

SOUTHERN CLASSICS

DOSA

MASALA DOSA* Rice and lentil crepe stuffed with spiced mashed potatoes and onions	9.95
PAPER MASALA DOSA* Thin rice and lentil crepe stuffed with spiced mashed potatoes and onions	10.95
PANEER DOSA* Rice and lentil crepe stuffed with paneer	11.95
RAVA DOSA* A Semolina and yogurt crepe [Add Masala]	8.95 [9.95]
ONION RAVA DOSA* A semolina and yogurt crepe stuffed with onions	9.95
UTTHAPPAM* Thick rice and lentil crepe stuffed with onions and green chilies	9.95



BISTRO INDIA

Please let us know your preferred level of spice

OTHER

STEAMED IDLY* Three steamed rice and lentil cakes	6.95
STEAMED IDLY AND MEDU VADAI* A combination of two rice and lentil cakes and two medu vadai	8.95
POORI MASALA Fried wheat bread, served with potatoes and onions	9.95
KUZZHI PANIYARAM* Fermented rice and lentil batter steamed in an authentic pan	8.95
HOME MADE MASALA VADAI Five Southern flavored lentil cakes, served with coconut chutney	8.95

**Served with sambar and two chutneys*

APPETIZERS

SOUTH INDIAN BHAJJI Six pieces of onions, potatoes and eggplant, spiced and batter fried	7.95
MULLIGATAW'NY SOUP Lentil and coconut Southern specialty [Add chicken]	6.95 [1.95]
MASALA SPICED ROLLS Five spiced vegetable spring rolls, served with a zesty cilantro chutney	7.95
SAMOSA Pastry stuffed with chicken and peas, served with tamarind chutney	6.95
Pastry stuffed with potatoes and peas, served with tamarind chutney	4.95
CAULIFLOWER MALLIGAE Cilantro and mint flavored fried cauliflower	8.95
PANEER TIKKA ZAFFRANI Four large pieces of home made Indian cheese marinated in a blend of yogurt and spices, served with peppers and onions	11.95



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BABY CORN BEZULE Mangalore style baby corn cooked in a red garlic, ginger and chilli sauce	8.95
CHETTINADU LAMB CHOP Traditional Tamil Nadu style oven roasted lamb chops	15.95
TANDOORI CHICKEN Bone in half chicken marinated in Mughal style spices, cooked in a clay oven	14.95
SALMON TAWA FRY Kerala style shallow fried salmon with shallots and crushed peppercorn	15.95
AACHARI JHINGA King prawn marinated in a tangy pickle sauce and grilled on skewers	16.95
BISTRO CHICKEN TIKKA Succulent chicken marinated in Indian spices and yogurt, cooked in a clay oven	12.95
MILLAGU BEEF Tender slices of beef marinated in an Indian peppercorn sauce, grilled on skewers	12.95
BISTRO TANDOORI PLATTER Build your own platter with a choice of two vegetarian and two non-vegetarian appetizers [three pieces each of chicken, lamb or prawn]	25.95
Choice of four non-vegetarian appetizers	31.95

ENTREES

VEGETARIAN

BANGALA DUMPA KURA Baby potatoes cooked with garlic, ginger and coconut milk	12.95
KARNATAKA KAI KORMA Garden fresh vegetables cooked in a cashew cream sauce	12.95
BHAGARA BAINGAN Hyderabad style baby eggplant cooked in a peanut sauce and Bistro spices	12.95
MADRASI DHAL Lentils cooked in a special Madrasi style gravy with a hint of garlic	10.95
DHAL MAKHANI Combination of lentils, served in a rich gravy, finished with cream	12.95
KADAI VEGETABLES Exotic vegetables, lavored with peppercorn and coriander seeds	11.95

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CHENNAI GREEN PEAS MASALA Green peas simmered in a Chennai style onion and tomato gravy	10.95
PALAK PANEER Spinach and Indian cottage cheese cooked in a special cream sauce	13.95
MADRAS MUTTAR PANEER Indian cottage cheese cooked with peas in a South Indian gravy	12.95
ANDHRA CHILLI PANEER Indian cottage cheese tempered with red chillies and garlic, served in a tomato gravy	12.95
COORG BADANEY CHOPS Eggplant cooked in a Coorg style cilantro and mint sauce	12.95

BIRYANI SPECIALTIES [served with Raita]

