



APPETIZERS

VEGETABLE SAMOSA (2 PCS) - \$6 (V)

Crispy pastry with savory potatoes and peas served with mint and tamarind sauce

PANEER/ GOBI/ BABY CORN MANCHURIAN - \$13 (V)

Crispy Paneer (Cottage cheese)/ Gobi (Cauliflower)/ Baby Corn fritters tossed in manchurian sauce with house spices

VEGGIE 65 - PANEER/ GOBI/ BABY CORN - \$13 (V)

Paneer (Cottage cheese)/ Gobi (Cauliflower)/ Baby Corn marinated with house spices and deep fried

CHICKEN 65 (DRY/ GRAVY) - \$14

Juicy boneless chicken marinated with house spices and deep fried

CHILLI CHICKEN/ SHRIMP - \$14/\$15

Deep fried Chicken/ Shrimp sauteed with onion & green chillies in schezwan sauce

APOLLO SALMON - \$16

Chef's special - Salmon fillets marinated and deep fried to perfection

LAMB SUKHA - \$16

Boneless dry Lamb, cooked with house spices

VEGETARIAN ENTREES (GF)

PANEER TIKKA MASALA - \$14

Smooth gravy cooked with roasted paneer (cottage cheese), onion and bell peppers

BUTTER PANEER MASALA - \$14

Creamy, buttery and sweet gravy slow-cooked with paneer (cottage cheese), butter and fenugreek leaves

KADAI PANEER - \$14

Paneer (cottage cheese) sauteed with cumin, bell peppers, onions and tomato gravy

DAAL TADKA - \$13

Boiled yellow lentils and tempered with ghee, house spices and herbs

CHOLEY MASALA - \$13

Soft boiled chickpeas slow cooked in onion and tomato gravy tempered with butter and fenugreek leaves

PALAK PANEER - \$14

Paneer (cottage cheese) cooked with house-made spinach gravy and blended with fresh cream

NON-VEGETARIAN ENTREES (GF)

CHICKEN TIKKA MASALA - \$15

Smooth gravy cooked with roasted Chicken, onions and bell peppers

CURRY - CHICKEN - \$15/ LAMB - \$17/ SHRIMP - \$17

Traditional curry cooked in onions, garlic, ginger and a variety of aromatic spices

BUTTER CHICKEN - \$15

Creamy, buttery and sweet gravy slow-cooked with roasted Chicken butter and fenugreek leaves

KADAI CHICKEN - \$15

Chicken sauteed with cumin, bell peppers, onions and tomato gravy

LAMB TIKKA MASALA - \$17

Smooth gravy cooked with roasted boneless Lamb, onions and bell peppers

SALMON TIKKA MASALA - \$18

Smooth gravy cooked with roasted Salmon, onions and bell peppers

SHRIMP TIKKA MASALA - \$17

Smooth gravy cooked with roasted Shrimps, onions and bell peppers

KADAI SHRIMP - \$17

Shrimp sauteed with cumin, bell peppers, onions and tomato gravy

FROM TANDOOR (GF)

CHICKEN TIKKA KABAB - \$16

Chicken marinated in herbs and house spices, cooked in clay oven

PANEER TIKKA KABAB - \$15 (V)

Paneer (cottage cheese) marinated in herbs and house spices, cooked in clay oven

MALAI PANEER KABAB - \$15 (V)

Paneer (cottage cheese) marinated in malai (milk cream), cooked in clay oven

TANDOORI CHICKEN - \$16

Roasted, young, bone-in Chicken marinated in Tandoori masala, cooked in clay oven

VEGETABLE SEEKH KABAB - \$15 (V)

Ground vegetables seasoned with herbs and house spices, cooked in clay oven

MALAI CHICKEN KABAB - \$16

Chicken breast marinated in malai (milk cream), cooked in clay oven

SHRIMP TIKKA KABAB - \$17

Fresh Shrimp marinated in herbs and house spices, cooked in clay oven

TANDOORI SALMON - \$17

Fresh Salmon marinated in Tandoori masala, cooked in clay oven

CHICKEN SEEKH KABAB - \$16

Ground Chicken seasoned with herbs and house spices, cooked in clay oven

"OOH LALA" TANDOORI PLATTER - \$20

2 pcs of each (Tandoori Chicken, Chicken Tikka, Malai Chicken Kabab, Paneer Tikka Kabab)

GF = Gluten Free V = Vegetarian

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BIRYANI (GF)

Saffron flavored Basmati rice cooked with marinated Vegetables/ Chicken/ Lamb/ Shrimp, fresh herbs and spices

(All Biryani served with Salad and Raita/ Yogurt)

VEGETABLE BIRYANI - \$13

CHICKEN (Bone-in) BIRYANI - \$15

LAMB (Boneless) BIRYANI- \$17

SHRIMP BIRYANI - \$17

DESSERT

KULFI - \$4

FALUDA - \$4

DRINKS

MANGO LASSI - \$5

MAAZA MANGO COOLER - \$5

SODA - \$3

BEER

TAJ MAHAL - \$9.99

KINGFISHER - \$4.99

FLYING HORSE - \$9.99

BUILD YOUR OWN BOWL

STEP 1 - CHOOSE YOUR BOWL

1. TANDOOR BOWL - \$11
2. CURRY BOWL - \$11

STEP 2 - CHOOSE YOUR BASE

1. JEERA RICE
2. HERB/ CILANTRO RICE
3. WHITE RICE

STEP 3 - CHOOSE YOUR PROTEIN FROM TANDOOR (GF)

1. CHICKEN.....+\$4
2. SALMON.....+\$5
3. SHRIMP.....+\$5
4. PANEER.....+\$3 (V)

CURRY (GF)

1. CHICKEN.....+\$4
2. LAMB.....+\$5
3. SALMON.....+\$5
4. SHRIMP.....+\$5
5. PANEER.....+\$3 (V)
6. DAAL FRY.....+\$3 (V)

STEP 4 - CHOOSE YOUR GREENS (V)

1. GRILLED ONIONS
2. BELL PEPPERS
3. CUCUMBER TOMATO CILANTRO SALAD
4. RED MARINATED ONION

STEP 5 - CHOOSE YOUR SAUCES (upto 3)

SIDE RICE (GF)(V)

- o JEERA RICE
- o HERB/CILANTRO RICE
- o WHITE RICE

BREAD

- o GARLIC NAAN - \$3.99
- o BUTTER NAAN - \$3.99
- o PLAIN NAAN - \$2.99

SAUCES

- MINT
- SWEET TAMARIND
- SWEET YOGURT
- CILANTRO MAYO
- GARLIC MAYO
- "OOH LALA" SAUCE
- RAITA
- SMOKED TANDOORI MAYO

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