



731-336-7856

<http://www.takeout2unow.com>

# Sizzler Cuisine Of India Jacks

## Appetizers

1. Samosa \$8.05  
*Indian pastries stuffed with potatoes and peas*
2. Gobi Manchuria \$12.37  
*Cauliflower fried with tempura batter and cooked in Manchurian sauce.*
3. Chicken 65 \$12.37  
*South Indian spicy signature dish recreated for you by the chef.*
4. Paneer Pakora \$9.89  
*Home-made Indian semi-soft cubes of cheese dipped in chick pea batter and deep fried.*
5. Fish Pakora \$9.89  
*Tender pieces of boneless fish marinated in yogurt, lemon juice, dipped in chick pea batter and deep fried.*

## Soups

1. Dal Soup \$4.94  
*Dal Soup*
2. Tomato Soup \$4.94

## Salads

1. Chick Pea Salad \$6.18  
*Chickpeas tossed with onions, cucumber, tomatoes spices, and garnished with cilantro.*
2. Green Salad \$6.18  
*Lightly seasoned tomatoes, onions, cucumbers.*

## Vegetable Entrees

1. Aloo Gobi \$14.84  
*Potatoes and cauliflower cooked with turmeric, cumin seeds and Indian spices.*
2. Channa Masala \$14.84  
*Chickpeas, tomato, potatoes, onions, with traditional Indian spices.*
3. Vegetable Chettinadu \$14.84  
*Vegetables cooked in South Indian spicy sauce.*
4. Tomato Dal \$14.84  
*Lentils cooked with tomatoes and tempered with tadka.*
5. Vegetable Jalfreizi \$14.84  
*Marinated vegetables cooked with bell peppers and tomatoes.*
6. Aloo Mutter \$16.08  
*Potatoes and peas in tangy tomato cream sauce.*
8. Mutter Paneer \$16.08  
*Green peas and cottage cheese, in tangy tomato and cream sauce.*
7. Bhindi Fry \$14.84  
*Okra stir fried with onions in special herbs.*
9. Sabzi Saag Malai \$16.08  
*Mixed vegetables in silky spinach gravy.*
10. Aloo Palak \$16.08  
*Potatoes and spinach cooked with special spices.*

## Chicken Entrees

1. Chicken Curry \$14.84  
*Prepared in rich, aromatic traditional Indian curry sauce.*
2. Chicken Vindaloo \$14.84  
*Chicken in tangy sauce and potatoes.*
3. Chicken Chettinadu \$14.84  
*Chicken cooked in South Indian spicy sauce.*
4. Ginger Chicken \$14.84  
*Cubes of chicken in spicy ginger sauce.*
5. Karahi Chicken \$14.84  
*Chicken cooked with onions, peppers and tomatoes in gravy.*
6. Chicken Jalfreizi \$14.84  
*Marinated chicken cooked with bell peppers and tomatoes.*
7. Chilli Chicken \$16.08  
*Marinated spicy chicken cooked in spicy indo-Chinese sauce.*
8. Saag Chicken \$16.08  
*Boneless chicken cooked in creamy spinach sauce.*
9. Methi Chicken \$16.08  
*Tender chicken cooked with fenugreek leaves.*
10. Chicken Tikka Masala \$16.08  
*Grilled chicken breast cooked in rich and creamy cashew-tomato sauce.*
11. Butter Chicken \$16.08  
*Chicken in silky and creamy tomato gravy.*
12. Chicken Korma \$16.08  
*Chicken cooked in rich mild cashew sauce.*

## Lamb Entrees

1. Lamb Curry \$18.56  
*Lamb cooked in rich, aromatic traditional Indian curry sauce.*
2. Lamb Vindaloo \$18.56  
*Lamb cooked in tangy sauce and potatoes.*
3. Lamb Saag \$18.56  
*Lamb cooked in spinach sauce.*
4. Lamb Tikka Masala \$18.56  
*Lamb cooked in rich and creamy cashew-tomato sauce*
5. Lamb Khorma \$18.56  
*Lamb cooked in rich mild cashew sauce*
6. Lamb Khorma \$18.56  
*lamb cooked in rich mild cashew sauce*

## Seafood

1. Fish Curry \$18.56  
*Fish cooked in traditional Indian tangy sauce.*
2. Shrimp Vindaloo \$18.56  
*Shrimp cooked in tangy sauce along with potatoes.*
3. Shrimp Malai Curry \$18.56  
*Shrimp with creamy*

## Tandoori Specialties

**A tandoori is a clay oven in which a hot fire is build marinated meats are lowed into the oven on long meat! skewers and cooked in this smoky and extremely hot environment**

1. Tandoori Chicken \$21.03  
*Marinated diced chicken breast cooked in Indian clay oven and served on sizzler.*
2. Boti Kabab \$22.27  
*Cubes of boneless lamb cooked in Indian clay oven and served on sizzler.*
3. Tandoori Shrimp \$22.27  
*Shrimp marinated with Indian spices and cooked in clay oven, served on sizzler.*
4. Tandoori Mix Grill \$23.51  
*Combination of chicken, lamb, shrimp marinated Indian spices and cooked in clay over, served in smoking sizzler.*

## Breads

1. Naan \$3.10  
*All purpose flour bread cooked in tandoor oven.*
2. Roti \$3.71  
*Whole wheat flour bread.*
3. Garlic Naan (Garlic Topping) \$4.33  
*All purpose flour bread with garlic topping cooked in tandoor oven.*
4. Onion Kulcha \$4.94  
*Naan stuffed with minced onions and spices.*

## Desserts

1. Gulab Jamun \$4.94  
*Fried cheese ball soaked in sugar syrup.*
2. Rice Kheer \$4.94  
*Indian style rice pudding.*
3. Mango Fruit Custard \$4.94

## Beverages

1. Lassi \$5.57  
*Refreshing yougurt drink sweetended with rose water or slated with crushed cumion.*
2. Mango Lassi \$6.18
3. Indian Masala Tea \$3.10  
*Hot milk, black tea, spices.*
4. Coke \$3.10
5. Ice Tea \$3.10

## Accompaniments

1. Papad \$3.70  
*Crisp thin deep fried wafers made of rice and lentil flour.*
2. Raitha \$3.70  
*Home-made yogurt with chunks of cucumber, grated carrots and cilatro.*
3. Pickles \$2.46  
*Chunks of vegetables or lemon or*

11. Palak Paneer \$16.08  
*Spinach and cottage cheese cooked with special spices.*
12. Vegetable Khorma \$16.08  
*Vegetables cooked in rich cashew nut gravy.*
13. Paneer Tikka Masala \$16.08  
*Cottage cheese cubes, onions, bell peppers in tomato gravy.*
14. Malai Kofta \$16.08  
*Veg cheese ball dumplings in a special sauce.*

sauce.

## **Rice Specialties**

1. Veg Biryani \$16.08  
*Long grained basmati rice cooked with aromatic herbs and vegetables.*
2. Veg Fried Rice \$16.08  
*Long grained basmati rice cooked with vegetables in indo Chinese style.*
3. Chicken Biryani \$17.32  
*Long grained basmati rice cooked with aromatic herbs and chicken.*
4. Lamb Biryani \$18.56  
*Long grained basmati rice cooked with aromatic herbs and lamb.*
5. Shrimp Biryani \$18.56  
*Long grained basmati rice cooked with aromatic herbs and shrimp.*

*mango marinated in spicy masala.*

4. Rice \$4.94  
*Steamed basmati rice.*