

ARUN'S INDIAN KITCHEN

Taco Masala

Coral Springs | Sunrise | Boca Raton

5415 N University Dr
Lauderhill, FL 33351
(954) 616-5333

www.arunsindiankitchen.com

LUNCH SPECIAL TUESDAY TO FRIDAY

11:30 AM TO 3:00 PM

Order any Chicken, Lamb, Seafood or Vegetarian
Specialty

Comes with a Naan, Rice, and a Dessert

HOURS

TUESDAY - SATURDAY

11:30AM - 10:00PM

SUNDAY

11:30AM - 9:00PM

MONDAY CLOSED

Food can be made Mild, Medium OR Hot

*Food may contain nuts/other allergens.

Let us know if you are VEGAN

Cold Beverages

Mango Shake..... 2.50 | 4.49

Sweet milk blended with mango and served chilled.

Lassi(sweet).....2.50 | 4.49

Churned yogurt served chilled.

Mango Lassi.....2.50 | 4.49

Sweet fresh yogurt blended with mango shake and served chilled.

Vegan Mango Shake ✓3.49 | 4.99

Coconut milk blended with mango and served chilled.

Soups & Appetizers

Dal Soup ✓3.50 | 5.50

A flavored red lentil soup garnished with cilantro.

Samosa - 2 pieces ✓4.49

Deep fried pastry filled with herbs and potatoes.

Onion and Veg Pakoras ✓4.49

Spiced vegetable and onion fritters.

Cheese Pakoras4.99

Homemade Cheese fritters dipped in a batter of garbanzo and deep fried.

Chole Naan (Chana) 11.49

Chickpeas (garbanzo) cooked with onions, tomatoes, and spices served with 2 naans.

Raita 3.49

Chilled yogurt with cucumber and carrots served.

Papardum (3 pieces) 2.00

Roasted light airy lentil & flour wafer.

Chicken Tikka (Tandoori).....14.49

Succulent cubes of boneless chicken marinated in yogurt and spices roasted in clay oven.

Chicken Wings (6 or 10 Pcs)

Tikka Masala Wings.....10.99 | 14.99

Wings tossed in a slightly sweet and creamy tomato-based sauce. *Favorite*

Tandoori Wings.....10.99 | 14.99

Chicken wings, bell peppers, and shells of onions threaded on skewers and roasted in the clay oven for the perfect tandoori smokiness and flavor.

Mango Chilli Wings.....10.99 | 14.99

Chicken wings sauteed in a wok with Fresh mango pieces, mango puree, jalapenos, chili flakes, and secret hot sauce.

Hot N Sweet Wings.....10.99 | 14.99

Chicken wings braised in Chilli Flakes and our homemade hot n sweet sauce.

Vegetarian Specialties

Dal Makhani.....12.49

An aromatic blend of black lentil simmered on a slow fire until tender, tempered with ginger, garlic, cream and tomatoes.

Surti Dal - Yellow Lentil ✓11.49

Yellow Lentils cooked to perfection in a traditional Indian wok with rare herbs and spices.

Dal Tarka - Black Lentil ✓11.49

Black Lentils cooked to perfection with onion and tomato, herbs and spices.

Channa Masala ✓ 11.49

Delicious chickpeas cooked in an exotic blend of North Indian spices.

Channa Makhani..... 13.49

Delicious chickpeas cooked in almonds and cashew sweet creamy rich tomato sauce.

Channa Aloo ✓ 12.49

Potatoes and chickpeas cooked in onion based curry sauce garnished with cilantro.

Rajma - Kidney Beans ✓13.49

Kidney Beans cooked to perfection with onion and tomato, herbs, and spices.

Saag Mushroom ✓13.49

Fresh mushrooms in spicy spinach sauce.

Palak Paneer or Saag Paneer.....13.49

Fresh cottage cheese cubes in spicy spinach sauce.

Aloo Saag ✓13.49

Fresh potatoes and spinach cooked with Indian spices and herbs.

Paneer Makhani.....13.49

Fresh Cottage cheese cooked in almonds and cashew sweet creamy rich tomato sauce.

Paneer Korma.....13.49

A royal delicacy made of fresh cottage cheese cubes cooked in a sweet creamy sauce with cashew on a low heat.

Muttar Paneer.....13.49

Fresh cottage cheese cubes prepared with green peas in onions based curry sauce.

Aloo Paneer.....13.49

Fresh cottage cheese cubes prepared with potatoes in onions based curry sauce.

Mushroom Muttar.....13.49

Fresh mushrooms prepared with green peas in onions based curry sauce.

Kadhai Paneer.....13.49

Homemade cottage cheese cooked with green pepper, ginger, tomatoes and onions.

Baingan Bharta - Eggplant ✓13.49

Fresh eggplant roasted in the tandoor, mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of spices.

Aloo Gobi ✓13.49

Cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger, tomatoes and herbs.

Bombay Aloo.....13.49

Potatoes cooked to perfection with herbs and spices in sweet creamy tomato sauce with nuts and cashews.

