



828-386-6050

http://www.boonedelivers.com

Mint

APPETIZERS

- Vegetable Samosa (2pcs) (V) \$5.00
Lightly spiced turnovers stuffed with potatoes and green peas
- Vegetable Pakora (V)/(GF) \$5.00
Fritters made with freshly cut vegetables and lightly spiced chickpea batter
- Vegetarian Assorted Appetizers \$10.00
Combination of vegetable turnovers, fritters and potato patties (serves two)
- Gobi Manchurian (V)/(GF) \$9.00
Cauliflower florets glazed in a tangy sauce
- Paneer Tikka (GF) \$11.00
Homemade cheese cubes marinated with our specialty spices and baked in a clay oven
- Tandoori Assorted Meat Platter (GF) \$13.00
Combination of tandoori chicken, mint kabab and lamb boti kabab
- Chili Paneer (GF) \$11.00
Paneer cubes glazed in a tangy sauce with slices of onion, tomato, green pepper and cilantro
- Chili Chicken (GF) \$11.00
Chicken cubes glazed in a tangy sauce with slices of onion, tomato, green pepper and cilantro
- Chana Papdi Chat \$6.00
Spiced chick peas, potatoes and flour dumplings delicately tossed in our own sweet and sour tangy sauce
- Aloo Tikki Chat \$7.00
Spiced chick peas, potato patties, chopped onions, cilantro and tomato tossed in our own sweet and sour tangy sauce
- Onion Bhajia (V)/(GF) \$5.00
Fritters made with onions, fresh herbs and lightly spiced chickpea batter
- Chicken 65 (GF) \$10.00
Chicken cubes sauteed with sliced onion, tomato, green pepper, then glazed in a tangy sauce with a touch of yogurt and garnished with cilantro
- Fish Fry (Tilapia) (GF) \$10.00
Crispy golden fish in mildly spiced batter
- Shrimp Coconut Fritter (GF) \$13.00
Deep fried fresh shrimp in coconut based batter
- Lamb Pepper (GF) \$13.00
Lamb cooked with sliced onion, green pepper, tomato with fresh ginger and spices

SOUPS

- Mulligatwany Soup (GF) \$4.00
Traditional Indian soup made with pureed lentils and vegetables
- Chicken Soup (GF) \$4.00
Delicious chicken soup infused with herbs and spices

LARGE GROUP ORDER DISCLAIMER

LARGER GROUP ORDERS SERVING MORE THAN 8 PEOPLE MUST BE PLACED SEVERAL HOURS TO 24 HOURS IN ADVANCE - OTHERWISE THERE IS NO GUARANTEE THE RESTAURANT MAY NOT BE ABLE TO FULFILL THE ORDER

TANDOORI ENTREES

A Tandoor is a pitcher shaped oven made of clay. It's slow and steady heat seals in flavor of Meat, Poultry, Seafood and bakes them to perfection. All entrees are served with long grain steamed basmati rice

- Boti Kebab (GF) \$21.00
Chunks of lean lamb marinated in spices and herbs then broiled to perfection on skewers in tandoor
- Tandoori Chicken Tikka (GF) \$18.00
Tender boneless chicken breast pieces marinated in delicately spiced yogurt and cooked on skewers in our tandoor
- Lamb Chops (GF) \$32.00
Lamb chops marinated in delicately spiced paste then barbecued to perfection in our tandoor
- Tandoori Shrimp (GF) \$22.00
Fresh jumbo shrimp marinated in delicately spiced yogurt and cooked on skewers in our tandoor
- Tandoori Salmon Tikka (GF) \$21.00
Thick pieces of fresh Salmon fillet. Marinated and baked in our tandoor, served with green vegetables.
- Shrimp & Chicken Tikka (GF) \$21.00
Jumbo shrimp and chicken breast pieces marinated with freshly ground spices and herbs then grilled in our clay oven
- Fish & Shrimp (GF) \$23.00
Thick pieces of fresh salmon filet and jumbo shrimp marinated and baked in our tandoor, served with green vegetables
- Mint Chicken Kabab (GF) \$18.00
Chicken morsels marinated overbite in Chef's secret spices and cooked on skewers in our tandoor
- Tandoori Chicken (GF) \$16.00
Tender boned chicken marinated in yogurt and spices then cooked on skewers in our tandoor
- Tandoori Mixed Grill (GF) \$22.00
Combination of tandoori specialties like chicken, lamb, shrimp and fish served with fresh vegetables

