

Seafood Specialities

Shrimp Curry or Vindaloo..... 13.95
Fresh shrimp prepared in a light sauce. Served mild or hot.

Shrimp Makhani..... 13.95
Marinated shrimp pieces barbecued in the tandoor and combined with a cream sauce.

Shrimp Bengali..... 13.95
Cubes of salmon poached in yogurt sauce enriched with onions.

Shrimp Shahi Korma .. 13.95
Large pieces of shrimp cooked in a mild creamy sauce. Garnished with cashews and raisins.

Shrimp Baghari .. 13.95
Large shrimp sauteed with garlic, mustard seeds and curry leaves. Served mild or hot.

Fish Kadai .. 13.95
Fish cubes sauteed in kadai (wok) with onion, Tomatoes, garlic and spices.

Shrimp Green Masala .. 13.95
Fresh, large, shrimp cooked with bell pepper, poppy with onion seeds and coriander in the Chef's special sauce.

Shrimp Dhingri .. 13.95
Large size shrimp prepared in creamy sauce with fresh mushrooms and spices.

Fish Bengali .. 13.95
Cubes of salmon poached in yougurt sauce enriched with onions.

Vegetarian Specialties

Aloo Gobi .. 10.95
Fresh cauliflower, potatoes, cooked with onions, tomatoes, and Jewel's special seasonings.

Baingan Bharta... 9.95
Whole eggplant roasted on an open flame, then mashed and blended with onions and tomatoes.

Bhindi Masala 9.95
Whole okra stuffed with spices and cooked with onions and peppers.

Chana Masala 9.95
A delicious combination of chickpeas, onions, and tomatoes in a rich cream sauce.

Chana Saag .. 9.95
Delicately flavored spinach cooked with garbanzo beans.

Curry Pakora 9.95
Deep fried onion pakoras prepared in a rich yogurt gravy.

Dal Makhni .. 9.95
Lentils cooked in butter with fresh onions, garlic, ginger, tomatoes, and topped with coriander.

Diwane Handi .. 10.95
A potpourri of spinach, eggplant, cauliflower, green peppers and radishes, cooked with Indian spices and herbs.

Dum-Aloo .. 8.95
Stuffed potatoes slowly cooked in a rich gravy until tender and moist. Mildly spiced.

Malai Kofta .. 10.95
Cheese stuffed in vegetable balls and cooked in a mildly spicy cream sauce.

Matter Paneer 10.95
Peas and lightly fried cheese cubes cooked in a mildly spicy sauce.

Navratan Korma. .. 10.95
A royal entree. Nine garden fresh vegetables, gently simmered in a delicately spiced cream sauce.

Peas and Mushrooms .. 9.95
Fresh mushrooms and peas cooked in a mildly spiced cream sauce.

Saabzi Vindaloo .. 9.95
Mixed vegetables cooked with spices and vinegar in a tangy sharp sauce. Hot and spicy.

Saag Paneer .. 9.95
Fresh homemade cheese, gently cooked with garden spinach, coriander, and mild spice.

Shahi Paneer 9.95
Homemade cheese cubes cooked in a creamy onion and tomato sauce with nuts.

Aloo Gobi Palak .. 10.95
Fresh cauliflower, potatoes and spinach cooked with onions, tomatoes and Jewels special seasoning.

Bhindi Masala 9.95
Whole okra stuffed with spices and cooked with onions and peppers.

Diwane Handi 10.95
A potpourri of spinach, eggplant, cauliflower, green peppers and radish with Indian spices and herbs.

Roti

(Indian Fresh Bread made in the clay oven)

Paratha 1.95
Butter pan-fried whole wheat flat bread.

Aloo Paratha 2.95
Paratha bread stuffed with spiced potatoes.

Mint Paratha 2.95
Multilayered bread stuffed with fresh mint.

Jewel's Special Paratha .. 3.25
Multilayered unleavened bread stuffed with onions and a delicious mixture of chicken and spices.

Onion Kulcha 2.95
Unleavened bread filled with a mixture of freshly minced cauliflower and onion.

Naan .. 1.95
Traditional white bread baked in the tandoor.

Garlic Naan .. 1.95
White bread stuffed with butter and coriander, brushed with melted butter.

Keema Naan 3.95
Naan bread stuffed with spiced minced lamb.

Puri..... 2.00
Deep fried, puffed light bread.

Tandoori Roti 1.50
Whole wheat bread baked in the tandoor.

Desserts

Firni... 2.50
Flavored custard pudding with pistachios and mangoes, or chocolate and almonds.

