



Jewel of India

fine indian cuisine

Lunch Buffet – Monday thru Friday	11:30 a.m. to 2:30 p.m.
Grand Dinner Buffet – Monday thru Saturday	5:00 p.m. to 10:00 p.m.
Grand Brunch – Saturday – Sunday	12:00 a.m. to 3:00 p.m.
Grand Buffet Dinner - Sunday	5:00 p.m. to 9:30 p.m.

We Cater To All Occasions
Carry Out and Delivery Service Available

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Minneapolis, Minnesota 55454
Phone: 612-339-0002
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Website: www.jewelofindia.net



Pakora



Aloo Tikki

v = vegan

Appetizers

All Appetizers are served with Mint and Tamarind chutney (Indian Sauce)

- v** Pakora

\$3.45

Fresh Vegetables dipped in chickpea batter and deep-fried to a golden brown
- v** Vegetable Samosa

\$3.95

Crisp fried turnover, filled with spiced (mild) potatoes and green peas
- v** Vegetarian Platter

\$7.45

Combination of Samosa, Pakora and Papadum
- v** Onion Bhaji

\$3.95

Onion slices dipped in chickpeas batter and deep fried to golden brown.
- Fish Pakora

\$9.95

Salmon Fish dipped in chickpea batter and golden fried.
- v** Jheega Pakora

\$9.95

Shrimp, dipped in chickpea batter and fried
- Jewel’s Special Platter

\$9.95

Combination of Seekh Kabab, Shrimp Tandoori, Chicken Tikka Samosa, Onion Bhaji and Papdum
- v** Chicken Pakora

\$5.95

Tender pieces of chicken, in batter and deep fried.
- v** Keema Samosa..

\$4.95

Crisp fried turnover filled with spiced (mild) ground lamb and green peas.
- v** Aloo Tikki... ..

\$4.25

Seasoned potatoes fried in chickpeas batter

Soups

- v** Mulligatawny

\$2.95

A special South Indian creation made with lentils, tomatoes, spices and herbs.
- v** Tomato Soup

\$2.95

A delicate Indian style tomato soup
- v** Coconut Soup.....

\$2.95

A unique soup with tropical flavor
- Chicken Soup.....

\$3.95

A uniquely flavored Indian style chicken soup.

Condiments

- v** Papadum

\$1.25
- v** Mango Chutney

\$2.00
- v** Pickle..

\$1.50
- Raita

\$2.00
- Mixed Salad

\$3.25
- v** Chutney (Mint, Tamarind)

\$1.00

Biryanis

(A royal portion of your choice of Lamb, Chicken, Shrimp or vegetables sautéed in herbs and spices, then baked with fragrant Indian Basmati rice and nuts.)

- Chicken Biryani

\$11.95
- Shrimp Biryani... ..

\$14.95
- Lamb Biryani

\$13.95
- v** Vegetable Biryani.....

\$10.95
- Mixed Briyani.....

\$14.95
- Chicken, Rice Vegetable and Lamb



Tandoori Chicken



Mughal Mix Grill

Combination Dinners for Two

Jewel's 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.

Tandoori Dinner \$32.95

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

v Vegetable Thali.. \$29.95

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

Tandoori Specialties

cooked in clay oven

(Served with Basmati Rice)

Tandoori Chicken \$10.95

Spring Chicken marinated in yogurt with fresh spices and lemon then barbecued in the tandoor.

Seekh Kabab..... \$11.95

Ground Lamb marinated with herbs and spices and broiled over charcoal in the tandoor.

Chicken Tikka \$10.95

Tender, boneless pieces of chicken, flavored with spices and cooked on a skewer in the Tandoor.

Boti Kabab. \$11.95

*Tender morsels of lamb marinated in Jewel's special recipe,
then broiled in the tandoor.*

Paneer Tikka..... \$9.95

Homemade pieces of cheese flavored with 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.

Mughal Mixed Grill... ..\$17.95

Combination of Tandoori Chicken, Chicken Tikka, Seekh Kabab, Boti Kabab and Prawn served together.

Tandoori Fish..... \$14.95

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

Chicken Specialties

Chicken Specialties *(Served with Basmati Rice)*

Chicken Curry or Vindaloo \$11.95

Fresh chicken, delicately prepared in light gravy. Vindaloo is addition of spicy potatoes into the chicken curry.

