



Friday, Saturday & Sunday Champagne Brunch

A La Carte Menu

Banquet Rooms for any size group

Full Bar & Special Drinks

Full service Catering

Food to go

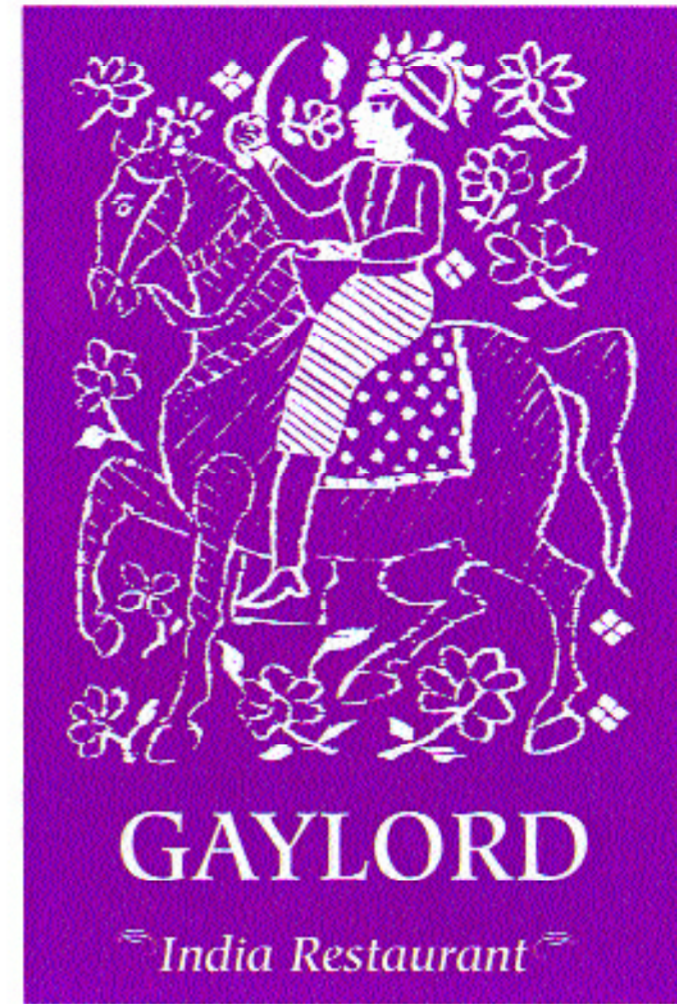
Gift Certificates available

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India's cuisine is a combination of subtle tastes. Flavors are as exotic as India's people. Fragrant, pungent and warm spices from all over India are delicately blended to create the dishes we present to you.

Each dish has its own distinctive flavor and aroma, thanks to the fresh spices that are prepared every day for each individual dish. The blending and preparation of fresh spices is a centuries-old, exacting craft indispensable to Indian cuisine.

Our presentations – as we prefer to call our dishes – are rooted in the soil of northern India and are authentically prepared in our restaurant, exactly as in our own homes.



## SHURUAT     STARTERS

<b>CHICKEN PAKORA</b> <i>boneless chicken pieces coated with garbanzo batter sauce</i>	\$9.50
<b>CHICKEN CHAAT</b> <i>shredded chicken salad with pomegranate seed, black salt and cumin</i>	\$9.95
<b>LAMB SAMOSA (2)</b> <i>crisp turnover stuffed with spiced ground lamb</i>	\$9.95
<b>ASSORTED TANDOORI HORS D'OEUVRES</b> <i>an assortment of chicken tikka, booti, and seekh kababs</i>	\$18.95
<b>BOMBAY CHICKEN WINGS TANDOORI</b> <i>spicy hot chicken wings from the tandoor</i>	\$9.95
<b>BENGAN AFTAB</b> <i>eggplant slices served with a masala sauce topping</i>	\$5.95

