

# GREEN GRILL

## INDIAN CUISINE



### — VEG APPETIZERS —

- Onion Samosa (4 Pieces)** (vg) \$5  
A delightful crispy pastry filled with perfectly spiced onions
- Punjabi Samosa (2 Pieces)** (vg) \$6  
Crispy pastry pockets stuffed with spiced potatoes and peas
- Samosa Chaat (2 Pieces)** \$9  
Samosa with chana masala topped with tamarind and cilantro lime chutney
- Aloo Tikki (6 pcs)** (vg) \$8  
Grilled potato cakes seasoned with herbs and spices
- Aloo Tikki Chaat (4 Pieces)** \$9  
potato cases with chana masala topped with tamarind and cilantro lime chutney
- Gobi Manchurian** (vg) / **Gobi 65** \$9  
Crispy cauliflower florets tossed in a spicy, tangy Indo-Chinese sauce with garlic and green onions
- Crispy Cauliflower Tempura** (vg) \$9  
Lightly battered Golden, crispy cauliflower florets in seasoned chickpea flour
- Mixed Veggie Pakora** (vg) \$9  
Crispy, golden fritters of spiced batter-coated veggies



### — NON-VEG APPETIZERS —

- Chicken 65** \$11  
Spicy, crispy fried chicken bites tossed in a flavorful blend of South Indian spices, curry leaves, and green chilies
- Chicken/Shrimp Manchurian** \$11/\$12  
Indo-Chinese dish of battered, fried chicken/Shrimp
- Schezwan Chicken/Shrimp** (vg) \$11/\$12  
Indo-Chinese dish of battered, fried Chicken/Shrimp tossed in a hot Schezwan sauce.
- Chicken Pakodi** \$11  
Juicy chicken bites marinated in flavorful spices, coated in a crispy batter, and deep-fried to golden perfection

### — VEG ENTREE BOWLS —

All entrée bowls are served with basmati rice.  
Add naan for just \$1.50 extra!"

- Channa Masala Bowl** \$12  
Tender chickpeas simmered in a rich, spiced tomato gravy
- Malai Kofta Masala Bowl** \$13  
Soft, creamy kofta dumplings made with paneer and potatoes, simmered in a luscious, spiced tomato-cream gravy
- Paneer Tikka Masala Bowl** \$14  
Grilled paneer cubes in a rich, creamy tomato masala sauce with a touch of fresh cream

- Kadai/Mutter Paneer Bowl** \$14  
Paneer cubes simmered with bell peppers, onions, and tomatoes in a spiced kadai masala or green peas

- Shahi Paneer Bowl** \$14  
Paneer cubes cooked in a creamy, mildly spiced tomato-cashew gravy

- Aloo Gobi Bowl** (vg) \$12  
Golden potatoes and tender cauliflower florets cooked in a fragrant blend of spices

- Dal Tadka/Palak Bowl** (vg) \$12  
yellow lentils tempered with aromatic spices, garlic, and curry leaves

- Palak Paneer** \$14  
Creamy spinach curry simmered with tender paneer cubes, infused with aromatic spices

- Burrito Bowl** \$13  
A blend of cremini mushrooms, green beans, red bells pepper sautéed in chipotle sauce, rice, lettuce, cucumber, mango salsa, and guacamole

### — NON-VEG ENTREE BOWLS —

All entrée bowls are served with basmati rice.  
Add naan for just \$1.50 extra!

- Chicken Tikka Masala Bowl** \$14  
Tender chicken thigh marinated and cooked in a velvety tomato and cashew cream curry

- Butter Chicken Bowl** \$14  
Tender chicken cooked in a creamy, buttery tomato sauce with mild spices.

