

### 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 Mon-Fri 11:30-2:30 | Sat & Sun 11:30-3:00

Dinner à-la-carte Sun-Thurs 5:00-9:00 | Fri & Sat 5:00-10:00

Parties welcome, catering & reservations available

## Appetizers

Chat Papdi - Fried papdi mixed with onion, tomato, mint, tamarind & yogurt	\$3.49
Chana Chat - Chickpeas mixed with onion, tomato, mint, tamarind & yogurt	\$3.49
Vegetable Pakora - Mixed vegetables dipped in chickpea batter and deep fried	\$3.49
Vegetable Samosa - Flaky pastry filled with seasoned potatoes and peas (2 pieces)	\$3.99
Paneer Pakora - Homemade cheese dipped in chickpea batter and fried	\$4.99
Chicken Pakora - Chicken dipped in chickpea batter and fried	\$5.49
<b>Mixed Vegetable Platter</b> - Samosa, paneer, vegetable, pakora & papadom	\$7.49
<b>Mixed Platter</b> - Samosa, vegetable, chicken, paneer, shrimp pakora and pappadom (2 pieces of each)	\$9.99
Garden Salad - Romaine letuce, tomato, cucumber & carrots	\$4.49
Accompaniments	
Mixed pickle, , Green chatney, Red onion chatney or Tamarind Chatney	\$2.00
Raita - Yogurt with cucumbers & carrots	\$2.49
Mango Chatney	\$2.00
Papadom (4 pieces) Lentil wafer	\$2.49
Plain Yogurt	\$2.49
Large Tray: Cucumber Raita, Mixed Pickle & Mango Chatney	\$5.49
Indian Style Soup	
Lentil Soup - Red lentil sauce with fresh cream	\$3.99
Tomato Soup - Fresh tomato sauce with fresh cream	\$3.99
Coconut Soup - Coconut milk, light onion sauce with fresh cream	\$3.99

### Tandoori Delicacies

Tandoori dishes are cooked on skewers in our clay oven and lightly spiced. Served on a bed of greens and includes chatneys and one naan bread only.

Tandoori Chicken - Spring chicken marinated in yogurt and mild spices\$10.99
Chicken Tikka - Boneless chicken marinated in yogurt and mild spices\$12.99
Chicken Malai Kabab Boneless chicken breast marinated in yogurt sauce and heavy cream & spices\$14.49
Seekh Kabab - (Lamb) marinated minced lamb with onions and herbs\$12.99
Boti Kabab - Cubed lamb marinated in yogurt, garlic and ginger\$15.49
Fish Tikka - Seasonal fish marinated in yogurt, garlic and ginger\$16.99
Tandoori Shrimp - Jumbo shrimp marinated in yogurt, garlic and ginger\$16.99
Paneer Tikka - Cubed Indian cheese marinated in yogurt, garlic and ginger\$14.49
Tandoori Mix Grill- 2 kinds of chicken and lamb, & 2 pieces of shrimp\$17.99
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
Special vegetarian dinner for two
Choice of two vegetable curries, rice and choice of one bread\$28.99
<u>Chef Specials</u>
Gobi Manchurian - Battered fried califlower tossed in Manchurian Sauce, dry or with gravy\$11.50
Chilli Chicken- Battered fried chicken cooked in soy sauce with carrots, onion & bell pepper\$12.99
Danier Tille Warfe
Paneer Tikka Masala Cubed Indian cheese cooked in a tandoori clay oven with tomato sauce, onions & bell peppers\$14.49