Chicken Palak.... . \$11.95

Boneless pieces of chicken prepared with spinach and enhanced with mild spices

Chicken Makhani..... \$11.95

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

Chicken Jal-Farezie\$11.95

Boneless pieces of chicken prepared with fresh bell peppers, broccoli, carrot, tomato and garden onions.

Chicken Tikka Masala \$12.95

Boneless pieces of chicken broiled in the tandoor, then, cooked in a rich tomato, onion and butter sauce.

Chicken Dhaniwal Korma \$11.95

Boneless pieces of chicken cooked in a mild sauce of yogurt and fresh coriander.



Chicken Tikka



Chicken Jal-Farezie



Raita

Chicken Kashmiri \$11.95

Boneless chicken prepared with peas, onions and Tomatoes with cream and tomato sauce

Chicken Dansik.. \$11.95

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

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.

Chicken Dheengri \$11.95

Boneless chicken pieces in creamy mushroom and onion sauce.

Chicken Kadai... \$11.95

Chicken pieces sautéed in a kadai(wok) with onion, tomatoes, green pepper, garlic and spices.

Dhaba Chicken.. \$11.95

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

Mughlai chicken \$11.95

Boneless chicken cubes in mild sauce with almonds, poppy seeds and cashew nuts.

Chicken Shahi Korma \$12.95

A royal dish of chicken cooked with chunks of homemade cheese in creamy sauce, Garnished with cashews and raisins.

Lamb Specialties (Served with Basmati Rice)

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. Vindaloo is addition of spicy potatoes into the lamb curry

Saag lamb \$12.95

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

Kashmir Rogan Josh .. \$12.95

Lamb cubes marinated in spices and sautéed with chopped onions in yogurt sauce.

Lamb Tikka Masala ... \$12.95

Boneless lamb broiled in the tandoor, then cooked in rich tomato, onion and butter sauce.

Lamb Kadai \$12.95

Lamb cubes sautéed in a kadai (wok) with onions, tomatoes, green peppers, garlic and spices.

Nawabi Keema . \$13.95

Minced lamb and green peas cooked in a mild sauce.

Dhaba Lamb..... \$12.95

Lamb Tikka pieces prepared in a thick sauce with onions and green peppers

Lamb Pasanda ... \$12.95

Marinated cubes of Lamb simmered in light sauce with yogurt, onions, tomatoes and mild spices.

Jewel special Lamb.... \$13.95

Lamb marinated in yogurt and spices, broiled in the tandoor and then cooked in rich tomato, onion and butter sauce.

Seafood Specialties (Served with Basmati Rice)

Shrimp Curry or Vindaloo . \$13.95

Fresh shrimp prepared in a light sauce. Vindaloo an addition of spicy potatoes into the shrimp curry.

Shrimp Makhani \$13.95

Marinated shrimp pieces barbecued in the tandoor and then cooked in a special onion and cream curry.

Fish Bengali \$13.95

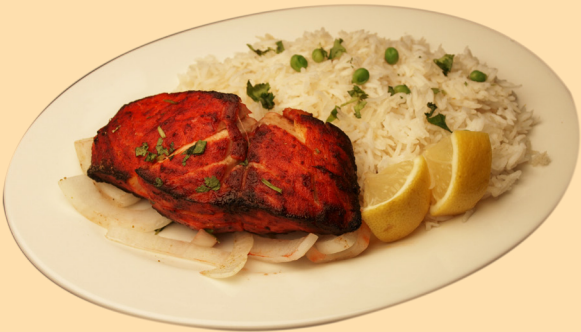
Cubes of salmon fish poached in yogurt sauce and enriched with onions.

Fish Kadai . \$13.95

Fish pieces sautéed in a kadai (wok) with onion, tomatoes, green peppers, garlic and spices



Shrimp Curry



Tandoori Fish

Shrimp Baghari.. \$13.95

Large shrimp sautéed with garlic, mustard seeds and curry leaves.

Shrimp Dansik \$13.95

Shrimp pieces marinated in honey, vinegar and spices and then woke with lentils.

