KIRPA INDIAN CUISINE

Authentic & Traditional Taste of India

Bussiness Hours: Tuesday Thru Sunday, 10 AM 1111 10 PM 1100 SE 14th St. Bentonville, AR 72712 479-270-7078

Call for our Catering Menu

Veg Starters

- Samosa. \$4.99
 2 piece crispy triangled shaped pastry with asavery filling with spiced potatoes and peas.
- Aloo Tikki. \$4.99
 2 piece mildly spiced mash ed potato patties that is deep fried.
- Paneer Pakora. \$5.99
 2 piece of cottage cheese filled with delicious green sauce & deep fry with gram flour.
- Mix Veg Pakora. \$7.99
 Crunchy deep fry fritters made with chopped vegetables.
- Bread Pakora. \$4.99
 2 piece bread slice filled with mashed seasoned Potatoes.
- Spring Roll. \$4.99
 2 Rolls, filled with noodles folded into a food wrapper made from dough or
- Aloo Bonda. \$4.99
 2 piece dish consists of mashed potato balls coated with seasoned gram flour &
- Paneer 65. \$11.99
 Paneer 65 is a shallow-fried dish tossed in ginger, garlic, curry leaves & spicy sauce served with onion & lemon.

• Gobhi 65.

Gobhi (cauliflower) 65 is a shallow-fried dish tossed in ginger, garlic, curry leaves & spicy sauce served with onion & lemon.

Paneer Tikka. \$13.99
 Chunks of marinated, seasoned and grilled paneer served on a hot platter.

\$8.99

- Veg Cutlet. \$12.99
 3 piece veg cutlet is a simple mashed and spiced vegetable patty that is dipped in batter later dredged in bread crumbs and fried.
- Gobhi Manchurian. \$9.99
 A really popular Indo Chinese mouthwatering cauliflower snack thats batter coated, fried and then tossed with a spicy, sweet and sour sauce.
- Chilli Paneer. \$13.99
 The dish consists of crispy deep fried paneer, green bell peppers and onions cut into cubes, fried, and mixed with a sweet, sour, and spicy sauce.

Non-Veg starters

 Chilli Chicken. \$15.99
 crispy fried chicken with bell peppers sauteed in spicy sweet sour sauce.

- Chicken 65. \$15.99
 seasoned & shallow fried chicken, tossed in chilli ginger garlic sauce and topped with cilantro.
- Tandoori Chicken. \$15.99
 Chicken marrinated with flavourful spices & cooked in tandoor (clay oven) served on a hot platter
- Chicken Kebab. \$16,99 chicken Prantage 2 second 2 se
- Chicken Pakora. \$12,99
 Mothwatering crispy chunks of chicken is marinated with ginger garlic paste, blend of spices thats battered and deep fried.

Chaat

- Bhalla Papri Chaat. \$8.99 crispy deep fried lentil patty in yogurt topped with sweet and hot sauce.
- Samosa Chaat. \$8.99
 2 samosas with garbanzo beans topped with onions, sweet and mint sauce and yogurt.
- Aloo Tikki Chaat. \$8.99
 2 potato patties with garbanzo beans topped with tamarind and mint sauce.
- Katori Chaat. \$8,99
 Boiled Potatoes, Lantil bean patty, crispy
 papri topped with yogurt, mint & tamarind
 sauce, potato noodles and garnish with
 cilantro.
- Dahi Poori.
 8 pieces of crispy pooris stuffed with seasoned potatoes & onions, and then topped with potato noodles, yogurt, mint and tamarind sauce.
- Paani Poori.
 8 pieces of crispy pooris stuffed with potatoes and served with spiced water.
- Aloo Chaat. \$8.99
 Fried crispy potato cubes tossed in spicy 8
 sweet chutneys, ground spice, topped with sauces, yogurt, fried potato noodles and cilantro.
- Chana chaat. \$8.99
 Chana chaat (chickpea chaat) is a popular street food from India. It is made with boiled chickpeas, fresh veggies and chutneys (sauces).
- Sweet Corn Chaat
 Corn Chaat is a spicy, tangy, and savory snack made using tender sweetcorn, onion, tomatoes, and a few herbs and spices

