



Indian Restaurant

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www.bestofindiausa.com

Welcome to “Best of India,” a fine Indian restaurant. We serve a selection of traditional Indian dishes as well as several of our own creation. The ingredients we use complement each other nutritionally and please the palate. All dishes are made with freshly ground herbs and contain no MSG. Each dish is spiced to enhance its particular aroma and flavor. The spices do not make the dishes hot. Our skilled chefs make each dish individually and we will be happy to make your dishes the way you prefer them, from mild to extra-hot. Please bear in mind that Indian food is not “fast food” and that our dishes take time to prepare. Your patience will be rewarded.

Enjoy!

Open 7 days a week for lunch, dinner & take-out

Lunch buffet 11:30 - 3:00

Dinner à-la-carte 5:00 - 9:30

Parties welcome, catering & reservations available

Appetizers

<i>Chat Papdi</i> - Fried papdi mixed with onion, tomato, mint, tamarind & yogurt.....	\$3.00
<i>Chana Chut</i> - Chickpeas mixed with onion, tomato, mint, tamarind & yogurt	\$3.00
<i>Vegetable Pakora</i> - Mixed vegetables dipped in chickpea batter and deep fried.....	\$3.50
<i>Vegetable Samosa</i> - Flaky pastry filled with seasoned potatoes and peas	\$3.50
<i>Paneer Pakora</i> - Homemade cheese dipped in chickpea batter and fried	\$4.50
<i>Chicken Pakora</i> - Chicken dipped in chickpea batter and fried.....	\$5.00
<i>Mixed Vegetable Platter</i> - Samosa, paneer pakora, vegetable & papadom..... (2 pieces of each)	\$6.75
<i>Mixed Platter</i> - Samosa, vegetable, chicken, paneer, shrimp pakora and pappadom	\$9.75
(2 pieces of each)	
<i>Garden Salad</i> - Romaine letuce, tomato, cucumber & carrots.....	\$3.50

Accompaniments

<i>Mixed pickle, , Green chutney, Red onion chutney or Tamarind Chutney</i>	\$2.00
<i>Raita</i> - Yogurt with cucumbers & carrots	\$1.95
<i>Mango Chutney</i>	\$2.00
<i>Papadom</i> (4 pieces)	\$2.00
<i>Plain Yogurt</i>	\$2.50
<i>Large Tray: Cucumber Raita, Mixed Pickle & Mango Chutney</i>	\$5.00

Indian Style Soup

<i>Lentil Soup</i> - Red lentil sauce with fresh cream	\$3.00
<i>Tomato Soup</i> - Fresh tomato sauce with fresh cream	\$3.00
<i>Coconut Soup</i> - Coconut milk, light onion sauce with fresh cream	\$3.00

Tandoori Delicacies

*Tandoori dishes are cooked on skewers in our clay oven and lightly spiced.
Served on a bed of greens and includes chutneys and choice of bread.*

<i>Tandoori Chicken</i> - Spring chicken marinated in yogurt and mild spices.....	\$10.50
<i>Chicken Tikka</i> - Boneless chicken marinated in yogurt and mild spices	\$12.50
<i>Chicken Malai Kabab</i> Boneless chicken breast marinated in yogurt sauce and heavy cream & spices	\$14.50
<i>Seekh Kabab</i> - (Lamb) marinated minced lamb with onions and herbs	\$12.50
<i>Lamb Tikka</i> Cubed lamb marinated in yogurt, garlic and ginger served with choice of soup.....	\$15.50
<i>Tandoori Lamb Chop</i> - Lamb chops marinated in mild spices.....	\$16.50
<i>Fish Tikka</i> - Marinated seasonal fish served with choice of soup.....	\$16.50
<i>Tandoori Shrimp</i> - Spiced jumbo shrimp served with choice of soup.....	\$16.50
<i>Paneer Tikka</i> - Cubed Indian cheese marinated in yogurt, garlic and ginger	\$14.50
<i>Tandoori Mix Grill</i> - 2 kinds of chicken and lamb, & 2 pieces of shrimp.....	\$17.50

Dinner Specials for Two

Starting with appetizers and finishing with desserts

Special dinner for two

*Tandoori chicken, shrimp, lamb kabab, seekh kabab, choice of one curry, rice
and choice of one bread.....*

\$34.50

Special vegetarian dinner for two

Choice of two vegetable curries, rice and choice of one bread.....

