



SWAGAT

FINE INDIAN CUISINE

Swagat means "Respectfully Welcome" in Indian culture.

**We prepare your meal carefully for your taste and health.
All dishes are cooked individually in traditional Indian style.**

**Please let your server know your personal taste
and special requirements.**

(Example: mild, medium, spicy)

**Your comments and suggestions are
most welcome to serve you better. Thanks!**

Wine and Beer Selections

Red Wine

* Organic

White Wine

	Glass	Bottle		Glass	Bottle
1. 99 Cab Sauvignon, CA	\$4.95	\$21.95	1. 99 Chardonnay, CA	\$4.95	\$21.95
2. Siema Cab Sauvignon, Italy	\$4.95	\$21.95	2. *Musaragno Pinot Grigio, Italy.	\$5.50	\$22.95
3. *Musaragno Merlot, Italy.	\$5.50	\$22.95	3. Marquee Riesling, Australia	\$5.50	\$22.95
4. Marquee Shiraz, Australia	\$5.50	\$22.95	4. Marquee Chardonnay, Australia.	\$5.50	\$22.95
5. *Caligiore Syrah, Argentina.	\$5.50	\$22.95	5. Classy Sauvignon Blanc, CA	\$5.50	\$22.95
6. *Meinklang Pinot Noir, Austria	\$5.50	\$22.95	6. Teldeshi Chardonnay, CA	\$5.95	\$24.95
7. Estancia Cab Sauvignon, CA	\$5.75	\$24.95	7. Estancia Chardonnay, CA	\$5.95	\$24.95
8. Teldeshi Merlot, CA	\$5.95	\$24.95	8. *Bonarada Reserve, Argentina	\$5.95	\$24.95
9. Los Grands Arbres,(Merlot) France . . .	\$5.95	\$25.95	9. *Les Grands Arbres, France	\$6.25	\$25.95

House Wine

Chardonnay, Cabernet, White Zinfandel.....\$4.95

Beer

Taj Mahal (Indian)	\$6.00	Heineken	\$4.00
Flying Horse (Indian) ..	\$6.00	Corona	\$4.00
Kingfisher (Indian) . . .	\$4.50	Fosters	\$4.00
Molson Canada	\$4.50	Bass Ale	\$4.00
St. Pauli Girl Dark	\$4.50	Boulevard Pale Ale	\$3.50
Becks Dark	\$4.50	Bud Light	\$3.50
Singha Thai	\$4.00	Miller Light	\$3.50

Hot & Cold Drinks

Lassi – Sweet or salted Lassi \$ 2.00
Mango Milk Shake, Mango Lassi \$ 2.95
Soda – Coke, Diet Coke, Sprite, Fanta Orange, Mr. Pibb, Lemonade and Iced Tea (free refills) \$ 2.00

Mango Juice \$ 2.00
Fresh Coffee, Black Tea \$ 1.50
Masala Tea – Traditional Indian tea, brewed with cardamom, ginger and milk \$ 2.25

Hot Soups & Side Orders

Vegetable Soup – Spicy hot soup made with lentils, garlic, vegetables and coriander \$ 2.75
Tomato Soup – Fresh tomatoes cooked with spices and fresh coriander. \$ 2.75
Coconut Soup – Creamy shredded coconut soup with nuts. \$ 2.95
Chicken Soup – Boneless chicken in a rich broth with fresh coriander \$ 2.95
Condiment Tray – Mango chutney, mixed pickle, Raita, onion, tamrind and mint chutney \$ 3.95

Garden Salad – Fresh chopped cucumber, lettuce, carrot and tomatoes \$ 2.75
Mango Chutney \$ 1.25
Mixed Pickle. \$ 1.25
Raita – Cooling cucumber and yogurt. A perfect complement to a spicy entree. \$ 1.50
Papdum – Crispy lentil wafer (3 pcs) \$ 1.25
Onion chilli. \$ 1.25