Chicken Entrees

All entrees are served with long grain steamed basmati rice

- Chicken Tikka Masala (GF) \$18.00

SEAFOOD ENTREES

All entrees are served with long grain steamed basmati rice

- Shrimp Tikka Masala (GF) \$21.00
Marinated, skewered and cooked fresh jumbo shrimp in a rich creamy tomato sauce
- Shrimp Palak (GF) \$21.00
Fresh jumbo shrimp cooked in a creamy spinach sauce
- Shrimp Coconut Curry (GF) \$21.00
Fresh jumbo shrimp cooked in finger, garlic, coconut milk, chili and fresh herbs
- Shrimp Korma (GF) \$21.00
Jumbo shrimp cooked in a creamy sauce flavored with nuts
- Shrimp Lemon Pepper (GF) \$22.00
Fresh jumbo shrimp cooked with fresh lemon and green pepper and garnished with cilantro
- Fish Curry (GF) \$20.00
Fresh salmon cooked in a classic curry sauce garnished with cilantro
- Fish Tikka Masala (GF) \$21.00
Marinated, skewered and cooked thick salmon cubes in a rich creamy tomato sauce
- Fish Coconut Curry (GF) \$20.00
Fresh salmon cubes cooked in ginger, garlic, coconut milk, green chili and fresh herbs
- Crab Meat Masala (GF) \$23.00
Shredded crab meat sauteed with roasted spices in a zesty tomato onion sauce

RICE ENTREES

- Vegetable Biryani (V)/(GF) \$15.00
Naturally fragrant basmati rice steam cooked with fresh garden vegetables and exotic spices
- Paneer Biryani (GF) \$16.00
Naturally fragrant basmati rice steam cooked with homemade cheese and herbal spices garnished with nuts and raisins
- Chicken Biryani (GF) \$17.00
Chicken marinated with spices and saffron then steam cooked with basmati rice, cashews and raisins
- Lamb Biryani (GF) \$20.00
Juicy lean pieces of lamb, cooked with basmati rice and spices with sprinkles of nuts
- Fish Biryani (GF) \$20.00
Long grain basmati rice and fresh salmon cooked with a blend of spices and nuts
- Shrimp Biryani (GF) \$21.00
Long grain basmati rice and jumbo shrimp cooked with a blend of spices and nuts
- Goat Biryani (GF) \$19.00
Fresh goat (with bone) cooked with basmati rice, herbs spices, cilantro and nuts

Tomato Soup (GF)	\$4.00
<i>Indian style prepared tomato soup with a touch of black pepper and cream</i>	
Seafood Special Soup (GF)	\$5.00
<i>Chef's special soup made with jumbo shrimp, crab and fish</i>	

SALADS

Garden Salad (GF)	\$5.00
<i>Fresh garden vegetables and greens served with our house dressing</i>	
Kachumber Salad (V)/(GF)	\$5.00
<i>Diced cucumbers, tomatoes, onions and cilantro with a touch of tangy sauce</i>	

