

## Soup

<b>Tomato Basil Soup</b> .....\$4 Creamy tomato and fresh basil soup	<b>Lentil Soup</b> .....\$4 Yellow lentil (Veg or Chicken)
<b>Chicken Noodle Soup</b> .....\$4 Chicken soup with egg noodles	<b>Sweet Corn Soup</b> .....\$4 Sweet corn soup (Veg or Chicken)
<b>Coriander Lemon Soup</b> .....\$4 Coriander flavored, tangy soup (Veg or chicken)	<b>Hot &amp; Sour Soup</b> .....\$4 Hot & sour soup (Veg or Chicken) Add \$1 for Shrimp

## Sandwiches

<b>Mashed Veggie</b> .....\$7 Mixed veggie mashed grilled sandwich	<b>Pineapple Cheese</b> .....\$8 Grilled pineapple & cheese sandwich
<b>Green Chutney</b> .....\$7 Mint chutney and cucumber sandwich	<b>Paneer Tikka</b> .....\$8 Tandoori baked paneer tikka in a sandwich
<b>Grilled Cheese Tomato</b> .....\$7 Grilled cheese with tomato	<b>Grilled Cheese Chilli</b> .....\$7 Grilled cheese with chilly
<b>ADD FRENCH FRIES \$2.00</b>	<b>Chicken Tikka</b> .....\$8 Tandoori baked chicken tikka in a sandwich

## Kati Rolls

2PCS PER ORDER

<b>Paneer\Egg Kati Roll</b> .....\$9 Paneer or Egg wrapped in paratha	<b>Falafel Kati Roll</b> .....\$9 Falafel wrapped in paratha
<b>Chicken Tikka Kati Roll</b> .....\$9 Chicken Tikka wrapped in paratha	<b>Chicken Sheekh Kati Roll</b> ..\$9 Chicken Sheekh wrapped in paratha

## Chaat

<b>Bhel Puri</b> .....\$4 Puffed rice, onions & tomatoes in tangy sauce	<b>Aloo Papri Chaat</b> .....\$6 Cubes of potatoes & salty wafers, yogurt & chutney
<b>Pani Puri</b> .....\$5 Hollow puri, filled with spiced water, chutney, chili, potato & chickpeas	<b>Aloo Tikki Chaat</b> .....\$8 Potato patties, pan-fried, with chole, yogurt & chutney
<b>Dahi Sev Puri</b> .....\$6 Mini puri stuffed with chickpeas, potatoes & spiced yogurt	<b>Samosa Chaat</b> .....\$8 Mashed Samosa with chole, yogurt & chutney

## International Flavors

<b>Veg Quesadilla</b> .....\$6	<b>Chicken Quesadilla</b> .....\$9
<b>Mozzarella Sticks</b> .....\$5	<b>Chicken Tender &amp; fries</b> ...\$5
<b>French Fries</b> .....\$3	<b>Nachos with Cheese</b> .....\$6

## Appetizers

<b>Samosa</b> .....\$4 Potatoes, cashews & nuts pastry	<b>Chilli Pakora</b> .....\$4 Stuffed deep fried green chilies
<b>Assorted Pakora</b> .....\$4 Assorted vegetable battered and deep fried	<b>Paneer Chutney Pakora</b> ...\$8 Paneer stuffed with spicy green chutney & deep fried
<b>Chole Bhatura</b> .....\$8 Chickpeas masala & fried puffed bread	<b>Tawa Pakwaan</b> .....\$8 Stir fry with choice of Paneer or Chicken.
<b>Hyderabad "65"</b> .....\$8 Deep fried & served with "65" style spices (Paneer or Chicken)	<b>Tawa Shrimp</b> .....\$10 Stir fry shrimp
<b>Reshmi Kabab</b> .....\$8 Chicken tender baked in Tandoor	<b>Fish Fry</b> .....\$8 Tilapia fish battered with spiced garam flour & deep fried

## Indo Chinese Appetizers

<b>Crispy Lotus Roots</b> .....\$6 Lotus, onions stir fried in sweet chilly sauce	<b>Veg Spring Rolls</b> .....\$6 Vegetable spring rolls
<b>Manchurian (Dry)</b> .....\$7 Fried Manchurian kofta made of Gobi (Cauliflower) or Veg Add \$1 for Chicken	<b>Paneer Chili (Dry)</b> .....\$8 Paneer sautéed with green chilies and bell peppers
<b>Chicken Chili (Dry)</b> .....\$8 Chicken sautéed with green chilies and bell peppers	<b>Fish Chili (Dry)</b> .....\$10 Fish sautéed with green chilies and bell peppers Add \$2 for Shrimp
<b>Drums of heaven</b> .....\$7 Chicken wings in spicy Schezwan sauce	<b>Momo</b> .....\$7 Steamed Veggie dumplings Add \$1 for Chicken

