



413-549-0077

<http://amherst.deliveryexpress.com>

Paradise of India

Appetizers

Vegetable Pakora	\$5.15
<i>Vegetable fritters, gluten free, vegan.</i>	
Vegetable Samosa (2)	\$4.15
<i>Turnover stuffed with potato (vegan)</i>	
Meat Samosa (2)	\$5.15
<i>Turnover stuffed with lamb</i>	
Chicken Pakora	\$6.25
<i>Chicken cubes wrapped in chick pea flour. (gluten free)</i>	
Aloo Tikki	\$4.15
<i>Diced potatoes in a tangy tamarind sauce (gluten free, vegan)</i>	
Mixed Platter for Two	\$9.35
<i>A samosa, pakora, chicken pakora, aloo tikki, papad.</i>	
Veggie Platter for Two	\$9.35
<i>Samosa, pakora, aloo tikki, papad.</i>	
Papadum	\$3.15
<i>Spiced roasted crispy lentil wafers. (vegan, gluten free)</i>	
Mixed salad	\$5.15
<i>Lettuce, cucumbers and tomatoes served with a side of ranch.</i>	

Vegetable Specialties

Most dishes can be prepared vegan upon request, all served with rice.

Aloo Gobi	\$14.55
<i>Cauliflower and potatoes cooked with herbs and spices</i>	
Tofu Tikka Masala	\$15.55
<i>Chunks of tofu sauteed in garlic, ginger cooked tomato based cream sauce</i>	
Tofu Aloo Mattar (V)	\$15.55
<i>Cubes of tofu, potatoes, green peas, tomato, Onion cooked in spiced sauce</i>	
Tofu Jalfrezi (V)	\$15.55
<i>Chunks of tofu with spring onions, tomatoes and bell peppers</i>	
Alu Mattar	\$14.55
<i>Green peas and potatoes in spiced gravy</i>	
Tofu Saag	\$15.55
<i>Chunks of tofu with creamed spinach</i>	
Aloo-Mattar Paneer	\$14.55
<i>Cubes of cheese, peas, and potatoes in spiced gravy</i>	
Aloo Mattar Mushroom	\$14.55
<i>Potatoes, mushrooms, and green peas cooked in onions</i>	
Aloo Palak	\$14.55
<i>Potato cooked with creamed spinach sauce</i>	
Baigan Bartha	\$14.55
<i>Roasted eggplant sauteed with onion and tomatoes</i>	
Channa Masala	\$14.55
<i>Garbanzo beans in a blended tomatoes, onions and spice</i>	
Channa Saag	\$14.55
<i>Whole chick peas cooked with</i>	

Traditional Indian Soup

Lentil Soup	\$4.15
<i>Delicately spiced lentil soup</i>	
Raita	\$4.15
<i>Cool whisked yogurt with cucumbers, carrots, gently seasoned with herbs</i>	
Coconut Soup	\$4.15
<i>Shredded coconut with milk and nuts. (Warm)</i>	

Indian Breads

Freshly baked to your order.

Purri	\$3.65
<i>Deep fried whole wheat fluffy bread</i>	
Paratha	\$3.65
<i>Buttered and layered whole wheat bread</i>	
Aloo Paratha	\$4.15
<i>Whole wheat bread stuffed with potatoes and peas gently seasoned with herbs and spices</i>	
Tandoori Roti	\$3.65
<i>Whole wheat bread, plain and soft</i>	
Naan	\$3.65
<i>Fine flour bread, plain and soft</i>	
Spinach Naan	\$4.15
<i>Stuffed with spinach</i>	
Paneer Kulcha	\$4.15
<i>Homemade cheese, spices and herbs-baked to perfection</i>	
Gobi Paratha	\$4.15
<i>Stuffed with fresh cauliflower; ginger, cilantro</i>	
Garlic Naan	\$4.15
Peshawari Naan	\$4.15
<i>Stuffed with nuts, honey and raisins</i>	
Onion Kulcha	\$4.15
<i>Stuffed with onions and herbs</i>	
Chicken Tikka Kulcha	\$5.15
<i>Stuffed with chicken and herbs</i>	
Keema Naan	\$5.15
<i>Stuffed with minced lamb cooked in the tandoor</i>	
Coconut Naan	\$4.15
<i>Stuffed with shredded coconut</i>	
Bread Basket	\$12.45
<i>Any three breads excluding Puri. Please specify. All breads must be 3.99 or under each.</i>	

