

## BIRYANI

1. Tavern Chicken Biryani. . . . . \$17.99  
Flavored basmati rice, whole spices and garden herbs.
2. Chicken Tikka Biryani. . . . . \$17.99  
Chicken tikka sauteed with spice and cooked with basmati rice.
3. Goat Biryani. . . . . \$19.99  
Flavored basmati rice, whole spices, garden herbs, contains bones.
4. Lamb Biryani. . . . . \$18.99  
Flavored basmati rice, whole spices and garden herbs.
5. Shank Biryani. . . . . \$20.99  
Cooked with lamb shank, spicy.
6. Tavern Mixed Seafood Biryani. . . . . \$19.99  
Salmon, shrimp, and crab cooked with biryani masala and rice.
7. Shrimp Biryani. . . . . \$19.99  
Shrimp cooked together with biryani masala and rice.
8. Mixed Vegetable Biryani. . . . . \$14.99  
Mixed vegetables cooked with biryani masala and basmati rice.
9. Salmon Biryani. . . . . \$19.99  
Salmon cooked together with biryani masala and rice.
10. Tavern Impossible Biryani. . . . . \$18.99  
Cooked with spice and mixed items.



## RICE SELECTION

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|-------------------------------------------------------|--------------------------------------------------------------------|
| 1. Basmati Rice . . . . . \$4.99<br>Plain white rice. | 4. Kashmiri Polao . . . . . \$6.99<br>Saffron rice with pineapple. |
| 2. Himalayan Brown Rice \$4.99                        | 5. Peas Polao . . . . . \$5.99<br>Rice cooked with green peas.     |
| 3. Golden Lemon Rice. . . \$5.99                      |                                                                    |

## TAVERN TANDOORI BBQ

1. Tandoori Mixed Grill . . . . . \$24.99  
Tandoori chicken, chicken tikka, seekh kebab, lamb chop (+03), shrimp (+03). Served with rice or bread.
2. Lamb Seekh Kebab. . . . . \$18.99
3. Chicken Seekh Kebab. . . . . \$16.99
4. Chicken Chop . . . . . \$18.99  
Marinated with five spices and comes with yellow lemon rice.
5. Chicken Malai Kabab . . . . . \$17.99  
white boneless chicken marinated w/ cream cheese and Indian spices.
6. Shrimp Tandoori . . . . . \$19.99  
Jumbo shrimp cooked in clay oven and served with fresh spinach.
7. Chicken Tandoori . . . . . \$17.99  
Marinated in yogurt, lemon juice, and Indian spices, then grilled or broiled.
8. Salmon Tandoor Tikka . . . . . \$19.99  
Slices of salmon with fresh spinach.
9. Lamb Boti Kebab. . . . . \$19.99  
Slices of lamb marinated with Indian BBQ sauce, cooked in tandoor.
10. Hariyali Tikka . . . . . \$17.99  
Marinated with Indian spice and tandoor.
11. Chicken Tikka. . . . . \$17.99  
Boneless marinated chicken cooked in clay oven.



## CHINESE SPECIALTIES

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|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|
| 1. Veg Fried Rice . . . . \$10.99<br>Wok-tossed rice with fresh vegetables & Chinese seasoning. | 4. Veg Spaghetti. . . . . \$10.99<br>Spaghetti tossed with mixed vegetables in Indo-Chinese style.   |
| 2. Egg Fried Rice . . . . \$11.99<br>Fried rice with egg, vegetables & special sauce.           | 5. Chicken/Egg Spaghetti \$12.99<br>Spaghetti with chicken or egg, vegetables & savory sauce.        |
| 3. Chicken Fried Rice \$12.99<br>Stir-fried rice with chicken, vegetables & aromatic spices.    | 6. Shrimp/Egg Spaghetti \$13.99<br>Spaghetti with shrimp or egg, stir-fried in chef's special sauce. |

