

rohansindianbistro.com



Appetizers

Small plates and street-food chaat to start.

VEGETARIAN

Veg. Samosa V VG \$7

2 crispy flour pastries with potatoes and peas.

Onion Bhaji V VG GF \$9

Onion, spinach & potatoes dipped in gram flour and fried.

Aloo Tikki V VG \$8

Crispy potato patties with Indian spices.

Samosa Chaat V D \$9

Vegetable pastry topped with chickpeas, mint, onions, tamarind & yogurt.

Aloo Papri Chaat V D \$8

Lentil wafers topped with potatoes, chickpeas, mint, tamarind & yogurt.

Aloo Tikki Chaat V D \$9

Crispy potato patties with chickpeas, mint, onions, tamarind & yogurt.

Dahi Puri V D \$10

Crispy balls with boiled potatoes, sweet & spicy chutneys and yogurt in Indian spices.

Pani Puri V VG \$10

Crispy puffed balls filled with chickpeas and mint water.

Paneer Pakora V D \$10

Thick cubes of homemade cottage cheese, deep fried.



APPETIZERS

Non-Vegetarian

Crispy fried and sautéed starters with chicken, fish and shrimp.

Chicken Pakora GF ●●

\$10

Chicken breast marinated with ginger, green chilli, gram flour & Indian spices.

Fish Pakora GF

\$13

Tender fish pieces marinated in Indian spices, coated in crispy gram-flour batter and fried.

Shrimp Bukhara GF D

\$14

Shrimp cooked in a ginger garlic cream sauce.



APPETIZERS

Indo-Chinese

Indian-style Chinese dishes, crispy and tossed in a spicy sauce.

Chilli Paneer V D ..

\$14

Crispy paneer cubes tossed in a spicy Indo-Chinese chili sauce with onions & bell peppers.

Chilli Chicken ...

\$15

Crispy fried chicken tossed in a spicy Indo-Chinese chili sauce with onions & bell peppers.

Chilli Mushroom V VG ..

\$10

Crispy fried mushrooms tossed in a spicy Indo-Chinese chili sauce with onions & bell peppers.

Chicken Lollipop ..

\$13

Frenched chicken marinated in spices and fried until crispy.

Gobi Manchurian V VG ..

\$11

Crispy cauliflower florets tossed in Manchurian sauce with garlic, ginger, onions & bell peppers.

Drums of Heaven ..

\$15

Crispy fried chicken drumettes tossed in a rich, spicy Indo-Chinese sauce.



Tandoori

Marinated in yogurt and spices, then cooked in a traditional clay oven (tandoor).

★CHEF'S SPECIAL

Tandoori Chicken GF D .. \$15

1/2 chicken marinated in yogurt & Indian spices, cooked in a clay oven.

Chicken Tikka GF D .. \$15

Cubes of white chicken breast marinated in yogurt and Indian spices, served with onions & green peppers on a skewer.

Tandoori Paneer Tikka \$14

V GF D ..

Cubes of fresh homemade cottage cheese marinated in yogurt and Indian spices, served with onions & green peppers on a skewer.

Chicken Seekh Kabab GF .. \$14

Barbecued ground chicken mixed with onions, chilli, mint & Indian spices.

Lamb Seekh Kabab GF .. \$14

Spiced minced lamb skewers, grilled until juicy and smoky.



MAIN COURSE

Vegetarian

Curries made with vegetables, lentils and homemade paneer (Indian cottage cheese).

Saag Paneer

V GF D •

\$15

Homemade cottage cheese cooked with spinach.

Dal Makhani

V GF D •

\$15

Black lentils cooked with ginger, garlic & spices.

Dal Fry

V VG GF ••

\$15

Yellow lentils cooked with ginger, garlic & spices.

Aloo Gobi

V VG GF ••

\$15

Cauliflower & potatoes cooked with onions, tomatoes & spices.

Aloo Gobi Tikka Masala

\$16

V GF D •

Potatoes and cauliflower cooked with onions and tomatoes in a creamy sauce.

