

SHERE E PUNJAB

301 BYERS DR, GLEN MILLS PA 19342

Call for Take-Out or Catering

Ph:- 484 841 6345

SHURUAT APPETIZERS

TANDOORI CHICKEN WINGS

"CHEF SPECIAL" CHICKEN WINGS MARINATED IN YOGURT, LEMON AND HERBS, THEN BARBECUED IN TANDOOR. \$9.75

RESHMI KABAB (6PC)

GROUND CHICKEN SEASONED WITH ONION AND HERBS, THEN BARBECUED. \$8.5

LAMB SAMOSA

TWO CRISPY FRIED TURNOVERS STUFFED WITH GROUND LAMB. \$5

ALOO TIKKI CHAT(G)

MASHED POTATOES AND GREEN PEAS PATTIES SERVED WITH YOGURT, ONION, CHICK PEAS, AND CHUTNEY. \$8

PAPDI CHAT

CRISPY FLOUR CRACKERS SERVED WITH YOGURT, POTATOES, ONIONS,

CHICK PEAS AND CHUTNEY. \$6.75

GOBHI PAKORA

FRESH CAULIFLOWER DEEP FRIED IN A SPICED CHICK PEAS BATTER. \$5

VEGETABLE SAMOSA

TWO CRISPY FRIED TURNOVERS STUFFED WITH GREEN PEAS AND POTATOES. \$4.5

MANGO LASSI

FRESH MANGOES WITH YOGURT \$3.5

RAITA

FRESH WHIPPED YOGURT WITH GRATED CARROTS, CUCUMBERS AND SPICES. \$3.25

MANGO CHUTNEY

SWEET AND SOUR MANGO RELISH. \$2.25

TANDOORI BREADS

PASHAWARI NAAN

NAAN STUFFED WITH CASHEW NUT, RAISINS, ALMOND AND SWEET COCONUTS. \$5

PANEER KULCHA

EXOTIC UNLEAVENED BREAD STUFFED WITH HOMEMADE CHEESE. \$4.75

ALOO NAAN

BREAD STUFFED WITH DELICATELY SPICED POTATOES, GINGER. \$3.75

GOBHI NAAN

BREAD STUFFED WITH MASHED CAULIFLOWER, FENUGREEK LEAVES AND GATAM MASALA. \$3.75

ONION KULCHA

SCRUMPTIOUS UNLEAVENED BREAD STUFFED WITH ONIONS, FRESH CLINTRO, SUMIN SEEDS. \$3.5

GARLIC NAAN

STUFFED WITH FRESH GARLIC AND HERBS. \$3

TANDOORI ROTI(V)

WHOLE WHEAT BREAD BAKED IN TANDOOR. \$2.5

NAAN

TANDOOR BAKED WHITE BREAD \$2.5

TANDOORI KHAZANA

GINGER GARLIC JHINGA

JUMBO FRESH SHRIMP GENTLY SEASONED AND SLOWLY BROILED IN TANDOOR WITH CHEF'S SPECIAL FRESH SPICES. \$19

FISH TIKKA

FRESH SALMON MARINATED WITH GINGER, GARLIC AND GARAM MASALA \$ 18

RACK OF LAMB

RACK OF LAMB MARINATED IN HERBS AND TOUCH OF GARLIC AND GINGER \$ 23

LAMB SEEKH KABAB

GROUND LAMB SEASONED ONION, BELL PEPPER, FRESH CLINTRO, CLOVES AND HERBS, \$16.75

PUNJABI TIKKA

BONELESS CUBES OF CHICKEN BREAST MARINATED IN YOGURT, FENUGREEK LEAVES, GINGER, GARLIC AND SPICES, THEN BARBECUED IN TANDOOR. \$14.5

TANDOORI MURG

CHICKEN MARINATED IN YOGURT, LEMON AND HERBS, THEN BARBECUED IN TANDOOR. \$14.5

PANEER TIKKA

HOME MADE COTTAGE CHEESE COOKED IN TANDOOR \$15

GOSHT LAZIZ

LAMB ROGANJOSH(G)

CUBES OF LAMB COOKED IN CHOPPED TOMATOES AND LIGHT SAUCE. \$18

LAMB KORMA

LAMB COOKED WITH EXOTIC SPICES, HERBS AND NUTS IN A MILD CREAMY ONION SAUCE. \$18

LAMB MASALA

CUBES OF LAMB COOKED IN RICH CREAMY TOMATO ONION SAUCE, FENUGREEK LEAVES AND HERBS. \$18

LAMB VINDALOO

CUBES OF LAMB COOKED IN A SHARPLY SPICED CHEF'S HOMEMADE SAUCE AND POTATOES. \$18

LAMB KARAH

CUBES OF LAMB SAUTÉD WITH FRESH GINGER, GARLIC, SCALLIONS, GREEN BELL PEPPER AND TOMATOES. \$18

LAMB SAAG

CUBES OF LAMB COOKED WITH CHOPPED FRESH SPINACH AND HERBS. \$18

MURG KHAZANA

CHICKEN SPECIALTIES

PUNJABI TIKKA MASALA

OUR SIGNATURE DISH - BONELESS CUBES OF CHICKEN BROILED IN THE TANDOOR AND COOKED IN RICH CREAMY TOMATO SAUCE, ONION SAUCE AND HERBS. \$14.5

