

## BOLLYWOOD KITCHEN PLATTER

### Meat Lovers (recommended for 2) \$ 54.99

You can pick two entrees from Chicken, Lamb or Sea-food specialties (excluding Tandoor Specialties). It includes one tandoori assorted appetizers, one basmati rice or peas pulav, one butter naan, one dessert.

### Vegetable Lovers (recommended for 2) \$ 49.99

You can pick two entrees from Vegetarian specialties. It includes one veg. assorted appetizer, plain rice or peas pulav, naan and one dessert.

## BIRYANI & FRIED RICE

(All Gluten Free)

### Peas Pulav \$ 6.99

Basmati rice cooked with green peas and garnished with cilantro.

### Vegetable Biryani \$ 15.99

Mixed seasonal vegetable and rice cooked in biryani masala and served with raita.

### Chicken Biryani \$ 16.99

Chicken and rice cooked in biryani masala and served with raita.

### Lamb Biryani ♥ \$ 17.99

Lamb and rice cooked in biryani masala and served with raita.

### Shrimp Biryani \$ 16.99

Shrimp and rice cooked in biryani masala and served with raita.

### Salmon Biryani \$ 17.99

Salmon cooked with rice and biryani masala and served with raita.

### Chicken Fried Rice \$ 16.99

Basmati rice cooked with fried onions, chicken, and garlic with light Tibetan sauce.

### Vegetable Fried Rice \$ 15.99

Basmati rice cooked with fried onions, and garlic with light Tibetan sauce.

## HAND TOSSED CLAY OVEN BREADS

### Butter Naan \$ 3.99

White flour bread baked in tandoor.

### Garlic Naan ♥ \$ 4.99

White bread topped with fresh garlic then baked in tandoor.

### Basil Pesto Naan \$ 4.99

White flour bread topped with Basil pesto and garlic then baked in tandoor.

### Cheese Naan \$ 6.99

Cheese stuffed white bread then baked in tandoor oven.

### Cheese Garlic Naan ♥ \$ 8.99

Cheese stuffed white bread topped with garlic then baked in tandoor oven.

### Onion Kulcha \$ 5.99

Onion with spices stuffed white bread baked in a tandoor oven.

### Tandoori Roti ✓ \$ 3.99

Stone ground whole wheat flat bread baked in tandoor oven.

### Aloo Paratha \$ 6.99

Potato with spices stuffed wheat bread baked in oven.

## NOODLES (Chowmein)

Stir fried noodles with cabbage, carrot, broccoli, and cauliflower cooked in home-made tangy tomato sauce, garnished with fresh cilantro and green onions.

Vegetable: \$15.99

Chicken: \$16.99

Shrimp: \$16.99

## KIDS MENU (UNDER 8 YRS)

Chicken Tikka Masala \$10.99

Butter Chicken \$10.99

Chicken Wings \$10.99

Chicken Chowmein \$10.99

Vegetable Chowmein \$10.99

Egg Fried Rice \$10.99

Chicken Fried Rice \$10.99

Veg. Fried Rice \$10.99

## DESSERTS

Rice Pudding \$ 4.99

Gulab Jamun (2 Pcs) ♥ \$ 3.99

Carrot Pudding \$ 4.99

Mango Kulfi \$ 4.99

Pistachio Kulfi \$ 4.99

## SIDES

Basmati/Brown Rice \$ 2.99

Steam Vegetables \$ 9.99

Raita \$ 3.99

Mixed pickle \$ 3.99

Papadam ( 4 Pcs ) \$ 3.99

Tamarind Ginger Sauce \$ 3.99

Cilantro Chutney \$ 3.99

Mango Chutney \$ 3.99

Dine in | Carry out | Delivery | Catering | Event

# Bollywood Kitchen



1047 Vine Street, Healdsburg, CA

707 395 0023, 707 395 0378

Email: bollywoodk2022@gmail.com

### OPEN HOURS

11 AM to 9 PM Everyday

### LUNCH DINNER HOURS

11:00 AM to 2:30 PM Every day



♥ Favorite ♥ Spicy ♥ Vegan Friendly ♥ Gluten Free

Most of our foods are prepared with so many Indian and Himalayan spices and garlic, ginger, tomato, cilantro, cashews so please consult one of our servers. If you do have any kind of food allergies.