# Chicken Specialties Chicken entrees are served with Indian basmati rice

Chicken Curry Lightly spiced boneless chicken cooked in a mild sauce\$10.99
Chicken Vindaloo Boneless chicken sautéed in a hot and sour sauce\$12.99
Chicken Mushroom  Boneless chicken and mushrooms sautéed in a creamy sauce\$12.99
Chicken Dopiaza  Boneless chicken in a medium sauce w/ green onions\$12.99
Chicken Sabzi Boneless chicken sautéed with mixed vegetables\$12.99
Chicken Green Masala Boneless chicken with tomatoes and onions in a hot spinach sauce\$12.99
Chicken Palak Boneless chicken with spinach and mild spices\$12.99
Chicken Sahi Korma Boneless chicken in creamy garlic & onion sauce, cashews & raisins\$12.99
Chicken Dhansak Boneless chicken in a medium lentil sauce
Chicken Makhani Tender pieces of tandoori boneless chicken sautéed in a butter and cream sauce\$13.99
Chicken Tikka Masala Tandoori boneless chicken with tomatoes, onions, garlic and bell peppers\$13.99
Chicken Josh Chicken in yogurt and sautéed in tomato and garlic sauce\$13.99

# Lamb Specialties

Lamb entrees are served with Indian basmati rice

Goat Curry (with bone)
Cubes of goat sautéed with onions in a curry sauce\$13.99
Lamb Curry
Lean cubes of lamb sautéed with onions in a curry sauce
Lamb Vindaloo
Lightly spiced lamb cooked in a hot & sour sauce
Lamb Palak
Tender pieces of lamb with spinach and mild sauce\$13.99
Lamb Sahi Korma
Bonless lamb in creamy garlic & onion sauce, cashews & raisins\$13.99
Lamb Green Masala
Boneless lamb with tomatoes and onions in a hot spinach sauce\$13.99
Lamb Sabzi
Boneless lamb sautéed with mixed vegetables & curry sauce\$13.99
Lamb Dopiaza
Boneless lamb in a thick sauce, bell peppers, green onions & tomatos\$13.99
Lamb Dhansak
Tender pieces of lamb in a medium lentil sauce
Lamb Kadahi
Tender lamb cooked with bell peppers, tomatoes, potatoes & curry sauce\$14.49
Boti-Ka-Masala
Marinated tender lamb cooked in Tandoori clay oven & sautéed with onions in a tomato sauce\$14.49
Rogan Josh
Tender lamb cooked with yogurt & sautéed in a tomato and garlic sauce\$14.49

# Seafood Specialties

Seafood entrees are served with Indian basmati rice

Fish Curry - Seasonal white fish sautéed with onions in a curry sauce\$13.99		
Fish Garlic - Fish sautéed with garlic in a fresh tomato sauce		
Fish Green Masala - Seasonal white fish, tomatoes and onions in a hot spinach sauce\$13.99		
Fish Malai - Seasonal white fish sautéed in coconut milk and fresh cream\$15.99		
Fish Masala - Fish cooked in fried onions, tomato, and garlic in medium spiced sauce\$13.99		
Fish Vindaloo - Seasonal white fish cooked in a hot & sour sauce\$13.99		
Shrimp Curry - Jumbo shrimp sautéed with onions in a curry sauce\$15.99		
Shrimp Garlic - Jumbo shrimp sautéed with garlic in a fresh tomato sauce\$16.99		
Shrimp Green Masala - Jumbo shrimp, tomatoes and onions in a hot spinach sauce\$15.99		
Shrimp Malai - Jumbo shrimp sautéed in coconut milk and fresh cream\$16.99		
Shrimp Vindaloo - Jumbo shrimp cooked in a hot & sour sauce		
<b>Biryani</b> Served with Raita		
Vegetables Biryani - Fresh vegetables in a lightly spiced sauce, with herbs, baked with basmati rice\$11.99		
Chicken Biryani - Boneless chicken in a lightly spiced sauce, with herbs, baked with basmati rice\$12.99		
Lamb Biryani- Tender lamb in a lightly spiced sauce, with herbs, baked with basmati rice\$16.99		
Fish Biryani - Seasonal white fish sautéed in a lightly spiced sauce, with herbs, baked with basmati rice\$15.99		
Shrimp Biryani- Jumbo shrimp in a lightly spiced sauce, with herbs, baked with basmati rice\$16.99		
Goat Biryani- Goat in a lightly spiced sauce, with herbs, baked with basmati rice\$16.99		
Rice Specialties		
Basmati Rice - White rice. \$2.49		
Lemon Rice - Lemon flavored rice with mild spices\$4.99		
Tomato Rice - Rice cooked with tomato and spices\$4.99		

