

71. **Lamb Chops** 27.99
Lamb marinated in special herbs and spices and cooked on skewers in the clay oven
72. **Mix Grill Tandoori** 19.99
Combination of Tandoori Chicken, Tandoori Chicken Tikka, Sheek Kebab, Boti Kebab, & Tandoori Shrimp
73. **Fish Tikka** 17.99
Boneless fresh salmon marinated in special spices and herb cooked in a clay oven

Rice Specialties

74. **Rice Pilaf** 6.99
Steamed basmati rice with carrot and peas
75. **Lemon Rice** 5.99
Rice cooked with lemon juice, turmeric, mustard seeds, peanuts and red chilies
76. **Vegetable Biryani** 13.99
Mixed vegetables cooked in basmati rice with special herbs & spices
77. **Chicken Biryani** 14.99
Chicken cooked in basmati rice with special herbs & spices
78. **Lamb Biryani** 15.99
Lamb cooked in basmati rice with special herbs & spices
79. **Shrimp Biryani** 16.99
Shrimps cooked in basmati rice with special herbs & spices
80. **Goat Biryani** 15.99
Goat cooked in basmati rice with special herbs & spices
81. **Egg Biryani** 14.99
Eggs cooked in basmati rice with special herbs & spices

Breads

82. **Naan** 2.25
Plain flat white bread baked in the clay oven
83. **Roti** 2.25
Thin crispy plain flat wheat bread baked in the clay oven
84. **Paratha** 3.99
Butter layered wheat bread baked fresh in the clay oven
85. **Onion Kulcha** 3.99
Flat white bread baked in the clay oven with onions & cilantro
86. **Kashmiri Naan** 3.99
Flat white bread stuffed with nuts & raisins and baked in the clay oven
87. **Garlic Naan** 3.99
Flat white bread stuffed with garlic and baked in the clay oven
88. **Paneer Kulcha** 3.99
Flat white bread stuffed with cheese and baked in the clay oven
89. **Keema Naan** 3.99
Flat white bread stuffed with ground lamb and baked in the clay oven
90. **Aloo Paratha** 3.99
Flat wheat bread stuffed with mashed potatoes and baked in the clay oven
91. **Poori (2 pieces)** 3.50
Fluffy deep-fried wheat bread
92. **Bhatura (2 pieces)** 3.50
Fluffy deep-fried white bread

93. **Bread Basket** (Naan, Garlic Naan, Onion Kulcha, Aloo Paratha) 11.99
Recommended for 4 people
94. **Bullet Naan** 3.75
Flat white bread stuffed with green chilies & onions and baked in a clay oven

Side Orders

95. **Papad** 1.25
Crispy lentil wafers
96. **Mango Chutney** 1.99
97. **Pickles** 1.50
98. **Chole Bhatura** 14.99
Deep-fried fluffy white bread served with garbanzo beans in a spicy curry
99. **Chole Poori** 14.99
Puffed deep-fried wheat bread served with garbanzo beans in a spicy curry
100. **Poori Sabzi** 14.99
Puffed deep-fried wheat bread served with potato curry

Beverages

101. **Masala Chai** 3.25
Cardamom flavored Indian tea
102. **Madras Coffee** 3.25
Strong Indian filtered coffee
103. **Salt Lassi** 3.75
Yogurt blended with a tinge of roasted cumin seeds and salt
104. **Sweet Lassi** 3.75
Yogurt blended with sugar
105. **Mango Juice** 3.25
106. **Mango Lassi** 3.75
Yogurt blended with mango pulp and sugar
107. **Mango Shake** 3.75
Milk blended with mango pulp and sugar
108. **Sodas** 1.99
109. **Tea/Coffee** 2.75

Desserts Desserts Desserts

110. **Rice Kheer** 2.99
Sweetened rice pudding
111. **Gulab Jamoon** 2.99
Pastries made with milk powder and dipped in sugar syrup
112. **Mango Kulfi** 3.99
Mango flavored Indian ice cream
113. **Pista Kulfi** 3.99
Pistachio flavored Indian ice cream
114. **Gajar Halwa** 3.99
Sweetened Shredded carrots
115. **Rus Malai** 4.99
Milk patties dipped in creamy sauce

Kid's Meals

116. **Fries** 2.49
117. **Chicken Nuggets** 5.49

— Thank you for dining with us —

Some food may contain nuts, so please notify your server before ordering.



