## SIDE DISHES

RAITA	\$2.99
MIXED PICKLES	
PAPAD	
MANGO CHUTNEY	
MINT SAUCE	
TARAMIND SAUCE	
WHITE RICE	

# BEVERAGES

MANCO LACCI

mmnuu LMoot
SWEET LASSI \$3.99
MANGO JUICE\$3.99
SODA
COKE, DIET COKE, SPRITE, GINGER ALE, PEPSI, FANTA
COCONUT WATER \$2.99
SPARKLING WATER\$2.99
REGULAR WATER\$1.99



RASMALAI	. \$4.50
GULAB JAMUN	. \$4.50
RICE PUDDING	\$3.99
MANGO CHEESECAKE	\$6.99
LEMON CAKE	

### **WE'RE OPEN 6 DAYS A WEEK**

SUNDAY - THURSDAY: 11 AM - 9PM FRIDAY - SATURDAY: 11 AM - 10PM FRIDAY - SATURDAY: 11 AM - 10PM WEDNESDAY: CLOSED







## VEGETARIAN DISHES

Served with Basmati Rice

WEG. MIXED SAUCE	A FOOIE?	MASALA COOKED IN	I RICH CRE	\$1 EAMY TOM	4.50 ATO
WEE !	Madilla				

VEG. CURRY ..... \$13.99 MIXED VEGGIES COOKED IN INDIAN SPICES

WEC KADAL

VEG VINDALOO .....\$13.99 MIXED VEGGIES COOKED IN VINDALOO SAUCE WITH POTATOES

MIXED VEGETABLES COOKED IN SPINACH AND	13.99 GRAVY
VEG. CHETTINAD	

MIXED VEG. WITH CHETTINAD SPICESCOOKED IN COCNUT MILK

VEG. KORMA ...... \$14.50 MIXED VEGGIES COOKED IN CREAMY ONION AND CASHEW SAUCE

VEG. SAGG. \$14.50
MIXED VEGETABLES COOKED IN SPINACH GRAVY

ALLO GOBI .....\$14.50 CAULIFLOWER AND POTATO COOKED IN INDIAN SPICES

CHANA MASALA.....\$13.99 CHICKPEAS COOKED IN INDIAN SPICES AND GRAVY

BAINGAN BARTA ...... \$13.99 EGGPLANT COOKED IN INDIAN SPICES AND GRAVY

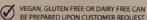
YELLOW LENTIL COOKED IN INDIAN SPICES AND GRAVY

DAL MAKHANI ...... \$13.99 BLACK LENTIL AND RED KIDNEY BEANS SLOW COOKED WITH SPICES

CHEESE AND POTATO DUMPLINGS SIMMERED IN CREAMY SAUCE

CHICKPEAS COOKED IN SPINACH GRAVY





## CHICKEN DISHES

Served with Basmati Rice

CHICKEN TIKKA MASALA.....\$16.50 CHICKEN BREAST CUBES COOKED IN TANDOOR AND SAUTEED IN CREAMY MASALA SAUCE

BUTTER CHICKEN.....\$16.50 **BONELESS CHICKEN THIGH COOKED IN BUTTER** 

CHICKEN KORMA.....\$16.50 CHICKEN COOKED IN CREAMY ONION AND CASHEW

CHICKEN VINDALOO......\$15.99 CHICKEN COOKED IN VIDALOO SAUCE WITH POTATOES

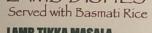
CHICKEN CURRY.....\$15.99 CHICKEN COOKED IN INDIAN SPICES

CHICKEN CHETTINAD......\$16.50

CHICKEN WITH CHETTINAD SPICES COOKED IN COCONUT MILK

CHICKEN KADAI......\$15.99 CHICKEN SLOW COOKED IN THICK GRAVY ALONG WITH SPICES AND HERBS

LAMB DISHES



LAMB TIKKA MASALA......\$18.50 LAMB CUBES COOKED AND SAUTEED IN CREAMY MASALA SAUCE

LAMB KORMA.....\$18.50 LAMB COOKED IN CREAMY ONION AND CASHEW

LAMB VINDALOO......\$17.99 I AMB COOKED IN VINDALOO SAUCE WITH PATATOES

LAMB SAGG ......\$17.99 LAMB CUBES COOKED IN SPINACH GRAVY

LAMB CURRY ......\$17.99 I AMB COOKED IN INDIAN SPICES

I AMB WITH CHETTINAD SPICES COOKED IN

COCONUT MILK

I AMB SLOW COOKED IN THICK GRAVY ALONG WITH SPICES AND HERBS

I AMB STEW WITH INDIAN HERBS AND SPICES



219 E. WILLOW GROVE AVE. Philadelphia pa 19118 **(4)** 215-967-1159

1005 GERMANTOWN PIKE PLYMOUTH MEETING PA 19462

484-235-8175





WWW.NEWERINDIANCUISINE.COM











