



706-850-7999

<http://www.orderbulldawgfood.com>

Taste of India

Starters

Gobhi Manchurian	\$10.00
<i>Cauliflower florets in a soy and ginger glaze</i>	
Veggie Samosa	\$6.00
Assorted Appetizer	\$10.00
Samosa Chaat	\$8.00
<i>Samosa layered with chickpea curry and topped with yogurt and tamarind chutney</i>	
Vegetable Pakora	\$6.00
<i>veggie fritters battered in chickpea flour and lightly fried</i>	
Paneer Pakora	\$7.00
<i>Indian cheese battered in chickpea flour and lightly fried</i>	
Salmon Pakora	\$7.00
<i>Battered in chickpea flour and lightly fried</i>	
Chicken Pakora	\$7.00
<i>Battered in chickpea flour and lightly fried</i>	
Chicken Tikka Naan	\$6.00
Mulligatawny Soup	\$4.00
<i>A cup of traditional lentil soup</i>	

Rice (Sides)

Small Rice	\$2.00
Large Rice	\$4.00

Bread (Sides)

Naan	\$4.00
Roti	\$4.00
Kulcha of the Day	\$6.00
Kashmiri Naan	\$5.00
Bhatura	\$5.00
Garlic Naan	\$5.00
Garlic Chili Naan	\$5.00
Poori	\$5.00
Assorted Breads	\$10.00
Raita	\$3.00
Pappad	\$3.00

Chutnies (Sides)

Assorted Chutnies	\$5.00
<i>Tamarind, Mint, Onion, Mango, Achar</i>	
Mango Chutnie	\$4.00
Tamarind Chutnie	\$3.00
Mint Chutnie	\$3.00
Onion Chutnie	\$3.00
Achar Chutnie	\$3.00

Traditional Entrees

All entrees are served with Basmati Rice. Select an option and then choose your choice of protein

Korma	\$13.00
<i>Rich and creamy sauce with a dish of cardamoms and nuts</i>	
Saag	\$13.00
<i>Finely chopped spinach, cooked with fresh herbs</i>	
Curry	\$13.00
<i>Traditional curry sauce flavored with house ground spice mix</i>	
Tikka Masala	\$13.00
<i>Delicate tomato creamy sauce finished with spices</i>	
Biryani	\$13.00
<i>Fragrant basmati rice cooked in a blend of fresh herbs and ground spices</i>	

Specialty Entrees

(Seafood/Poultry/Meat)(Entrees)

Tandoori Chicken Tikka	\$17.00
<i>Tender boneless chicken breast cooked in our clay oven</i>	
Tandoori Chicken	\$16.00
<i>Dark meat chicken on the bone, marinated in yogurt and ground spices</i>	
Salmon Tikka	\$21.00
<i>Filets of salmon lightly coated with fresh ground spices then baked in the clay oven</i>	
Shrimp Bhuna	\$19.00
<i>Cooked with your choice of mushroom or broccoli in a light creamy ginger sauce</i>	
Chili Chicken	\$16.00
<i>Zesty and tangy chicken sauteed with bell peppers and onions</i>	
Fish Koliwada	\$20.00
<i>Salmon sauteed with fresh herbs, sliced onions and bell peppers</i>	
Chicken Kashmiri	\$16.00
<i>Chicken breast simmered in a delicate sauce, finished with tropical dry fruits and nuts</i>	
Shrimp Mango	\$19.00
<i>shrimp cooked in a pureed mango sauce with fresh scallions</i>	
Butter Chicken	\$16.00
<i>Cooked in a tomato sauce finished with clarified butter</i>	
Goat Achari	\$18.00
<i>Cooked in an authentic herbal sauce with exotic flavors</i>	
Lamb Krahi	\$18.00
<i>curried lamb tossed in a wok with fresh garlic, onion, and peppers</i>	

Desserts

Gulab Jamum	\$4.00
<i>Deep fried donut holes soaked in a sweet rosewater, honey syrup</i>	
Kheer	\$3.00

Vegetarian/Vegan Specialties (Entrees)

All entrees are served with basmati rice.

Allo Gobhi	\$13.00
<i>Potatoes and cauliflower cooked with fresh herbs and spices</i>	
Vegetable Mango	\$13.00
<i>Mixed veggies in a sweet mango curry sauce with a touch of ginger and scallions</i>	
Malai Kofta	\$14.00
<i>Minced vegetable and paneer croquettes served in a creamy cashew based sauce</i>	
Paneer Bhuna	\$15.00
<i>Cheese cubes in a ginger cream sauce with broccoli or mushrooms</i>	
Matar Paneer	\$14.00
<i>Homemade Indian cheese in a tomato sauce with green peas</i>	
Chili Paneer	\$15.00
<i>Cheese cubes sauteed with bell peppers and onions with a dash of ginger glaze</i>	
Dal Selection	\$13.00
<i>A daily selection of slow simmered lentils</i>	
Bhindi Amchoor	\$13.00
<i>Okra sauteed with onions and bell peppers, dusted with mango powder</i>	
Amritsari Chana	\$13.00
<i>Traditional Punjabi style chickpeas cooked in hearty onion-ginger-tomato sauce</i>	

Beverages

Coke	\$1.50
Diet Coke	\$1.50
Sprite	\$1.50
Mango Lassi	\$5.00
Mango Fruit Juice	\$4.00
Lychee Fruit Juice	\$4.00
Chai Tea (Hot)	\$4.00
Sparkling Water	\$3.00

*Traditional India rice pudding with
cashews and cardamoms*

Ras Malai	\$5.00
<i>Soft cheese (paneer) served in a saffron condensed milk</i>	
Gajar Halwa	\$5.00
<i>Slow cooked carrot pudding made with ghee and nuts</i>	