

Appetizers

Samosa (Veg)	\$2.50
2pcs. Crisp turnovers stuffed with potatoes, green peas, chickpeas & spices	
Samosa (Meat)	\$3.95
2pcs. Crisp turnovers stuffed with minced lamb and peas, seasoned with spices	
Vegetable Pakora	\$3.95
5pcs. Assorted fresh vegetables & spinach fritters	
Paneer Pakora	\$3.50
4pcs. Delicately spiced homemade cheese fritters	
Garlic Chicken Pakora	\$4.95
4 chicken fritters laced with garlic served with our yogurt dipping sauce	
Meat Cutlets	\$4.95
2pcs. Seasoned lamb cutlets served with papadam & raita	
Fish Pakora	\$4.95
4pcs. Of Boneless Haddock fish fritters served with lemon and mint chutney	
Veggie Mix Platter	\$5.95
2 Paneer Pakora, 2 Veg Samosa, 2 Aloo Tikki, 2 Veg Pakoras, served with our signature dipping sauces	
Meat Mix Platter	\$7.95
2 Garlic Chicken Pakora, 2 Fish Pakora, 2 Meat Samosa, 2 meat cutlets, served with our signature dipping sauces	
Pavilion Omelet Wrap	\$6.95
Eggs, broccoli, spinach, mushrooms, onions, tomatoes, herbs, wrapped in Nan bread	
Dahi Papri	\$3.95
A medley of chickpeas, tomatoes, cilantro, potatoes, homemade papri wafers, tamarind chutney & raita	
Masala Dosai	\$5.95
South Indian lentil crêpe filled with potatoes, onions, ginger, chilies, & spices, served with sambaar & coconut chutney	
Chicken Dosai	\$6.95
Lentil crêpe filled with diced chicken tikka, onions, ginger, chilies, & spices, served with sambaar & coconut chutney	
Plain Dosai	\$3.95
South Indian crêpe served with sambaar and coconut chutney	
Keema Dosai	\$6.95
Lentil crêpe filled with minced lamb, onions, ginger, chilies, & spices, served with sambaar & coconut chutney	
Garden Salad	\$4.95
Served with house dressing	

Soups

Mulligatawny Soup	\$3.95
Fresh vegetables, lentils, & tomatoes	
Coconut Soup	\$3.95
Sweet shredded coconut in coconut cream & hot milk, seasoned with pistachios	
Chicken Soup	\$3.95
Chicken, fresh vegetables, lentils, & tomatoes	
Sambaar	\$3.95
A sweet and tart vegetable soup flavored with sundried red peppers, bay leaves and black mustard seeds	

Vegetarian Specialties

Malai Kofta	\$9.95
Vegetable balls cooked in delicious mild cream sauce	
Bhindi Bhuna Masala	\$9.95
Fresh okra cooked with sautéed onions & spices	
Anda Paneer	\$9.95
Eggs cooked with cheese in a creamy tomato sauce	
Saag Paneer	\$8.95
Homemade cheese cooked with creamy spinach (also available with hard boiled eggs or potatoes, instead of paneer)	
Aloo Chole	\$7.95
Chickpeas cooked with potatoes, tomatoes, & exotic spices	
Paneer Chilli Masala	\$10.95
Paneer sautéed in a creamy tomato sauce with bell peppers, onions & tomatoes	
Shahi Paneer	\$10.95
Fresh homemade cheese simmered in a tomato cream sauce with cashews & raisins	
Baingan Bhartha	\$9.95
Smoked eggplant, cooked in tomatoes, onions, green peppers, & peas	
Gobi Kaju Masala	\$10.95
Cauliflower and cashew nuts cooked in gourmet curry	
Dal Tarka	\$7.95
Creamed lentils delicately tempered and seasoned with exotic spices	
Mattar Paneer	\$8.95
Homemade cheese, cooked with fresh garden peas & tomatoes (also available with potatoes instead of paneer)	
Navrattan Korma	\$9.95
Fresh mixed vegetables cooked with mushrooms & nuts, in a light cream sauce	
Shrimp Masala	\$14.95
Shrimp cooked in a creamy tomato sauce with bell peppers	
Shrimp Vindaloo	\$13.95
Jumbo shrimp cooked with potatoes in a very hot & tangy gravy	
Shrimp Saag	\$14.95
Shrimp cooked in our traditional creamy spinach	
Fish Masala	\$12.95
Haddock cooked with bell peppers, & onions, in a tomato cream sauce	
Lobster Mushroom Masala	\$18.95
Lobster tail sautéed with mushrooms, onions, tomatoes, & bell peppers in a creamy tomato sauce	
Shrimp Malai	\$15.95
Shrimp simmered in a creamy sauce with cashews & raisins	
Shrimp Jalfrazee	\$14.95
Shrimp cooked with peas, mushrooms, bell peppers, tomatoes & onions	
Fish Vindaloo	\$12.95
Haddock cooked with potatoes in a very hot & tangy gravy	

Seafood Specialties

Goat Specialties (Halal)

Goat Curry	\$13.95
Tender goat cooked in a flavorful onion based curry sauce with ginger, garlic, & tomatoes	
Goat Vindaloo	\$13.95
Goat cooked with potatoes in a very hot & tangy gravy	