Aloo Curry

V VG GF ••

\$15

Potatoes cooked with onions and tomatoes in ginger, garlic & spices.

Paneer Masala

V GF D ••

\$15

Homemade cottage cheese cooked with tomato sauce & spices.

Kadai Paneer

V GF D ••

\$15

Homemade cottage cheese cooked with onions, tomatoes, ginger & spices.



MAIN COURSE • CONTINUED

Vegetarian

Mutter Paneer V GF D • \$15

Green peas & homemade cottage cheese cooked with tomato sauce and spices.

Malai Kofta V D •• \$15

Dumplings made from paneer and mashed potatoes in a spicy tomato sauce.

Chana Masala V VG GF •• \$15

Chickpeas with onions, tomatoes, ginger & garlic.

Chole Bhature V •• \$15

Chickpea curry served with fluffy bhature.

Baingan Bharta V VG GF •• \$14

Clay oven baked eggplant cooked with onions, tomatoes & spices.

Navratan Korma V GF D • \$15

Mixed vegetables cooked with onions and tomatoes in a creamy sauce with Indian spices.

Bhindi Masala V VG GF •• \$15

Okra cooked with onions, tomatoes, ginger, garlic & spices.



MAIN COURSE · NON-VEGETARIAN

Chicken

Available in two sizes: 16 oz and 24 oz.

BONELESS CHICKEN

16 OZ

24 OZ

Chicken Curry GF ●●

\$16

\$22

Boneless chicken cooked with onions and tomatoes in ginger, garlic & spices.

★ MOST POPULAR

Chicken Tikka Masala GF D ●

\$16

\$22

Boneless chicken cooked with onions & tomatoes in a creamy sauce.

★ MOST POPULAR

Butter Chicken GF D ●

\$16

\$22

Boneless chicken cooked in a creamy sauce.

Kadai Chicken GF ●●

\$16

\$22

Boneless chicken cooked with onions, tomatoes, green peppers & Indian spices.

Chicken Vindaloo GF ●●●

\$16

\$22

Boneless chicken cooked in dry chillies, vinegar & spices.



Vegetarian



Vegan



Gluten-Free



Nuts



Dairy

● Mild

●● Medium

●●● Hot

8 / 17

MAIN COURSE • CONTINUED

Chicken

BONELESS CHICKEN

16 OZ 24 OZ

Chicken Korma GF D •

\$16 \$22

Boneless chicken cooked in a creamy coconut sauce.

Chicken Saagwala GF ••

\$16 \$22

Boneless chicken cooked with spinach, ginger, garlic & spices.

Chicken Do Pyaza GF ••

\$16 \$20

Tender chicken cooked with double the onions in a rich, spiced tomato-based gravy.

MAIN COURSE • NON-VEGETARIAN

Seafood

FISH & SHRIMP

16 OZ 24 OZ

Fish Curry GF ••

\$16 \$22

Fresh fish cooked with onions and tomatoes in ginger, garlic & spices.