# Vegetable Specialties

Vegetable entrees are served with Indian basmati rice (Vegetarian meals are available upon request)

Mixed Vegtable Curry - Seasonal vegtable cooked with curry sauce
Dal Tadka - Red lentil cooked with onion & tomatoes
Dal Makhani - Lentils and beans cooked in a creamy butter sauce
Alu Matar - Potatoes and peas in a mildly spicy sauce\$9.99
Chana Masala - Chickpeas, tomatoes and onions in a rich sauce
Palak Alu - Fresh chopped spinach and potatoes in a creamy sauce\$9.99
Sabnam Curry - Peas and mushrooms in a creamy curry sauce
Baigan Bharta - Freshly roasted eggplant with tomatoes, onions and green peas\$9.99
Bhindi Masala - Okra sautéed with onions and tomatoes
Alu Gobi - Specially spiced potatoes, cauliflower, onions and tomatoes\$9.99
Palak Paneer - Fresh chopped spinach and homemade cheese
Matar Paneer - Distinctively spiced peas and homemade cheese\$10.99
Chana Paneer - Chickpeas and homemade cheese
Malai Kofta - Minced vegetable balls sautéed in cream sauce with raisins and cashews\$10.99
Mixed Vegetable Dhansak - Seasonal vegetables cooked in a lentil sauce\$10.99
Nav Ratton Korma - Delicately spiced vegetables cooked in a creamy sauce\$10.99
Vegetable Green Masala - Mixed vegetables in a hot spinach sauce\$10.99
Paneer Makhani - Homemade cheese in a creamy butter & tomato sauce\$11.99
Paneer Shahi Korma - Cubes cheese in a creamy garlic & onion sauce, cashews         and raisins

### Tandoori Breads

<b>Naan</b> - Traditional Indian white bread	\$1.99
<b>Roti</b> - Whole wheat bread	\$1.99
Paratha - Whole wheat bread with butter	\$2.99
Garlic Naan- White bread baked with garlic and cilantro	\$3.49
Cheese Naan- White bread stuffed with grated Indian cheese	\$3.99
Alu Naan- White bread baked with seasoned potatoes and peas	\$3.49
Keema Naan- White bread stuffed with spicy minced lamb	\$3.99
Onion Kulcha- White bread stuffed with lightly spiced onion	\$3.49
Alu Paratha- Whole wheat bread stuffed with seasoned potatoes and peas	\$3.49
Gobi Paratha- Whole wheat bread stuffed with cauliflower	\$3.49
Bread Basket - Naan, garlic naan, cheese naan	\$7.49
Kashmiri Naan- White bread stuffed with sweet cherry, raisins & cashews	\$4.49
Desserts	
Gulab Jamun- Deep fried milk confection in a sweet syrup (3 pieces)	\$3.99
<b>Kheer</b> - Rice cooked in flavoured milk with nuts and cardamon, served cold	\$3.49
Kulfi- Homemade sweetened milk ice cream, choice of mango or pistachio	\$3.99
Mango Pudding - Vanilla pudding with fresh mango pulp	\$3.49
Beverages	
Mango Lassi - Cold sweetened mango and yogurt drink	\$3.49
Sweet Lassi- Cold sweetened yogurt drink	\$3.49
Mango juice	\$2.99
Chai tea, Spiced tea, Iced tea	Free Refills) \$2.49
Soda Pop- Coke, Diet Coke, Sprite, Lemonade, Rootbeer, Fanta(1	Free Refills) \$1.99