

# AIK

ARUN'S INDIAN KICHEN

Take out / Eat in

10278 West Sample Road  
Coral Springs, FL 33065

(954) 227-1123

[www.indiankichen.com](http://www.indiankichen.com)

**NORTH INDIAN FOOD**

.. **BEER & WINE Available** ..

## LUNCH SPECIAL

**MONDAY TO FRIDAY**

12:00 PM TO 3:00 PM

**Order any full curry**

(Chicken, Lamb, or Vegetarian)

Comes with a Naan, Rice, and a dessert

### HOURS

**MON TO THURS**

12:00 PM TO 3:00 PM - 5:00 PM TO 9:30 PM

**FRIDAY**

12:00 PM TO 3:00 PM - 5:00PM TO 10:00PM

**SATURDAY**

4:00PM TO 10:00PM

**SUNDAY**

4:00PM TO 9:00PM

Food can be made Mild, Medium OR HOT

\*Food may contain nut/other allergens

Let us know if you are VEGAN

### Cold Beverages

<b>Mango Shake</b> .....	<b>1.99</b>
<i>Sweet milk blended with mango and served chilled.</i>	
<b>Lassi(sweet)</b> .....	<b>1.99</b>
<i>Churned yogurt served chilled.</i>	
<b>Mango Lassi</b> .....	<b>1.99</b>
<i>Sweet fresh yogurt blended with mango shake and served chilled.</i>	
<b>Soda</b> .....	<b>1.00</b>
<i>Coke, Sprite, diet Coke, Fanta, Ginger Ale, Ice Tea (sweetened &amp; Red Bulk \$2.00)</i>	
<b>Spring Water</b> .....	<b>1.00</b>
<b>Perrier water</b> .....	<b>1.50</b>

**BEER \$2.75 WINE \$3.75**

### Soups

<b>Dal Soup</b> .....	<b>2.00</b>
<i>A flavored red lentil soup garnished with cilantro.</i>	

### Appetizers

<b>Samosa - 2 pieces</b> .....	<b>2.99</b>
<i>Deep fried pastry filled with herbs and potatoes.</i>	
<b>Onion Pakoras</b> .....	<b>2.99</b>
<i>Spiced Onion fritters.</i>	
<b>Vegetable Pakoras – Onions and potatoes all mixed</b> .....	<b>2.99</b>
<i>Spiced vegetable fritters.</i>	
<b>Cheese Pakoras</b> .....	<b>4.00</b>
<i>Homemade Cheese fritters dipped in a batter of garbanzo and deep fried.</i>	
<b>Chole Naan (Chana)</b> .....	<b>8.99</b>
<i>Chick peas (garbanzo) cooked with onions, tomatoes, and spices served with 2 naans.</i>	
<b>Raita</b> .....	<b>1.99</b>
<i>Chilled yogurt with cucumber and carrots served.</i>	
<b>Papardum (2 pieces)</b> .....	<b>1.00</b>
<i>Light airy lentil &amp; flour wafer, fried or roasted.</i>	

### Tandoori Specialties

<b>Chicken Tikka</b> .....	<b>10.99</b>
<i>Succulent cubes of boneless chicken marinated in yogurt and spices roasted in clay oven.</i>	