Fish Tikka Masala GF D •

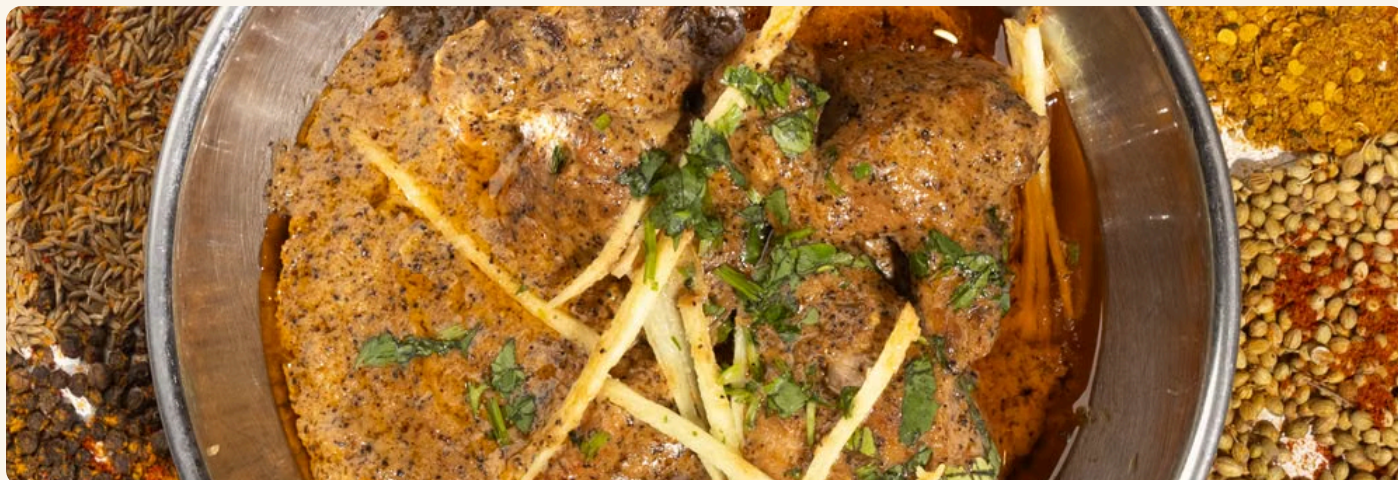
\$16 \$22

Fresh fish cooked with onions & tomatoes in a creamy sauce.

Shrimp Tikka Masala GF D •

\$16 \$22

Shrimp cooked in a rich tomato-butter gravy with aromatic Indian spices.



MAIN COURSE • NON-VEGETARIAN

Goat & Lamb

Available in two sizes: 16 oz and 24 oz.

GOAT OR LAMB	16 OZ	24 OZ
Goat or Lamb Saagwala GF •• Goat or lamb cooked with spinach, ginger, garlic & spices.	\$17	\$24
Goat or Lamb Rogan Josh GF •• Goat or lamb cooked with extra virgin olive oil, ginger, garlic & spices.	\$17	\$24
Goat or Lamb Kadai GF •• Goat or lamb cooked with onions, tomatoes, green peppers & Indian spices.	\$17	\$24
Goat or Lamb Korma GF N D • Goat or lamb cooked in a creamy cashew sauce.	\$17	\$24
Goat or Lamb Vindaloo GF ••• Goat or lamb cooked in dry chillies, vinegar & spices.	\$17	\$24



Biriyani

Fragrant basmati rice layered with aromatic spices.

Vegetable Biriyani V GF .. \$15

Basmati rice combined with aromatic spices, cooked in a tandoor, served with vegetables.

Paneer Biriyani V GF D .. \$15

Basmati rice combined with aromatic spices, cooked in a tandoor, served with paneer.

Chicken Biriyani GF .. \$20

Basmati rice combined with aromatic spices, cooked in a tandoor, served with chicken.

Shrimp Biriyani GF .. \$22

Basmati rice combined with aromatic spices, cooked in a tandoor, served with shrimp.

★CHEF'S SPECIAL

Goat or Lamb Biriyani GF .. \$25

Basmati rice combined with aromatic spices, cooked in a tandoor, served with goat or lamb.

Mixed Biriyani GF .. \$25

Basmati rice combined with aromatic spices, cooked in a tandoor, served with shrimp and goat or lamb.



SOUTH INDIAN

Dosa

Thin, crispy crepes made from fermented rice & lentil batter, served with sambar and chutneys.

Plain Dosa	V VG GF	\$13	Paneer Dosa	V GF D	\$15
★CHEF'S SPECIAL					
Masala Dosa	V VG GF	\$14	Paneer & Cheese Dosa	V GF D	\$16
Filled with spiced potatoes.					
Onion Dosa	V VG GF	\$13	Butter Paneer Dosa	V GF D	\$16
Cheese Dosa	V GF D	\$15	Chicken Dosa	GF	\$15
Egg Dosa	GF	\$12	Butter Chicken Dosa	GF D	\$15
			Karam Dosa	V VG GF ...	\$13
			Spread with spicy red chili paste.		



