

INDIANGRILL

Fine Indian Cuisine

Menu

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www.indiangrillrestaurants.com

*Under Chef Owner Shri Tikka Ram Sharm,
Indian Grill brings to your table over 35 years of
experience with Indian Cuisine. Each dish is
prepared with the upmost care using traditional
Indian recipes.*

*Indian dishes called tandoori take their
name from a giant, charcoal-fired clay oven, the
tandoor. Foods are lowered into the tandoor to
cook quickly under intense heat, with results that
combine the best of roasting and grilling. Most
tandoori foods are marinated in spiced yougurt.
You'll find the tandoori dishes wondergully
yender and flavorful, their mild spiciness
perfectly contrasted by the spicy and sweet
chuties.*

*Our curry dishes are prepared from classic
Indian spices (turmeric, saffron, fenugreek, curry
leaf, cumin, coriander, cardamom, cinnamon,
cloves) which are carefully blended and prepared
by our head chef.*

Appetizers

Vegetable Samosa **2.99**
Crispy Pastry shell filled with spiced potatoes and green peas.

Samosa Chat **3.99**
Vegetable Samosa serves with yogurt, green chatni and sweet Red Chatni with some spices.

Aloo Tikki **2.99**
Mashed potato mixed with spices patty delicately fried.

Aloo Tikki Chat **3.99**
Aloo Tikki serves with yogurt, green chatni and sweet Red Chatni with some spices.

Vegetable Pakora **3.99**
Vegetable coated with garbanzo bean batter, mild spices and Lightly fried.

Vegetable Platter **5.99**
Assorted vegetables appetizers plate.

Tandoori Chicken **8.99**
Half a chicken marinated in yogurt and a blend of colorful Indian herbs & spices.

Indian Grill Appetizer **10.99**
Assortment of seekh kabab, tandoori chicken and malai Chickens served on a sizzler.

Indian Shrimp Appetizer **10.99**
Grilled shrimp marinated in mace, cardamom, lemon juice, Ginger and garlic.

Soup & Salads

Chicken Soup **3.99**

Vegetable Soup **2.99**

Green Salad **3.99**

Malai Chicken Salad **8.99**

Shrimp Salad **9.99**

Chef's Specials

Vegetable Bhojan

Samosa, mutter paneer, baigan bharta, vegetable jalfrezie, dal makhani, raita, salad, naan, rice and dessert.

17.99

Indian Grill Special

Tandoori chicken, chicken tikka, seekh kabab, rogan josh, dal makhani, naan, rice and dessert

23.99

CHICKEN

Served with Rice

Chicken curry

Traditional chicken curry, mild

11.99

Chicken Saag

Pieces of chicken cooked with spinach, mild spices

11.99

Chicken Korma

Mildly spiced chicken cooked in creamy sauce

11.99

Chicken Vindaloo

Highly spiced boneless chicken cooked with vinegar and potatoes, in spicy sauce

12.99

Chicken Jalfrezie

Boneless pieces of chicken stir-fried with onions, bell peppers, tomatoes and mild spices

12.99

Chicken Chilli Masala

Chicken cooked in a curry sauce with browned onion tomatoes and hot Green chili pappers

12.99

Chicken Makhani

Tandoori chicken pieces cooked with spices in fresh tomato sauce

13.99

Chicken Tikka Masala

Barbequed pieces of chicken with tomato and crème sauce

13.99

LAMB
Served with Rice

Rogan Josh <i>Lamb in traditional curry sauce</i>	13.99
Lamb Vindaloo <i>Highly spiced pieces of lamb cooked with vinegar and potatoes, in very spicy sauce</i>	13.99
Lamb Korma <i>Mildly spiced pieces of lamb cooked in creamy sauce</i>	13.99
Lamb Saag <i>Succulent pieces of lamb cooked with spinach and very delicately spice</i>	13.99
Bhunna Josht <i>Lamb pieces in mild sauce with onions and bell peppers</i>	14.99
Seekh Kabab Masala <i>Barbequed pieces of lamb with cream sauce.</i>	14.99

SEA FOOD
Served with Rice

Shrimp Masala <i>Shrimp cooked in curry sauce</i>	14.99
Shrimp Vindaloo <i>Jumbo prawns cooked with vinegar and potatoes in highly spiced sauce</i>	14.99
Fish Curry <i>Fish in mildly spiced sauce</i>	15.99
Shrimp Jalfrezie <i>Shrimp sautéed with onion bell peppers and spices.</i>	14.99