### APPETIZERS VEGETABLE SAMOSA.....\$4.99 DEEP FRIED PASTRY, STUFFED WITH PATATOES, SAMOSA CHHAT ...... \$8.99 CRUSHED VEG SAMOSA THAT IS THEN TOPPED WITH CHICKPEAS, YOGHURT, SWEET AND TANGY CHUTNEYS VEGETABLE POKARA ..... \$4.99 MIXED VEGETABLES WITH CHICKPEAS BATTER FRIED GOBI MANCHURIAN ..... \$9.50 CAULIFLOWER BATTER FRIED, SAUTEED IN INDO-CHI SAUCE GOBI BENZULE ...... \$9.50 DEEP FRIED CAULIFLOWER SAUTEED WITH COCONUT CRUNCH AND MUSTARD SEEDS CHILLI PANEER ..... \$7.99 FRIED COTTAGE CHEESE WITH CHILLI SAUCE CHILLI CHICKEN ..... \$10.50 FRIED BONELESS CHICKEN SAUTEED IN CHILLI SAUCE CHICKEN CUBE KABAB ...... \$9.50 CHICKEN BREAST CUBE MARINATED IN INDIAN SPICES AND TANDOOR KABAB IN CLAY OVEN PAPRI CHHAT ..... \$8.99 NORTH INDIAN STREET SNACK WITH POTATO CHICKPEAS, AND CHUTNEYS CHICKEN CHATPATI .....\$9.99 BBO CHICKEN SPECIALLY PREPARED WITH **NEW ERA SPICES** MARINATED WITH SPICES AND HERBS, DEEP FRIED CHILLI FISH......\$10.50 BATTER FRIED FISH, SAUTEED IN CHILLI SAUCE PANEER PAKORA.....\$8.99 BATTER FRIED PANNER DEEP FRIED

### BREADS INDIAN BREAD BAKED IN TANDOOR CLAY OVEN TOPPED WITH FRESH GARLIC AND CILANTRO CHEESE NAAN ..... \$5.50 INDIAN BREAD STUFFED IN MOZZARELLA CHEESE BAKED IN TANDOOR SPICY NAAN......\$3.99 STUFFED WITH FRESH GREEN CHILLIS AND BAKED IN TANDOOR CLAY OVEN PLAIN PARATHA.....\$5.50 LAYERING AND ROLLING DOUGH THAT IS THEN COOKED ON A HOT GRIDDLE UNTIL IT TURNS GOLDEN BROWN ROTI.....\$2.99 WHOLE WHEAT BREAD BAKED IN TANDOOR ONION NAAN \$4.99 STUFFED WITH ONION AND BAKED IN TANDOOR PESHAWARI NAAN.....\$5.25 THE SWEET FILLING IS A MIXTURE OF CASHEW. PISTACHIO AND COCONUT STUFFED WITH SPICES LIKE POPPY SEEDS AND ONION SEAFOOD Served with Basmati Rice SHRIMP... \$18.50 / SALMON ... \$19.99 TIKKA MASALA SHRIMP OR SALMON COOKED TANDOOR AND SAUTEED IN CREAMY TOMATO SAUCE SHRIMP OR SALMON COOKED IN INDIAN SPICES SHRIMP OR SALMON COOKED IN VINDALOO SAUCE WITH POTATOES CHETTINAD CHETTINAD SPICES WELL COOKED WITH SHRIMP OR SALMON IN COCONUT MILK

SHRIMP OR SALMON COOKED IN SPINACH GRAVY

SHRIMP OR SALMON COOKED IN CREAMY ONION

SAGG

AND CASHEW SAUCE



AROMATIC RICE DISH MADE WITH BASMATI RICE.

AROMATIC RICE DISH MADE WITH BASMATI RICE,

SPICES, AND SHRIMP

SPICES, AND SALMON



PANFER DISHES

PANEER TIKKA MASALA......\$14.99

PANEER BUTTER MASALA ..... \$14.99

FRESH COTTAGE CHEESE SAUTEED IN BUTTER SAUCE

PANEER COOKED IN CREAMY ONION AND CASHEW

PANEER CHETTINAD ...........\$14.99

PANEER CURRY ...... \$14.99

PANEER VINDALOO......\$14.99

SAGG PANEER ...... \$14.99

MATAR PANEER...... \$14.99

PANEER KADAI......\$14.99

PANEER SLOW COOKED IN GRAVY AND SPICES

PANEER COOKED IN VINDALOO SAUCE WITH

PANEER CUBES COOKED IN SPINACH GRAVY

PANEER AND GREEN PEAS COOKED IN GRAVY

PAANEER WITH CHETTINAD SPICES COOKED IN

PANEER COOKED IN INDIAN SPICES

FRESH COTTAGE CHEESE SIMMERED IN CREAMY

Served with Basmati Rice

TOMATO SAUCE