Soups

 Tomato Soup. 	\$2.77
Hot & Sour.	\$5.99
Manchow Soup.	\$5.99
Vegetable Soup.	\$5.99
Chicken Manchow.	\$5.99
Chicken Hot & Sour.	\$5.99
Chicken Soup.	\$5.99
• Lentil Soun	\$5.99

Indian breads

- Clay oven baked flat bread
 Plain Naan. \$3.00
 Butter Naan. \$3.50
 Garlic Naan. \$4.00
 Cheese naan. \$5.00
 Chilli naan. \$5.00
- Wheat flour bread
 Chapati (Tawa Roti) \$2.00
 Tandoori Roti, \$2.00
 Plain Paratha. \$5.00
- Stuffed Paratha. \$10.00
 (2 stuffed paratha with a choice of either potatoes, cauliflower, onion, methi)
- Stuffed paratha. \$12.00
 (2 stuffed paratha with a choice of either paneer or mix vegetables)

Stuffed parathas serve with yogurt & pickle.

Main course (Vegetarian)

- Paneer Butter Masala. \$14.99
 Paneer dices cooked in creamy curry sauce with spices for the tremendous flavor.
- \$8.99 Malai Kofta. \$13.9

 Cheese balls are deep fried, cooked in a delicious creamy sauce gravy.
 - Shahi Paneer. \$13.99
 Dish prepared with tomatoes, onions, butter and cream in this curry addition of Paneer (cheese) cubes & variety of spices.

- Paneer Bhurji, \$14,99
 Scrambled cottage cheese cooked with
 flavourful aromatic spices and light
 creamy sauce.
- Navratan Korma. \$13.99
 Delicious mughal dish full of different flavors & textures with variety of veggies and creamy curry sauce.
- Mix Vegetable. \$12.99
 Mixed vegetables cooked with spices and garnish with citantro.
- Aloo Gobhi, \$12.99
 Cauliflower and potatoes cooked with ginger garlic paste and spices.
- Matar Paneer, \$13.99
 Fresh homemade cottage cheese and green pea curry.
- Dal Makhani. \$12.99
 Black beans and kidney beans cooked with butter.
- Tadka Dal. \$12.99
 Yellow lentic beans cooked with traditional spices.
- Punjabi Kadi Pakora.
 Special North Indian traditional curry with mixed veg pakoras (Fritters) and traditional spices.
- Methi Malai Matar. \$13.99
 Fresh cooked peas in creamy white sauce with methi (Fenugreek leaves) & flavourful spices.
- Kadai Paneer. \$13.99
 Combination of seasoned paneer, onions and bell peppers cooked in flavorful aromatic curry sauce.
- \$13.99 Channa Masala. \$12.99
 In a Delicious and spicy awesomeness made with chickpeas, onion, tomatoes, ginger, garllc and aromatic spices.
 - Palak Paneer, \$13,99
 Spinach cooked with cheese, butter and aromatic spices.

- Keema Gobhl. \$13,99
 Finely chapped cauliflower cooked with onions, ginger, garlic & cumin seeds. Made with a lot of yummy flavor.
- Bharwa Balngan, (stuffed eggplant curry)
 Indian eggplant dish made with shallow fried stuffed eggplants and curry based sauce with a unique blend of spices. The taste u will never forget.
- Baingan Bhartha. \$13.99
 (roasted & mashed eggplant curry)
 Baingan Bharta is a popular North Indian Punjabl dish made with a mash of roasted eggplant, onlons, tomatoes, herbs and spices.
- Masala Bhindi (Okra) \$13.99
 This extremely flavor packed semi-dry stir fried okra from Northern India is loaded with flavors and well known for its spices and unjoue taste.

Main course (Non vegetarian)

- Chicken Curry.
 \$15.99
 Boneless chicken cooked in onion, ginger, garlic & tomato based curry with spices.
- Chicken Tikka Masala. \$15,99
 Clay oven cooked chicken served in the best sauce with spices, for the smokey and creamy deliciousness.
- Chicken Vindaloo. \$15.99
 Seasoned chicken cooked in thick, creamy, little tangy and red curry with spices.
- Chicken Korma. \$15.99
 Chicken braised in creamy yogurt curry and cashew paste with spices.
 (Cashew paste is optional)
- Palak Chicken, Boneless chicken breast & spinach leaves simmered onion tomato gravy & cream/ butter.
- Kadai Chicken. \$16.99
 Rich delicious tomato based gravy cooked with diced onions, bell peppers and tendor pleces of Chicken.
- Desi Murg Curry. \$16.99
 Chicken cooked with ginger, garlic gravy with green chillies in desi punjabi style with variety of spices.