VEGAN & VEGETARIAN SPECIALTY ENTREES

All entrees are served with long grain steamed basmati rice

Malai Kofta	\$15.00
<i>Vegetable and homemade cheese balls cooked in a creamy onion sauce with almonds, cashews and raisins</i>	
Palak Paneer (GF)	\$16.00
<i>Fresh spinach with homemed cheese cubes cooked in mild spices and herbs</i>	
Matar Paneer (GF)	\$15.00
<i>Fresh peas and homemed cheese cubes cooked in a mildly spiced sauce</i>	
Dal Makhni (GF)	\$14.00
<i>A variety of lentils, slow simmered and sauteed with fresh garlic, ginger, tomato, fresh herbs and spices</i>	
Paneer Tikka Masala (GF)	\$16.00
<i>Homemade cheese cubes cooked in an appetizing tomato and butter sauce with fresh herbs</i>	
Vegetable Korma (GF)	\$15.00
<i>A variety of fresh garden vegetables cooked in a light cream sauce and special blend of spices, garnished with nuts</i>	
Vegetable Jalfriezie (GF)	\$14.00
<i>Fresh mixed vegetables sauteed with asparagus, scallion, green pepper, homemade cheese, onion, tomatoes, herbs and spices</i>	
Paneer Krahi (GF)	\$16.00
<i>Homemade cheese cube sauteed in a high flamed wok with onions, peppers, tomato, ginger, garlic and spices</i>	
Dal Tadka (V)/(GF)	\$14.00
<i>Fresh yellow lentils cooked with fresh garlic, ginger, tomato and herbs</i>	
Eggplant Bhartha (V)/(GF)	\$15.00
<i>Tandoor roasted and mashed eggplant sauteed with onion, tomatoes, garlic, ginger and a sprinkle of cilantro</i>	
Gobi Tawa Masala (V)/(GF)	\$15.00
<i>Cauliflower florets cooked with onion, tomato, herbs and spices on a high heat flat pan</i>	
Chana Masala (V)/(GF)	\$14.00
<i>Garbanzo means and diced potatoes cooked in North Indian style sauce</i>	
Bhindi Masala (V)/(GF)	\$15.00
<i>Fresh baby okra sauteed with onion, tomato, green pepper, cilantro, fresh herbs and spices</i>	
Vegetable Coconut (V)/(GF)	\$15.00
<i>An assortment of fresh garden vegetables cooked in ginger, garlic, coconut milk, fresh herbs and spices</i>	

<i>Tender chicken breast pieces cooked in our tandoor then simmered in a creamy tomato sauce</i>	
Chicken Saag (GF)	\$18.00
<i>Boneless chicken pieces cooked with spinach and flavored with freshly ground ginger, garlic and spices</i>	
Chicken Curry (GF)	\$16.00
<i>Boneless chicken pieces cooked in heavenly curry sauce, seasoned to your taste</i>	
Chicken Vindaloo (GF)	\$17.00
<i>Boneless chicken pieces cooked in tangy spiced sauce with potato cubes</i>	
Chicken Krahi (GF)	\$17.00
<i>Boneless chicken pieces cooked with sliced onion, green peppers, tomato and fresh ginger, garlic and spices</i>	
Chicken Korma (GF)	\$17.00
<i>Boneless chicken pieces cooked in cashews and fried onion sauce added with Indian spices and cooked to perfection</i>	
Chicken Coconut (GF)	\$18.00
<i>Boneless chicken pieces cooked in ginger, garlic, coconut milk, green chilies and fresh herbs</i>	
Chicken Achari (GF)	\$17.00
<i>Boneless chicken pieces cooked in curry sauce with a touch of mixed pickles</i>	

LAMB ENTREES

All entrees are served with long grain steamed basmati rice

Lamb Karahi (GF)	\$20.00
<i>Tender meat pieces cooked with sliced onion, green pepper, tomato and fresh ginger in a miniature wok</i>	
Lamb Rogan Josh (GF)	\$21.00
<i>Tender meat pieces cooked in a delicately spiced sauce with a touch of sour cream and fresh tomatoes</i>	
Lamb Korma (GF)	\$21.00
<i>Tender meat cooked in a cashew nut and almond paste enriched with fresh cream</i>	
Lamb Tikka Masala (GF)	\$21.00
<i>Tender pieces cooked in an appetizing tomato and butter sauce with fresh herbs and spices</i>	
Lamb Curry (GF)	\$20.00
<i>Tender meat cooked in thick classic curry sauce and garnished with cilantro</i>	
Lamb Saag (GF)	\$21.00
<i>Tender meat pieces cooked with spinach, spices and herbs</i>	
Lamb Vindaloo (GF)	\$20.00
<i>Tender meat pieces cooked in a tangy and highly spiced sauce with potato cubes</i>	