## RTISAN NAAN & BREAD

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|------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|
| 1. Classic Tandoori Naan \$2.99<br>Soft white bread baked in a traditional tandoor oven, plain naan. | 8. Aloo Naan. . . . . \$4.99<br>Stuffed with seasoned mashed potatoes and aromatic spices.   |
| 2. Butter Naan . . . . . \$3.49<br>Fresh naan brushed with rich melted butter.                       | 9. Gobi Naan. . . . . \$4.99<br>Filled with spiced cauliflower stuffing.                     |
| 3. Garlic Naan . . . . . \$3.99<br>Tandoor-baked naan topped with roasted garlic and herbs.          | 10. Sesame Naan . . . . \$4.99<br>Classic white bread topped with toasted sesame seeds.      |
| 4. Peshawari Naan. . . . . \$6.99<br>Stuffed with sweet nuts, raisins, and grated coconut.           | 11. Roti . . . . . 3.99<br>Oven heated soft whole-wheat roti.                                |
| 5. Paneer Naan. . . . . \$5.99<br>Naan filled with seasoned Indian cottage cheese.                   | 12. Tavern Impossible Cheese Naan . . . . . \$9.99<br>Comes filled with special mixed items. |
| 6. Tavern Cheese Naan . \$8.99<br>Stuffed with melted mixed cheese.                                  | 13. Onion Kulcha . . . . \$4.99<br>Oven-baked flatbread stuffed with savory spiced onions.   |
| 7. Tavern Tikka Naan . . \$9.99<br>Naan filled with spiced tandoori chicken tikka pieces.            | 14. Rosemary Naan . . \$4.99<br>Oven-baked naan flavored with aromatic fragrant rosemary.    |

## TRADITIONAL PARATHAS

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|--------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|
| 1. Aloo Paratha . . . . . \$4.99<br>Whole-wheat flatbread stuffed with seasoned spiced potatoes. | 3. Aloo Gobi Paratha . . \$5.99<br>Stuffed with a flavorful potato and cauliflower combination mix.             |
| 2. Gobi Paratha . . . . . \$5.99<br>Flatbread filled with spiced shredded cauliflower.           | 4. Tandoori Lachha Paratha . . . . . \$5.99<br>Multi-layered flaky coiled whole-wheat bread cooked with butter. |

## SIGNATURE BEVERAGES

|                                                                                                    |                                                                                         |                                                                    |                                                                                              |                                                                       |
|----------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|--------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------|
| 1. STILL WATER \$2.50<br>Fresh chilled purified drinking water.                                    | 2. CLASSIC FOUNTAIN SODA \$2.99<br>Chilled sparkling soft drink (Coke / Sprite / Pepsi) | 3. TAVERN MANGO LASSI                                              | 4. TAVERN SALT LASSI                                                                         | 5. SWEET CREAM LASSI                                                  |
| 6. SPARKLING MINERAL WATER \$4.99<br>Imported Italian sparkling mineral water, lightly carbonated. | 7. BIRYANI \$6.99<br>Organic spices traditional yogurt drink                            | 8. TAVERN GINGER SHOT \$5.99<br>Tavernhouse special wellness drink | 9. MASALA TEA \$2.99<br>Aromatic spiced milk brewed with traditional hot black tea and milk. | 10. ICED COFFEE \$3.99<br>Chilled house coffee blend served over ice. |

Refreshing | Authentic | Made with Care

## CHUTNEYS & ACCOMPANIMENTS

1. Mango Chutney . . . . . \$4.99  
Sweet and tangy chunky mango relish prepared with traditional spices.
2. Grand Mix Pickle . . . . . \$4.99  
Spicy sharp Indian mixed vegetable pickle preserved in authentic mustard oil.
3. Fresh Mint Green Chutney . . . \$1.99  
Cooling blend of garden mint, coriander greens & lime juice.
4. Classic Yogurt Raita . . . . . \$4.99  
Creamy continuous yogurt with cucumber shreds, roasted cumin & mild seasoning.



## DESSERTS

### Tavern Rice Pudding \$5.99



### Rasmalai \$5.99 (Rashmalai)



### Gulab Jamun \$5.99



### Kulfi \$4.99

Regular Malai, Mango & Pistachio



### Cheese Cake \$4.99



### Carrot Cake \$4.99



### Chocolate Cake \$4.99



## Signature Curries

## TAVERN Special



## IMPOSSIBLE PLANT

1. Impossible Tikka Masala . . . . . \$18.99  
Impossible plant meat simmered in a creamy tomato gravy with fenugreek.
2. Impossible Curry (House Style) . . . . . \$18.99  
Impossible plant meat slow-cooked in a rich traditional north Indian curry.
3. Impossible Butter Masala . . . . . \$18.99  
Impossible plant meat prepared in a smooth buttery tomato gravy with fresh cream.
4. Impossible Vindaloo \$18.99  
Impossible plant meat prepared with vinegar-infused red chilli paste, ginger and tender potatoes.
5. Impossible Korma . . \$18.99  
Impossible plant meat gently cooked in a luxurious creamy cashew nut sauce.
6. Impossible Kofta . . . \$11.99  
Impossible plant savory balls cooked in a rich tomato cream sauce.

