

(Vegetarian continued)

Palak Kofta (Has Nuts) <i>Shallow fried spinach dumplings cooked in creamy sauce.</i>	16
Chana Masala <i>Chickpeas slowly simmered with pomegranate seeds, cooked with onions, tomatoes and spices.</i>	16
Gobi Mutter <i>Fresh cauliflower and peas cooked with ginger, tomatoes and mild spices.</i>	16
Lasuni Gobi <i>As its name suggests, it uses two main ingredients: gobi (cauliflower) and lasun (garlic). It comprises of fried cauliflower florets coated with tangy and spicy sauce concoction.</i>	16
Navratan Korma (Has Nuts) <i>Assortment of fresh garden vegetables cooked with dry fruits in a light creamy sauce.</i>	16
Bhindi Do Piaza <i>Fresh okra simmered with diced onions, tomatoes, lightly spiced.</i>	16
Dal Makhani <i>Black lentils, red kidney beans simmered with tomatoes, ginger, garlic and onions, finished with cream.</i>	14
Jeera Aloo <i>Cubes of potatoes smothered and simmered with cumin, herbs and spices.</i>	14
Smoke Eggplant Bhartha <i>Smoked eggplant simmered and cooked with spices.</i>	16
Vegetable Jalfrezi <i>Fresh seasonal vegetables cooked with onions, peppers and tomatoes in a spicy sauce.</i>	16
Mushroom Mutter <i>Mushrooms and peas in a spiced tomato curry with a touch of fenugreek leaves.</i>	16
Tadka Yellow Dal <i>Yellow lentils tempered with onions and mild spices.</i>	14
Rice and Biryani	
Jeera Rice <i>Aromatic long grain rice cooked with green peas.</i>	4
Vegetable Biryani <i>Aromatic basmati rice and fresh vegetables flavored with saffron, nuts and raisins.</i>	16
Biryani – Jewel of India Special <i>Aromatic basmati rice, cooked with richly flavored saffron, nuts and raisins.</i>	Chicken 17 Choice of Lamb 17 Shrimp 20
Breads	
Naan / Tandoori Roti / Plain Paratha <i>Light and fluffy white flour bread, baked in tandoor and buttered.</i>	3
Plain Paratha <i>Whole wheat flat Indian bread.</i>	4
Aloo or Mint Paratha <i>Multi layered whole wheat bread, baked in tandoor.</i>	5
Garlic Naan <i>Light and fluffy white flour bread, stuffed with garlic, baked in tandoor and buttered.</i>	5
Jalepeño and Cheese Naan <i>Light and fluffy white flour bread, stuffed with jalapeño and cheese, baked in tandoor.</i>	5

(Breads continued)

Onion Kulcha <i>White bread with onion filling, baked in tandoor.</i>	5
Amritsar Kulcha <i>White bread with potato, cauliflower and ginger.</i>	5
Assorted Bread Basket <i>Assortment of three breads, plain naan, roti and garlic naan.</i>	9

Indo-Chinese

Starters	
Vegetable Spring Roll <i>Slender rolls stuffed with wok tossed vegetables.</i>	6
Chicken 65 <i>Chicken spiked with curry leaves and red hot chillies.</i>	9
Chicken Lollipop <i>Chicken on the bone, marinated with house sauce.</i>	8
Chili Fish <i>Fresh fish stir fried in a spicy dry sauce.</i>	10
Soups	
Sweet Corn Soup <i>Cream of corn with vegetables.</i>	5
Hot and Sour Soup <i>Red chili, soy and paneer.</i>	6
Entrées	
Chili Paneer <i>Fresh homemade cheese, cooked in a hot soy chili sauce, served dry.</i>	16
Gobi Manchurian (Dry) <i>Cauliflower tossed in fresh ginger, garlic, onion seasoning.</i>	16
Chili Chicken <i>Classic soy chili chicken sauce served dry.</i>	18
Chicken Manchurian <i>Passed Indian cheese in a hot soy chili sauce, served dry.</i>	18
Fried Rice <i>Wok tossed long grain basmati rice.</i>	Chicken 16 Choice of Lamb 17 Shrimp 21