## VEGETARIAN APPETIZERS

<b>VEGETABLE SAMOSA (2)</b> <i>crisp turnovers stuffed with spiced potatoes and peas</i>	\$6.95
<b>VEGETABLE PAKORA</b> <i>mixed vegetable fritters</i>	\$5.95
<b>SINDHI ALOO TIKKI</b> <i>crispy potato cakes served with an intriguing mint corriander chutney</i>	\$6.95
<b>SAMOSAS CHAAT</b> <i>crisp turnovers filled with lightly-spiced potatoes and peas, topped with a tangy tamarind sauce</i>	\$8.95
<b>PAPADUM (2)</b> <i>crispy spiced lentil wafers</i>	\$3.95
<b>ASSORTED VEGETABLE HORS D'OEUVRES</b> <i>an assortment of samosas, pakoras and papadums</i>	\$13.95

## SHORBAS     SOUPS AND SALADS

<b>MULLIGATAWNY SOUP</b> <i>a delicately-spiced chicken and lemon soup</i>	\$6.95
<b>DAL SOUP</b> <i>spicy lentil soup</i>	\$5.95
<b>MIXED GREEN SALAD</b> <i>baby greens and tomatoes with house dressing</i>	\$5.95
<b>RAITA</b> <i>house yoghurt and grated cucumbers</i>	\$4.25
<b>GAYLORD SPECIAL TOMATO SOUP</b>	\$6.95



## GAYLORD'S SPECIAL DESSERT MENU

<b>RASMALAI</b> <i>Indian cheese topped with a saffron-flavored milk sauce</i>	\$6.50
<b>KULFI</b> <i>saffron-flavored ice cream with pistachios</i>	\$6.95
<b>KHEER</b> <i>Indian rice pudding, sprinkled with nuts</i>	\$6.50
<b>GULAB JAMUN (2)</b> <i>sweet cheese rounds dipped in syrup – a classical treat</i>	\$6.50
<b>ICE CREAM</b> <i>ask for available flavors</i>	\$5.50
<b>WE ALSO SERVE NON-INDIAN DESSERTS</b> <i>please ask your waiter for selections of the day</i>	\$6.95

## BEVERAGES

<b>LASSI</b> <i>classic Indian yoghurt drink, served sweet or salted</i>	\$5.50
<b>MANGO LASSI</b> <i>classic Indian yoghurt drink, flavored with mango</i>	\$5.95
<b>COFFEE</b> <i>our special blend</i>	\$3.00
<b>DARJEELING TEA</b>	\$3.00
<b>SPECIAL DARJEELING MASALA CHAI</b>	\$3.95

\*Sales tax will be added.

\*18% service charge will be added for parties of more than 6 persons.



## BAHAR-E-SABAZ DELICIOUS MEATLESS SPECIALTIES

<b>MATTAR PANEER</b> <i>cubed farmer's cheese and peas in a spiced gravy</i>	\$14.95
<b>MUSHROOM MATTAR</b> <i>mushrooms and green peas in a spicy curry sauce</i>	\$15.25
<b>BENGAN BHARTA</b> <i>baked eggplant cooked with onions, tomatoes, and spices</i>	\$14.95
<b>BHINDI MASALA</b> <i>spiced okra.</i>	\$14.95
<b>CHANNA MASALA</b> <i>garbanzo beans in a special blend of spices</i>	\$14.95
<b>ALOO GOBI</b> <i>cauliflower and potatoes cooked with herbs and spices</i>	\$14.95
<b>DAL MAKHANI</b> <i>creamed lentils delicately spiced</i>	\$14.95
<b>YELLOW DAL</b> <i>slow-simmered moong beans, flavored with herbs and spices</i>	\$13.95
<b>NAVRATAN KORMA</b> <i>vegetables with farmers cheese and nuts in a mild cream sauce</i>	\$15.25
<b>SAG PANEER</b> <i>creamed spinach and farmers cheese</i>	\$15.25
<b>MALAI KOFTA</b> <i>cheese and vegetable rounds served in a mild cream sauce</i>	\$15.25
<b>VEGETABLE MASALA</b> <i>mixed fresh vegetables in a dry spicy sauce</i>	\$14.95
<b>TANDOORI VEGETABLE PLATTER</b> <i>fresh seasonal vegetables, lightly marinated and roasted in the tandoor</i>	\$16.95
<b>SHAHI PANEER</b> <i>Gaylord's special house cheese lightly cooked in a delicious tomato puree</i>	\$16.95
<b>ZEERA ALOO</b> <i>baby potatoes dry-sauteed with cumin seeds, onions, and cayenne pepper</i>	\$13.95