## IMPOSSIBLE GRILL & TANDOOR STYLE

1. Impossible Jalfrezi \$18.99  
Impossible plant meat stir-fried with onions, crisp bell peppers, and tangy spices.
2. Impossible Seekh Kabab . . . . . \$18.99  
Finely spiced plant-based meat skewers flame-grilled in authentic tandoor style.
3. Impossible Tawa Kabab . . . . . \$11.99  
Impossible plant-based spiced patties seared flat over an authentic iron tawa grill.



## TAVERN COMBO DEAL

- Comes with: (Choices any)  
One Appetizer  
One Entree  
Basmati Rice OR Plain Naan  
Salad  
Chutney

**\$19.99**

### Special Note:

For kids you can ask custom dish or leave a note under your order.

JABIHA  
HALAL



# The Indian TAVERN

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## VEGETARIAN APPETIZERS

1. Vegetable Samosas (2p) ..... \$6.99  
Crispy pastry turnover filled with mixed vegetables and potato. Vegetarian.
2. Mixed Vegetable Pakora ..... \$6.99  
Assorted vegetable deep-fried fritters. Vegetarian.
3. Banana Pakora (2p) ..... \$5.99  
Deep-fried banana fritters. Vegetarian.
4. Aloo Papri. .... \$6.99  
Chickpeas, crispy bread, and potato served cold with green, tamarind, and yogurt sauces. Vegetarian.
5. Tandoor Vegetable Platter ..... \$8.99  
Marinated mixed vegetables. Vegetarian.
6. French Fries ..... \$5.99  
Deep-fried potato. Vegetarian.
7. Papadum (4p) ..... \$3.99  
Thin bean wafers. Vegetarian.
8. Poori Bhaji ..... \$7.99  
Chickpeas cooked with onion and served with poori bread. Vegetarian.
9. Gobi Manchurian ..... \$7.99  
Vegetarian.
10. Samosa Chaat ..... \$6.99  
Broken samosa with chickpeas and potato. Served with yogurt, tamarind, and green sauces. Vegetarian.
11. Paneer Pakora ..... \$6.99  
Indian cheese cubes deep-fried with chickpea powder and masala. Vegetarian.
12. Vegetable Spring Rolls (2p) ..... \$5.99  
Crispy shell filled with vegetables.
13. Paneer Tikka ..... \$8.99  
Marinated Indian cheese. Vegetarian.
14. Tandoor Alu Dum. .... \$7.99  
Marinated potato vegetable.
15. Shrimp Manchurian ..... \$11.99  
Crispy shrimp tossed in a bold, tangy, and flavorful Manchurian sauce.

## NON - VEGETARIAN APPETIZERS

1. Seekh Kebab (Chicken) ..... \$11.99  
Marinated ground chicken juicy, smoky and grilled to perfection.
2. Chicken Tikka ..... \$11.99  
Made with boneless marinated chicken cooked in clay oven.
3. Tandoor Chicken Wings (4p) ..... \$7.99  
Crispy Chicken wing served with fried potatoes.
4. Fish Finger (4p) ..... \$9.99  
Organic sea fish.
5. Mango Shrimp ..... \$11.99  
Shrimp with mango chutney.
6. Tawa Lamb kabab ..... \$11.99  
Marinated serve lamb.
7. Shrimp Manchurian ..... \$11.99  
Crispy shrimp tossed in a bold, tangy, and flavorful Manchurian sauce.
8. Tawa Chicken Kabab. .... \$9.99  
Hand-crafted chicken kababs, slow-roasted on the tawa with classic spices and love in every bite.
9. Hariyali Chicken Kabab ..... \$11.99  
Green herbed marinated, skewered tandoor chicken.

