

SILLI CHILI MENU

SOUP OF THE DAY: **\$600.00**

APPETIZERS:

- **Hara Bhara Kebab.** **\$1500.00**
Kebab made from cottage
Cheese, spinach and fresh herbs
- **Mix Pakora.** **\$1000.00**
Mixed Vegetables fritters
Served with tamarind sauce
- **Veg Samosas.** **\$800.00**
A popular Indian appetizer Crispy
Patty stuffed with potato pea's mixture
- **Chili Mushrooms.** **\$1500.00**
Batter fried mushrooms, tossed with cubes
Of onions and peppers in a chef's special sauce served on a sizzler
- **Murgh Ghee Roast.** **\$1500.00**
Batter fried chicken on the bone,
Tossed with ghee, curry leaves, onion and chilly
- **Chicken 65.** **\$1300.00**
Batter fried chicken, tempered
With mustard seeds and curry leaves, served on a sizzler
- **Tandoori Vegetable Wrap.** **\$800.00**
Vegetables tossed with onions and peppers,
Wrapped in a roomali roti
- **Tandoori Chicken Wrap.** **\$800.00**
Tandoori chicken tossed with onions and peppers,
Wrapped in a roomali roti
- **Fish Fingers.** **\$1000.00**
Boneless Fish
- **Shrimp Pakora.** **\$1300.00**
Batter fried shrimp served with a tamarind sauce

CHAAT:

- **Samosa Chaat.**

Samosa served with yoghurt,
Mint chutney and tamarind sauce

\$800.00
- **Dahi Papdi Chaat.**

Semolina fritters served with yoghurt,
Mint chutney and tamarind sauce

\$800.00
- **Chole Samosa**

Refined flour served with chickpeas,
Topped with tangy chutneys

\$900.00

DAAL:

- **Dal Makhni**

A traditional Favourite Black lentils and kidney beans
Simmered gently in a rich gravy

\$1400.00
- **Dal Tadka**

Yellow dal cooked to perfection,
Tempered with cumin seeds, onions and garlic

\$1200.00
- **Dal Palak.**

A delicious combination of lentils and fresh spinach

\$1300.00

THANDOOR:

- **Malai Broccoli:**

Broccoli Florets marinated in cream and cashew paste
And grilled to perfection

\$1500.00
- **Paneer Tikka.**

Cubes of cottage cheese marinated with tandoori spices,
Grilled to perfection

\$1500.00
- **Paneer Haryali.**

Cubes of cottage cheese marinated with spinach,
Mint and coriander

\$1500.00
- **Tandoori Chicken.**

Chicken on the bone marinated in yoghurt
And chef’s special tandoori spices n herbs (No color Added)

½ Half \$1800.00 /Full \$3200.00

• Chicken Tikka. Tender morsels of boneless marinated chicken, A specialty of the tandoor (No color Added)	\$1500.00
• Tandoori Chicken Wings Chicken Wings marinated in yoghurt And chef’s special tandoori spices n herbs	\$1200.00
• Murgh Charcoal Kebab. Boneless Chicken marinated in yoghurt And traditional mustard flavored pickle	\$1600.00
• Malai Shrimp. Shrimps marinated in a delicate mixture of cream, Yoghurt and mild fragrant spices.	\$2200.00
• Tandoori Shrimp. Traditional tandoori marinated shrimps, Grilled to perfection	\$2300.00
• Fish Tikka Succulent fillet of fish marinated in Andhra spice and lentil powder Cooked in the clay oven	\$2200.00
CHEF’S SPECIAL KEBAB:	\$2400.00
MAIN COURSE:	
• Makhni Vegetables. Garden fresh Vegetables cooked in a rich tomato and light cream gravy	\$1800.00
• Aloo Ghobi Potatoes and cauliflower cooked in Indian spices and herbs	\$1750.00
• Paneer Butter Masala. Cottage cheese cubes in a creamed tomato gravy	\$1900.00
• Mushroom Do Pyaza. Mushroom cooked in a zesty gravy with onions and sweet pepper	\$1900.00
• Channa Masala. Whole Chick peas cooked in a traditional Punjabi Masala	\$1750.00
• Paneer Tikka Masala. Cottage cheese cubes cooked in a creamed tomato gravy With sweet peppers	\$1900.00
• Veg Kofte.	\$1900.00

Apricot stuffed with cottage cheese dumplings cooked
In saffron and cashew nut gravy

• **Paneer Lazeez** \$1900.00
Cottage cheese cubes cooked in a cream cheese
With onion cashew nuts gravy

• **Butter Chicken.** \$2000.00
Boneless tandoori chicken cooked in a mildly spiced tomato
And cream base gravy

• **Chicken Tikka Masala.** \$2000.00
Chicken tikka cooked in a creamed tomato gravy

• **Bhuna Chicken.** \$2050.00
Minced chicken cooked in rich onion tomato gravy

• **Chicken Vindaloo** \$1900.00
Boneless Chicken Cooked vindaloo style with potatoes

• **Peshawari Chicken.** \$2000.00
Tender boneless chicken in a mildly spiced, rich cashew nut gravy,
A house specialty

• **Mutton Rogan Josh.** \$2400.00
A traditional favorite! Tender morsels of boneless mutton
cooked in chef signature spices

• **Kolhapuri Mutton** \$2400.00
Boneless mutton cooked in a coconut based spiced gravy

• **Shrimp Vindaloo.** \$2400.00
Shrimp cooked with potato and Indian Spices

• **Chef’s Special Fish Curry.** \$2200.00

SIDE ORDER:

- **Tawa Butter Roti** \$500.00
- **Tawa Roti** \$300.00
- **Plain Basmati Rice** \$500.00
- **Jeera Rice** \$500.00

SPECIAL DESERTS OF THE DAY:

15% GCT & 8% SERVICE CHARGE WILL BE ADDED.