

Appetizers Traditional Soups & Starters

Coconut Soup ~ \$2.50

Delicious combination of shredded coconut, cream and pistachio nuts.

Mulligatawny Soup ~ \$2.50

Originally from India this soup combines lentils, split peas and mixed vegetables with delicate herbs & has become an international favorite.

Vegetable Samosa ~ \$3.50

Two triangular pastries stuffed with spiced, cubed potatoes, green peas and cilantro and garnished with greens.

Pakora ~ \$3.50

Five vegetable fritters lightly spiced and deep fried.

Lovely Tikki ~ \$3.50

Two delicately spiced vegetable patties, a specialty of India's Punjab state.

Papadum ~ \$2.95

Punjabi wafers made from lentil flour and sprinkled with black pepper and other north Indian spices.

Chicken Tikka ~ \$7.95

Boneless pieces of chicken marinated in a special sauce. Barbecued in Tandoor on hot coals. Served on bed of lettuce.

Rani Platter ~ \$7.95

A taste of India's vegetarian favorites - Aloo Tikki, Samosa, vegetable Pakora and Papadum.

Roti Ghar Breads

An Indian meal is not complete without sampling some of the region's large selection of breads. All of our breads are freshly baked to your order in a flat pan and Tandoor.

Nan ~ \$2.95

Soft leavened bread made from fine white flour and baked in a Tandoor.

Garlic Nan ~ \$3.95

Soft leavened bread made from fine white flour and baked in a Tandoor and flavored with garlic.

Onion Kulcha ~ \$3.95

Soft leavened bread baked in a Tandoor, stuffed with fresh and dehydrated onions.

Aloo Nan ~ \$3.95

Spiced potatoes stuffed in a soft leavened bread and baked in a Tandoor.

Mixed Vegetable Paratha ~ \$4.95

This layered bread is filled with potatoes, green peas, cauliflower and homemade cheese with herbs and spices.

Bread Sampler ~ \$12.95

Nan, Aloo Paratha, Onion Kulcha, Poori, Papdum.

Peshawari Nan ~ \$4.95

A sweet white flour bread with shredded coconut, almond flakes, raisins, pistachios and fennel seeds.

Keema Nan ~ \$4.95

Delicately spiced ground lamb piled into soft leavened bread and baked in a Tandoor.

Chicken Butter Nan ~ \$4.95

Stuffed with diced chicken breast, in a baked Tandoor or egg pranta.

Tandoor Roti ~ \$2.50

Whole wheat bread baked in a Tandoor.

Chapati ~ \$2.50

Eaten in every Indian household, this is a flat, whole wheat bread cooked on a special pan called a Tava.

Lashaydar Paratha ~ \$2.95

A flaky, layered bread, made of whole wheat flour, sweetened with butter and cooked on a Tava.

Aloo Paratha ~ \$3.95

The love of every Indian child, this layered whole wheat bread filled with shredded potatoes and cooked on a Tava.

Poori (Two Pieces) ~ \$3.95

Indian women's favorite bread, the whole-wheat poori is puffed like a pillow, deep fried, a dream accompaniment.

Entrees

Tandoori Specialties

The tandoor is an oven made from choice clays and natural binding agents. Red meat, poultry and seafood are first marinated and skewered and then broiled on charcoal in the Tandoor.

The Tandoor is also used to turn out a most exciting variety of breads. All Tandoori dishes are served with Chutney and Basmati Rice, which is grown in Himalayan mountain-snow water.

Tandoori Chicken ~ \$13.95

Spring chicken marinated in a prized recipe then broiled on charcoal in the Tandoori oven, served sizzling with sautéed onions and bell peppers.

Chicken Tikka ~ \$13.95

Small pieces of boneless succulent chicken, marinated, gently broiled in the Tandoor and served with sautéed onions and bell peppers,

Seikh Kabab ~ \$14.95

Sausage-like pieces of ground lamb spiced with fresh ginger, onion and fresh lemon juice.