Hot Appetizers

Vegetable Samosa (2 pcs) – Spicy turnovers stuffed with potatoes and green peas \$ 4.25
Vegetable Pakoras (5 pcs) – Fresh vegetable fritters made with spinach, onions, potatoes, cauliflower, ginger and spices \$ 4.25
Palak Pakora – Fresh spinach deep fried in chick-pea batter and spices \$ 4.25
Gobhi Pakora – Fresh cauliflower deep fried with chick-pea batter and spices \$ 4.25
Vegetable Tikki – A tangy combination of vegetables and potato, ginger and spices patty \$ 4.25
Paneer Pakoras – Fresh homemade cheese, deep fried in spicy chick-pea batter. \$ 5.95

Meat Samosa (2 pcs) – Turnover stuffed with minced lamb and spices \$ 5.25
Chicken Pakoras – Chunks of white meat chicken deep fried in chick pea batter \$ 4.95
Swagat Platter – Combination of Vegetable Pakora, Samosa, Tikki and Paneer Pakors served with Chutney \$ 7.95
Chicken Tikka – Skewered strips of boneless chicken breast marinated in herbs and spices and grilled in the clay oven \$ 8.95
Non-Vegetarian Platter – Combination of Meat Samosa, Chicken Pakora, Chicken Tikka, Boti Kabab and Seekh Kabab \$ 9.95

Swagat Special Dinners

Swagat Special Korma – Combination of chicken, lamb, and shrimp cooked with nuts, raisins, exotic menese spices in a light cream sauce. \$ 15.95
Swagat Special Masala – Combination of marinated chicken, lamb and shrimp cooked in a tomato based mild masala sauce \$ 15.95
Swagat Special Rogan Josh – Boneless white meat chicken, lamb and jumbo shrimp cooked in thick yogurt based sauce and spices \$ 15.95
Vegetarian Dinner for Two – Comes with Vegetable Soup, Vegetable Samosa, Saag Paneer, Vegetable Korma, Rice, (2) Nan, and Gulab Jamun or Kheer \$ 38.95

Swagat Dinner for Two – Comes with Vegetable Soup, Vegetable Samosa, Chicken Tandoori, Rogan Josh, Chicken Tikka Masala, Basmati Rice, (2) Nan, and Gulab Jamun or Kheer \$ 42.95

Vegetarian Dinner for Three – Comes with Vegetable Soup, Samosa, Vegetable Korma, Saag Paneer, Malai Kofta, Rice, Nan and Gulab Jamun or Kheer. . \$ 59.95

Swagat Dinner for Three – Comes with Vegetable Soup, Samosa, Chicken Tandoori, Chicken Tikka Masala, Lamb Curry, Chicken Kadai, Rice, Nan and Gulab Jamun or Kheer \$ 62.95

Swagat Dinner for Four – Comes with Vegetable Soup, Vegetable Samosa, Tandoori Chicken, Chicken Tikka Masala, Lamb Kadia, Shrimp Jalfrazi, Vegetable Korma, (3) Nan, and Gulab Jamun or Kheer \$ 81.95

Vegetarian Specialties

ALL DINNERS SERVED WITH BASMATI RICE.

Chana Masala – Chick peas cooked with fresh tomatoes, garlic, ginger, onion and spices \$ 11.95

Malai Kofta – Vegetable croquettes cooked in a mild sauce with fresh herbs and mild spices. \$ 11.95

Dal Makhni – Lentils cooked with fresh garlic, ginger, tomatoes and spices \$ 11.95

Bhindi Masala – Fresh okra cooked with onions, garlic, ginger and spices \$ 11.95

Aloo Gobhi – Fresh cauliflower cooked with potatoes, garlic, ginger and spices \$ 11.95

Mutter Paneer – Homemade cheese cooked with fresh green peas, herbs and spices \$ 11.95

Aloo Palak Chole – Fresh potatoes cooked with spinach, chick peas, and spices \$ 11.95

Vegetable Korma – A combination of several vegetables cooked with homemade cheese and nuts in a light mild sauce \$ 12.50

Paneer Masala – Homemade cheese marinated in our special sauce and cooked with mild tomato based cream sauce \$12.50

Saag Paneer – Fresh spinach cooked with homemade cheese and spices. \$ 12.50

Shahi Paneer Korma – Fresh homemade cheese cooked in mild creamy sauce with nuts and spices. \$ 12.50