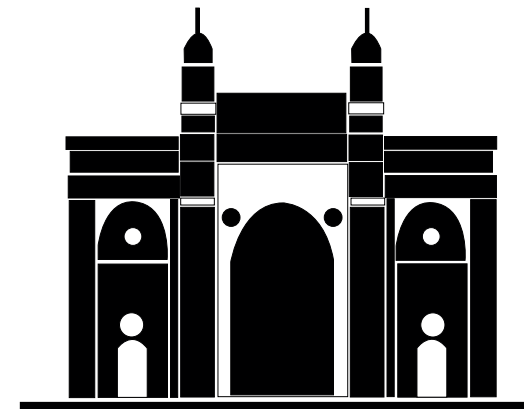
Gulub Jamun. 2.45
Light pastry with milk and honey in a thick syrup.

Ice Cream .. 2.50
Mango or Chocolate

Kulfi... 2.95
Indian ice cream flavored with rose water.

Ras Malai ... 4.95
Cheeseballs in sweetened milk with rosewater and nuts.

Jewel's Special Kheer.. 2.95
Basmati rice pudding served with almonds and pistachios.



Jewel of India

Fine Dining Cuisine

Take Out

We Cater To All Occasions

**go to our website &
Order Online**

Lunch – Mon thru Fri 11:30 a.m to 2:30 p.m.
Dinner – Mon thru Sat- Sun 5:00 p.m to 9:30 p.m.
Grand Brunch Sat-Sun 12:00 a.m to 3:00 p.m.
Super Buffet Dinner - Sun 5:00 p.m to 9:30 p.m

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Appetizers

Pakora 3.45
Fresh Vegetables dipped in chickpea batter and deep-fried to a golden brown

Jheega Pakora 9.95
Shrimp dipped in chickpea batter and fried

Chicken Pakora.. 5.95
Tender pieces of chicken, in batter and deepfried

Vegetable Samosa. 3.95
Crisp fried turnover filled with spiced (mild) potatoes and green peas.

Keema Samosa... .. 4.95
Crisp fried turnover filled with spiced (mild) ground lamb and green peas.

Vegetarian Platter 7.45
Combination of samosa, Pakora and Papadum

Jewel's Special Platter. 9.95
Combination of seekh kabab, shrimp, tandoori chicken tikka samosa, onion bhaji and papdum

Onion Bhaji 3.95
Onion slices dipped in chick peas batter and deep fried to golden brown

Samosa Chaat 6.95
Crisp deep fried potatoe patties served on a bed of chick peas tangy sauce and onions.

Fish Pakora 9.95
Salmon Fish, dipped in chickpea batter and fried

Aloo Tikki 4.25
Seasoned potatoes fried in chick peas batter

Soups

Mulligatawny 2.95
A special south indian creation made with lentils tomatoes, spices and herbs.

Tomato Soup 2.95
A delicate indian style tomato soup.

Coconut Soup 2.95
A unique soup with tropical flavor.

Chicken Soup... 3.95
please ask your server for todays special soup

House Special Combination Dinner

Jewels Special Dinner 34.95
A mouthwatering house special combination of Mulligatawny soup vegetable samosa, Vegetable Pakora, Sheikh Kabab, Tandoori Chicken, Chicken Tikka Masala, Saag Paneer served with Papadum, Chutney, Raita, Rice and Parantha Bread.

Vegetarian Thali. 29.95
A taste adventure of two vegetable curries, including Shahi Paneer and Chana Masala served with soup, Samosa Pakora, Chutneys, Achar Raita, Papadum, Chutneys, Rice and Onion Kulcha bread.

Tandoori Dinner 32.95
Assorted delicacies from charcoal-fried clay oven. Includes Tandoori Chicken, Chicken Tikka, Seekh Kabab Samosa Pakora, Aloo Matar and Tomato Soup Served with Chutney, Raita, Rice and Garlic Naan bread.

Biryanis

A royal portion of your choice of Lamb, Chicken, Shrimp or Vegetables sauteed in herbs and spices, then baked with fragrant Indian Basmati rice and nuts & served with Raita.

Chicken Biryani 11.95

Shrimp Biryani 14.95

Lamb Biryani 13.95

Vegetable Biryani 10.95

Tandoori Specialities

Boti Kabab 11.95
Tender morseles of lamb marinated in Jewel's special recipe, then broiled in the Tandoor.

Chicken Tikka..... 10.95
Tender, bonless pieces of chicken, flavored with spices and cooked on a skewer in the tandoor.