### Vegetarian Specialties

<b>Dal Makhani</b> .....	<b>9.99</b>
<i>An aromatic blend of black lentil simmered on a slow fire until tender, tempered with ginger, garlic, cream and tomatoes.</i>	
<b>Surti Dal - Yellow Lentil</b> .....	<b>8.99</b>
<i>Yellow Lentils cooked to perfection in a traditional Indian wok with rare herbs and spices.</i>	
<b>Dal Tarka Black Lentil</b> .....	<b>8.99</b>
<i>Black Lentils cooked to perfection with onion and tomato, herbs and spices.</i>	
<b>Channa Masala</b> .....	<b>8.99</b>
<i>Delicious chick peas cooked in an exotic blend of North Indian spices.</i>	
<b>Channa Makhani</b> .....	<b>9.99</b>
<i>Delicious chick peas cooked in in almonds and cashew sweet creamy rich tomato sauce.</i>	
<b>Channa Aloo</b> .....	<b>8.99</b>
<i>Potatoes and chick peas cooked in onion based curry sauce garnished with cilantro.</i>	
<b>Saag Mushroom</b> .....	<b>10.99</b>
<i>Fresh mushrooms in spicy spinach sauce.</i>	
<b>Palak Paneer or Saag Paneer</b> .....	<b>10.99</b>
<i>Fresh cottage cheese cubes in spicy spinach sauce.</i>	
<b>Aloo Saag</b> .....	<b>9.99</b>
<i>Fresh potatoes and spinach cooked with Indian spices and herbs.</i>	
<b>Paneer Makhani</b> .....	<b>10.99</b>
<i>Fresh Cottage cheese cooked in almonds and cashew sweet creamy rich tomato sauce.</i>	
<b>Paneer Korma</b> .....	<b>10.99</b>
<i>A royal delicacy made of fresh cottage cheese cubes cooked in a sweet creamy sauce with cashew on a low heat.</i>	
<b>Muttar Paneer</b> .....	<b>10.99</b>
<i>Fresh cottage cheese cubes prepared with green peas in onions based curry sauce.</i>	
<b>Aloo Paneer</b> .....	<b>10.99</b>
<i>Fresh cottage cheese cubes prepared with potatoes in onions based curry sauce.</i>	
<b>Mushroom Muttar</b> .....	<b>10.99</b>
<i>Fresh mushrooms prepared with green peas in onions based curry sauce.</i>	
<b>Kadhai Paneer</b> .....	<b>10.99</b>
<i>Homemade cottage cheese cooked with green pepper, ginger, tomatoes and onions.</i>	
<b>Baingan Bharta – Eggplant</b> .....	<b>10.99</b>
<i>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.</i>	

**(More Vegetarian Options On The Other Side)**

- Aloo Gobi** ..... 10.99  
Cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger, tomatoes and herbs.
- Bombay Aloo** ..... 10.99  
Potatoes cooked to perfection with herbs and spices in sweet creamy tomato sauce with nuts and cashews.
- Aloo Mutter** ..... 9.99  
Potatoes and green peas cooked in onion based curry sauce garnished with cilantro.
- Malai Kofta** ..... 10.99  
Mashed potatoes balls prepared to perfection with herbs and spices cooked in a sweet creamy sauce with ground cashew on a low heat.
- Mixed Vegetable Curry** ..... 10.99  
Seasoned vegetables mild, medium or spicy available with our own onion based sauce cooked at a low heat. (Optional Cheese)
- Navrattan Korma** ..... 10.99  
A royal delicacy made of fresh vegetables cooked in a sweet creamy sauce with cashew on a low heat. (Optional Cheese)

### Chicken Specialties

- Chicken Curry** ..... 10.99  
Chicken cooked with a delicately spiced curry sauce. (Mild, Medium, or Hot)
- Chicken Makhani - Chicken Tikka Masala - Butter Chicken** ..... 12.99  
Chicken pieces roasted in a clay oven and the folded into a rich sweet creamy tomato sauce with nuts & almonds.
- Chicken Mint** ..... 11.99  
Chicken cooked with a delicately spiced curry sauce with fresh mint leaves.
- Chicken Korma** ..... 12.99  
Chicken cubes cooked in a rich sweet creamy sauce with nuts and raisins.
- Chicken Chilli Masala or Kadhai** ..... 11.99  
Boneless pieces of chicken cooked with green chilies, green pepper, onions, and hot spices.
- Chicken Saag** ..... 11.99  
Chicken pieces smothered in a spicy spinach sauce.
- Chicken Madras** ..... 11.99  
Boneless pieces of chicken cooked with south Indian spices flavored with coconut & milk.
- Chicken Vindaloo(Medium or Hot)** ..... 11.99  
Chicken and potato marinated in vinegar, hot peppers and spices cooked over a low heat.
- Chicken Channa** ..... 11.99  
Succulent pieces of chicken cooked with chick peas in pounded spices and tomatoes.