Chicken Specials

All dishes are made with boneless white meat and served with rice

Chicken Tikka Masala	\$15.55
<i>Cubes of boneless chicken, sauteed in garlic, ginger, onions, and a tomato base with creamy spicy sauce.</i>	
Chicken Shai Korma	\$15.55
<i>Chicken cooked in a blend of nuts in a creamy mild spicy sauce</i>	
Chicken Dillruba	\$15.55
<i>Chicken cooked with fresh vegetables in medium spiced sauce.</i>	

Biryani Specialties

Vegetable Biryani	\$15.55
<i>Mixed vegetables cooked with pillau rice</i>	
Lamb Biryani	\$17.65
<i>Selected lamb cubes cooked with pillau rice</i>	
Chicken Biryani	\$16.65
<i>Boneless chicken cooked with pillau rice</i>	
Paradise of India Special Biryani	\$18.70
<i>Fresh shrimp, juicy chicken and chunky lamb cooked with pillau rice and fresh vegetables</i>	
Shrimp Biryani	\$18.70
<i>Shrimp cooked with pillau rice</i>	

Special Dinners

Vegetarian Thali Dinner (for one)	\$19.75
<i>Mixed Vegetables, Channa Masala, Dal, Raita, Gulabjamun, Naan, Papad, Rice</i>	
Tandoori Dinner for One	\$22.85
<i>Tandoori Chicken, Chicken Tikka, Seekh Kabab, Half Chicken Curry, Rice and Naan, Gulabjamun Dessert or Kheer</i>	
Vegetarian Dinner (for two)	\$38.47
<i>Papad and samosa or pakora and any style of two vegetarian dishes raita, naan and Desserts Gulabjuman or Kheer</i>	
Paradise of India Special Dinner for Two	\$46.75
<i>2 pieces of samosa or pakora, Tandoori Chicken and any Style of Meat Curry, Mattar Paneer, Dal, Rice and Naan, Kheer or Gulabjamun Dessert.</i>	
Paradise of India Special Biryani (For Two)	\$34.30
<i>Aromatic rice flavored with lamb, chicken, shrimp and fresh vegetables with saffron, and garnished with raisins and cashews. Side order of raita and papurdum.</i>	

Seafood Specialties

All served with rice.

Shrimp Curry	\$17.65
<i>Shrimp in a mild spiced gravy</i>	
Shrimp Masala	\$17.65
<i>Shrimp cooked in a blend of tomatoes, onions and spices</i>	
Shrimp Shahi Korma	\$17.65
<i>Shrimp cooked in a creamy mild spicy sauce with nuts</i>	
Shrimp Saag	\$17.65
<i>Shrimp cooked with spinach in a creamed sauce</i>	
Shrimp Vindaloo	\$17.65
<i>Shrimp cooked in a very hot spicy sauce</i>	
Shrimp Dillruba	\$17.65
<i>Shrimp cooked with</i>	

<i>creamed spinach sauce</i>	
Dal Makhani	\$14.55
<i>Black and yellow lentil beans cooked in onions and tomatoes</i>	
Malai Kofta	\$15.59
<i>Vegetable balls in spiced gravy with nuts and cream</i>	
Mixed Vegetable w Spinach	\$14.55
<i>Mixed vegetables in a creamy spiced spinach sauce.</i>	
Paneer Shahi Korma	\$15.59
<i>Tender chunks of homemade cheese cooked with nuts and a touch of cream in fresh herbs and spices</i>	
Paneer Masala	\$15.59
<i>Cubes of homemade cheese sauteed in garlic, ginger, cooked in a tomato based cream sauce</i>	
Saag Paneer	\$14.55
<i>Tender chunks of fresh homemade cheese with creamed spinach</i>	
Vegetable Korma	\$14.55
<i>Mixed vegetables in light creamy spiced gravy</i>	