Chicken Specialties

Chicken Curry	\$8.95
Boneless chicken cooked in a flavorful tomato & onion based curry sauce	
Chicken Korma	\$10.95
Boneless chicken curry cooked with cashews in a cream sauce	
Chicken Saag	\$10.95
Boneless chicken cooked in our traditional creamy spinach	
Chicken Tikka Dal Masala	\$11.95
Chicken Tikka simmered with spicy chickpeas	
Chicken Chilli	\$11.95
Chicken tikka cooked with bell peppers, onions & chilies in a tart masala sauce	
Chicken Mango	\$11.95
Chicken tikka cooked with broccoli, & tomatoes in a sweet & spices mango sauce	

Lamb Specialties

Lamb Rogan Josh	\$12.95
Lamb cooked with garlic, ginger, tomatoes, onions & fresh herbs	
Keema Chilli Masala	\$12.95
Minced Lamb cooked with green peas, bell peppers & tomatoes, in a seasoned onion & tomato sauce	
Lamb Saag	\$12.95
Lamb cooked in our traditional creamy spinach	
Lamb Vindaloo	\$12.95
Lamb cooked with potatoes in a hot & tangy gravy	
Lamb Do-Piazza	\$12.95
Lamb cooked with onions, ginger, garlic, tomatoes & fresh coriander	
Lamb Mushroom Masala	\$13.95
Lean lamb curry cooked with fresh mushrooms & tomatoes	
Lamb Jalfrazee	\$13.95
Lamb cooked with bell peppers, mushrooms, tomatoes & onions in a creamy sauce	
Lamb Dal Masala	\$13.95
Lamb simmered with spicy chickpeas & tomatoes	
Lamb Achari	\$13.95
Lamb sautéed in a spicy sauce with Indian pickles	
Lamb Mango	\$13.95
Lamb cooked with broccoli & tomatoes in a sweet & spice mango sauce	

Combo Thaali

Meat Thaali \$17.95
Soup, Any 1 Chicken Specialty, 1 Lamb Specialty, Dal, Raita, Rice, Poori or Paratha, & a choice of Gulab Jamun or Kheer

Veg Thaali \$14.95
Soup, Any two Veg Specialties, Dal, Raita, Rice, Poori or Paratha & a choice of Gulab Jamun or Kheer

Tandoori & Grilled Delights

Chicken Tandoori Half \$9.95 or Full \$15.95
chicken marinated in yogurt with garlic, ginger & spices & roasted in the tandoor, served with Nan & mint yogurt sauce

Chicken Tikka \$9.95
Boneless lean chicken cooked in the tandoor, served with Nan & mint yogurt sauce

Grilled Shrimp \$13.95
Shrimp dipped in yogurt marinade then grilled over charcoals in the tandoor, served with Nan & mint yogurt sauce

Fish Tikka \$10.95
Boneless, marinated grilled fish, served with Nan & mint yogurt sauce

Paneer Tikka \$9.95
Homemade paneer marinated in yogurt with garlic, ginger & spices then roasted in the tandoor, served with Nan & chutney

Rice Specialties

Navrang Vegetable Biryani \$8.95
Fresh mixed vegetables cooked with basmati rice, served with raita

Kashmiri Sweet Pulow \$8.95
Basmati made with dried fruits, nuts, raisins & honey, served with plain yogurt

Khyber Chicken Biryani \$10.95
Chicken, cooked in delicious basmati rice with spices, bell peppers, green peas, onions, & nuts served, with raita

Nizami Lamb Biryani \$11.95
Tender lamb mixed in fragrant basmati rice, seasoned with herbs, bell peppers, green peas, onions, & nuts, served with raita

Jingha Biryani \$13.95
Basmati rice flavored with saffron, cooked with jumbo shrimp, bell peppers, green peas, onions, & nuts, served with raita

Plain Basmati \$2.95
Fragrant long grain rice from India

Sides

Papadam \$1.50
Plain Yogurt or Raita \$2.50
Mango or Mint Chutney \$2.50
Achar \$2.50

Breads

Plain or Butter Nan \$2.95

Fresh baked bread in our clay oven

Garlic or Onion Nan \$3.95

Nan garnished with fresh garlic & cilantro or stuffed with onions & herbs

Paneer Nan \$4.95

Nan filled with diced Paneer, spices & cilantro

Peshawari Nan \$4.95

Nan stuffed with shredded coconut, almonds, raisins & apricots

Keema Nan \$4.95

Nan stuffed with minced lamb, spices & cilantro

Aloo Nan \$3.95

Nan stuffed with seasoned mashed potatoes

Plain Paratha \$2.95

Multi-layered grilled bread seasoned with carom seeds

Aloo Paratha \$4.95

Paratha stuffed with mashed potatoes, & peas

Gobi Paneer Paratha \$4.95

Paratha filled with chopped cauliflower, peas, & paneer

Keema Masala Paratha \$4.95

Paratha stuffed with spiced minced lamb

Tandoori Roti \$2.95

2 whole wheat baked breads

Tawa Roti \$2.95

2 whole wheat breads cooked on the grill

Poori \$3.95

2 light & fluffy, crispy puffed breads

Nan Bread Basket \$11.95

Plain, Garlic, Onion & Aloo Nan

Pavilion's Bread Basket \$14.95

Choice of any 4 breads

Beverages

Sweet Lassi \$2.95

A rich & sweet smoothie made with homemade yogurt

Amrood Lassi \$3.95

A guava twist to our traditional sweet lassi

Mango Lassi \$3.95

Our famous yogurt smoothie whipped with sweet mango pulp

Masala Chai \$2.95



617-547-7463

17-21 Central Square ~ Cambridge, MA 02139

www.indiapavilion.co

Open Mon-Sunday 11:30am-11:00pm

Lunch Buffet: 11:30am-3:00pm

Dinner: 3:00pm-11:00pm

Dine-in~Catering~Take-out~Delivery