Tandoori Shrimp ~ \$15.95

Selected jumbo shrimp broiled in the Tandoor, served sizzling with sautéed onions and bell peppers.

Mixed Grill ~ \$18.95

An assortment of Chicken Tikka, Lamb Kebab, Seikh Kebab, Tandoori Chicken & Tandoori Shrimp.

Chef's Special Paneer Tikka ~ \$15.95

Homemade cottage cheese marinated in a prized recipe then broiled on charcoal in the Tandoori oven. Served sizzling with sautéed onions.

Vaishnau Bhojan Bhandar

Golden Curry & Nav Rattenkorma ~ \$12.95

A large selection of fresh garden vegetables sautéed in fresh herbs and spices.

Aloo Saag ~ \$12.95

Delightful combination of potatoes and spinach with fresh spices.

Bengan Bharta ~ \$12.95

Roasted eggplant sautéed in onions, green peas, and tomatoes.

Amaritsari Bhaji ~ 12.95

Vegetable pakoras cooked in traditional punjabi sauce and nuts.

Dal Makhni~\$12.95

A combination of lentils flavored with spices and butter.

Aloo Mutter~\$12.95

Garden fresh green peas and potatoes with fresh spices.

Khumb Mutter~\$12.95

Fresh baby mushrooms and green peas cooked in golden brown onions and special Indian spices.

Channa Masala Punjabi~\$12.95

Chick peas and potatoes in spiced gravy.

Mutter Paneer~\$13.95

Cubes of homemade cheese and fresh garden peas lightly seasoned with fresh herbs.

Kashmiri Malai Kofta~\$13.95

Garden fresh minced vegetable balls cooked in rich mild gravy with nuts and cream.

Saag Paneer~\$13.95

Tender chunks of fresh homemade cottage cheese in a blend of creamed spinach and fresh spices.

Shahi Paneer~\$13.95

Cubes of homemade cottage cheese cooked with light cream in nuts, fresh spices and herbs.

Bombay Masala~\$12.95

Vegetable fritters simmered in a light sauce with onions and tomatoes, mildly spiced.

Saag DAI~\$12.95

Yellow lentils cooked with ginger and garlic in fresh spinach.

Curries

Indian food owes its popularity in the West mainly to the concept of Curry developed by the British Colonists in India. Contrary to common belief, curries are not prepared from curry powder but with their own special blend of spices and herbs blended freshly every day for every individual dish. Curries are not always hot. They can be prepared according to your taste-mild, medium, hot or very hot. All curries are served with a pilau of Basmati Rice.

Bahar E Murg Chicken Specialties

Chicken Curry~\$12.95

Boneless chicken cooked in mildly spiced curry sauce.

Chicken Vindaloo~\$13.95

Boneless chicken cooked in a blend of a hot spicy sauce and potatoes.

Chicken Dupiaza~\$13.95

Chicken cooked with light spices, spring onions and pepper.

Chicken Saag~\$13.95

Boneless chicken cooked in a blend of creamed spinach sauce.

Chicken Korma (Badami)~\$14.95

A rich curry, mildly spiced, cooked with cream and nuts.

Chicken Mango~\$14.95

Boneless chicken sautéed with garlic, onion, ginger and mango sauce with broccoli.

Chicken Tikka Masala~\$14.95

Cubes of boneless chicken sautéed in garlic, ginger and tomatoes with a creamy spicy sauce.

Chicken Makhan~\$14.95

Legendary Tandoori Chicken perfectly cooked in tomato and butter sauce.

Chicken Chilli~\$14.95

Cubed pieces of chicken in hot sauce. A spicy delight.

Gosnt Laziz Lamb Specialties

Lamb Curry~\$14.95

Tender lamb cubes in a medium spiced gravy.

Lamb Rogan Josh~\$15.95

Cubed pieces of lamb cooked in a special mild sauce with almonds, cashews and raisins. A Mughlai Delight!