\$28.50

Chef Specials

<i>Gobi Manchurian</i> - Battered fried califlower tossed in Manchurian Sauce, dry or with gravy....	\$11.50
<i>Paneer Manchurian</i> - Battered fried indian cheese tossed in Manchurian Sauce, dry or with gravy ..	\$12.50
<i>Paneer Tikka Masala</i> Cubed Indian cheese cooked in a tandoori clay oven with tomato, onions & bell peppers.....	\$14.50
<i>Paneer Kadhai</i> Cubed Indian cheese cooked in a tandoori clay oven with tomato, onion, potato and ginger	\$14.50

Chicken Specialties

Chicken entrees are served with Indian basmati rice

Chicken Curry

Lightly spiced boneless chicken cooked in a mild sauce.....\$10.50

Chicken Vindaloo

Boneless chicken sautéed in a hot and sour sauce.....\$11.50

Chicken Mushroom

Boneless chicken and mushrooms sautéed in a creamy sauce\$12.00

Chicken Dopiaza

Boneless chicken in a medium sauce w/ bell peppers, green onions & tomato\$12.50

Chicken Sabzi

Boneless chicken sautéed with mixed vegetables\$12.50

Chicken Green Masala

Boneless chicken with tomatoes and onions in a hot spinach sauce.....\$12.50

Chicken Palak

Boneless chicken with spinach and mild spices.....\$12.50

Chicken Sahi Korma

Boneless chicken in creamy garlic & onion sauce, cashews & raisins.....\$12.50

Chicken Dhansak

Boneless chicken in a medium lentil sauce\$12.50

Chicken Makhani

Tender pieces of tandoori boneless chicken sautéed in a butter and cream sauce\$13.50

Chicken Tikka Masala

Tandoori boneless chicken with tomatoes, onions, garlic and bell peppers\$13.50

Lamb Specialties

Lamb entrees are served with Indian basmati rice

Lamb Curry

Lean cubes of lamb sautéed with onions in a curry sauce.....\$12.50

Lamb Vindaloo

Lightly spiced lamb cooked in a hot & sour sauce.....\$12.50

Lamb Palak

Tender pieces of lamb with spinach and mild sauce.....\$12.50

Lamb Sahi Korma

Boneless lamb in creamy garlic & onion sauce, cashews & raisins.....\$12.50

Lamb Green Masala

Boneless lamb with tomatoes and onions in a hot spinach sauce.....\$12.50

Lamb Sabzi

Boneless lamb sautéed with mixed vegetables.....\$12.50

Lamb Dopiaza

Boneless lamb in a thick sauce, bell peppers, green onions & tomatos.....\$12.50

Lamb Dhansak

Tender pieces of lamb in a medium lentil sauce.....\$12.50

Lamb Kadahi

Tender lamb cooked with bell peppers, tomatoes and potatoes.....\$14.00

Boti-Ka-Masala

Marinated tender broiled lamb sautéed with onions in a tomato sauce.....\$14.00

Rogan Josh

Lamb marinated in yogurt and sautéed in a tomato and garlic sauce.....\$14.00

Goat Curry(with bone)

Cubes of goat sauteed with onions in a curry sauce.....\$12.50

Seafood Specialties

Seafood entrees are served with Indian basmati rice

- Fish Curry* - Seasonal white fish sautéed with onions in a curry sauce.....\$13.50
- Fish Green Masala* - Seasonal white fish, tomatoes and onions in a hot spinach sauce\$13.50
- Fish Malai* - Seasonal white fish sautéed in coconut milk and fresh cream.....\$15.50
- Fish Masala* - Fish cooked in fried onions, tomato, and garlic in medium spiced sauce...\$13.50
- Fish Vindaloo* - Seasonal white fish cooked in a hot & sour sauce.....\$13.50
- Shrimp Curry* - Jumbo shrimp sautéed with onions in a curry sauce.....\$15.50
- Shrimp Garlic* - Jumbo shrimp sautéed with garlic in a fresh tomato sauce.....\$16.50
- Shrimp Green Masala* - Jumbo shrimp, tomatoes and onions in a hot spinach sauce....\$15.50
- Shrimp Malai* - Jumbo shrimp sautéed in coconut milk and fresh cream.....\$16.50
- Shrimp Vindaloo* - Jumbo shrimp cooked in a hot & sour sauce.....\$15.50

Biryani

Served with Raita

- Vegetables Biryani* - Fresh vegetables in a lightly spiced sauce, with herbs, baked with basmati rice....\$11.50
- Chicken Biryani* - Boneless chicken in a lightly spiced sauce, with herbs, baked with basmati rice\$12.50
- Lamb Biryani* - Tender lamb in a lightly spiced sauce, with herbs, baked with basmati rice\$16.50
- Fish Biryani* - Seasonal white fish sautéed in a lightly spiced sauce, with herbs, baked with basmati rice ..\$16.50
- Shrimp Biryani* - Jumbo shrimp in a lightly spiced sauce, with herbs, baked with basmati rice ...\$16.50
- Lamb Chop Biryani* - Lamb chop in a lightly spiced sauce, with herbs, baked with basmati rice\$17.50