## CHICKEN SPECIALTIES

1. Chicken Tikka Masala ..... \$17.49  
Creamy tomato sauce, fenugreek.
2. Chicken Curry ..... \$17.99  
Cooked with curry sauce.
3. Chicken Bhuna ..... \$17.99  
Cooked with fresh onion, tomato, and sauce.
4. Chicken Korma ..... \$17.99  
Creamy cashew nut sauce, raisins.
5. Chicken Malai Curry ..... \$17.99  
Cooked with coconut cream sauce.
6. Chicken Vindaloo ..... \$17.99  
Cooked with hot chili paste and vinegar, served with ginger.
7. Chicken Makhani ..... \$17.99  
Slightly sweeter than tikka masala sauce.
8. Butter Chicken ..... \$17.99  
Cooked with tomato cream butter sauce.
9. Chicken Saag Tikka ..... \$17.99  
Skewered spring chicken and pure spinach.
10. Chili Chicken ..... \$17.99  
Our only Indo-Chinese flavored chicken dish.
11. Chicken Dildar ..... \$17.99  
Cooked with pineapple cream sauce.
12. Chicken Jalfrezi ..... \$17.99  
Cooked with red pepper and vegetable spices.
13. Chicken Madras ..... \$17.99  
Cooked with medium-hot pickle-flavored sauce.
14. Chicken Chana ..... \$15.99  
Cooked with chickpeas and curry sauce.
15. Tavern Black Pepper Chicken ..... \$17.99  
Pepper marinade, curry leaves, green chillies.
16. Chicken Karahi ..... \$18.99  
Spicy dish made by cooking chicken with tomatoes, spices and tossed bell pepper.
17. Chicken Mirchi ..... \$17.99  
Spicy Indian dish where chicken is cooked with hot green chillies and aromatic spices.



## SOUP

1. Mulligatawny Soup . \$5.99  
Delicately spiced fresh lentils. Tomato base.
2. Vegetable Soup .... \$5.99  
Tomato soup cooked with vegetables.
3. Mushroom Soup ... \$5.99  
Tomato soup cooked with mushrooms.
4. Chicken Soup. .... \$6.99  
Soup cooked with chicken.
5. Hot & Sour Soup ... \$10.99  
Little heat, a little tang — a whole lot of comfort.

## SALAD

1. Green Salad ..... \$6.99  
Lentils cooked with tomato, lemon flavor with curry leaves. Served with Indian dressing.
2. Tavern Salad ..... \$8.99  
Chicken, lettuce, tomato and carrot served with Indian dressing.
3. Salmon Salad ..... \$8.99  
Lettuce, tomato and salmon. Served with Indian dressing.

## LAMB

1. Lamb Chops. .... \$23.99  
Lamb marinated with fresh spice, grilled to perfection.
2. Lamb Tikka Masala . \$19.99  
Creamy tomato sauce and fenugreek.
3. Lamb Curry ..... \$18.89  
Cooked with curry sauce.
4. Lamb Bhuna. .... \$18.99  
Cooked with fresh onions and tomato.
5. Lamb Saag ..... \$18.99  
Cooked with fresh spinach.
6. Lamb Vindaloo. .... \$18.99  
Vinegar infused red chilli paste and ginger.
7. Lamb Madras/ ..... \$18.99  
Mirchi Cooked with spicy pickle-flavored sauce.
8. Tavern Lamb Malai Curry ..... \$19.99  
Cooked with coconut cream sauce.
9. Lamb Karahi. .... \$18.99  
Cooked with fresh pepper, onion, and Indian spices.
10. Lamb Rogan Josh . \$18.99  
Cooked with lamb curry, fresh tomatoes and saffron.
11. Lamb Dildar ..... \$18.99  
Choice of meat cooked with fresh pineapple cream.
12. Lamb Butter Masala \$18.99  
Marinated lamb, aromatic spices, butter, tomato puree, and cream, with either stovetop.
13. Chennai Lamb .... \$21.99  
Coconut, curry leaves and undefined powder.
14. Lamb Jalfrezi ..... \$18.99  
Cooked with red/green pepper vegetable spicy.

## GOAT

1. Goat Curry .... \$19.99  
Flavorful dish that combines tender meat with spices for a hearty finish.
2. Goat Masala ... \$19.99  
Indian curry cooked in a rich blend of spices, tomatoes, and onions.
3. Goat Karahi ... \$19.99  
Diced goat meat, tomatoes, cooked over medium heat until tender.
4. Grill Goat ..... \$19.99  
The right cuts, marinating briefly, and using high heat for a short time.