Lamb Vindaloo~\$14.95

Lamb cubes cooked in a blend of a hot spicy sauce and potatoes.

Lamb Janeman~\$14.95

Lamb cooked in a curry sauce with a blend of fresh baby mushrooms.

Lamb Saag~\$14.95

Lamb cooked in a blend of light creamed spinach sauce.

Lamb Korma~\$15.95

Tender lamb cubes cooked in a rich sauce with nuts and cream.

Lamb Dupiaza~\$14.95

Thinly sliced lamb cooked with fried spring onions and bell peppers.

Lamb Kebab Masala~\$15.95

Tandoor broiled lamb sautéed in red wine and a special curry, a gastronomical delight.

Keema Mutter~\$14.95

New Zealand ground lamb cooked with peas and herbs.

Dehi Mutton~\$14.95

Selected very lean lamb cubes sautéed in ginger, onion and day nuts cooked in a low fat homemade yogurt sauce.

Lamb Mango~\$15.95

Boneless lamb sautéed with garlic, onion, ginger and mango sauce with broccoli.

Samunderi Duniya Seafood Curries

King Prawn ~ \$14.95

Shrimp in a spiced gravy with broccoli and green peas.

King Prawn Vindaloo ~ \$15.95

Shrimp cooked in a very hot spicy sauce and potatoes.

King Prawn Dupiaza ~ \$14.95

Shrimp cooked with onions and bell peppers.

King Prawn Saagwala ~ \$14.95

Shrimp cooked in a blend of creamed spinach sauce.

King Prawn Janeman ~ \$14.95

Shrimp cooked in a blend of baby mushroom sauce.

King Prawn Masala ~ \$15.95

Shrimp cooked in a blend of tomatoes, bell peppers and onions.

King Prawn Korma ~ \$15.95

Shrimp cooked in a mild, rich, creamy curry and nuts.

Fish Korma ~ \$14.95

Fish cooked in a mild, rich, creamy curry with nuts.

Fish Tomato Curry ~ \$15.95

Sliced pieces of fish made with ginger and garlic cooked in a thick gravy.

Jewel Biryani Rice Specialties

Vegetable Biryani ~ \$13.95

Basmati rice fried with garden fresh peas, cauliflower, carrots, bell peppers, broccoli, homemade cottage cheese and nuts.

Chicken Biryani ~ \$14.95

Boneless chicken cooked with Basmati rice, vegetables and nuts.

Lamb Biryani ~ \$15.95

New Zealand lamb cubes cooked with Basmati rice, vegetables and nuts.

Luncheon Specials
11:00 a.m. - 3:00 p.m.

Vegetarian Dishes

These traditional Indian favorites are served with Basmati pilau rice.

Bengan Bhaji ~ \$7.95

Roasted eggplant sautéed in onions, green peas and tomatoes.

Kabli Chana ~ \$7.95

Chick peas and potatoes in special gravy.

Mutter Aloo ~ \$7.95

Garden fresh green peas and potatoes with fresh spices.

Aloo Palak ~ \$7.95

Delightful combination of potatoes and spinach in with fresh spices.

Saag Pakora ~ \$7.95

Yellow beans sautéed with ginger and fresh spinach.

Bombay Masala ~ \$7.95

Vegetable fritters simmered in a light sauce with onions and tomatoes, mildly spiced.

Sholay Bhatura ~ \$9.95

Spicy chickpeas, served with Bhatura bread and Basmati rice

Zira Aloo ~ \$9.95

Spicy potatoes with cumin, served with Paratha bread and Basmati rice.

Curries

Non-Vegetarian and Vegetarian favorites.

All served with generous helping of Basmati pilau rice.

Guru's Vegetable Delight ~ \$7.95

A large selection of fresh garden vegetables sautéed in fresh herbs and spices.

Chicken Curry ~ \$7.95

Boneless chicken cooked in curry sauce spiced to your liking.