Kadai Paneer – Homemade cheese cooked with fresh garlic, ginger, onion, tomatoes, bell peppers and spices. . \$ 12.50

Baigan Paneer Bartha – Egg plant cooked in an open flame first, then cooked with fresh garlic, ginger, onion, peas, homemade cheese in light cream sauce . . . \$ 12.50

Tandoori Specialties

Indian-Style B-B-Q • Served with Rice

Chicken Tandoori – Tender chicken marinated in yogurt and spices and baked on skewers in our clay oven.half \$ 9.95. . \$ 13.95

Chicken Tikka – Skewered strips of boneless chicken breast marinated in herbs and spices and grilled in the clay oven \$ 13.95

Fish Tikka – Fish marinated in yogurt and spices and baked on skewers in the clay oven \$ 15.95

Boti Kabab – Fresh chunks of lamb marinated in chef's special sauce and grilled in the clay oven \$ 15.95

Shrimp Tandoori – Prawns marinated in a hint of mint and slowly broiled in our clay oven \$ 15.95

Swagat Mix Grill – A delicious combination of sizzling chicken tandoori, chicken tikka, lamb kabab and tandoori shrimp served with rice.half \$ 12.95 \$ 16.95

Chicken Specialties

All Chicken Entrees come in white meat served with rice.

Chicken Curry – Boneless chicken cooked in thick curry sauce. \$ 12.95

Chicken Bombay – Boneless white meat chicken cooked in a chilli sauce of garlic, ginger and spices \$ 12.95

Chicken Vindaloo 🌶️🌶️🌶️ (Hot) – Chicken cooked with potatoes and a hot tangy sauce \$ 12.95

Chicken Kadai – Boneless chicken cooked with garlic, ginger, onion, tomato, bell pepper and spices. . . \$ 12.95

Chicken Korma (Mild) – Boneless chicken cooked with nuts, raisins, exotic herbs and spices in a creamy sauce \$ 13.95

Butter Chicken – Boneless chicken cooked with coconut fresh garlic, ginger, touch of tomato in a light creamy sauce and spices \$ 13.95

Chicken Mango – Boneless white meat chicken cooked with fresh garlic, ginger, a touch of mango pulp and spices \$ 12.95

Chicken Jalfrezi – Boneless pieces of white meat chicken cooked with fresh vegetables, herbs and exotic spices. \$ 12.95

Chicken Saag – White meat chicken cooked with spinach and fresh garlic, ginger and spices \$ 13.95

Chicken Rogan Josh – Boneless white meat chicken cooked in thick yogurt base sauce and spices . . \$ 13.95

Chicken Tikka Masala – Marinated boneless pieces of chicken grilled in clay oven and simmered in a tomato- based mild masala sauce. \$ 14.95

Rice Specialties

all Biryani served with Raita

Rice – Plain Basmati rice cooked with carrots and peas \$ 2.00

Vegetable Biryani – Basmati rice cooked with fresh vegetables, exotic herbs, nuts and spices \$ 11.95

Chicken Biryani – Basmati rice cooked with chicken, fresh garlic, ginger, onion, nuts and spices . . . \$ 12.95

Lamb Biryani – Basmati rice cooked with lamb, fresh garlic, ginger, onion, nuts and spices . . . \$ 14.95

Shrimp Biryani – Jumbo shrimp cooked with Basmati rice, fresh onions, garlic, ginger, nuts and spices \$ 14.95

Swagat Special Biryani – Basmati rice cooked with fresh ginger, garlic, chicken, lamb, shrimp, vegetables, nuts and exotic spices \$ 15.95

Seafood Specialties

served with Basmati rice

- Shrimp Curry** – Jumbo shrimp cooked in thick curry sauce \$13.95
- Shrimp Jalfrezi** – Shrimp cooked with fresh vegetables and exotic Indian spices \$ 14.95
- Shrimp Kadai** – Jumbo shrimp cooked with fresh garlic, ginger, onion, tomato, bell pepper and spices . . . \$ 14.95
- Shrimp Vindaloo** 🌶️🌶️🌶️ (Hot) – Jumbo shrimp cooked with potatoes in a hot tangy sauce \$ 14.95
- Butter Shrimp** – Shrimp cooked with coconut, garlic, ginger and a touch of tomato in a light creamy sauce and spices \$ 14.95
- Shrimp Bombay** – Jumbo shrimp cooked in a sweet chilli sauce, garlic, ginger and spices \$ 14.95