Desserts

Mango Souffle <i>Mango pulp, cream, sugar.</i>	6
Moong Dal Halwa <i>Split yellow lentil, milk, nuts, ghee.</i>	6
Kheer Indian Rice Pudding.	5
Gulab Jamun Reduced milk balls served in rose flavored sugar syrup and a touch of cardamom.	5
Rasmali Most famous dessert of homemade cheese served with reduced milk and pistachio.	5
Gajjar Halwa A grated carrot pudding studded with pistachio nuts and reduced milk.	6
Kulfi Rich Indian ice cream made of thickened milk, topped with cardamom. Choice of mango, pistachio or malai.	7
Shahi Tukda Rich bread pudding with dry fruits, flavored with cardamom	6
Ice Cream Different flavors of mango, rose or vanilla.	5



Hours of Operation

Monday – Sunday

11:30 AM – 3:00 PM

5:00 PM – 10:00 PM (Sun – Thurs)

5:00 PM – 10:30 PM (Fri – Sat)

Lunch Buffet: Everyday 11:30 AM – 3:00 PM

10151 New Hampshire Avenue

Silver Spring, MD 20903

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Appetizers

Chat Bazaar

Samosa Chat *(Has Nuts)* 8
Samosa split open and covered with spicy chickpeas, minced onion, cilantro, yogurt and tamarind sauce.

Bhel Puri *(Has Nuts)* 6
Rice puffs, gram flour crisps, tossed with cilantro, tamarind chutney and onions.

Papadi Chat 6
Flour crisps garnished with chickpeas, potatoes, yogurt and mixed with tamarind and a splash of mint chutney.

Palak Chat 8
Crispy spinach mixed with fresh tomatoes, onions tamarind sauce and chaat masala. Served cold.

Vegetarian

Vegetable Samosa *(Has Nuts)* 6
Crispy turnovers stuffed with mildly spiced potatoes and green peas.

Vegetable Pakora 6
Battered fried assortment of onions, cauliflower and potatoes.

Tandoori Paneer Tikka 8
Homemade cheese marinated and grilled in mild spices, seared in tandoor.

Paneer Pakora 7
Marinated paneer deep fried and stuffed with mint chutney.

Goat Cheese Aloo Tikki 8
Potato stuffed with goat cheese, green chili & cilantro.

Seafood Appetizers

Masala Calamari 10
Fried squid mixed with Indian spices and sautéed with onions and bell peppers. (Has Nuts)

Garlic Shrimp 10
Baby shrimp with garlic and Indian herbs and spices.

Shrimp Pondicherry 10
Sauce speckled with dark mustard seeds, flavored with curry leaves.

Grill Appetizers

Malai Chicken Kebab *(Has Nuts)* 9
Chicken cubes marinated in creamy sauce and tandoori spices, cooked in a clay oven.

Lamb Seekh Kebab 10
Mildly spiced minced lamb skewered and cooked in clay oven.

Achari Chicken Wings 8
Tandoori wings marinated with pickle spices.

Soups / Salads

Tomato Shubra Soup 6
Cream of tomato with herbs and spices.

Mulligatawny Soup 6
A spicy favorite, made with split peas, vegetables and chicken broth.

Vegetable Soup 6
Garden fresh mixed vegetables flavored with herbs and lightly spiced.

Indian Spinach Salad 7
A delicious spinach salad with apples, nuts, raisins and a chutney dressing with honey.

Entrées

Tandoor

Tandoori Chicken 15
Chicken marinated in yogurt and freshly grounded spices and cooked in clay oven.

Tandoori Chicken Tikka 17
Chicken marinated in yogurt, garlic grounded spices and cooked in a clay oven.

Reshmi Kebab 17
Chicken cubes marinated in creamy sauce and tandoori spices, cooked in a clay oven.

Tandoori Salmon 23
Cubes of fish marinated in yogurt, delicaty spiced and cooked in clay oven.

Tandoori Prawns 23
Large jumbo prawns marinated and cooked in clay oven.

Tandoori Lamb Chops 24
Seasoned in freshly ground spices, then roasted in our clay oven.

Bihari Lamb Kebab 20
Traditional dish of Bihar. Bihari kebabs are lamb strips marinated in yogurt, raw papaya and exotic spices.

