

Elevate your Palate, Embrace Elegance

ROHAN INDIAN BISTRO

Authentic Indian Cuisine



WWW.ROHANSINDIANBISTRO.COM

(856)-243-2426

APPETIZERS

- VEG SAMOSA** \$7
2 Crispy flour pastries with potatoes and peas
- ONION BHAJI** \$9
Onion, spinach & potatoes dipped in gram flour and fried
- ALOO TIKKI** \$8
Crispy potato patties with indian spices
- SAMOSA CHAAT** \$9
Vegetable pastry topped with chickpeas, mint, onions.
- ALOO PAPRI CHAAT** \$8
Lentil wafers topped with potatoes, chickpeas.
- ALOO TIKKI CHAAT** \$9
Crispy potato patties with chickpeas, mint, onions.
- DAHI PURI** \$10
Crispy balls boiled potatoes, sweet & spicy chutneys with yogurt
- PANI PURI** \$10
Crispy puffed ball filled with chickpeas and mint water.
- SHRIMP BUKHARA** \$14
Shrimp cooked in a ginger garlic cream sauce.
- CHICKEN PAKORA** \$10
Chicken breast marinated with ginger, green chilli, gram flour &



TANDOORI DISHES

- TANDOORI CHICKEN** \$15
1/2 Chicken marinated in yogurt & Indian spices
- CHICKEN TIKKA** \$15
Cubes of white chicken breast marinated in yogurt mixed with Indian spices.
- TANDOORI PANEER** \$14
Cubes of fresh homemade cottage cheese marinated in yogurt mixed with Indian spices
- CHICKEN SEEKH KABAB** \$14
Barbequed ground chicken mixed with onions, chilli, mint & Indian spices.



MAIN COURSE

VEGETARIAN

- SAAG PANEER** \$15
Homemade cottage cheese cooked with spinach
- DAL MAKHANI** \$15
Black lentil cooked with ginger, garlic & spices
- DAL FRY** \$15
Yellow lentils cooked with ginger, garlic & spices
- ALOO GOBI** \$15
Cauliflower & potatoes cooked with onions, tomatoes & spices
- PANEER MASALA** \$15
Homemade cottage cheese cooked with tomato sauce & spices.
- MALAI KOFTA** \$15
Dumplings made from Paneer and mashed potatoes
- CHANA MASALA** \$15
Chick peas with onions, tomatoes, ginger & garlic.
- ALOO CURRY** \$15
Potatoes cooked with onions, tomatoes in ginger garlic & spices.
- BAIGHAN BHARTA** \$14
Clay oven baked eggplant cooked with onions, tomatoes & spices.

- NAVRATAN KORMA** \$15
Mixed vegetables cooked with onions, and tomatoes in a creamy sauce
- KADAI PANEER** \$15
Homemade cottage cheese cooked with onions, tomatoes.
- MUTTER PANEER** \$15
Green peas & homemade cottage cheese cooked with tomato sauce
- BHINDI MASALA** \$15
Okra cooked with onions, tomatoes, ginger, garlic & spices



NON-VEG

- CHICKEN CURRY** 24oz \$15 16oz \$13
Homemade cottage cheese cooked with spinach
- CHICKEN TIKKA MAS** \$22 \$13
Boneless chicken cooked with onions & tomatoes in a creamy sauce.
- BUTTER CHICKEN** \$22 \$13
Boneless chicken cooked in a creamy sauce.
- KADAI CHICKEN** \$22 \$13
Boneless chicken cooked with onions, tomatoes, green peppers
- CHICKEN VINDALOO** \$22 \$13
Homemade cottage cheese cooked with tomato sauce & spices.
- CHICKEN KORMA** \$22 \$13
Boneless chicken cooked in a creamy coconut sauce

- CHICKEN SAAGWALA** 24oz \$22 16oz \$13
Boneless chicken cooked with spinach, ginger, garlic & spices
- FISH CURRY** \$22 \$13
Fresh fish cooked with onions, tomatoes in ginger, garlic & spices.
- FISH TIKKA MASALA** \$22 \$13
Fresh fish cooked with onions & tomatoes in a creamy sauce
- GOAT SAAGWALA** \$24 \$15
Cauliflower & potatoes cooked with onions, tomatoes & spices
- GOAT ROGAN JOSH** \$24 \$15
Goat cooked with extra virgin olive oil, ginger, garlic & spices.
- GOAT KADAI** \$24 \$15
Goat cooked with onions, tomatoes, green peppers & Indian spices.
- GOAT KORMA** \$24 \$15
Goat cooked in a creamy cashew sauce.
- GOAT VINDALOO** \$24 \$15
Goat cooked in dry chillies, vinegar & spices

BIRYANI

- GOAT BIRYANI** \$25
Basmati rice combined with aromatic spices, cooked in a tandoor.
- CHICKEN BIRYANI** \$20
Basmati rice combined with aromatic spice
- VEGETABLE BIRYANI** \$15
Basmati rice combined with aromatic spices.
- SHRIMP BIRYANI** \$22
Basmati rice combined with aromatic spices, with shrimp
- MIXED BIRYANI** \$15
Basmati rice combined with aromatic spices served with goat
- PANEER BIRYANI** \$15
Basmati rice combined with aromatic spices, cooked in a tandoor, served with paneer.

- CHILLI GARLIC NAAN** \$6
White flour bread with chooped garlic, cilantro & green chillies.
- CHEESE KULCHA** \$6
White flour bread stuffed with cheese.
- HARI MIRCH NAA** \$6
White flour bread topped with green chilli
- PESHAWARI NAAN** \$6
Naan stuffed with dried fruits & nuts.
- KEEMA NAAN** \$6
Fine Naan stuffed with minced meat
- TANDOORI ROTI** \$3
Whole wheat plain bread.
- LACCHA PARANTHA** \$5
White layered whole wheat bread

BREAD

- NAAN** \$5
White flour bread.
- BUTTER NAAN** \$6
Layered Naan with butter.
- GARLIC NAAN** \$6
White flour bread with chooped garlic & cilantro

- ONION KULCHA** \$5
White flour bread stuffed with chopped onions
- ALOO KULCHA** \$6
White flour bread stuffed with potatoes
- PANEER KULCHA** \$6
White flour bread stuffed with cottage cheese

DOSA

- PLAIN DOSA** \$13
- MASALA DOSA** \$14
- ONION DOSA** \$13
- CHEESE DOSA** \$15
- EGG DOSA** \$12
- PANEER DOSA** \$15
- PANEER & CHEESE** \$16
- BUTTER PANEER** \$16
- CHICKEN DOSA** \$15
- KARAM DOSA** \$15
- BUTTER CHICKEN** \$13



RICE

- WHITE RICE** \$5
- LEMON RICE** \$5
- LEMON RICE PULAO** \$6
- JEERA RICE** \$5

BEVERAGES & DESSERTS

- BOTTLED WATER** \$3
- 12 OZ. SODA** \$3
- MANGO LASSI** \$5
- SALTY LASSI** \$4
- SWEET LASSI** \$4
- MASALA TEA** \$6
- PINEAPPLE JUICE** \$6
- MIX FRUIT JUICE** \$6
- GUAVA JUICE** \$6
- RASMALAI** \$7
- GULAB JAMUN** \$7

WE DO NOT USE ANY DRIED FRUITS OR NUTS IN PREPARATION OF OUR DISHES. PLEASE LET US KNOW OF ANY ADDITIONAL ALLERGIES Menu Men