- Chicken Achari** ..... 11.99  
Chicken cooked with a delicately spiced curry sauce and pickles.

### Lamb Specialties

- Lamb Rogan Josh** ..... 12.99  
Succulent pieces of lamb in a cardamom and onion based curry sauce.
- Lamb Korma** ..... 13.99  
Tender pieces of lamb cooked in a rich sweet creamy sauce with nuts and raisins.
- Lamb Tikka Masala** ..... 13.99  
Chunks of lamb roasted in a clay oven and folded into a rich sweet cream tomato sauce with nuts.
- Lamb Saag** ..... 12.99  
Pieces of lamb in a creamy spinach sauce.
- Lamb Madras** ..... 12.99  
Lamb pieces cooked in a gravy with coconut powder and coconut milk. a south Indian specialty.
- Lamb Mint** ..... 12.99  
Lamb cooked with a delicately spiced curry sauce with fresh mint leaves.
- Lamb Chilli Masala or Kadhai** ..... 12.99  
Lamb cooked with green chilies, green pepper, onions and hot spices.
- Lamb Vindaloo** ..... 12.99  
A delicious combination of lamb and potato marinated in vinegar, hot peppers and spices cooked over a low heat.(Medium Or Hot)
- Lamb Achari** ..... 12.99  
Lamb cooked with a delicately spiced curry sauce and pickles.
- Lamb Channa** ..... 12.99  
Succulent pieces of lamb cooked with chick peas in pounded spices and tomatoes.

### Seafood Specialties

- Fish Curry** ..... 14.99  
Fish cooked with onion medium spicy sauce.
- Fish Vindaloo** ..... 14.99  
Fish and potato marinated in vinegar, hot peppers and spices cooked.
- Fish Madras** ..... 14.99  
Fish preparation from South India with coconut and other spices from the south.
- Shrimp Curry** ..... 14.99  
Shrimp cooked in specially prepared herbs and spiced with a touch of garlic and ginger.
- Shrimp Madras** ..... 14.99  
Shrimp preparation from South India with coconut and other spices from the south.

- Shrimp Vindaloo** ..... 14.99  
A traditional dish from the island of Goa cooked in a spicy tangy sauce. (Shrimp and potato) (Medium or Hot).

### Breads (NAAN)

- Naan** ..... 1.50  
Flat bread baked on the wall lining of the Tandoor (clay oven).
- Peshawari Naan** ..... 2.50  
Flat leavened bread dotted with sesame seeds.
- Onion Kulcha** ..... 2.50  
Flat bread stuffed with onion and fresh green cilantro leaves.
- Garlic Naan** ..... 2.50  
Flat bread stuffed with garlic and fresh green cilantro leaves.
- Aloo Parantha** ..... 2.50  
Bread stuffed with seasoned mashed potatoes.
- Tandoori Roti** ..... 2.00  
Whole wheat bread baked in clay oven.

### Rice

- Pulao Rice** ..... 2.50  
Basmati rice cooked with saffron and Indian herbs.
- Kashmiri Rice** ..... 4.99  
Basmati rice cooked with saffron, nuts, raisins and Indian herbs.

### Biryani

- Vegetable Biryani** ..... 10.99  
Basmati rice and vegetable flavored with saffron, raisins and cooked on a low heat.
- Chicken Biryani** ..... 11.99  
Basmati rice and chicken richly flavored with saffron, raisins and cooked with Indian herbs on a low heat.
- Lamb Biryani** ..... 12.99  
Basmati rice and meat richly flavored with saffron, raisins and cooked with exotic herbs on a low heat.
- Shrimp Biryani** ..... 14.99  
Basmati rice flavored with saffron, raisins cooked with shrimp in mild spices.

### Desserts

- Gulab Jamun** ..... 2.00  
Golden fried balls of dry milk pastry soaked in sweet cardamom syrup and served hot.
- Rasmalai** ..... 2.50  
Flat round discs of Indian Cottage Cheese Poached in milk.