15% Service charge will be applied to tables of 6 or more guests

Order online @ [bollywoodkitchenca.com](http://bollywoodkitchenca.com)



## APPETIZERS

<b>Samosa (2pcs)</b> 🌱🍌	\$ 6.99
Hand crafted Indian pastry filled with potatoes, peas served with cilantro and tamarind sauce.	
<b>Vegetable Pakora</b> 🌱❤️	\$ 6.99
Savory vegetable fritters, mildly spiced dipped in chickpea batter and then deep fried.	
<b>Artichoke Pakora</b> 🌱🍌	\$ 6.99
Artichoke battered with chickpeas flour and deep fried then served with signature sauce	
<b>Gobi Manchurian</b> 🌱🍌	\$ 11.99
Fresh cauliflower battered, fried and cooked with bell pepper, onion and manchurian sauce.	
<b>Bollywood Chilli Chicken</b> 🍌	\$ 12.99
Boneless chicken pieces cooked with Nepalese spices with green and red bell peppers.	
<b>Bollywood Paneer Chilli</b> 🍌	\$ 12.99
Chunks of paneer cooked with Nepalese spices with green and red bell peppers.	
<b>Bollywood Tofu Chilli</b> 🌱🍌	\$ 10.99
Chunks of tofu cooked with Nepalese spices with green and red bell peppers.	
<b>Spinach Naan</b>	\$ 10.99
Wheat bread filled with cream cheese, fresh spinach, onion then baked in tandoor.	
<b>Chicken Pakora</b> 🍌	\$ 7.99
Succulent marinated pieces of chicken dipped in batter & deep fried.	
<b>Chicken MO MO</b> 🍌	\$ 10.99
Minced chicken stuffed steamed dumplings served with Nepalese achar.	
<b>Vegetable MO MO</b> 🌱	\$ 9.99
Mixed vegetable stuffed steamed dumplings served with Nepalese Achar	
<b>Chili Vegetable MO MO</b> 🌱	\$ 12.99
Vegetable mo mo sauteed with bell peppers, onions and special house chili sauce.	
<b>Chili Chicken MO MO</b>	\$ 13.99
Chicken momo sauteed with bell peppers, onions and special house chili sauce.	
<b>Vegetable Assorted Appetizer</b> 🌱	\$ 9.99
Mixed items of samosa, artichoke pakora and vegetable pakora.	
<b>Tandoori Assorted Appetizer</b> 🍌	\$ 13.99
Mixed items of barbecued lamb, tandoori chicken and chicken tikka ( 2 Pieces of each )	
<b>Lamb Shish Kebab</b> 🍌	\$ 13.99
Ground lamb marinated with spices and barbecued in a tandoori oven.	

## SOUPS

<b>Dal Soup</b> 🌱🍌	\$ 6.99
Combination of three different lentils slow cooked with turmeric.	
<b>Coconut Soup</b> 🌱🍌	\$ 6.99
Coconut milk cooked with onion sauce and spices.	
<b>Aloo Tama Soup</b> 🌱🍌	\$ 6.99
Very authentic Nepalese soup made of baby bamboo shoots, beans, potatoes.	

## SALADS

<b>Cucumber Salad</b>	\$ 8.99
Diced cucumber, carrots and spring mixed topped with dressing.	
<b>Green Salad</b>	\$ 9.99
Cucumber, carrot, lettuce, tomato served with homemade dressing.	
<b>Bollywood Kitchen House Salad</b>	\$ 11.99
Avocado, carrot, tomato, cucumber, spinach and tossed with homemade mango dressing.	

## CHICKEN SPECIALITIES

(All Gluten Free)

<b>Chicken Curry</b>	\$ 16.99
Chicken cooked in tomato, onion with cumin curry sauce.	
<b>Chicken Tikka Masala</b> ❤️	\$ 17.99
Roasted chicken breast cooked in a delicious cream and cashew sauce.	
<b>Butter Chicken</b>	\$ 17.99
Roasted Shredded chicken in creamy tomato sauce and cashew with Indian spices.	
<b>Chicken Vindaloo</b> 🍌	\$ 16.99
Chicken cooked in hot and sour curry sauce with potatoes	
<b>Chicken Korma</b> ❤️	\$ 16.99
Royal entrée gently simmered with our special korma sauce and cashew.	
<b>Coconut Chicken</b>	\$ 16.99
Chicken cooked in coconut milk and Indian spices.	
<b>Chicken Saag</b>	\$ 16.99
Tender boneless chicken pieces cooked with fresh spinach in a rich blend of spices.	

## LAMB/GOAT SPECIALITIES

(All Gluten Free)

<b>Goat Curry</b>	\$ 18.99
Meat with bone simmered in traditional spices and flavored Nepalese home-made sauce	
<b>Lamb Curry</b>	\$ 18.99
Simmered in onion and tomato sauce with a blend of aromatic herbs and spices.	
<b>Lamb Shahi Korma</b>	\$ 18.99
Cooked in mild almond-cream sauce and cashew with Indian spices.	
<b>Lamb Vindaloo</b> 🍌	\$ 18.99
Cooked in hot and sour curry sauce with potatoes.	
<b>Coconut Lamb</b>	\$ 18.99
Cooked in coconut milk with home-made spices.	
<b>Lamb Tikka Masala</b>	\$ 18.99
Tendered lamb cooked in creamy tomato sauce and cashew with Indian spices.	
<b>Rogan Josh</b>	\$ 20.99
Aromatic and flavorful lamb distinguished by thick gravy.	