- Butter Chicken. \$16.99
 Chicken cooked in a mild spiced tomato, onion, butter and cream sauce.
- Lamb Curry. \$17.99
 Bone less lamb cooked in onion, ginger, garlic & tomatoes curry with spices.
- Lamb Tikka Masala. \$17.99
 Lamb cooked in smokey tomatoes, onions curry with ginger & garlic paste with aromatic spices.
- Lamb Vindaloo. \$17.99
 Seasoned lamb cooked in thick, creamy, a little tangy red curry with spices.
- Kadai Lamb. \$17.99
 Rich delicious tomato based gravy cooked
 with diced onions, bell peppers and tendor
 pieces of lamb.
- Goat Curry. \$17.99
 Bone in goat meat cooked with tomatoes, onion, ginger and garlic sauce curry with spices.
- Egg curry.
 \$14.99
 An extremely popular and innovative North Indian egg curry is a comforting and flavorful dish of hard boiled eggs cooked in tremendous blend of ginger, garlic, onion, tomatoes and unique spices.
- Halal Meat Also Available with additional cost of \$2.00.
 (Please ask for more details)

Biryani

- Veg Biryani. \$14.99
 Basmati Rice Cooked With mixed vegetables with the blend of Aromatic spices and Garnished with Cilantro.
- Goat Biryani. \$17.99
 Basmati Rice cooked with bone in Goat meat with the blend of Aromatic spices and Garnished with Cilantro.
- Chicken Biryani. \$15.99
 Basmati Rice Cooked with an option of Bone or Boneless Chicken with the blend of Aromatic spices and Garnished with Cilantro.

- Lamb Biryani. \$17.99 Basmati Rice Cooked With Lamb Meat with the blend of Aromatic spices and Garnished with Cilantro.
- Paneer Biryani. \$14.99

 Made With Basmati Rice and Dices Of

 Paneer (Cheese) with a perfect blend of

 Aromatic spices and Garnished with

 Cilantro.
- Egg Biryani. \$14.99
 Wholesome delight made with fresh basmati rice, boiled eggs and aromatic Indian spices and Garnished with Cilantro.
- Vegetable Pulao. \$12.99 Basmati rice cooked with corn, green beans, green peas, carrots, cashew nuts and flavourful Aromatic spices.
- White Basmati rice \$7.99
 with cumin seeds.

Beverages

Mango Lassi

•	Shakes (Mango or Banana)	\$5.99
•	Milk Shake.	\$6.99
•	Badam Drink. (Almond drink)	\$7.99
•	Falooda drink.	\$8.99
•	Lassi. A refreshing drink made with hom yogurt and flavored with rose wat (sweet, salted, plain)	\$5.99 e made er.

Desserts

Masala Chai.

Indian tea made with milk.

	Desseres	
•	Gulab Jamun (2 pcs).	\$3.99
•	Gajar Halwa. (Carrot Pudding)	\$5.99
	Kheer (Rice Pudding)	\$5.99
•	Ras Malai with Rabri.	\$6.99
•	Soda. Coke, Diet Coke, Sprite, Pepsi, Dr. Pe Root Beer.	\$3.00 per,
•	Iced Tea (sweet or unsweet)	\$3.00
•	Indian Coffee.	\$5.00

\$3.00

Value Meals (weekends only)

- Bhature Chole. \$14.99
 2 pcs Bhature (flour bread) are deep fried, served with Chhole (Chickpeas)
- Poori Chole. \$13.99
 2 pcs deep fried whole wheat puffed bread served with Chhole (Chickpeas)
- Makki Ki Roti Sarson ka Saag. \$14.99
 2 Rotis (corn bread tortilla) with saag (mustard leaves) with Butter.
- Sarson Ka Saag. \$12.99
 Seasoned Saag (mustard leaves) cooked with onion, ginger, garlic paste
- Special Amritsari Kulcha. \$14.99
 A mouthwatering North Indian dish from Amritsar Punjab. kulcha is crispy yet softened bread that's stuffed with seasoned mashed potatoes served with Chhole (Chickpeas) & butter.



Thank you so much
From
Kirpa Indian Cuisine
479-270-7078