GRILL OF INDIA

INDIAN CUISINE

2105 S. Linden Rd.
Flint, MI 48532

Phone: (810) 230-7090

Open 7 Days a Week

Lunch Buffet

Mon. - Fri 11 a.m. - 2:30 p.m. (\$13.99)
Sat. & Sun. 11:30 a.m. - 3 p.m. (\$15.99)

Dinner

Sun. - Thu. 4:30 p.m. - 9:30 p.m.
Fri. & Sat. 5:00 p.m. - 10:00 p.m.

We cater food for private and corporate parties at competitive rates

Appetizers

1. **Onion Pakora** 5.99
Sliced onions fried crispy in spiced lentil batter
2. **Spinach Pakoras** 5.99
Spinach fried in spiced lentil batter
3. **Mixed Vegetable Pakora** 6.99
Sliced onions & potatoes fried crispy in spiced lentil batter
4. **Hara Bhara Kebab** 5.99
Delicately spiced potatoes and spinach patties
5. **Vegetable Samosa** 3.99
Crisp patties stuffed with potatoes & green peas
6. **Chilly Paneer** 9.99
Homemade cheese cubes sautéed with green chilies, onions, & soy sauce
7. **Paneer Pakoras** 6.99
Homemade cheese sautéed with green chilies & soy sauce fried crispy in spiced lentil batter
8. **Vegetable Cutlet** 5.99
Potatoes spiced, coated with bread crumbs, & deep fried
9. **Gobi Manchurian** 9.99
Crispy cauliflower sautéed with bell peppers and onions and cooked with a tangy sauce
10. **Chicken Pakoras** 7.49
Boneless chicken strips dipped in mildly spiced batter & deep fried
11. **Chilly Chicken** 11.49
Deep fried chicken sautéed with onions & green chilies
12. **Chicken 65** 11.49
Deep fried chicken sautéed with onions, green chilies & yogurt
13. **Tandoori Sampler** 11.99
Tandoori chicken tikka/sheek kebab/tandoori shrimp cooked on skewers in the clay oven
14. **Assorted Breads** 10.49
Kashmiri naan/aloo paratha/onion kulcha

Soups and Salads

15. **Tomato Soup** 3.99
16. **Chicken Soup** 4.99
17. **Raita** 1.50
Homemade yogurt with cucumber and carrots
18. **Fresh Green Salad** 5.99

Vegetarian Entrée

Ala Carte: Every main entrée listed below is served with rice

19. **Vegetable Saag** 12.99
Mix vegetables cooked in a spinach & mild sauce
20. **Vegetable Vindaloo** 12.99
Mix vegetable sautéed & cooked in a spicy vinegar sauce
21. **Dal Makhani** 11.99
Lentils cooked in tomatoes, onions, & spices
22. **Dal Curry** 11.99
Lentil curry made with spinach & tomatoes
23. **Channa Masala** 11.99
Garbanzo beans cooked with onions, tomatoes, & spices
24. **Aloo Masala** 12.99
Baby potatoes in creamy onion sauce

25. **Aloo Gobi** 12.99
Potatoes & cauliflower cooked with special spices
26. **Okra Fry** 12.99
Sautéed okra cooked with onions & spices
27. **Malai Kofta** 12.99
Homemade cheese blended with potatoes and cooked in cream & spices
28. **Mutter Paneer** 12.99
Green peas and homemade cheese cooked in a mild sauce & spices
29. **Mushroom Masala** 12.99
Sautéed mushrooms in special sauce
30. **Saag Paneer** 12.99
Spinach cooked in cheese, tomato, onion & spices
31. **Kadai Paneer** 12.99
Cheese cubes, sautéed onions & tomatoes cooked in medium spicy sauces
32. **Paneer Butter Masala** 12.99
Chunks of homemade cheese in mildly spiced cream sauce
33. **Baigan Bartha** 12.99
Eggplant, onions & tomatoes cooked in mild spices
34. **Navratan Korma** 12.99
Nine fresh vegetables cooked in unique blend of spices
35. **Vegetable Jal Frezi** 11.99
Mixed vegetables sautéed & cooked in onion sauce, & spices
36. **Aloo Mutter** 12.99
Baby Potatoes & Green Peas cooked in tomato & onion sauce
37. **Shahi Paneer** 12.99
Cheese cubes in a mild buttery sauce