- Shahi Chicken Bowl** \$14  
Indulge in tender chicken simmered in an aromatic creamy sauce

- Palak Chicken Bowl** \$14  
Tender chicken cooked in a rich, flavorful spinach gravy, infused with aromatic spices

- Kadai Chicken Bowl** \$14  
tender chicken cooked in a spicy tomato-onion gravy with bell peppers and aromatic spices



## BIRYANI'S AND MORE

- Veg Dum Biryani** \$10  
Fragrant basmati rice layered with fresh vegetables and aromatic spices, slow-cooked to perfection in traditional dum style
- Chicken Dum Biryani** \$11  
Succulent chicken pieces marinated in spices, layered with fragrant basmati rice, and slow-cooked to perfection in traditional dum style
- Boneless Chicken Biryani** \$12  
Tender boneless chicken pieces marinated in aromatic spices, layered with fragrant basmati rice, and slow-cooked to perfection
- Goat Dum Biryani (weekend spl)** \$14  
Tender goat pieces marinated in fragrant spices, layered with basmati rice, and slow-cooked to perfection in traditional dum style.
- Fried Rice-Veg/Chicken/Shrimp** \$10/\$12/\$13  
Fragrant fried rice stir-fried with fresh vegetables or chicken or succulent shrimp, seasoned with flavorful spices

## BREADS AND SIDES

- Fries** \$4  
Crispy golden fries, perfectly seasoned and served hot
- Seasoned Fries** \$5  
Crispy golden fries tossed in a flavorful seasoning blend
- Plain Naan / Garlic Naan** \$3  
Soft, fluffy Indian flatbread baked to perfection
- Basmati Rice** \$3  
Fluffy, aromatic basmati rice steamed to perfection
- Biryani Rice** \$4  
Fragrant basmati rice cooked with aromatic spices and herbs

## BURGERS

- Add Fries for just \$2 extra!
- Oyster Mushroom Sandwich** (vg) \$14  
Crispy oyster mushrooms on a bun with house sauce, lettuce, tomatoes, cucumber, onion
- Mushroom Veggie Burger** (vg) \$12  
Sprouted chana and moong bean patty on a bun with house sauce, lettuce, cucumber, tomato, onion
- Veggie Burger** (vg) \$10  
Sprouted chana and moong bean patty on a bun with house sauce, lettuce, cucumber, tomato, onion
- Crispy Oyster Mushroom Tacos** (vg) \$14  
Crispy oyster mushroom on corn tortilla with lettuce, mango salsa, guacamole and chipotle sauce
- Crispy Veggie Balls Tacos** (vg) \$12  
Crispy oyster mushroom on corn tortilla with lettuce, mango salsa, guacamole and chipotle sauce

## DRINKS

- Mango Mint Lemonade** (vg) \$5  
Fresh lemon juice, mango, mint and agave
- Mango Lassi / Rose Milk** \$4  
Mango Lassi: A creamy blend of sweet mangoes and yogurt with a hint of cardamom.  
Rose Milk: Chilled milk infused with fragrant rose syrup for a refreshing twist
- Black Berry Sage lemonade** \$5  
Fresh lemon juice, blackberries, sage, and agave
- Coke/Diet Coke/Sprite** \$2  
Choose from classic Coca-Cola, refreshing Diet Coke, or crisp Sprite
- Bottled Water** \$2

## SALADS AND WRAPS

- Super Salad** (vg) Channa | Moong Patty | Chicken \$12  
Vibrant mixed greens dressed in zesty citrus dressing, topped with beets, cucumber, seasonal fruits, red bell peppers, cranberries, and pecan
- Chicken Tikka Wrap** \$12  
Juicy chicken tikka pieces wrapped in a soft tortilla, layered with fresh veggies and a tangy yogurt-mint chutney
- Paneer Tikka Wrap** \$12  
Juicy paneer tikka pieces wrapped in a soft tortilla, layered with fresh veggies and a tangy yogurt-mint chutney

## DESSERTS

- Gulab Jamun** \$5  
Delicious deep-fried milk dumplings soaked in warm, fragrant sugar syrup
- Rasmalai** \$5  
Soft, spongy cottage cheese dumplings soaked in sweet, creamy saffron milk, garnished with a sprinkle of pistachios
- Double ka Meetha** \$6  
Hyderabadi dessert made with fried bread slices soaked in saffron-infused milk, garnished with nuts and cardamom