Aloo Mutter ✓.....	13.49
<i>Potatoes and green peas cooked in onion based curry sauce garnished with cilantro.</i>	
Malai Kofta	13.49
<i>Mashed potatoes balls prepared to perfection with herbs and spices cooked in a sweet creamy sauce with ground cashew on a low heat.</i>	
Mixed Vegetable Curry ✓.....	13.49
<i>Seasoned vegetables mild, medium or spicy available with our own onion-based sauce cooked at a low heat. (Optional Cheese)</i>	
Navrattan Korma	13.49
<i>A royal delicacy made of fresh vegetables cooked in a sweet creamy sauce with cashew on a low heat.</i>	
Vegetable Tikka Masala	13.49
<i>Seasoned vegetables and cheese cooked to perfection with herbs and spices in sweet creamy tomato sauce with nuts and cashews.</i>	

Chicken Specialties

Chicken Curry	14.49
<i>Chicken cooked with a delicately spiced curry sauce</i>	
Chicken Makhani - Chicken Tikka Masala - Butter Chicken	15.49
<i>Chicken pieces roasted in a clay oven and the folded into a rich sweet creamy tomato sauce with nuts & almonds.</i>	
Chicken Mint	14.49
<i>Chicken cooked with a delicately spiced curry sauce with fresh mint leaves.</i>	
Chicken Korma	15.49
<i>Chicken cubes cooked in a rich sweet creamy sauce with nuts and raisins.</i>	
Chicken Chilli Masala or Kadhai	14.49
<i>Boneless pieces of chicken cooked with green chilies, green pepper, onions, and hot spices.</i>	
Chicken Saag	14.49
<i>Chicken pieces smothered in a spicy spinach sauce.</i>	
Chicken Madras	14.49
<i>Boneless pieces of chicken cooked with south Indian spices flavored with coconut milk.</i>	
Chicken Vindaloo	14.49
<i>Chicken and potato marinated in vinegar, hot peppers and spices cooked over a low heat.</i>	
Chicken Channa	14.49
<i>Succulent pieces of chicken cooked with chickpeas in pounded spices and tomatoes.</i>	
Chicken Achari	14.49
<i>Chicken cooked with a delicately spiced curry sauce and pickles.</i>	

Lamb Specialties

Lamb Rogan Josh or Lamb Curry	15.49
<i>Succulent pieces of lamb in a cardamom and onion based curry sauce.</i>	
Lamb Korma	16.49
<i>Tender pieces of lamb cooked in a rich sweet creamy sauce with nuts and raisins.</i>	
Lamb Tikka Masala	16.49
<i>Chunks of lamb roasted in a clay oven and folded into a rich sweet cream tomato sauce with nuts.</i>	
Lamb Saag	15.49
<i>Pieces of lamb in a creamy spinach sauce.</i>	
Lamb Madras	15.49
<i>Lamb pieces cooked in a gravy with coconut powder and coconut milk. a south Indian specialty.</i>	
Lamb Mint	15.49
<i>Lamb cooked with a delicately spiced curry sauce with fresh mint leaves.</i>	
Lamb Chilli Masala or Kadhai	15.49
<i>Lamb cooked with green chilies, green pepper, onions and hot spices.</i>	
Lamb Vindaloo	15.49
<i>A delicious combination of lamb and potato marinated in vinegar, hot peppers and spices cooked over a low heat.</i>	
Lamb Achari	15.49
<i>Lamb cooked with a delicately spiced curry sauce and pickles.</i>	
Lamb Channa	15.49
<i>Succulent pieces of lamb cooked with chickpeas in pounded spices and tomatoes.</i>	

Seafood Specialties

Fish Curry	17.49
<i>Fish cooked with onion medium spicy sauce.</i>	
Fish Vindaloo	17.49
<i>Fish and potato marinated in vinegar, hot peppers and spices cooked.</i>	
Fish Madras	17.49
<i>Fish preparation from South India with coconut and other spices from the south.</i>	
Shrimp Curry	17.49
<i>Shrimp cooked in specially prepared herbs and spiced with a touch of garlic and ginger.</i>	
Shrimp Madras	17.49
<i>Shrimp preparation from South India with coconut and other spices from the south.</i>	
Shrimp Vindaloo	17.49
<i>A traditional dish from the island of Goa cooked in a spicy tangy sauce. (Shrimp and potato)</i>	

Fish Tikka Masala	18.49
<i>Fish cooked to perfection with herbs and spices in sweet creamy tomato sauce with cashew nuts</i>	
Shrimp Tikka Masala	18.49
<i>Jumbo shrimp simmered in a thick and sweet tomato-based sauce.</i>	

Breads (NAAN)

Naan	1.75
<i>Flat bread baked on the wall lining of the Tandoor.</i>	
Garlic Naan	2.75
<i>Flat bread stuffed with garlic and fresh green cilantro leaves.</i>	
Peshawari Naan	3.25
<i>Flat leavened bread dotted with sesame seeds.</i>	
Onion Kulcha	3.25
<i>Flat bread stuffed with onion and fresh green cilantro leaves.</i>	
Aloo Paratha	3.49
<i>Bread stuffed with seasoned mashed potatoes.</i>	
Tandoori Roti ✓.....	2.50
<i>Whole wheat bread baked in clay oven.</i>	

Rice

Basmati Rice	1.49 2.99
<i>Basmati rice cooked with saffron and Indian herbs.</i>	
Kashmiri Rice	4.99
<i>Basmati rice cooked with saffron, nuts, raisins and Indian herbs.</i>	

Biryani

Vegetable Biryani	13.49
<i>Basmati rice and vegetable flavored with saffron, raisins and cooked on a low heat.</i>	
Chicken Biryani	14.49
<i>Basmati rice and chicken richly flavored with saffron, raisins and cooked with Indian herbs on a low heat.</i>	
Lamb Biryani	15.49
<i>Basmati rice and meat richly flavored with saffron, raisins and cooked with exotic herbs on a low heat.</i>	
Shrimp Biryani	17.49
<i>Basmati rice flavored with saffron, raisins cooked with shrimp in mild spices.</i>	

Desserts

Gulab Jamun	4.49
<i>Golden fried balls of dry milk pastry soaked in sweet cardamom syrup and served hot.</i>	
Kheer - Rice Pudding	4.49
<i>Rice and milk pudding enhanced with cardamom and saffron.</i>	
Rasmalai	4.00
<i>Flat round discs of Indian Cottage Cheese Poached in milk.</i>	