

Grand Opening

T A K E O U T M E N U



SEVA

I N D I A N C U I S I N E

30-07 34th Street, Astoria, NY 11103

Tel: 718.626.4440

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www.sevaindianrestaurant.com

Free Delivery

Minimum \$10 for delivery orders

APPETIZERS

Bok Choy Crispy Curls	3
Gram flour batter, mango powder, lemon, mint raita	
* Vegetable Samosa	3
Potato and green peas turnover, mint and tamarind chutneys	
Chicken Samosa	3
Minced meat turnover, coriander, mint and tamarind chutneys	
* Aloo Tikki Potato cutlet, toasted cumin, onion relish	3
Eggplant Chat	3
Chat masala, lemon juice, mint and tamarind chutneys	
* Pakora Cauliflower, onion, potato fritters	3
Chicken Malai Kabab	5
Grilled, ginger garlic paste, creamy coating, lemon juice	
Lamb Seekh Kabab	5
Minced lamb skewers, grilled, black cardamom	
Lamb Spring Roll	5
Ground lamb, green peas, coriander, mint raita	
Masala Crab Cakes	5
Lump meat, garam masala, mint, lemon-cilantro dip	
Shrimp Balchow	5
Buttery garlic coating, lemon, cilantro	
Sampler Platter	6
Veg. samosa, chicken samosa, pakora, lamb spring roll	

SOUPS

* Butternut Squash Nutmeg, pepper, lemon juice	3
Mulligatawny	3
Pureed yellow lentils, chicken broth, olive oil, cumin seeds, lemon	
Spinach Light cream, ginger, cloves	3

SIDES

* Mango Chutney	2
* Pappadum Lentil wafer	2
Cucumber Raita Cool whipped yogurt	3
Dal Yellow lentils, cumin, olive oil	5

BEVERAGES

Lassi Churned yogurt smoothie	3
Mango	
Sweet Rose	
Lime Lemonade	2
Unsweetened Ice Tea	2
Sparkling Water	2

DESSERTS

Gulab Jamun	3
Honeyed dumplings, cashew stuffing, rosewater, cardamom	
Kheer Rice pudding, vanilla, nuts	3
* Suji Halwa Semolina, toasted almonds, raisins	3
Rasmalai	4
Light cheese discs, thickened creamy milk, pistachio	

LUNCH SPECIAL

Eat in or Take-out

12pm-3pm everyday

* **Veg Samosa or Mulligatawny Soup**
+ Entrée + Basmati Rice = **\$7**

PICK AN ENTRÉE

Green Chili Chicken
Chicken Tikka Masala
Fennel Chicken Curry
Chicken Saag
Chicken Vindaloo
Chicken Korma
* Soy Mirch Masala
* Chana Masala
* Baigan Bhartha
* Aloo Gobi Matar
Chana Saag
Malai Kofta

CATERING

Our restaurant offers party trays. A tray serves 10 people and is accompanied by basmati rice. You may pick the entrée of your choice from the menu. Please provide one day notice.

Vegetarian Tray	55
Chicken Tray	65
Lamb Tray	75
Shrimp Tray	85

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M A I N C O U R S E S

Tandoori

Tandoori is an earthen oven that is heated by charcoal. Meats, seafood and vegetables are marinated and rubbed with our spice blend, skewered and cooked slowly in the Tandoor resulting in juicy foods with a smoky flavor

Tandoori Veggies	9
Cauliflower, broccoli, bell pepper, mushroom, mango powder rub	
Tandoori Chicken	9
On the bone, yogurt marinade, paprika, ginger-garlic rub	
Chicken Tikka	10
Earthen oven grilled white meat, yogurt marinade, paprika, lemon juice	
Tandoori Shrimp	11
Ginger-garlic rub, sour cream, lemon juice	
Mix Grill	11
Chicken Tikka, Chicken Malai Kabab, Lamb Seekh Kabab, Tandoori Shrimp	

Biryani

Biryani is a complete meal in itself. Meats or vegetables are cooked with long grain Basmati rice in a Dum method. A closed thick-bottomed utensil is used in which the main ingredient is slow cooked with rice, saffron, bay leaf and cardamom. It is served with cucumber raita

* Mixed Vegetables	9
Chicken	9
Lamb	10
Shrimp	11

Curries

Curry basically means gravy and is prepared with carefully chosen spices, herbs, nuts and yogurt blended fresh for each dish. Curry does not necessarily mean hot. The dishes can be prepared mild or medium as well. All entrées are served with Basmati rice

