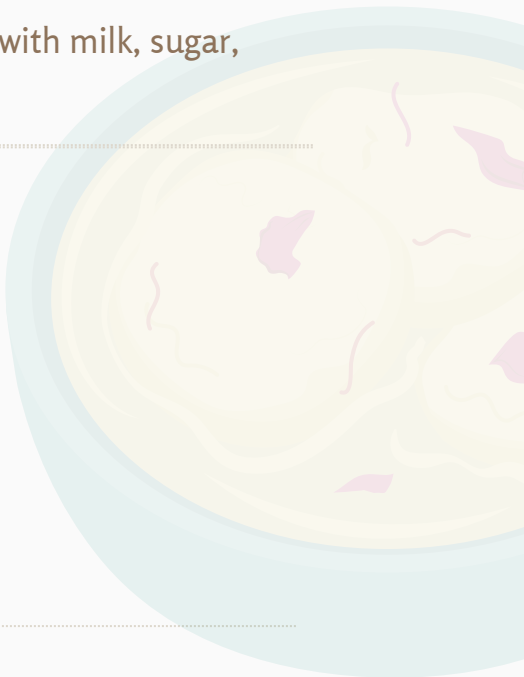
Soft milk dumplings soaked in fragrant rose-flavored syrup.

Mango Pudding **\$5.99**

Smooth, creamy pudding made with fresh mango puree and cream.

Rice Pudding **\$6.99**

Creamy rice pudding slow-cooked with milk, sugar, and gentle spices.



SWAAD INDIAN CUISINE



Tue Wed and Thu
11:00 AM - 02:30 PM
04:30 PM - 09:00 PM

Fri Sat & Sun
(LUNCH BUFFET \$19.99 + tax)
11:30 AM - 02:30 PM
04:30 PM - 09:00 PM

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AND MORE



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