

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

- CHICKEN SAAGWALA** \$16 \$22  
Boneless chicken cooked with spinach, ginger, garlic & spices
- FISH CURRY** \$16 \$22  
Fresh fish cooked with onions, tomatoes in ginger, garlic & spices.
- FISH TIKKA MASALA** \$16 \$22  
Fresh fish cooked with onions & tomatoes in a creamy sauce
- GOAT SAAGWALA** \$17 \$24  
Cauliflower & potatoes cooked with onions, tomatoes & spices
- GOAT ROGAN JOSH** \$17 \$24  
Goat cooked with extra virgin olive oil, ginger, garlic & spices.
- GOAT KADAI** \$17 \$24  
Goat cooked with onions, tomatoes, green peppers & Indian spices.
- GOAT KORMA** \$17 \$24  
Goat cooked in a creamy cashew sauce.
- GOAT VINDALOO** \$17 \$24  
Goat cooked in dry chillies, vinegar & spices

## BIRYANI

- GOAT BIRYANI** \$17 \$24  
Basmati rice combined with aromatic spices, cooked in a tandoor.
- CHICKEN BIRYANI** \$15 \$20  
Basmati rice combined with aromatic spice
- VEGETABLE BIRYANI** \$15  
Basmati rice combined with aromatic spices.
- SHRIMP BIRYANI** \$15 \$21  
Basmati rice combined with aromatic spices, with shrimp
- MIXED BIRYANI** \$17 \$25  
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 NAAN** \$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** \$13
- BUTTER CHICKEN DOSA** \$15
- ALOO DOSA** \$13
- GUNTUR KARAM DOSA** \$13
- PESARAATU DOSA** \$14
- BUTTER DOSA** \$9
- RAVA DOSA** \$11
- SET DOSA** \$16
- UTTHAPAM** \$12
- EGG DOSA WITH CHEESE DOSA** \$14
- CHICKEN CURRY DOSA** \$15



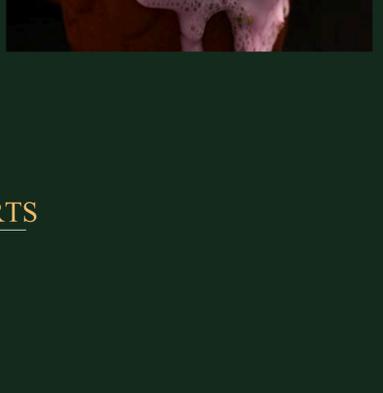
- GHEE KARAM DOSA** \$13

## 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



## BEVERAGES & DESSERTS

- WHITE RICE** \$5
- LEMON RICE** \$5
- JEERA RICE** \$5
- LEMON RICE PULAO** \$6
- PICKLES** \$2
- ONION SALAD** \$4
- MANGO CHUTNEY** \$2
- RAITA** \$4

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