- Shrimp Saag** – Jumbo shrimp cooked with spinach, ginger, garlic and spices \$ 14.95
- Shrimp Korma (Mild)** – Jumbo shrimp cooked in a special creamy sauce flavored with nuts and coriander \$ 14.95
- Shrimp Mango** – Shrimp cooked with fresh garlic, ginger, a touch of mango pulp and spices \$ 14.95
- Shrimp Coconut** – Fresh jumbo shrimp cooked with sweet coconut and spices \$ 14.95
- Shrimp Masala** – Jumbo shrimp marinated with a hint of garlic and cooked with mild tomato-based cream sauce \$ 15.95

Lamb Specialties

served with Basmati rice

- Lamb Curry** – Succulent pieces of lamb cooked in a thick curry with herbs and spices \$ 12.95
- Lamb Vindaloo** 🌶️🌶️🌶️ (Hot) – Tender pieces of lamb and potatoes cooked in a special hot and tangy sauce \$ 12.95
- Lamb Jalfrezi** – Lamb cooked with fresh vegetables and exotic Indian spices \$ 13.95
- Lamb Kadai** – A traditional North-Indian dish, lamb cooked with fresh tomatoes, onion, ginger, garlic, green peppers, herbs and spices \$ 13.95
- Lamb Saag** – Chunks of lamb cooked with fresh spinach, garlic, ginger and spices \$ 14.95

- Lamb Korma (Mild)** – Lamb cooked with nuts and exotic herbs and spices in a mild cream sauce \$ 14.95
- Butter Lamb** – Tender pieces of lamb cooked with coconut, garlic, ginger and a touch of tomato in a light creamy sauce and spices \$ 14.95
- Rogan Josh** – Morsels of lamb marinated and cooked in a special yogurt-based curry sauce \$ 14.95
- Lamb Bombay** – Tender pieces of lamb cooked in a sweet chilli sauce, garlic, ginger and spices . . . \$ 14.95
- Lamb Tikka Masala** – Tender pieces of Tandoori lamb cooked with garlic, ginger in a mild tomato-based creamy sauce \$ 15.95

Fresh Baked Indian Breads

- Nan** – White bread baked in our Tandoor \$ 2.50
- Pashawary Nan** (stuffed w/ nuts & coconut) \$ 2.95
- Paneer Nan** (stuffed w/ homemade cheese) \$ 2.95
- Garlic Nan** \$ 2.95
- Aloo Nan** (stuffed w/ potato & spices), **Onion Nan** . . \$ 2.95
- Pudina Nan** (stuffed w/ mint & spices) \$ 2.95
- Keema Nan** (stuffed w/ minced lamb) \$ 2.95
- Stuffed Basket** – Combination of Garlic Nan, Aloo Nan and Onion Nan \$ 8.95

- Paratha** – Multi-layered whole wheat bread cooked with butter in Tandoor \$ 2.75
- Aloo Paratha** (stuffed w/ potato) \$ 2.95
- Poori** – Whole wheat deep fried puffed bread . . . \$ 2.50
- Tandoori Roti** – Whole wheat bread baked in our Tandoor \$ 1.95
- Special Nan** – Stuffed with onion, potato, garlic and spices \$ 3.95

Desserts

- Ras Malai (2)** – Fresh homemade cheese patties cooked in a milk syrup with almonds \$ 2.95
- Gulab Jamun (2)** – Golden fried cheese dumplings soaked in syrup \$ 2.95
- Kheer (rice pudding)** – Rice cooked in sweetened milk with raisins and almonds \$ 2.95

- Gajjar Ka Halwa** – Carrot Cake \$ 2.95
- Ice Cream – Mango Melba, Mango ice cream, Pistachio ice cream** \$ 2.95
- Badami Kulfi** – This ice cream is extremely rich due to the presence of large quantities of milk and almonds \$ 2.95

Professional Catering • Takeout

Gift Certificates Available