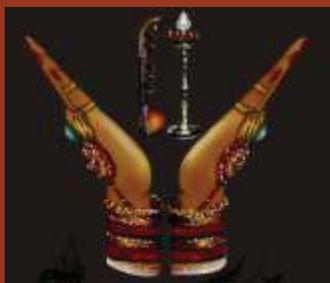
HYDERABADI MUTTON BIRYANI Layered basmati rice and goat meat cooked with our chef's secret spices	16.95
AWADHI MURGH BIRYANI Layered basmati rice and Lucknow style chicken	15.95
AMARAVATI VEGETABLE BIRYANI Layered basmati rice and Andhra Pradesh style vegetables and gravy	14.95

Note: Our kitchen is your kitchen; time permitting, we will accommodate a dish of your creation. Please inform us of any food allergies.

ENTREES

NON-VEGETARIAN

MALABAR CHICKEN	15.95
Succulent pieces of chicken simmered in a rich Kerala style onion and coconut sauce	
CHICKEN CHETTINADU	15.95
Tender boneless chicken marinated in a blend of exotic Southern spices	
BUTTER CHICKEN	15.95
Tender chicken cooked in a spiced, creamy tomato sauce	
SHRIMP BUTTER MASALA	19.95
Shrimp and julienne peppers cooked in a rich, creamy tomato gravy	
GOAN SHRIMP CURRY	19.95
From the masters of coastal cuisine, a tamarind and red chilli flavored curry	



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ALLAPEY FISH CURRY	17.95
Kerala style fish simmered in coconut milk and ginger, tempered with curry leaves	
MEEN GASSI	17.95
Mangalorean style fished cooked in a spicy tomato gravy	
TELENGANA MUTTON CURRY	17.95
A Telangana specialty spicy mutton curry, flavored with freshly ground masala	
MUTTON ROGAN JOSH	17.95
Tender morsels of mutton cooked in Rogan gravy	
BEEF VINDALOO	16.95
A combination of beef and baby potatoes cooked with traditional Goan spices	
KADAI BEEF	16.95
Tender cubes of beef and peppers, cooked in a traditional onion and tomato gravy	

SIGNATURE FUSION

TANDOORI KAATI ROLL	13.95
Tender pieces of marinated chicken or paneer, onions, peppers and cilantro, served with our chef's secret sauce	
BISTRO TIKKA BURGER	13.95
Clay oven chicken, lettuce, tomatoes and red onions served on a toasted bun, with your choice of spiced fries or caesar salad	
BISTRO BAKED SALMON	20.95
Indian spiced crushed salmon, served with sautéed garden green vegetables and roasted herb baby potatoes	
BISTRO RACK OF LAMB	24.95
Rack of lamb marinated with ginger and yogurt, served with roasted herb baby potatoes and sautéed garden green vegetables	

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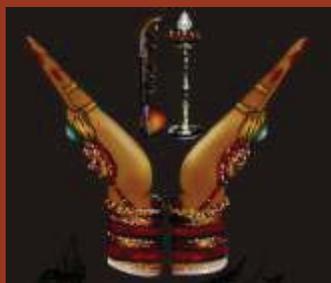


BENGAL TIGER STEAK	22.95
Indian spiced Alberta AAA New York 8 oz. steak, served with sautéed garden green vegetables and basmati rice or roasted herb baby potatoes	
Add Peppercorn sauce	2.50
Add Six shrimp	8.95
Add Lobster tail	14.95
SPICED JUMBO PRAWNS	27.95
Garlic marinated pan fried jumbo prawns cooked in a red curry sauce and served with steamed broccoli and basmati rice or roasted herb baby potatoes	
BISTRO BAKED BUTTERFLY LOBSTER TAIL	26.95
Baked lobster served with a creamy bistro sauce, sautéed garden green vegetables and steamed basmati rice or roasted herb baby potatoes	

ACCOMPANIMENTS

BREADS

PLAIN NAAN	2.50
BUTTER NAAN	3.50
GARLIC NAAN	3.95
COCONUT NAAN	4.50
ONION KULCHA	3.95
PANEER KULCHA	4.95
LACHA PARATHA	3.95
TANDOOR ROTI	1.95



BISTRO INDIA

RICE

PLAIN RICE	2.95
SAFFRON RICE	4.95
COCONUT RICE	5.95

OTHER

HOME MADE RAITA Yogurt with onions and cucumbers	2.50
MASALA PAPAD Papad topped with marinated onions, tomatoes, green chillies and cilantro	3.50