VEGETARIAN DISHES

Served with Rice

Jeera Aloo <i>Boiled potatoes cooked with cumin seeds and tumeric.</i>	10.99
Tadka Dal <i>Yellow Dal cooked with cumin seeds, onions, ginger and garlic</i>	10.99
Vegetable Kofta <i>Minced vegetables shaped into balls and cooked in mild sauce</i>	10.99
Aloo Saag <i>Fresh spinach and potatoes cooked with ground spices.</i>	10.99
Saag Paneer <i>Spinach cooked with chunks of Indian homemade cheese and spices</i>	11.99
Mutter Paneer <i>Green Peas and Indian homemade cheese in mildly spicy sauce</i>	11.99
Aloo Mutter <i>Potatoes cooked tenderly with green peas and spices.</i>	10.99
Aloo Gobi <i>Fresh cauliflower and potatoes cooked with herbs and spices.</i>	10.99
Paneer Makhani <i>Indian homemade cheese cooked with mild spices, crème and tomato sauce</i>	11.99
Bengan bharta <i>Tandoor roasted eggplant cooked with onions, tomatoes, yogurt, ginger, garlic and spices</i>	10.99
Dal Makhani <i>Lentils slow cooked with spices</i>	10.99
Mixed Vegetable Curry <i>Assorted vegetables cooked in mild curry sauce</i>	10.99
Bhindi masala <i>Okra cooked with spices</i>	10.99
Chana Masala	10.99

Garbenzo beans cooked in mild spices

Vegetable Jalfrezie **11.99**

Assorted vegetables sautéed with onions and bell peppers in spices and herbs.

Tandoori Specialties

Served with Nan

Tandoori Chicken **13.99**

Chicken marinated in yogurt and spices, cooked in the Tandoor

Tandoori Malai Chicken **12.99**

Boneless white meat of chicken marinated in mildly spiced yogurt, cooked in tandoor

Chicken Tikka **12.99**

Boneless chicken marinated in spices, broiled on skewers in the tandoor

Fish Tikka **14.99**

Boneless pieces of fish, marinated in spices, broiled on skewers in the tandoor

Seekh kabab **14.99**

Minced lamb mixed with onions and spices, broiled in the tandoor

Boti Kabab **14.99**

Bonless cubes of lamb marinated in yogurt, spiced and cooked in the clay oven.

Tandoori Prawns **23.99**

King size shrimp marinated in Indian spices and cooked in Tandoor.

INDIAN BREAD

Naan 2.29

Bread made from refined wheat flour, baked in the tandoor

Roti 2.29

Bread made from whole wheat flour, baked in the tandoor

Parantha 2.29

Whole wheat bread with layers. Baked in the tandoor

Keema Nan 3.29

Nan stuffed with minced lamb, baked in the tandoor

Aloo Parantha 2.99

Whole wheat bread, stuffed with spiced potatoes, baked in the tandoor

Garlic Nan 2.99

Nan with a hint of garlic

Onion Kulcha 2.99

Nan stuffed with onion

Bhatura 2.29

Deep fried bread made from refined wheat

INDIAN RICE DISHES

Served with Raita

Peas Pullav 7.99

Basmati rice with green peas

Chicken Biryani 11.99

Tender chicken pieces, aromatic spices, nuts and raisins cooked with basmati rice

Lamb Biryani 13.99

Pieces of lamb, spices, nuts, raisins cooked with basmati rice

Vegetable Biryani 10.99

Assorted vegetables, cooked with spices and basmati

Shrimp Biryani 14.99

Basmati rice cooked with shrimp flavored with saffron and spices

SIDE DISHES

<i>Plain Rice</i>	3.99
<i>Basmati rice</i>	
<i>Raita</i>	2.99
<i>Yogurt with grated cucumber</i>	
<i>Spicy Mango Chutney</i>	1.00
<i>Pickle</i>	1.00
<i>Papadum</i>	1.00

DRINKS

<i>Lassi</i>	2.99
<i>Yogurt drink with sugar or salt</i>	
<i>Mango Lassi</i>	2.99
<i>Yogurt and mango drink</i>	
<i>Masala Chai</i>	1.99
<i>Soft Drinks</i>	1.99

SWEET

<i>Pista Kulfi</i>	3.99
<i>Indian Pistachio ice crème</i>	
<i>Mango Kulfi</i>	3.99
<i>Indian mango ice crème</i>	
<i>Khir</i>	3.99
<i>Rice slow cooked in milk and sugar flavored with Saffron</i>	
<i>Gulab jamun</i>	3.99
<i>Deep fried balls made of milk powder and flour soaked in sugar syrup</i>	
<i>Rasmalai</i>	3.99
<i>Homemade Indian cheese balls in a sweet milk sauce</i>	