## Indo Chinese Entrée

<b>Veg in Hot Garlic Sauce</b> .....\$12 Fresh mixed vegetables in oriental hot garlic sauce	<b>Crispy Eggplant</b> .....\$12 Fried Chinese eggplant sautéed with garlic and scallion
<b>Manchurian in Gravy</b> .....\$12 Manchurian in soy sauce Veg or Gobi (Cauliflower) or Chicken	<b>Paneer\Chicken Chili</b> .....\$12 Paneer or Chicken sautéed with green chilies and bell peppers
<b>Chicken Schezwan</b> .....\$12 Chicken in Schezwan style spicy sauce with charred red chilies	<b>Fish\Shrimp Chili</b> .....\$16 Fish or Shrimp sautéed with green chilies and bell peppers
<b>Hakka Noodle</b> .....\$10 Hakka noodle with Veg or Egg or Chicken (Add \$2) or Shrimp (Add \$4)	<b>Fried Rice</b> .....\$10 Fried rice with Veg or Egg or Chicken (Add \$2) or Shrimp (Add \$4)

## Grilled In Tandoor (Clay Oven)

### VEGETERIAN

<b>Paneer Tikka</b> .....\$12 Marinated cottage cheese	<b>Tandoori Mushroom</b> .....\$12 Spiced Portobello mushroom
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### NON VEGETERIAN

<b>Chicken Tikka</b> .....\$12 Boneless chicken cubes marinated in yogurt and spices	<b>Chicken Tandoori</b> .....\$12 Half Bone-in chicken marinated in yogurt. Add \$4 for FULL
<b>Chicken Malai Kabab</b> .....\$12 Chicken marinated in sour cream & Amul (Indian cheese)	<b>Chicken Sheekh</b> .....\$12 Minced spiced chicken grilled in skewers
<b>Lamb Chops</b> .....\$20 Lamb chops marinated in yogurt & spices (4 pieces)	<b>Salmon\Shrimp</b> .....\$16 Salmon or shrimp rubbed with lemon, pepper and garlic.

## Tandoori Bread

<b>Naan\Roti</b> .....\$2 Flatbread with or without butter. Regular or whole wheat	<b>Plain\Pudina Paratha</b> .....\$3 Whole wheat leavened bread Plain or layered with pudina (mint)
<b>Garlic Naan</b> .....\$3 Naan layered with fresh minced garlic	<b>Aloo Paratha</b> .....\$3 Bread stuffed with potatoes
<b>Chili Garlic Naan</b> .....\$4 Naan layered with garlic & green chilly	<b>Hariyali Banno</b> .....\$3 Naan layered with green peppers, green chilly and coriander
<b>Paneer Kulcha</b> .....\$5 Naan stuffed with paneer	<b>Onion Kulcha</b> .....\$3 Naan stuffed with onion
<b>Amritsari Kulcha</b> .....\$5 Naan stuffed with mixed veggies	<b>Chicken Kulcha</b> .....\$4 Naan stuffed with chicken

## Rice & Biryani

All Biryanis are served with Raita. Extra Raita \$3.00

<b>Jeera Muttar Pulao</b> .....\$6 Basmati rice cooked in spiced broth with cumin and green peas	<b>Onion Chilly Pulao</b> .....\$6 Basmati rice cooked in spiced broth with onion, green peas & green chilies
<b>Veg\Egg Biryani</b> .....\$8 Basmati rice slow cooked and layered with mixed Veg or Egg	<b>Chicken Biryani</b> .....\$12 Basmati rice slow cooked and layered with chicken
<b>Goat Biryani</b> .....\$8 Basmati rice slow cooked and layered with Goat	<b>Shrimp Biryani</b> .....\$16 Basmati rice slow cooked and layered with shrimp

 : Spice meter

## Entrée

All served with rice. Extra rice add \$3.00

### VEGETERIAN

 CAN BE MADE WITHOUT ONION & GARLIC

<b>Paneer Tikka Masala</b> .....\$10 Paneer in tomato & onion gravy, finished with fenugreek	<b>Malai Kofta</b> .....\$10 Paneer kofta in creamy rich tomato gravy
<b>Palak Paneer</b> .....\$10 Fresh spinach and paneer	<b>Paneer Makhani</b> .....\$10 Paneer in creamy tomato gravy
<b>Paneer Kadai</b> .....\$10 Paneer, peppers, onions & tomatoes in gravy	<b>Paneer Lababdar</b> .....\$12 Sautéed paneer, onion & banana peppers in spicy gravy
<b>Paneer Kaju Malai</b> .....\$12 Paneer with cashew nuts in mild gravy	<b>Paneer Bhurji</b> .....\$12 Grated paneer with onion & tomatoes
<b>Baingan Bharta</b> .....\$10 Baked eggplant cooked Punjabi style	<b>Channa Pindi</b> .....\$10 Punjabi style chickpeas dish
<b>Mushroom Masala</b> .....\$10 Fresh mushroom in mild gravy	<b>Bhindi Masala</b> .....\$10 Okra with onion & tomatoes
<b>Navrattan Korma</b> .....\$10 Mixed fresh vegetables in mild gravy	<b>Dal Tadka \ Makhni</b> .....\$10 Punjabi style yellow or black lentil dish