MURG KORMA

BONELESS CHICKEN PIECES COOKED IN MILD CREAMY ONION SAUCE AND NUTS. \$14.5

MURG VINDALOO

BONELESS CHICKEN COOKED IN A SHARPLY SPECIAL SPICED SAUCE AND POTATOES. \$14.5

MURG SAAG

BONELESS CHICKEN COOKED WITH CHOPPED FRESH SPINACH AND HERBS. \$14.50

MURG MAKHANI

CHICKEN BROILED IN THE TANDOOR AND COOKED IN RICH CREAMY TOMATO SAUCE, ONION SAUCE AND HERBS. \$14.50

MURG KARAH

BONELESS CHICKEN SAUTÉD WITH FRESH GARLIC, GINGER, SCALLIONS, GREEN BELL PEPPER AND TOMATOES. \$3.5

MURG MADRAS

CHICKEN COOKED WITH ONION SAUCE, COCONUT. \$14

CHILLY CHICKEN

[CHEF'S SPECIAL]

MARINATED BONELESS CHICKEN COOKED IN PUNJABI STYLE WITH FRESH ONION, BELL PEPPER, TOMATO AND HERBS. \$16.50

SAMUNDERI SE (SEAFOOD)

SHRIMP TIKKA KARAH

SHRIMP SAUTÉD WITH FRESH GARLIC, GINGER, SCALLIONS, GREEN BELL PEPPER AND TOMATOES. \$19

SHRIMP TIKKA MAKHANI

SHRIMP COOKED IN RICH CREAMY TOMATO ONION SAUCE, AND HERBS. \$19

SHRIMP TIKKA VINDALOO

SHRIMP COOKED IN A SHARPLY SPICED CHEF'S HOMEMADE SAUCE AND POTATOES. \$19

SHRIMP TIKKA SAAG

COOKED WITH CHOPPED FRESH SPINACH AND HERBS. \$19

SUBZI MANDI

(VEGETABLES SPECIALTIES)

SHAHI PANEER

HOMEMADE CHEESE CUBES COOKED IN ONION AND TOMATOES CREAMY SAUCE. \$12.75

MALAI KOFTA

MIXED VEGETABLE BALLS COOKED IN MILDLY SPICED CREAMY SAUCE. \$12.75

NAVRATTAN KORMA

GARDEN FRESH VEGETABLES COOKED WITH YOGURT, COCONUT, FRUITS AND NUTS. \$12.5

DUM ALOO

SPICE POTATOES WITH HOMEMADE CHEESE \$12.75

BHINDI MASALA

FRESH OKRA COOKED WITH FRESH ONIONS, GINGER AND TOMATOES. \$13.5

MIXED VEGETABLES

GARDEN FRESH VEGETABLES COOKED WITH GINGER, GARLIC, ONION AND MILDLY SPICED THICK SAUCE. \$12.5

ALOO GOBHI

FRESH CAULIFLOWER AND POTATOES COOKED WITH GINGER, GARLIC, TOMATOES AND SPICES. \$12.75

PUNJABI CHANA

CHICK PEAS, ONIONS AND FRESH TOMATOES COOKED IN TRADITIONAL SPICES. \$11

DAL MAKHANI

LENTILS COOKED WITH GREEN ONIONS, GINGER, GARLIC AND CHOICE OF CHEF'S HERBS. \$11.75

Signature Vegetables

PALAK PANEER

HOMEMADE CHEESE CUBES COOKED WITH FRESH CHOPPED SPINACH AND HERBS. \$12.75

BAINGAN BHARTHA

FRESH EGGPLANTS ROASTED IN A CLAY OVEN AND COOKED WITH GREEN PEAS, FRESH TOMATOES, ONIONS, GINGER AND GARLIC. \$12.75

BIRYANIS (RICE SPECIALTIES)

VEGETABLE BIRYANI(G)

INDIAN BASMATI RICE COOKED WITH FRESH VEGETABLES, CASHEW NUTS AND GOLDEN RAISINS. \$13.5

CHICKEN BIRYANI(G)

INDIAN BASMATI RICE COOKED WITH BONELESS CHICKEN, ONIONS, FRESH GINGER, NUTS, AND DELICATE SPICES. \$15

LAMB BIRYANI(G)

INDIAN BASMATI RICE COOKED WITH TENDER CUBES OF LAMB, ONIONS, HERBS, NUTS AND SPICES. \$18

SHERE- E- PUNJAB SPECIAL BIRYANI(G)

CHEF'S OWN COMBINATION OF AUTHENTIC INDIAN SPICES, COOKED WITH TENDER PIECES OF LAMB, CHICKEN AND FRESH VEGETABLES. \$19

Dessert

KHEER:- INDIAN RICE PUDDING \$3.5

GULAB JUMAN:- HONEY ROLLED MILK BALLS \$3.5