GOAT ENTREES

All entrees are served with long grain steamed basmati rice

Goat Krahi (GF)	\$20.00
<i>Tender meat pieces cooked with sliced onion, green pepper, tomato and fresh ginger in a miniature wok</i>	
Goat Rogan Josh (GF)	\$21.00
<i>Tender meat pieces cooked in a delicately spiced sauce with a touch of sour cream and fresh tomatoes</i>	
Goat Korma (GF)	\$21.00
<i>Tender meat cooked in a cashew nut and almond paste and enriched with fresh cream</i>	
Goat Tikka Masala (GF)	\$21.00
<i>Tender pieces cooked appetizing tomato and butter sauce with fresh herbs and spices</i>	

Fish & Shrimp Biryani (GF)	\$21.00
<i>Basmati rice flavored with saffron, cooked with shrimp, fish, nuts and a blend of spices</i>	
Lemon Rice (V)/(GF)	\$6.00
<i>Long grain lemon flavored basmati rice steam cooked with lightly spiced peas and mustard seed</i>	
Rice Pilau (V)/(GF)	\$6.00
<i>Flavored basmati rice cooked with green peas, cumin and nuts</i>	
Side Order of Basmati Rice (V)/(GF)	\$3.00

NAAN

Freshly baked in our tandoor

Naan	\$3.00
<i>Traditional Punjabi unleavened white flour bread baked in our tandoor</i>	
Garlic Naan	\$4.00
<i>Unleavened white flour bread baked with fresh garlic and cilantro</i>	
Roti	\$3.00
<i>Whole wheat unleavened bread baked in our clay oven</i>	
Paratha	\$3.00
<i>Multilayered whole wheat bread topped with butter</i>	
Aloo Paratha	\$4.00
<i>Whole wheat bread stuffed with mildly spiced potatoes</i>	
Onion & Paneer Kulcha	\$4.00
<i>Naan bread filled with spiced onions and cheese</i>	
Peshawari Naan	\$4.00
<i>Unleavened white flour bread stuffed with cherries and slightly sweet coconut, baked in our clay oven</i>	
Keema Naan	\$4.00
<i>White flour bread stuffed with minced mildly spiced meat</i>	
Rosemary Naan	\$4.00
<i>Traditional Punjabi unleavened white flour bread baked with rosemary</i>	
Bullet Naan	\$4.00
<i>Traditional Punjabi unleavened white flour bread baked with green chilies</i>	
Masala Naan	\$4.00
<i>Traditional Punjabi unleavened white flour bread baked with light spices</i>	
Poori (One Order)	\$3.00
<i>Deep fried whole wheat flour puffy bread</i>	
Assorted Basket of Bread	\$9.00
<i>Perfect combination of breads from our clay oven like plain naan, garlic naan and aloo paratha</i>	
Onion Kulcha	\$4.00
<i>Naan bread filled with spiced onions</i>	
Aloo Kulcha	\$4.00
<i>Naan bread filled with mildly spiced potatoes</i>	

SIDES & EXTRAS

Raita (GF)	\$3.00
<i>Refreshing yogurt with shredded cucumbers, roasted cumin and herbs</i>	
Yogurt (Plain) (GF)	\$2.00
Mango Chutney (GF)	\$3.00
<i>Sweet and mildly spiced mangos and herbs</i>	
Onion Chutney (GF)	\$2.00
<i>Spicy onion and tomato relish</i>	
Roasted Papad (V)/(GF)	\$2.00
<i>Thin and crisp tortillas made from lentil flour and black peppers</i>	

Goat Curry (GF)	\$20.00	Achaar (V)/(GF)	\$2.00
<i>Tender meat cooked in thick classic curry sauce and garnished with cilantro</i>		<i>Hot and spicy mixed Indian pickles</i>	
Goat Saag (GF)	\$21.00	Steamed Broccoli (V)/(GF)	\$5.00
<i>Tender meat pieces cooked with spinach, spices and herbs</i>		Rice Pudding	\$3.00
Goat Vindaloo (GF)	\$20.00	<i>Cooling rice pudding flavored with cardamom and garnished with Pistachios</i>	
<i>Tender meat pieces cooked in a tangy and highly spiced sauce with potato cubes</i>			

DRINKS

Chai Tea	\$3.00
Mango Lassi	\$4.00
Pina Colada	\$4.00
Strawberry Lassi	\$4.00