Lamb Boti Kebab 20
Tandoori Lamb chunks marinated in with spiced yogurt sauce.

Tandoor Vegetables 16
Assortment of fresh vegetables marinated and barbequed in a clay oven (paneer, pineapple, broccoli, cauliflower, apples, tomato, green and red peppers and onions).

Mixed Grill 27
An assortment of clay oven delicacies, tandoori chicken, lamb seekh kebab, chicken tikka, malai kebab and shrimp. An exciting way to sample the delights of tandoori cooking.

Curries

Seafood

Goan Fish Curry 20
The blend of spices and coconut brings out the mild sweetness of the tender fresh fish that is so abundant in Goa and around the coast of India.

Madras Fish Curry 20
Traditional fish curry cooked in coconut milk with tomato, chili and tamarind.

Shrimp Jalfrezi 21
Shrimp cooked with fresh peppers, onions, tomatoes and herbs.

Goan Shrimp Bhuna 21
Shrimp slow cooked with onions, tomatoes, specially prepared herbs, ground spices and touch of ginger and garlic.

Prawn Vindaloo 22
Prawns cooked in a fiery vinegar flavored sauce.

Shrimp Moilee 22
Shrimp poached in coconut sauce, flavored with curry leaves and mustard seeds.

Chicken

Chicken Makhani *(Has Nuts)* 18
Tender chicken cooked in a creamy tomato and butter sauce.

Chicken Tikka Masala *(Has Nuts)* 18
Marinated boneless pieces of chicken grilled and sautéed in a delicious creamy tomato sauce.

Chicken Jalfrezi 17
Boneless pieces of chicken with fresh peppers, onions, tomatoes and herbs.

(Chicken continued)
Chicken Saag 17
Curried chicken cooked with chopped fresh spinach, lightly spiced.

Chicken Shahi Korma *(Has Nuts)* 18
Chicken simmered in a creamy almond sauce, dried nuts and lightly spiced.

Chicken Vindaloo 19
Chicken simmered in a fiery vinegar flavored sauce. A specialty of Goa.

Mangalorian Suka Chicken 19
Dry chicken dish made with several spices ground into a perfect masala and cooked with fresh coconut.

Chicken Curry 17
Boneless chicken cooked in a classic curry sauce.

Chicken Xacuti 18
Classic Goan chicken curry cooked in spices.

Lamb

Lamb Rogan Josh 19
A specialty from Kashmir. Lean chunks of lamb cooked in a flavorful sauce with a blend of fragrant spices.

Lamb Bhuna 19
Lamb slow cooked with onions, tomatoes, specially prepared herbs, ground spices and a touch of ginger and garlic.

Lamb Vindaloo 20
Lamb cooked in a hot flavored sauce, a Goan specialty.

Lamb Pasanda *(Has Nuts)* 21
Cubes of lamb cooked in a rich almond sauce, garnished with almonds and raisins.

Lamb Saag 21
Curried lamb cubes cooked with chopped fresh spinach.

Kadai Lamb 21
Cubes of lamb cooked, sautéed tomatoes, onions and chillies, cooked in a mild sauce.

Lal Maas 22
Lal Maas or Red/Fiery Hot Meat Curry, is another well known authentic Rajasthani lamb dish that is cooked with a lot of red chillies to give a very deep red color to the meat curry.

Vegetarian

Palak Paneer 16
Fresh homemade cheese cooked in a creamy spinach sauce.

Paneer Lababdar 16
Homemade cheese dish cooked in aromatic spicy Indian flavors and red gravy and then garnished with lots of cream and shredded ginger.

Paneer Makhani *(Has Nuts)* 16
Cubes of homemade cheese cooked in a rich tomato and cream sauce with a dust of fenugreek.

Kadai Paneer 16
Homemade cheese with an irresistible flavor with the blend of green bell peppers, dried fenugreek leaves and cardamom.

Malai Kofta *(Has Nuts)* 16
Croquettes of fresh cheese and vegetables simmered in a light creamy sauce, topped with nuts and raisins.

* Some curries have cashewnuts in the gravy, please inform if you have any allergy.