Non-Vegetarian Specialties

Ala Carte: Every main entrée listed below is served with rice

38. **Chicken Curry** 14.99
Boneless chicken cooked in mild sauce
39. **Kadai Chicken** 14.99
Boneless chicken, sautéed tomatoes, onions, & bell peppers
40. **Chicken Saag** 14.99
Boneless chicken cooked in spinach & mild sauce
41. **Egg Curry** 14.99
Eggs cooked in a mild sauce
42. **Chicken Mushroom** 14.99
Boneless chicken cooked with mushrooms & spices
43. **Chicken Jal Frezi** 14.99
Boneless chicken cooked with fried vegetables
44. **Chicken Korma** 14.99
Boneless chicken cooked with cream, nuts, & spices
45. **Chicken Vindaloo** 14.99
Boneless chicken and potatoes cooked in spicy vinegar sauce
46. **Chicken Tikka Masala** 14.99
Boneless chicken marinated in yogurt, skewered and cooked in special herbs & spices
47. **Chicken Makhani** 14.99
Boneless chicken cooked in mildly spiced butter sauce
48. **Chicken Cyclone** 14.99
Chicken cooked in, sautéed bell peppers & chili paste

49. **Lamb Tikka Masala** 15.99
Boneless lamb marinated in yogurt, skewered and cooked in special herbs & spices
50. **Lamb Rogan Josh** 15.99
Boneless lamb cooked in mild curry sauce
51. **Kadai Gosh** 15.99
Boneless lamb cooked with tomatoes, & onions
52. **Lamb Saag** 15.99
Boneless lamb with spinach cooked in mild sauce
53. **Lamb Mushroom** 15.99
Boneless lamb cooked with mushroom & spices
54. **Lamb Jal Frezi** 15.99
Boneless lamb cooked with fried vegetables
55. **Lamb Korma** 15.99
Boneless lamb cooked with cream, nuts & spices
56. **Lamb Vindaloo** 15.99
Boneless lamb with potatoes cooked in spicy vinegar sauce
57. **Lamb Cyclone** 15.99
Boneless lamb cooked in onion sauce, sautéed bell peppers, & chili paste
58. **Goat Curry** 15.99

Sea Food

Ala Carte: Every main entrée listed below is served with rice

59. **Shrimp Masala** 16.99
Jumbo shrimps cooked in special herbs & spices
60. **Kadai Shrimp** 16.99
Jumbo shrimps cooked in sautéed onions, tomatoes, & chilies
61. **Shrimp Vindaloo** 16.99
Jumbo shrimps and potatoes cooked in spicy vinegar sauce
62. **Shrimp Cyclone** 16.99
Jumbo shrimps cooked in onion sauce, sautéed bell peppers, & chili paste
63. **Fish Masala** 16.99
Salmon marinated in yogurt, skewered & cooked in special herbs & spices
64. **Fish Vindaloo** 16.99
Salmon and potatoes cooked in spicy vinegar sauce

Tandoori

Ala Carte: Every main entrée listed below is served with Naan

65. **Tandoori Chicken (half, four pieces)** 10.99
Chicken marinated in yogurt with special herbs & spices
66. **Tandoori Chicken (full, eight pieces)** 19.99
Chicken marinated in yogurt with special herbs & spices
67. **Tandoori Chicken Tikka** 14.99
Boneless chicken breast pieces marinated in yogurt with special herbs & spices
68. **Tandoori Sheek Kebab** 14.99
Ground lamb mixed with herbs & spices cooked on skewers
69. **Tandoori Boti Kebab** 15.99
Boneless lamb marinated in yogurt with special herbs & spices
70. **Tandoori Shrimps** 16.99
Jumbo shrimps marinated in special spices and herbs and cooked on skewers