Malai Kabab 11.95
Boneless pieces of chicken marinated in cream and spices, then barbecued in the tandoor.

Seeka Kabab 11.95
Seeka Kabab is a delicious dish discovered by the mughals. This is the indian version of sausaged, ground lamb marinated in lemon juice, olive oil and spices and threaded on a skewer and cooked over an open fire or tandoor.

Tandoori Chicken 11.95
Spring Chicken marinated in yougurt with fresh spices and lemon then barbecued in the Tandoor.

Tandoori Fish 14.95
Fresh fish marinated in yogurt and fresh spices and barbequed in the clay oven and served with dal.

Mughal Mixed Grill.. 17.95
Tandoori Chicken, Chicken Tikka, Seekh Kabab, Boti Kabab and Pawn Kabab.

Paneer Tikka 9.95
Home made pieces of cheese flavored wit spices and cooked on a skewer in the Tandoor.

Tandoori Prawn.. 15.95
Fresh, king-size shrimp, gently seasoned and slowly broiled over charcoal in the Tandoor.

Tandoori Fish 14.95
Fresh fish marinated in yogurt and fresh spices and barbequed in the clay oven and served with Dal.

Chicken Specialities

Chicken Curry or Vindaloo 11.95
Fresh chicken, delicately prepared in light gravy served mild or hot.

Chicken Dansik.. 11.95
Chicken pieces marinated in honey, vinegar and spices cooked with lentils.

Chicken Dhaniwal Korma 11.95
Boneless pieces of chicken cooked in a mild sauce of yogurt and fresh coriander.

Chicken Dheengri 11.95
Bonless chicken pieces in creamy mushroom and onion sauce.

Chicken Jal-Farezie..... 11.95
White chicken meat prepared with fresh bell pepper, broccoli, carrot, tomato and garden onions.

Chicken Kadai..... 11.95
Chicken pieces sauteed in a kaddai(wok) with onion, tomatoes, garlic and spices.

Chicken Kashmiri.. 11.95
Boneless chicken prepared with peas, onions and tomatoes with cream and tomato sauce.

Chicken Makhani 11.95
Fresh chicken pieces barbecued in the tandoor, then combined with a delicious mixture of onions, tomatoes, cream and butter.

Chicken Saag 11.95
Bonless pieces of chicken prepared with spinach and enhanced with mild spices.

Chicken Tikka Masala 12.95
Bonless chicken broiled in the tandoor, then cooked in a rich tomato, onion and butter sauce.

Chicken Shahi Korma 12.95
A royal dish of chicken cooked with chunks of home-made cheese in creamy sauce, garnished with cashews or almonds and raisins.

Dhaba Chicken 11.95
Chicken pieces cooked in clay oven prepared in thick sauce with onion and green pepper.

Mughlai Chicken 11.95
Bonless chicken cubes in mild sauce with almonds, poppy seeds and cashew nuts.

Jewel's Special Chicken 12.95
Chicken breast marinated in yogurt and spices, broiled in the tandoor and cooked in rich tomato, onion and butter sauce.

Lamb Specialties

Lamb Madras 12.95
Tender lamb cubes, cooked in hot sauce with lemon and cinnamon.

Lamb Curry or Vindaloo 12.95
Lamb prepared in flavorful onion and tomato sauce.

Lamb Palak 12.95
Tender pieces of lamb prepared with spinach, coriander and herbs.

Kashmir Rogan Josh 12.95
Lamb cubes marinated in spices and sauteed with chopped onions in yogurt sauce.

Lamb Tikka Masala 12.95
Boneless lamb boiled in the Tandoor, then cooked in rich tomato, onion and butter sauce.

Lamb Kadai..... 12.95
Lamb cubes sasauteed in a kadai (wok) with onion, tomatoes, garlic and spices.

Nawabi Keema 13.95
Minced lamb broiled in the Tandoor, then cooked in rice tomato, onion and butter sauce.

Dhaba Lamb 12.95
Lamb Tikka pieces prepared in a thick sauce with onions and green pepper.

Saag Lamb 12.95
Tender pieces of lamb prepared in spinach, coriander and herbs.

Lamb Pasanda.. 12.95
Marinated cubes of lamb or beef simmered in a light sauce with yogurt onions tomatoes, and mild spices.

Jewel Special Lamb.. 12.95
Lamb or beef marinated in yogurt and spices, broiled in the tandoor and cooked in rich tomato, butter, onion sauce.