Non-Vegetarian

Green Chili Chicken	9
Hot green chilies, garam masala, ginger-garlic sauce	
Chicken Tikka Masala	9
Clay oven cooked white meat, light cream tomato sauce	
Fennel Chicken Curry	9
Home-style, roasted fennel seeds, garlic-onion sauce	
Chicken Korma	9
Almond & cashew nut sauce, yogurt, coconut	
Chicken Saag	9
Spinach, onion-tomato sauce, toasted cumin, coriander	
Chicken Vindaloo	9
Fiery sauce, dried red chilies, potato, tamarind, vinegar	
Apricot Lamb Curry	10
Cinnamon, cardamom, cloves, dried apricot	
Lamb Rogan Josh	10
Onion-tomato sauce, peppercorn, cilantro	
Lamb Meatballs	10
Black cardamom, yogurt, caramelized onion-tomato sauce	
Lamb Vindaloo	10
Fiery sauce, dried red chilies, potato, tamarind, vinegar	

Lamb Saag	10
Spinach, peppercorns, onion, ginger, garlic, tomato	
Lamb Korma	10
Almond & cashew nut sauce, yogurt, coconut milk	
Shrimp Saag	11
Spinach, toasted cumin, ginger, garlic	
Parsi Shrimp Curry	11
Tamarind juice, ginger-garlic sauce, cilantro	

Vegetarian & Vegan

* Soy Mirch Masala	9
Soy chunks, green peppers, ground mace, garam masala	
Kasoori Mushroom Matar	9
Fenugreek, garlic, green peas, cilantro	
* Fennel Kaddu	9
Sweet yellow pumpkin, fennel seeds, tamarind, nutmeg	
Malai Kofta	9
Vegetable croquets, cardamom, tomato, fresh cream	
* Mixed Vegetable Curry	8
Toasted cumin, onion-tomato sauce	
Saag Paneer	8
Spinach, homemade cheese, ginger, garlic	
* Baghare Baigan	8
Baby eggplant, sesame-tamarind sauce, cilantro	
Chana Saag	8
Spinach, chick pea, ginger, tomato	
* Aloo Gobi Matar	8
Stir-fried cauliflower, baby green peas, potatoes, ginger, cumin	
Aloo Chana Paneer	8
Potato, chickpeas, homemade cheese, ginger	
* Baigan Bhartha	8
Roasted eggplant puree, baby green peas, onions, tomato	
Navrattan Korma	8
Mixed veggies, almond-cashew nut sauce, fruit bits	
* Bhindi Masala	8
Baby okra, onion, bell pepper, mango powder, mild chilies	
* Chana Masala	8
Chickpeas, cloves, black cardamom, tomato, caraway seeds	

Breads

All breads (except Poori) are baked in the Tandoor oven at the time the order is placed. An Indian meal is somewhat incomplete without a piece of bread

Nan

Leavened soft flat bread, clay oven baked

Plain	2	Rosemary	3
Garlic	3	Sesame	3
Onion	3	Cilantro	3
Fruit and Nut	4	* Poori Fried, puffy	3
Paratha	3	* Roti	2
Whole wheat, multi layered		Whole wheat, tandoor oven baked	

* **Vegan Choice**

YOU MAY LET US KNOW HOW SPICY YOU'D LIKE YOUR MAIN COURSE TO BE - MILD, MEDIUM OR HOT.

ALL DAY DELIVERY SPECIAL

12pm-10pm everyday

Appetizer + Entrée
Basmati Rice + Dessert = \$11

PICK AN APPETIZER

* Vegetable Samosa

* Aloo Tikki

Chicken Samosa

Eggplant Chat

Mulligatawny Soup

PICK AN ENTRÉE

Chicken Tikka Masala

Green Chili Chicken

Fennel Chicken Curry

Chicken Korma

Chicken Vindaloo

Apricot Lamb Curry

Lamb Meatballs

Lamb Saag

Lamb Vindaloo

* Soy Mirch Masala

* Mixed Vegetable Curry

* Chana Masala

Chana Saag

* Baigan Bhartha

* Aloo Gobi Matar

PICK A DESSERT

Gulab Jamun

Kheer

* Suji Halwa

* Vegan Choice