## BIRYANI SAVORY RICE DISHES

<b>PRAWN BIRIYANI</b> <i>saffron-flavored basmati rice with prawns</i>	\$23.95
<b>CHICKEN BIRIYANI</b> <i>saffron-flavored basmati rice with spiced chicken</i>	\$22.95
<b>MUGHLAI BIRIYANI</b> <i>saffron-flavored rice with spiced lamb</i>	\$23.95
<b>RICE PULLAO</b> <i>saffron-flavored basmati rice with garnish of peas (serves two)</i>	\$6.95
<b>VEGETABLE BIRIYANI</b> <i>saffron-flavored basmati rice with vegetables and nuts</i>	\$15.95



## SIFARISH E-KHAS ROYAL FEASTS IN THE INDIAN MANNER

GRAND MOGUL	MAHARAJAH	MAHARANI	SHAKAHARI (vegetarian)
\$49.95	\$47.95	\$46.95	\$39.95
FIRST COURSE			
vegetable samosa chicken pakora	vegetable samosa chicken pakora	vegetable samosa chicken pakora	vegetable samosa vegetable pakora
SECOND COURSE			
soup or salad	soup or salad	soup or salad	soup or salad
THIRD COURSE			
barra kabab chicken tikka kabab fish tikka kabab tandoori prawns dal makhani nan bread rice pullao	tandoori chicken rogan josh dal makhani sag paneer nan bread rice pullao	tandoori chicken chicken tikka masala dal makhani sag paneer nan bread rice pullao	aloo gobi sag paneer bengan bharta dal makhani poori bread rice pullao papadum
CHOICE OF DESSERT AND TEA/COFFEE			

## GAYLORD COMBINATION DINNERS

- TANDOORI COMBINATION**  
*assorted tandoori items – tandoori chicken, chicken tikka kabab, seekh kabab, served with dal, salad, raita, papadum and nan bread* \$32.95
- CHICKEN COMBINATION**  
*chicken tikka masala OR chicken curry, served with dal, salad, raita, papadum and nan bread* \$29.95
- LAMB COMBINATION**  
*rogan josh OR lamb pasanda OR lamb vindaloo, served with dal, salad, raita, papadum and nan bread* \$30.95
- VEGETARIAN COMBINATION**  
*matter paneer, aloo gobi, bengan bharta, served with dal, salad, rice pullao, raita, papadum and nan bread in a thali* \$28.95
- SEAFOOD COMBINATION**  
*fish masala OR prawn masala, served with dal, salad, rice pullao, raita, papadum and nan bread* \$31.95



## A LA CARTE MENU

### TANDOORI SPECIALTIES

<b>TANDOORI CHICKEN</b> <i>1/2 chicken marinated in yoghurt, ginger, garlic, and spices</i>	\$17.95
<b>CHICKEN TIKKA KABAB</b> <i>boneless chicken cubes marinated in spices</i>	\$20.95
<b>BOOTI KABAB</b> <i>cubes of lamb marinated in spices</i>	\$23.95
<b>FISH TIKKA KABAB</b> <i>fish cubes marinated in spices</i>	\$27.95
<b>SEEKH KABAB</b> <i>minced lamb mixed with onions, herbs, and spices</i>	\$24.95
<b>TANDOORI PRAWNS</b> <i>king prawns marinated in spices, served with rice</i>	\$27.95
<b>TANDOORI SALMON</b> <i>salmon filet marinated in our special blend of spices and yoghurt, and cooked in our tandoori clay ovens</i>	\$26.95
<b>BARRA KABAB</b> <i>rack of lamb marinated in yoghurt and spices</i>	\$27.95