## SEAFOOD SPECIALITIES

(All Gluten Free)

<b>Shrimp Curry</b>	\$ 19.99
Jumbo shrimp cooked in tomato, onion with cumin curry sauce.	
<b>Shrimp Vindaloo</b> 🍌	\$ 19.99
Shrimp cooked in hot and sour curry sauce with potatoes.	
<b>Coconut Shrimp</b>	\$ 19.99
Shrimp cooked in coconut milk with Indian spices.	
<b>Shrimp Masala</b>	\$ 19.99
Jumbo Shrimp cooked in creamy tomato and cashew sauce with Indian spices.	
<b>Salmon Curry</b>	\$ 19.99
Salmon cooked in tomato, onion with cumin curry sauce	
<b>Salmon Tikka Masala</b>	\$ 19.99
Salmon cooked in cashew sauce with Indian spices.	
<b>Coconut Salmon</b>	\$ 19.99
Salmon cooked in coconut milk with Indian spices.	

## VEGETARIAN SPECIALITIES

(All Gluten Free)

<b>Palak Paneer</b>	\$ 16.99
Spinach leaves, cooked with cubes of cottage cheese in creamy sauce.	
<b>Paneer Tikka Masala</b> ❤️	\$ 17.99
Fried chunks of cottage cheese cooked in cream and cashew sauce.	
<b>Vegetable Korma</b>	\$ 16.99
Mixed vegetables cooked in creamy tomato based sauce with cashew.	
<b>Baingan Bharta</b>	\$ 16.99
Roasted eggplant mashed and cooked in creamy sauce.	
<b>Aloo Gobi</b> 🌱	\$ 16.99
Fresh cauliflower and potatoes sauteed in mild spices.	
<b>Coconut Beans</b> 🌱	\$ 16.99
Green beans cooked with freshly ground coconut	
<b>Coconut Vegetable</b> 🌱	\$ 15.99
Mixed vegetable cooked in coconut milk and Indian herbs.	
<b>Bhindi Masala</b> 🌱	\$ 15.99
Fresh okra cooked with onion, tomato and North Indian spices.	
<b>Vegetable Curry</b> 🌱	\$ 15.99
Stir-fried vegetables cooked with Indian herbs and spices.	
<b>Chana Masala</b> 🌱	\$ 15.99
Chickpeas cooked in a blend of North-Indian spices.	
<b>Tadka Daal</b> 🌱	\$ 15.99
Yellow lentil cooked in traditional Nepalese style.	
<b>Daal Makhani</b>	\$ 16.99
Black lentil cooked in creamy sauce.	
<b>Vegetable Tikka Masala</b>	\$ 16.99
Mix vegetables cooked in creamy onion and tomato sauce with cashew.	
<b>Malai Kofta</b>	\$ 16.99
Veg dumpling cooked in creamy tomato and onion sauce with Indian spices.	
<b>Mutter Paneer</b>	\$ 16.99
Cottage cheese cooked in creamy tomato sauce, cashew & Indian spices.	
<b>Tofu Saag</b> 🌱	\$ 16.99
Fresh spinach leaves cooked with tofu, tomato and onion sauce with Indian spices.	
<b>Tofu Mutter</b> 🌱	\$ 16.99
Tofu cooked with green peas, tomato sauce, onion sauce with Indian spices	

## TANDOOR SPECIALITIES

(All Gluten Free)

<b>Tandoori Chicken</b>	\$ 20.99
Marinated in blended yogurt with ginger, garlic and spices, barbecued in a clay oven.	
<b>Chicken Tikka Kebab</b> ❤️	\$ 19.99
Chunks of white boneless chicken marinated with spices then barbecued in a clay oven.	
<b>Lamb Boti Kebab</b>	\$ 23.99
Chunks of lamb pieces marinated with chef's special spices then barbecued in tandoor oven.	
<b>Lamb Shish Kebab</b>	\$ 24.99
Ground Lamb mixed with Indian herbs and spices and barbecued in a traditional clay oven.	
<b>Salmon Tikka</b>	\$ 25.99
Marinated in yogurt and spices roasted in tandoor and sauteed with Indian seafood masala.	
<b>Tandoori Prawn</b>	\$ 26.99
Jumbo Shrimp marinated with Himalayan herbs and tandoori sauce.	
<b>Tandoori Mixed Grill</b>	\$ 30.99
Mix of lamb, chicken, salmon and shrimp marinated with spices then cooked in a clay oven.	
<b>Lamb Chops ( 4 Chops )</b>	\$ 33.99