## SEAFOOD

1. Shrimp Curry . . \$19.99  
Shrimp cooked with spice-flavored sauce.
2. Shrimp Bhuna . \$19.99  
Cooked with spice-flavored thick sauce, fresh onion, and tomato.
3. Shrimp Tandoori Masala ..... \$21.99  
BBQ-style shrimp cooked with tomato cream sauce.
4. Tavern Shrimp Korma ..... \$19.99  
Cooked with creamy nut sauces, onion, and green chillies.
5. Shrimp Vindaloo \$19.99  
Vinegar infused red chilli paste and ginger.
6. Shrimp Madras \$19.99  
Cred thick sauce.
7. Shrimp Saagwala \$19.99  
Cooked with fresh spinach.
8. Salmon Tikka Masala ..... \$19.99  
BBQ-style and cooked with tomato cream sauce.
9. Salmon Aloo Curry \$20.99  
Cooked with fried salmon and potato.
10. Tavern Mix Crab Curry. .... \$19.99  
Cooked with Indian curry sauce.
11. Crab Korma . \$19.99  
Cooked with almond cream sauce.
12. Chilli Fish ... \$16.99  
BBQ style with red chilli spicy tilapia.
13. Chilli Shrimp \$19.99  
Shrimp cooked with spice-flavored sauce.
14. Grilled Salmon \$21.99  
Salmon, grilled to smoky perfection — where simplicity meets pure elegance.
15. Patra Ni Machi \$21.99  
Cooked with Indian style.
16. Shrimp Malai Curry ..... \$19.99  
Shrimp cooked with green mango and Indian spices.
17. Coconut Shrimp \$21.99  
Shrimp pan roasted with coconut lemon sauce.
18. Shrimp Balcha \$19.99  
Shrimp, coconut and garden herbs.

## FRESH VEGETARIAN SPECIALTIES

1. Tofu Mushroom Jalfrezi ..... \$17.99  
Mushrooms and tofu soaking up Jalfrezi heat.
2. Chana Masala ..... \$14.99  
Chickpeas cooked with masala sauce. Vegetarian.
3. Malai Kofta ..... \$14.99  
Vegetable ball cooked with coconut cream sauce. Vegetarian.
4. Dal Makhani ..... \$14.99  
Mixed lentils with fresh tomatoes and sauce. Vegetarian.
5. Aloo Saag ..... \$14.99  
Fresh spinach and vegetable cooked with fresh Indian spices. Vegetarian.
6. Bhindi Masala ..... \$14.99  
Fresh okra cooked with tomato, onion, and curry sauce. Vegetarian.
7. Mushroom Saag. .... \$14.99  
Fresh mushrooms and spinach cooked in spice flavored sauce. Vegetarian.
8. Mutter Paneer ..... \$17.99  
Fresh green peas cooked with Indian fried cheese. Vegetarian.
9. Paneer Tikka Masala ..... \$16.99  
Indian fried cheese cooked with tomato cream sauce. Vegetarian.
10. Dal Saagwala ..... \$14.99  
Yellow lentils cooked with fresh spinach.
11. Paneer Makhani ..... \$17.99  
Indian cheese cubes cooked with tomato creamy sauce. Vegetarian.
12. Vegetables Tikka Masala. .... \$14.99  
Vegetables cooked with tikka masala sauce. Vegetarian.
13. Tofu Tikka Masala ..... \$14.99  
Tofu cooked with tikka masala sauce. Vegetarian.
14. Tofu Saagwala ..... \$14.99  
Tofu cooked with fresh spinach. Vegetarian.
15. Chana Saag (Chana Shaag) ..... \$14.99  
Cooked with fresh chickpeas and spinach. Vegetarian.
16. Aloo Mutter Gobi ..... \$14.99  
Potatoes, green peas, and cauliflower cooked with fresh spiced sauce. Vegetarian.
17. Saag Paneer. .... \$17.99  
Fresh spinach cooked with Indian fried cheese. Vegetarian.
18. Chili Paneer ..... \$15.99  
Cooked with special spicy chilli and paneer.
19. Gobi Manchurian ..... \$14.99  
Delicious Indo-Chinese dish featuring crispy fried cauliflower tossed in a tangy, spicy sauce.
20. Begun Bortha. .... \$14.99  
Begun bortha eggplant and Indian spice.
21. Pumpkin Chana ..... \$16.99  
Red pumpkin with chickpeas and black seed.
22. Paneer Saag Kofta. .... \$16.99  
Paneer saag and Indian spice with almond.
23. Aloo Gobi ..... \$14.99  
Potatoes and cauliflower cooked with fresh spiced sauce. Vegetarian.
24. Daaal bukhara ..... \$14.99  
Creamy black lentils
25. Paneer jalfraizi ..... \$15.99  
Paneer, green/red pepper and tomato sauce
26. Yellow daaal tadka. .... \$13.99