Side Orders

Rice (half)	\$3.11
<i>half</i>	
Rice (full)	\$4.15
<i>full</i>	
Mango Chutney	\$2.00
<i>imported relish</i>	
Papadum	\$3.15
<i>Crispy lentil wafers.</i>	
Pickles	\$2.00
<i>mix</i>	
Mint Chutney (2oz serving)	\$0.50
Tamarind Chutney 2oz	\$0.52
Onion chutney 2oz	\$0.50
Mixed Salad	\$5.15
<i>Lettuce, cucumber, & tomato, served w/ a side of Ranch dressing.</i>	
Yogurt (homemade)	\$3.15
Side of Chicken Tikka Masala	\$4.15
Sauce	

Desserts

Kheer	\$3.65
<i>Traditional India rice pudding made from milk, and nuts, flavored with cardamom and rosewater</i>	
Kulfee	\$4.15
<i>Homemade ice cream from reduced milk, almonds and pistachios</i>	
Mango Kulfee	\$4.15
<i>Homemade mango ice cream</i>	
Ginger Ice Cream	\$4.15
Gulabjaman (two)	\$3.65
<i>Cinnamon flavored pastry sponge, soaked in honey and rose wa</i>	

Chicken Curry	\$15.55
<i>Boneless chicken cooked with spiced gravy</i>	
Chicken Masala	\$15.55
<i>Chicken cooked in a blend of tomatoes, onions, and spices.</i>	
Chicken Vindaloo	\$15.55
<i>Chicken and potatoes cooked in a blend of very hot spiced sauce.</i>	
Chicken Jalfrazi	\$15.55
<i>Tender chicken cooked with spring onions, tomatoes, and bell peppers.</i>	
Chicken Mushroom	\$15.55
<i>Tender boneless chicken cooked in a sauce with mushrooms.</i>	
Chicken Josh	\$15.55
<i>Tender boneless chicken pieces cooked with yogurt based curry sauce blended with Indian spices.</i>	
Chicken Saag	\$15.55
<i>Boneless chicken cooked in a blend of creamed spinach.</i>	
Chicken Mango	\$15.56
<i>Tender boneless chicken cooked with mango fruit sauce.</i>	

Lamb Specialties

All dishes are served with rice	
Lamb Mango	\$16.65
<i>Tender lamb cubes cooked with mango fruit in medium spices sauces.</i>	
Lamb Curry	\$16.65
<i>Tender lamb cubes in medium spiced gravy</i>	
Lamb Masala	\$16.65
<i>Tender boneless lamb cooked with spring onions, tomatoes and bell peppers.</i>	
Lamb Shahi Korma	\$16.65
<i>Lamb cooked in creamy spicy sauce with nuts.</i>	
Lamb Vindaloo	\$16.65
<i>Lamb cooked in a very spicy sauce</i>	
Lamb Mushroom	\$16.65
<i>Lamb cooked with fresh mushrooms in a spiced sauce.</i>	
Lamb Saag	\$16.65
<i>Lamb cooked with spinach in a creamed sauce.</i>	
Keema Mattar	\$16.65
<i>Spiced ground lamb and peas in onions and tomatoes.</i>	
Lamb Dilruba	\$16.65
<i>Lamb cooked with fresh vegetables in medium spice sauce</i>	
Boti Kobab Masala	\$16.65
<i>Tandoor broiled lamb sauteed in our special exquisite tomato base curry gastronomical satisfaction.</i>	
Lamb Dal (special)	\$16.65
<i>Delicious lamb cooked with extraordinary black and yellow lentil.</i>	
Lamb Josh	\$16.65
<i>Tender boneless lamb pieces cooked with yogurt based curry sayce blended with Indian spices.</i>	