Shrimp Green Masala \$13.95

Fresh large shrimp cooked with bell pepper, poppy seeds and coriander in the chef’s special sauce.

Shrimp Dhingri \$13.95

Large size shrimp prepared in cream sauce with fresh mushrooms and spices.

Vegetarian Specialties (Served with Basmati Rice)

Saag Paneer \$10.95

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

v Sabzi Vindaloo.. \$9.95

Mixed vegetables cooked with spices and vinegar in a tangy sauce.

v Chana Masala \$9.95

A delicious combination of chickpeas, onions and tomatoes in a rich sauce.

Matter Paneer.... \$10.95

Peas and lightly fried home made cheese cubes cooked in a mildly spicy sauce.

v Baingan Bharta \$9.95

Whole egg plant roasted on an open flame, then mashed and blended with onions and tomatoes.

v Aloo Gobi.. \$10.95

Fresh cauliflower, potatoes and spinach cooked with onions, tomatoes and jewel’s special seasonings.

Shahi Paneer \$10.95

Homemade cheese cubs cooked in a creamy onion and tomato sauce with nuts.

v Peas and Mushrooms \$9.95

Fresh mushrooms and peas cooked in a mildly spiced creamy sauce.

v Dal Makhni \$9.95

Lentils cooked in oil with fresh onions, garlic, ginger, tomatoes, then garnished with coriander.

v Bhindi Masala \$9.95

Cut fried okra cooked with special spices, onions, tomatoes and peppers.

v Dum–Aloo \$10.95

Fancy potatoes slowly cooked in a rich hot tomato gravy until tender and moist.

v Diwane Handi \$10.95

A potpourri of spinach, eggplant, cauliflower, green peppers, and carrots with Indian spices and herbs.

Malai Kofta \$10.95

Stuffed deep fried vegetable balls cooked in a mild special creamy sauce

Navratan Korma \$10.95

A royal entrée. Nine garden fresh vegetables gently simmered in a spice–laced cream sauce.

v Chana Saag. \$9.95

Delicately flavored spinach cooked with garbanzo beans.

Curry Pakora \$9.95

Fried vegetable balls prepared in tangy yogurt sauce.

Roti

(Fresh Indian bread made in the clay oven)



Naan



Gulab Jamun

- ▼ Parantha \$2.95
Whole wheat flat bread made in the clay oven.
- ▼ Tandoori Roti \$1.95
Whole wheat bread baked in the tandoor.
- ▼ Mint Parantha \$2.95
Multilayered bread stuffed with fresh mint.
- ▼ Aloo Parantha ... \$2.95
Parantha bread stuffed with spiced potatoes.
- ▼ Onion Kulcha \$2.95
Unleavened bread filled with a mixture of freshly minced onions and spices.

- Naan \$1.95
Traditional white bread baked in the tandoor.
- Garlic Naan..... \$2.49
White bread stuffed with garlic and coriander.
- Keema Naan..... \$3.25
Naan bread stuffed with spicy minced lamb.
- ▼ Puri \$2.00
Deep fried puffed light bread.
- Jewel’s Special Parantha ... \$3.25
Special unleavened bread stuffed with onions and a delicious mixture of shredded chicken and spices.

Desserts

- Kulfi ... \$3.50
Indian ice cream flavored with rose water.
- Gulab Jamun \$2.95
Light pastry with milk and honey in a thick syrup.
- Firni ... \$2.50
Flavored custard pudding with pistachios and almonds.

- Ras Malai .. \$3.50
Cheeseballs in sweetened milk and rosewater and nuts.
- Jewel’s special Kheer \$2.45
Basmati rice pudding served with almonds and raisins.
- Ice Cream .. \$2.50
Mango or Chocolate.

Beverages

- Spiced Indian Tea (Chai) ... \$1.50
- Iced Tea \$1.50
- Strawberry Milk Shake \$2.50
- Lassi ... \$2.50
(refreshing yogurt drink, sweet and salty)
- Strawberry Lassi \$2.50

- Mango Juice..... \$2.00
- Mango Milk Shake.... \$2.50
- Soft Drinks.. \$1.25
- Mango Lassi..... \$2.50
(refreshing yogurt drink w/mango)



Kheer

All Entrees Are Served With Rice