### CHICKEN

<b>Chicken Tikka Masala</b> .....\$12 Chicken Tikka in tomato & onion gravy	<b>Chicken Keema</b> .....\$12 Ground chicken simmered with spices
<b>Chicken Makhni</b> .....\$12 Boneless Tandoori chicken in creamy tomato gravy	<b>Chicken Achari</b> .....\$12 Chicken in achari (Tangy) mixture, flavored with pickle spices
<b>Chicken Saag</b> .....\$12 Boneless chicken cooked with fresh spinach	<b>Chicken Mirch Methi</b> .....\$12 Chicken with green chilies & fenugreek
<b>Chicken Curry</b> .....\$12 Chicken in home made curry gravy	<b>Chicken Korma</b> .....\$12 Chicken in creamy almond gravy
<b>Chicken Vindaloo</b> .....\$12 Marinated chicken in Goan spices cooked with potatoes	<b>Chicken Lababdar</b> .....\$12 Chicken sautéed with onion, banana peppers in aromatic gravy
<b>Chicken Kadai</b> .....\$12 Chicken with bell peppers, onions, tomatoes	<b>Chicken Kali Mirch</b> .....\$12 Chicken cooked with black pepper corns

### GOAT

All goat dish are bone-in

<b>Goat Chilli Masala</b> .....\$14 Goat with green chilies & house spices	<b>Goat Curry</b> .....\$14 Goat with house special curry gravy
<b>Goat Kadai</b> .....\$14 Goat with bell peppers, onions, tomatoes	<b>Goat Vindaloo</b> .....\$14 Marinated goat in Goan spices with potatoes

 : Spice meter

### SEAFOOD

<b>Goan Fish</b> .....\$16 Tilapia cooked in Goan coconut gravy	<b>Shrimp Curry</b> .....\$16 Shrimp in house special curry
<b>Fish Methi Masala</b> .....\$16 Tilapia cooked with chilies & fenugreek leaves	<b>Shrimp Kali Mirch</b> .....\$16 Shrimp in spicy chilies and black pepper corn

### Desserts & Drinks

<b>Rasmalai</b> .....\$4 Cottage cheese dumplings soaked in sweetened, thickened milk delicately flavored with cardamom	<b>Gulab Jamun</b> .....\$4 Milk solids & flour rolled into balls, deep fried and soaked in sugar, rose water & syrup
<b>Moong Dal Halwa</b> .....\$4 Yellow lentil pudding	<b>Milk Shakes</b> .....\$5 Smoothie with choice of ice cream Chocolate, Vanilla, Strawberry
<b>Lassi</b> .....\$3 Flavored yogurt drink Mango, Sweet, Strawberry	<b>Kulfi Falooda</b> .....\$6 Rose syrup, vermicelli, sweet basil seeds, jelly with milk, topped with rose ice cream
<b>Buttermilk</b> .....\$2 Cool spiced buttermilk	<b>20 ounce Soda</b> .....\$2
<b>Masala Lime Soda</b> .....\$2 Spiced seltzer with lime	<b>2-Liter Soda</b> .....\$4

### Party Trays to GO

Order 3 or more trays and get 10% off

	HALF TRAY	FULL TRAY
<b>Vegetarian Appetizer</b>	\$45—\$65	\$75—\$110
<b>Non Vegetarian Appetizer</b>	\$65—\$90	\$120—\$175
<b>Vegetarian Entrée</b>	\$45—\$55	\$90—\$100
<b>Paneer Entrée</b>	\$65—\$75	\$110—\$125
<b>Chicken Entrée</b>	\$65—\$75	\$110—\$125
<b>Goat or Lamb Entrée</b>	\$75—\$90	\$120—\$175
<b>Dessert</b>	\$50—\$75	\$110—\$140
<b>Rice Dishes</b>	\$20—\$65	\$35—\$100
<b>Tandoori Breads</b>	\$20—\$35	\$45—\$70

Please inform us of any allergies as most of our dishes are made with nuts

Not responsible for typographical errors

Prices are subject to change without prior notice

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