<i>freshvegetables in mild spiced s</i>	
Fish Curry	\$17.65
<i>Selected boneless and skinless fish in a mild spicy gravy.</i>	
Fish Masala	\$17.65
<i>Cooked in a tomato base with onions and spices</i>	
Fish Vindaloo	\$17.65
<i>Fish cooked in a very hot spicy sauce</i>	

Chef Specials

Served with naan and rice

Chole with Balure	\$17.65
<i>A traditional Punjabi combination of Channa Masala and Bhatoora (deep-fried bread)</i>	
Aloo Tikki w Channa Masala	\$17.65
<i>Combination of diced potatoes and garbanzo beans cooked in medium spiced sauces</i>	
Paneer and Mushrooms	\$17.65
<i>Combination of mushrooms and cheese cooked with tomatoes and tempered with cumin seeds.</i>	
Mango Chicken and Shrimp	\$18.75
<i>The classic combination of chicken and shrimp smothered in freshly blended mango fruit sauce.</i>	
Garlic Chicken and Shrimp	\$18.70
<i>The classic combination of chicken and shrimp smothered in freshly blended garlic sauce.</i>	
Coconut Shrimp and Chicken	\$18.70
<i>Fresh shrimp and chicken coconut milk, yogurt and light cream with roasted cashews and raisins</i>	
Shrimp Tandoori Masala	\$19.75
<i>Shrimp cooked in tomato and cream sauce</i>	
Coconut Lamb and Shrimp	\$19.75
<i>Fresh shrimp and lamb coconut milk yogurt and light cream and roasted cashew and ra</i>	
Garlic Lamb and Shrimp	\$19.75
<i>Combination of lamb and shrimp in a sauce with a touch of garlic.</i>	
Mango Lamb and Shrimp	\$19.75
<i>A beautiful blend of mango fruit sauce cooked with lamb and shrimp.</i>	

Tandoori Delicacies

The tandoor is a pit oven, made from choice clays and natural binding agents. All meats, poultry and seafood stay immersed in special marinades over a long period, then are skewered and broiled on a charcoal in the tandoor. The tandoor is also employed to turn out a most exciting variety of breads. All dishes served with rice.

Tandoori Chicken HALF	\$16.65
<i>Spring chicken marinated in special yogurt, blended with garlic, ginger and herbs and delicately barbequed in the tandoor.</i>	
Chicken Tikka	\$16.65
<i>Chunks of boneless chicken breast marinated in yogurt with freshly ground garlic, ginger and a touch of mild spices with saffron.</i>	
Tandori Chicken FULL	\$33.25
Boti Kabab	\$19.75
<i>Juicy chunks from leg of lamb, broiled in tandoor, served sizzling with sauteed onions.</i>	
Tandoori Shrimp	\$20.75
<i>Selected jumbo shrimps served on sizzling onion with Dal.</i>	
The Mixed Grill Madras	\$20.76
<i>An Assortment of Chicken Tikka,</i>	

<i>Boti Kabab, Seekh Kabab, Tandoori Chicken and Tandoori Shrimp.</i>	
<i>Served with dal.</i>	
Seekh Kabab	\$17.65
<i>Finger rolls of ground lamb, spiced with fresh ginger.</i>	
Tandoori Shrimp and Chicken	\$20.75
Tikka Grill	
<i>Jumbo Shrimp, Chicken tikka broiled on charcoal. Served with dal.</i>	
Tandoori Swordfish	\$20.75

Beverages

Sweet Lassi	\$4.15
<i>Refreshing sweet yogurt drink</i>	
Salty Lassi	\$4.15
<i>Refreshing salty yogurt drink</i>	
Mango Lassi	\$4.15
Strawberry Lassi	\$4.15
Mango Juice	\$3.15
Orange Juice	\$3.15
Soft Drinks	\$2.00
<i>Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Mountain Dew, Dr.Pepper</i>	
Tea	\$1.56
Coffee	\$1.50
<i>Regular or Decaf</i>	
Masala Tea (chai)	\$2.00
Mineral Water	\$2.00
Sparkling Water	\$2.00
Bottled Water	\$2.00
Iced Tea	\$1.85
Green Tea	\$1.50