Rice Specialties

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- Basmati Rice* - White rice.\$1.95
- Lemon Rice* - Lemon flavored rice with mild spices.\$3.95
- Tomato Rice* - Rice cooked with tomato and spices.....\$3.95
- Coconut Rice* - Cooked rice mixed with coconut and mild spices\$3.95

Vegetable Specialties

Vegetable entrees are served with Indian basmati rice

<i>Channa Bhatura</i> - Seasoned chickpeas cooked in a flavorful curry sauce sprinkled with fresh cilantro (deep fried Indian white bread)	\$8.50
<i>Dal Tadka</i> - Red lentil cooked with onion & tomatoes	\$8.50
<i>Dal Makhani</i> - Lentils and beans cooked in a creamy butter sauce	\$8.50
<i>Alu Matar</i> - Potatoes and peas in a mildly spicy sauce	\$8.50
<i>Chana Masala</i> - Chickpeas, tomatoes and onions in a rich sauce.....	\$8.50
<i>Palak Alu</i> - Fresh chopped spinach and potatoes in a creamy sauce.....	\$8.50
<i>Sabnam Curry</i> - Peas and mushrooms in a creamy curry sauce	\$9.50
<i>Palak Mushroom</i> - Mushrooms in a spinach sauce	\$9.50
<i>Baigan Bharta</i> - Freshly roasted eggplant with tomatoes, onions and green peas	\$9.50
<i>Bhindi Masala</i> - Okra sautéed with onions and tomatoes	\$9.50
<i>Alu Gobi</i> - Specially spiced potatoes, cauliflower, onions and tomatoes	\$9.50
<i>Palak Paneer</i> - Fresh chopped spinach and homemade cheese	\$10.50
<i>Matar Paneer</i> - Distinctively spiced peas and homemade cheese.....	\$10.50
<i>Chana Paneer</i> - Chickpeas and homemade cheese	\$10.50
<i>Malai Kofta</i> - Minced vegetable balls sautéed in cream sauce with raisins and cashews ...	\$10.50
<i>Mixed Vegetable Dhansak</i> - Seasonal vegetables cooked in a lentil sauce.....	\$10.50
<i>Nav Rutton Korma</i> - Delicately spiced vegetables cooked in a creamy sauce.....	\$10.50
<i>Vegetable Green Masala</i> - Mixed vegetables in a hot spinach sauce.....	\$10.50
<i>Paneer Makhani</i> - Homemade cheese in a creamy butter sauce	\$11.50

Tandoori Breads

<i>Naan</i> - Traditional Indian white bread.....	\$1.95
<i>Roti</i> - Whole wheat bread.....	\$1.95
<i>Paratha</i> - White bread with butter.....	\$2.50
<i>Garlic Naan</i> - White bread baked with garlic and cilantro	\$3.00
<i>Cheese Naan</i> - White bread stuffed with grated Indian cheese.....	\$3.50
<i>Alu Naan</i> - White bread baked with seasoned potatoes and peas	\$3.00
<i>Keema Naan</i> - Whole wheat bread stuffed with spicy minced lamb	\$3.50
<i>Onion Kulcha</i> - White bread stuffed with lightly spiced onion.....	\$3.00
<i>Alu Paratha</i> - Whole wheat bread stuffed with seasoned potatoes and peas	\$3.00
<i>Gobi Paratha</i> - Whole wheat bread stuffed with cauliflower	\$3.00
<i>Bread Basket</i> - Naan, garlic naan, cheese naan	\$6.50

Desserts

<i>Rasmalai</i> - Made with milk, served w/Rasmalai sauce.....	\$3.00
<i>Gulab Jamun</i> - Deep fried milk confection in a sweet syrup.....	\$2.50
<i>Rice Pudding</i> - Rice cooked in flavoured milk with nuts and cardamon, served cold.....	\$3.00
<i>Kulfi</i> - Homemade sweetened milk ice cream, choice of mango or pistachio	\$3.00

Beverages

<i>Mango Lassi</i> - Cold sweetened yogurt drink.....	\$3.00
<i>Sweet Lassi</i> - Cold sweetened yogurt drink.....	\$2.50
<i>Mango juice</i>	\$2.50
<i>Chai tea, Spiced tea, Iced tea</i>	\$1.50
<i>Soda Pop</i> - Coke, Diet Coke, Sprite, Lemonade, Rootbeer, Coke Zero	(Free Refills) \$1.50
<i>Mineral Water</i>	\$2.00