Lamb Curry ~ \$8.95

Tender cubes or New Zealand lamb sautéed in curry sauce spiced to your taste.

Prawn Curry ~ \$8.95

Baby shrimp carefully cooked in a delicate sauce spiced to your taste.

Fish Tomato Curry ~ \$8.95

Sliced pieces of fish made with ginger and garlic cooked in a thick gravy.

Open 7 days a week

Hours:

Sunday - Thursday
11:00 a.m. - 9:00 p.m.

Friday & Saturday
11:00 a.m. - 9:30 p.m.

Rice Specialties cont.

King Prawn Biryani ~ \$16.95

Shrimp cooked with Basmati rice, dried fruits, nuts and vegetables.

Jewel Biryani for Two People ~ \$24.95

A large meal for two people. Chef's special Biryani cooked with chicken, lamb, shrimp, and vegetables, garnished.

****All Biryani are served with Raita*

Rani Thali ~ \$21.95

A traditional vegetarian meal served on a silver platter with Aloo Sholay, Mutter Paneer, Raita, Basmati rice, Pooi, Papadam, dessert and tea.

Raja Thali ~ \$22.95

A traditional non-vegetarian meal served on a silver platter with Chicken Curry, Lamb Curry, Tandoori Chicken, Basmati rice, Raita, Pooi, Papadam, dessert and tea.

Seafood Thali ~ \$24.95

For starters, Mulligatawny soup with a combination plate of Shrimp Curry and Fish Tikka Masala with Basmati rice, Pooi, Papadam, dessert of the day and tea.

Desserts

Gulab Jaman ~ \$3.00

Savory sponge cheese balls soaked in honey syrup and rosewater.

Mango Ice Cream ~ \$3.00

Ice cream garnished with mango pulp.

Kulfee ~ \$3.00

Homemade Punjabi-style ice cream from reduced milk, pistachio and cashew. A perfect compliment to every Indian meal.

Badami Kheer ~ \$3.00

Basmati rice cooked in milk, raisins and nuts, flavored with cardamom and rosewater.

Rassmalai ~ \$3.00

Bengali homemade cheese sponge served in reduced milk and sprinkled with pistachios.

Accompaniments

Mango Chutney ~ \$2.50

Imported relish.

Mixed Pickle ~ \$2.00

Imported mixed pickle.

Salad ~ \$2.95

Mixed green salad with cucumbers, tomatoes and choice of dressing.

Riata ~ \$2.95

Homemade yogurt with shredded cucumbers and cilantro.

Side Dishes

Rice Pilau (half) ~ \$3.45 Rice Pilau (full) ~ \$4.95

Beverages

Masala Tea, Coffee ~ \$2.00

Soft Drinks ~ \$2.00

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Dr. Pepper, Iced Tea.

Dud Wali Chai ~ \$2.00

Tea made the traditional way in milk.

Poland Springs ~ \$2.00

Sparkling water from Maine.

Roo Afja ~ \$2.95

A refreshing sweet Indian drink. Rosewater syrup milkshake.

Mango Milkshake ~ \$2.95

Mango milkshake made with milk and mango ice cream garnished with rosewater.

Mango Juice \$ 2.95

Jewel of India Restaurant
Exotic Indian Cuisine

We Bring India to You!

We are pleased to welcome you to The Jewel of India and to serve you Exotic Indian Cuisine. We cook to your taste — mild, medium or hot & spicy. All cooking in cholesterol-free vegetable oil. Vegan & Gluten-Free options available. Specials for children. We offer takeout and catering.

Gift Certificates Available

Exotic Indian Cuisine

104 Main Street
Waterville, ME 04901

207-877-1957 or 207-872-0331

Fax: 207-872-0332

Hours:

Sun & Tues - Thurs -- 11 am to 9 pm

Fri & Sat -- 11 am to 9:30 pm

Closed on Monday

Find us on Facebook at:
Jewelofindiawaterville