### BREADS FRESH BAKED IN TANDOORI OVENS

<b>POORI (2)</b> <i>deep-fried whole wheat bread</i>	\$5.50
<b>NAN</b> <i>leavened bread</i>	\$4.50
<b>ONION KULCHA</b> <i>deep-fried whole wheat bread</i>	\$4.95
<b>GARLIC NAN</b> <i>nan stuffed with garlic</i>	\$5.50
<b>KABULI NAN</b> <i>leavened bread with nuts, raisins, and cherries</i>	\$5.95
<b>TANDOORI ROTI</b> <i>basic whole wheat bread</i>	\$3.50
<b>PARATHA</b> <i>buttered and layered whole wheat bread</i>	\$4.25
<b>ALOO PARATHA</b> <i>whole wheat bread stuffed with potatoe and peas</i>	\$5.50
<b>PANEER PARATHA</b> <i>whole wheat bread stuffed with spiced farmers cheese</i>	\$6.25
<b>PUDINA PARATHA</b> <i>tandoori bread stuffed with mint</i>	\$6.25
<b>ASSORTED BREADS</b> <i>one of each: onion kulcha, chappati and aloo paratha.</i>	\$11.95
<b>KEEMA NAN</b> <i>nan stuffed with spiced minced lamb</i>	\$7.95



### GOSHT LAZIZ FRAGRANT LAMB CURRIES

<b>GOSHT VINDALOO</b> <i>lamb and potatoes in a hot spicy sauce</i>	\$23.95
<b>ROGAN JOSH</b> <i>the classic lamb curry</i>	\$23.95
<b>LAMB PASANDA</b> <i>lamb in mild cashew cream sauce</i>	\$23.95
<b>SAG GOSHT</b> <i>lamb cooked with a spiced creamed spinach sauce</i>	\$23.95
<b>KARAHI GOSHT</b> <i>stir-fried lamb cooked with bell peppers, onions, and tomatoes</i>	\$24.95
<b>LAMB CHOP MASALA</b> <i>tender lean flavorful lamb chops cooked in a blend of traditional Indian herbs and spices</i>	\$27.95
<b>KEEMA MATTAR</b> <i>spicy minced lamb</i>	\$22.95

### BAHAR-E-MURG EXQUISITE CHICKEN CURRIES

<b>CHICKEN TIKKA MASALA</b> <i>mesquite-broiled chicken in a mild tomato-butter sauce</i>	\$20.95
<b>CHICKEN MAKHANWALA</b> <i>shredded tandoori chicken in a sauce of tomatoes, butter, and fenugreek</i>	\$20.95
<b>CHICKEN MASALA</b> <i>the classic chicken curry</i>	\$19.95
<b>CHICKEN PASANDA</b> <i>boneless chicken pieces cooked in a mild cashew cream sauce</i>	\$20.95
<b>CHICKEN SAGWALA</b> <i>chicken cooked in a special creamed sauce</i>	\$21.95
<b>KARAHI CHICKEN</b> <i>boneless chicken stir fried with bell peppers, onions and tomatoes.</i>	\$22.95
<b>CHICKEN VINDALOO</b> <i>Chicken and potatoes cooked in a hot spicy sauce</i>	\$20.95
<b>TAMARIND CHICKEN</b> <i>sauteed chicken served with a spicy tamarind sauce</i>	\$20.95

### SEAFOOD DELICACIES

<b>PRAWN BHUNA</b> <i>prawns in a spicy gravy</i>	\$22.95
<b>PRAWN PEPPER MASALA</b> <i>prawns cooked with fresh green peppers, onions and spices</i>	\$22.95
<b>FISH TIKKA MASALA</b> <i>fish cubes cooked in a spicy sauce</i>	\$24.95
<b>GOA PRAWNS</b> <i>jumbo prawns lightly cooked in coconut sauce</i>	\$22.95
<b>GOA FISH CURRY</b> <i>fish cubes lightly cooked in coconut sauce</i>	\$22.95
<b>PRAWN VINDALOO</b> <i>jumbo prawns and potatoes cooked in a hot spicy sauce</i>	\$22.95