SOUTH INDIAN • CONTINUED

Dosa

Aloo Dosa V VG GF

\$13

Guntur Karam Dosa

\$13

V VG GF ...

Made with fiery Guntur chilies.

Pesaraatu Dosa V VG GF

\$14

Green moong lentil crepe.

Butter Dosa V GF D

\$9

Rava Dosa V

\$11

Lacy, crisp semolina crepe.

Set Dosa V VG GF

\$16

Soft, spongy dosas served as a set.

Utthapam V VG GF

\$12

Thick rice & lentil pancake.

Egg Dosa with Cheese GF D

\$14

Chicken Curry Dosa GF

\$15

Ghee Karam Dosa

\$13

V GF D ...

Spicy chili spread with ghee.



Breads

Baked fresh in the tandoor. Naan and kulcha are white flour; roti and paratha are whole wheat.

Naan (V)	\$5	Keema Naan	\$6
White flour bread.		Naan stuffed with minced meat.	
Butter Naan (V) (D)	\$6	Cheese Kulcha (V) (D)	\$6
Layered naan with butter.		White flour bread stuffed with cheese.	
★ MOST POPULAR			
Garlic Naan (V)	\$6	Onion Kulcha (V)	\$5
White flour bread with chopped garlic & cilantro.		White flour bread stuffed with chopped onions.	
Chilli Garlic Naan (V) ..	\$6	Aloo Kulcha (V)	\$6
White flour bread with chopped garlic, cilantro & green chillies.		White flour bread stuffed with potatoes.	
Hari Mirch Naan (V) ..	\$6	Paneer Kulcha (V) (D)	\$6
White flour bread topped with green chilli.		White flour bread stuffed with cottage cheese.	
Peshawari Naan (V) (N)	\$6	Tandoori Roti (V) (VG)	\$3
Naan stuffed with dried fruits & nuts.		Whole wheat plain bread.	
		Lachha Paratha (V) (D)	\$5
		Layered whole wheat bread.	



Rice & Sides

White Rice	V VG GF	\$5	Onion Salad	V VG GF	\$4
Jeera Rice	V VG GF	\$5	Raita	V GF D	\$4
Basmati rice with cumin seeds.			Chilled yogurt side.		
Lemon Rice	V VG GF	\$5	Pickles	V VG GF	\$2
Lemon Rice Pulao	V VG GF	\$6	Mango Chutney	V VG GF	\$2
Mix Salad	V VG GF	\$5	Chicken Fingers & Fries		\$10



Desserts

Rasmalai	V GF D	\$7	Gulab Jamun	V D	\$7
Soft paneer dumplings soaked in chilled saffron-flavored milk.			Soft, deep-fried milk dumplings soaked in warm rose-flavored sugar syrup.		



Beverages

Lassi is a chilled, blended yogurt drink.

Mango Lassi	V GF D	\$5	Mix Fruit Juice	V VG GF	\$6
Sweet Lassi	V GF D	\$4	Pineapple Juice	V VG GF	\$6
Salty Lassi	V GF D	\$4	Pomegranate Juice	V VG GF	\$6
Masala Tea	V GF D	\$6	12 oz. Soda		\$3
Spiced Indian tea brewed with milk.			Bottled Water		\$2
Guava Juice	V VG GF	\$6			

ROHAN'S INDIAN BISTRO

Order Online



SCAN TO ORDER

rohansindianbistro.com · +1 856-243-2426

HOURS

Monday	Closed
Tuesday	11:00 AM – 8:00 PM
Wednesday	11:00 AM – 8:00 PM
Thursday	11:00 AM – 8:00 PM
Friday	11:00 AM – 9:00 PM
Saturday	11:00 AM – 9:00 PM
Sunday	11:00 AM – 8:00 PM

VISIT

22 High St E
Glassboro, NJ 08028, United States

ALLERGEN NOTICE · Our kitchen handles dairy, wheat (gluten), eggs, tree nuts and other common allergens, and dishes are prepared in shared spaces. Dietary icons are a guide only. Please tell us about any allergies before ordering. All meats served are Halal.

CONSUMER ADVISORY · Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.