

BATIKA INDIA BISTRO



Chicken Entrée (Gluten free)

Chicken Curry	Authentic North Indian chicken specialty ~ onions, tomatoes and spices	18.50
Butter Chicken	Pulled tandoori chicken with tomatoes, fenugreek, spices and cream and almond	18.95
Chicken Tikka Masala	Tandoori cooked chicken breast with tomatoes, fenugreek, spices, cream and almond	18.95
Methi Murg	Chicken with onion and spices, finished with cream and ground cashew nut	18.50
Chicken Vindaloo 🌶️	Konkan style chicken with potatoes, vinegar, spices and chilies	18.50

Lamb Entrée (Gluten free)

Kashmiri Rogan Josh	Tender cubes of lamb with onions, tomatoes and spices	19.50
Lamb Vindaloo 🌶️	Kokon style lamb with potatoes, vinegar and chilies	19.50
Keema Mattar	Ground lamb and peas with onion tomatoes and spices	18.50

Seafood Entrée(Gluten free)

Macchi Malabar 🌶️	Salmon with rich coconut gravy, from coastal region of India	19.50
Coconut Lemon Shrimp	Tiger shrimps with lemon pepper, coconut, tomatoes and onions	19.50

Kebab karkhana (Gluten free)

Tandoori Chicken	Young chicken marinated with yogurt and fresh Indian spices	—Full order 26.00 Half order 14.50
Tandoori Chicken Tikka	Boneless white meat marinated with yogurt, cream cheese, spices and saffron	18.50
Boti Kebab	Tender cubes of lamb marinated with ginger, garlic, spices and paprika	19.95
Sheek Kebab	Freshly ground lean meat of lamb with mint, onion and cilantro	18.00
Jhinga Hariyali	Prawns in mint, cilantro, jalapeno and tomato marinade	20.95
Salmon kali Mirchi	Black pepper and Indian spices crusted fresh Atlantic salmon	21.95
Paach Kebab	Combination of tandoori chicken, chicken tikka, boti, sheek and jhinga hariyali kebabs	28.50
Tandoori vegetables	Yogurt and spices marinated seasonal vegetables, broiled in clay oven(can be vegan)	18.25

Thali (Value Meal)

Veg Thali	Chana masala, dal makhani, palak paneer, aloo gobi , roti and rice pudding	27.00
Non Veg. Thali	Butter chicken, dal makhani, palak paneer, green salad and combination of sheek and tandoori chicken tikka and plain naan	30.00

On the side (Gluten free)

Sweet Mango Chutney	Sweet mangoes with sugar, spices and vinegar	5.00
Green Chili pickle 🌶️	Pickled green chilies with yellow mustard and ginger	3.25
Papadum	Tandoori roasted rolled papadums	3.50
Raita	Freshly grated cucumber, carrots, blended with home made yogurt, golden raisins and roasted cumin	4.75

We accept visa, master and discovery cards
Let your server know, your food allergies and spice level, Chef Anil Shahu would be happy to customize your food to your choice
Substitution may require additional charge, 18% gratuity added for parties of 6 or more

Lunch 11:30– 2.30 pm and Dinner 5.00pm—close

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Soup, Salads & Appetizers

Mulligtwany soup	Whole mustard, curry leaves and asafetida tempered lentils, coconut milk and seasonal vegetables, garnish with rice (vegan)	8.00
Shrimp Curry soup	Homemade hot sauce shrimp coconut milk and veggie broth	10.00
Desi Indian Salad	Mix greens with carrots, cucumber, tomatoes, onion with mint dressing (vegan)	8.00
Spicy chicken Salad	Shredded spicy tandoor cooked chicken. "Choila"~ A Nepalese specialty	10.75
Vegetable Samosas	Savory pastry stuffed with peas and masaladar potatoes (vegan)	8.50
Shrimp Pokoras	Chickpea batter fried crispy shrimps 4pcs	10.00
Teen Kebab	Three different kebabs ~ sheek kebab, chicken tikka and boti kebab	15.50
Spicy "BOMB"	Spicy lamb and Mozzarella Cheese stuffed Naan	8.00

Rice, Dal and Briyani (Gluten free)

White Rice	Finest basmati rice with bay leaves and green cardamom	4.25
Saffron Rice	Finest basmati cooked with saffron bay leaves, cardamom and turmeric (vegan)	4.50
Coconut Rice	Finest basmati with mustard, curry leaves, lentils and coconut	5.50
Vegetable Pulao	Fresh seasonal vegetables with cumin and basmati rice	14.50
Chicken Dum Briyani	Chicken cooked with basmati rice, mint and golden fried onions. Served with raita	17.50
Dal Makhani	Whole black dal with tomatoes, spices, simmered overnight over tandoor	14.50
Yellow Dal	Lentils tempered with cumin, garlic and turmeric (can be vegan)	14.50

Fresh Tandoori Breads

Plain Naan	Leavened flat bread cook in clay oven	4.25
Butter Naan	Leavened flat bread topped with onion seeds, cilantro and butter	4.50
Garlic Naan	Garlic, cilantro and onion seeds topped, leavened flat bread	4.95
Onion & Cheese Kulcha	Golden brown onions, mozzarella and parmesan stuffed bread	6.00
Keema kulcha	Spiced ground lamb, stuffed in flat bread	6.50
Aloo Paratha	Whole wheat flat bread stuffed with potatoes and spices (can be vegan)	6.25
Tandoori Roti	Whole wheat flat bread cook in clay oven (can be vegan)	4.50
Assorted Bread	Plain naan, onion & cheese kulcha and garlic naan	14.50

Subzi Mélange (Gluten free)

Palak Paneer	Spinach, homemade cottage cheese cubes and spices	16.00
Mattar Panner	Cottage cheese cube and peas with onion, tomatoes and spices	16.50
Paneer Tikka Masala	Tandoor broiled cottage cubes with Tikka masala Sauce	16.75
Aloo Gobi	Cauliflower florets and potatoes with cumin and spices (can be vegan)	16.50
Subzi Malabar	Fresh vegetables, mustard seeds, curry leaves, coconut and spices (can be vegan)	17.00
Chana Masala	Garbanzo beans cooked with onions tomatoes, spices and mango powder	16.00
Dhingri Mattar	Mushroom and green peas with onions tomatoes and yogurt	16.50
Achari Eggplant	Indian style, sweet and tangy eggplant curry (can be vegan, check for availability)	16.75