

706-850-7999 http://www.orderbulldawgfood.com

Taste of India

		raste or me	IIG	
Starters		Traditional Entrees	;	Vegetarian/Vega
Gobhi Manchurian	\$10.00	All entrees are served with Bas		Specialties (Entre
Cauliflower florets in a so	•	Rice. Select an option and then of		All entrees are served with
ginger glaze	,	your choice of protein	770030	rice.
Veggie Samosa	\$6.00	Korma	\$13.00	Allo Gobhi
Assorted Appetizer	\$10.00	Rich and creamy sauce with a dish	•	Potatoes and cauliflower cook
Samosa Chaat	\$8.00	of cardamoms and nuts	•	with fresh herbs and spices
Samosa layered with chic	ckpea	Saag	\$13.00	Vegetable Mango
curry and topped with yogu	rt and	Finely chopped spinach, cooked		Mixed veggies in a sweet man
tamarind chutney	ተ ር	with fresh herbs		curry sauce with a touch of ginge
Vegetable Pakora	\$6.00	Curry	\$13.00	and scallions
veggie fritters battered in flour and lightly fried	спіскреа	Traditional curry sauce flavored		Malai Kofta
Paneer Pakora	\$7.00	with house ground spice mix	#42.00	Minced vegetable and paneer
Indian cheese battered in	·	Tikka Masala	\$13.00	croquettes served in a creamy cashew based sauce
flour and lightly fried	Тотопрои	Delicate tomato creamy sauce finished with spices		Paneer Bhuna
Chicken Tikka Naan	\$6.00	Biryani	\$13.00	Cheese cubes in a ginger crea
Salmon Pakora	\$7.00	Fragrant basmati rice cooked in a	Ψ13.00	sauce with broccoli or mushroon
Battered in chickpea flour	·	blend of fresh herbs and ground		Matar Paneer
lightly fried		spices		Homemade Indian cheese in a
Chicken Pakora	\$7.00			tomato sauce with green peas
Battered in chickpea floui	r and	Specialty Entrees	_	Chili Paneer
lightly fried	<u>(S</u>	Seafood/Poultry/Meat)(E	ntrees)	Cheese cubes sauteed with be
Mulligatawny Soup	\$4.00	Tandoori Chicken Tikka	\$17.00	peppers and onions with a dash
A cup of traditional lentil	soup	Tender boneless chicken breast		ginger glaze Dal Selection
Pico (Sidos	.1	cooked in our clay oven		A daily selection of slow simm
Rice (Sides		Tandoori Chicken	\$16.00	lentils
Small Rice	\$3.00	Dark meat chicken on the bone,		Bhindi Amchoor
Large Rice	\$5.00	marinated in yogurt and ground spices		Okra sauteed with onions and
Prood (Side	c)	Butter Chicken	\$16.00	peppers, dusted with mango pov
Bread (Side:		Cooked in a tomato sauce finished		Amritsari Chana
Naan	\$4.00	with clarified butter	•	Traditional Punjabi style chick
Roti	\$4.00	Chili Chicken	\$16.00	cooked in hearty onion-ginger-to
8 oz. Side Sauce	\$6.00	Zesty and tangy chicken sauteed	•	sauce
Choose from Curry, Tikka	a Masala	with bell peppers and onions		<u>Beverages</u>
or Korma	# 40.00	Chicken Kashmiri	\$16.00	
16 oz. Side Sauce	\$10.00	Chicken breast simmered in a		Coke
Choose from Curry, Tikka or Korma	a Masala	delicate sauce, finished with tropical		Diet Coke
Kulcha of the Day	\$6.00	dry fruits and nuts	£24.00	Sprite
•	\$5.00 \$5.00	Salmon Tikka	\$21.00	Mango Lassi
Kashmiri Naan		Filets of salmon lightly coated with fresh ground spices then baked in th		Mango Fruit Juice
Bhatura	\$5.00	clay oven	C	Lychee Fruit Juice
Garlic Naan	\$5.00	Shrimp Bhuna	\$19.00	Chai Tea (Hot)
Garlic Chili Naan	\$5.00	Cooked with your choice of	•	Large Sparkling Water
Poori	\$5.00	mushroom or broccoli in a light		
Assorted Breads	\$10.00	creamy ginger sauce		
Raita	\$3.00	Fish Koliwada	\$20.00	
Pappad	\$3.00	Salmon sauteed with fresh herbs,		
		sliced onions and bell peppers	# 40.00	
<u> Chutnies (Sid</u>	es)	Shrimp Mango	\$19.00	
Assorted Chutnies	\$5.00	shrimp cooked in a pureed mango		
Tamarind, Mint, Onion, M		sauce with fresh scallions Goat Achari	\$18.00	
Achar		Cooked in an authentic herbal	ψ10.00	
Mango Chutnie	\$4.00	sauce with exotic flavors		
Tamarind Chutnie	\$3.00	Lamb Krahi	\$18.00	
Mint Chutnnie	\$3.00	curried lamb tossed in a wok with	4.0.00	
Onion Chutnie	\$3.00	fresh garlic, onion, and peppers		
Achar Chutnie	\$3.00	_		
. isriai Griatino	ψ0.00	<u>Desserts</u>		
		Khoor	¢2 00	

Kheer

Ras Malai

Traditional India rice pudding with

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cashews and cardamoms

\$3.00

\$5.00

<u>gan</u> trees) ith basmati

\$13.00 cooked \$13.00 mango ginger

\$14.00 neer ny

\$15.00 cream

rooms \$14.00 in a

\$15.00 ith bell

lash of

immered

\$13.00

\$13.00 and bell

powder \$13.00

hickpeas er-tomato

Coke	\$1.50
Diet Coke	\$1.50
Sprite	\$1.50
Mango Lassi	\$5.00
Mango Fruit Juice	\$4.00
Lychee Fruit Juice	\$4.00
Chai Tea (Hot)	\$4.00
Large Sparkling Water	\$6.00

Soft cheese (paneer) served in a saffron condensed milk Gulab Jamum

\$4.00

Deep fried donut holes soaked in a sweet rosewater, honey syrup Gajar Halwa

\$5.00

Slow cooked carrot pudding made with ghee and nuts