

# ARUN'S INDIAN KITCHEN

## Taco Masala

Coral Springs | Sunrise | Boca Raton

1930 NE 5th Ave

Boca Raton 33431

561 - 672 - 7138

[www.arunsindiankitchen.com](http://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.

Soda..... 1.50

Bottled Water.....1.50

Indian Soda/Jarrito/Perrier.....2.00

Beer..... 2.99

Indian Beer .....4.49

#### 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 Pakoras .....4.99

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

Chole Naan (Chana) ..... 13.49

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.

#### 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 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.

[\(More Vegetarian Options On The Other Side\)](#)

<b>Aloo Mutter</b> ✓	13.49
<i>Potatoes and green peas cooked in onion based curry sauce garnished with cilantro.</i>	
<b>Malai Kofta</b>	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>	
<b>Mixed Vegetable Curry</b> ✓	13.49
<i>Seasoned vegetables mild, medium or spicy available with our own onion-based sauce cooked at a low heat. (Optional Cheese)</i>	
<b>Navrattan Korma</b>	13.49
<i>A royal delicacy made of fresh vegetables cooked in a sweet creamy sauce with cashew on a low heat.</i>	
<b>Vegetable Tikka Masala</b>	13.49
<i>Seasoned vegetables and cheese cooked to perfection with herbs and spices in sweet creamy tomato sauce with nuts and cashews.</i>	
<b>Chicken Specialties</b>	
<b>Chicken Curry</b>	14.49
<i>Chicken cooked with a delicately spiced curry sauce.</i>	
<b>Chicken Makhani - Chicken Tikka Masala – Butter Chicken</b>	15.49
<i>Chicken pieces roasted in a clay oven and the folded into a rich sweet creamy tomato sauce with nuts &amp; almonds.</i>	
<b>Chicken Mint</b>	14.49
<i>Chicken cooked with a delicately spiced curry sauce with fresh mint leaves.</i>	
<b>Chicken Korma</b>	15.49
<i>Chicken cubes cooked in a rich sweet creamy sauce with nuts and raisins.</i>	
<b>Chicken Chilli Masala or Kadhai</b>	14.49
<i>Boneless pieces of chicken cooked with green chilies, green pepper, onions, and hot spices.</i>	
<b>Chicken Saag</b>	14.49
<i>Chicken pieces smothered in a spicy spinach sauce.</i>	
<b>Chicken Madras</b>	14.49
<i>Boneless pieces of chicken cooked with south Indian spices flavored with coconut &amp; milk.</i>	
<b>Chicken Vindaloo</b>	14.49
<i>Chicken and potato marinated in vinegar, hot peppers and spices cooked over a low heat.</i>	
<b>Chicken Channa</b>	14.49
<i>Succulent pieces of chicken cooked with chickpeas in pounded spices and tomatoes.</i>	
<b>Chicken Achari</b>	14.49
<i>Chicken cooked with a delicately spiced curry sauce and pickles.</i>	

<b>Lamb Specialties</b>	
<b>Lamb Rogan Josh or Lamb Curry</b>	15.49
<i>Succulent pieces of lamb in a cardamom and onion based curry sauce.</i>	
<b>Lamb Korma</b>	16.49
<i>Tender pieces of lamb cooked in a rich sweet creamy sauce with nuts and raisins.</i>	
<b>Lamb Tikka Masala</b>	16.49
<i>Chunks of lamb roasted in a clay oven and folded into a rich sweet cream tomato sauce with nuts.</i>	
<b>Lamb Saag</b>	15.49
<i>Pieces of lamb in a creamy spinach sauce.</i>	
<b>Lamb Madras</b>	15.49
<i>Lamb pieces cooked in a gravy with coconut powder and coconut milk. a south Indian specialty.</i>	
<b>Lamb Mint</b>	15.49
<i>Lamb cooked with a delicately spiced curry sauce with fresh mint leaves.</i>	
<b>Lamb Chilli Masala or Kadhai</b>	15.49
<i>Lamb cooked with green chilies, green pepper, onions and hot spices.</i>	
<b>Lamb Vindaloo</b>	15.49
<i>A delicious combination of lamb and potato marina- ted in vinegar, hot peppers and spices cooked over a low heat.</i>	
<b>Lamb Achari</b>	15.49
<i>Lamb cooked with a delicately spiced curry sauce and pickles.</i>	
<b>Lamb Channa</b>	15.49
<i>Succulent pieces of lamb cooked with chickpeas in pounded spices and tomatoes.</i>	
<b>Seafood Specialties</b>	
<b>Fish Curry</b>	17.49
<i>Fish cooked with onion medium spicy sauce.</i>	
<b>Fish Vindaloo</b>	17.49
<i>Fish and potato marinated in vinegar, hot peppers and spices cooked.</i>	
<b>Fish Madras</b>	17.49
<i>Fish preparation from South India with coconut and other spices from the south.</i>	
<b>Shrimp Curry</b>	17.49
<i>Shrimp cooked in specially prepared herbs and spiced with a touch of garlic and ginger.</i>	
<b>Shrimp Madras</b>	17.49
<i>Shrimp preparation from South India with coconut and other spices from the south.</i>	
<b>Shrimp Vindaloo</b>	17.49
<i>A traditional dish from the island of Goa cooked in a spicy tangy sauce. (Shrimp and potato)</i>	

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

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

<b>Rice</b>	
<b>Basmati Rice</b>	1.50   2.99
<i>Basmati rice cooked with saffron and Indian herbs.</i>	
<b>Kashmiri Rice</b>	4.99
<i>Basmati rice cooked with saffron, nuts, raisins and Indian herbs.</i>	

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

<b>Desserts</b>	
<b>Gulab Jamun</b>	3.49
<i>Golden fried balls of dry milk pastry soaked in sweet cardamom syrup and served hot.</i>	
<b>Rasmalai</b>	4.00
<i>Flat round discs of Indian Cottage Cheese Poached in milk.</i>	