

VEG. APPETIZERS

PAPADUM (Crispy spiced Lentil Wafers)	\$3
MASALA PAPADUM (Masala crispy spiced Lentil Wafers)	\$7
PAKORA (ALOO / GOBHI / CHILLI / MIX) (Dipped in Batter and Deep Fried Vegetables/Chilli)	\$7.5
CHEESE PAKORA (Dipped in Batter and Deep Fried Cheese)	\$8.5
VEGETABLE SAMOSA (Crispy patties stuffed with spiced potatoes & green peas)	\$7
ALOO TIKKI (Potato patties, spiced and deep-fried)	\$7
GOBI MANCHURIAN (Crispy Cauliflower Tossed in Spicy Tomato Sauce)	\$10
VEGETABLE ASSORTED (Assortment of samosa, mix pakora & aloo tikki)	\$10.5

NON-VEG. APPETIZERS

FISH PAKORA (Boneless Fish pieces dipped in Batter & Fried)	\$9.5
CHICKEN PAKORA (Boneless Chicken pieces dipped in Batter & Fried)	\$9.5
LAMB SAMOSA (Crispy Patties Stuffed, Spiced Green Peas with Minced Lamb)	\$9.5
CHICKEN SAMOSA (Crispy Patties Stuffed, Spiced Green Peas with Minced Lamb)	\$9.5
NON-VEGETABLE SAMPLER (An assortment of Fish Pakora, Lamb Samosa, Chicken Samosa)	\$12.5

TANDOORI SPECIAL

Add Rice & Naan to Your Entree \$4.5

TANDOORI CHICKEN (Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted)	\$13 4pcs	\$17 6pcs	\$21 8pcs
CHICKEN TIKKA KABAB (Boneless Chicken Cubes Marinated Overnight in Spices and Roasted)			\$17
MALAI CHICKEN TIKKA (Tender Boneless pieces of Chicken Breast marinated in slightly spiced Cream & Roasted)			\$17
SEEKH KABAB (Minced Lamb Meat blended with Spices and Herbs. Cooked in Skewers)			\$17
TANDOORI PRAWNS (Jumbo Prawns Marinated in Spices, Herbs & Roasted)			\$21
TAWA FISH (Cubes of Fish marinated in Yogurt & Spices)			\$19
TANDOORI MIXED GRILL (Tandoori Chicken, Chicken Tikka, Seekh Kabab & Prawn)			\$21
PANEER TIKKA (Cubes of Paneer marinated in Yogurt & Spices)			\$17

STREET FOOD

DHAI BHALLA (2PCS) Deep Fried Lentil Flour Balls served with Yogurt & Chutney	\$9.5
SAMOSA CHOLLE CHAAT Samosa Served with Chana Gravy, Yogurt, Chutney & Onions	\$10.5
TIKKI CHOLLE CHAAT Fried Potato Patties Served with Chana Gravy, Yogurt, Chutney & Onions	\$10.5
CHOLLE BHATURE	\$13.5

TRADITIONAL

DELICIOUS VEG DISHES

CHANA MASALA (Garbanzo beans in a special blend of spices)	\$13
DUM ALOO (Potatoes cooked with herbs and spices)	\$13
DAL MAKHNI (Creamed lentils, delicately spiced)	\$13
NAVRATTAN KORMA (Vegetables with homemade cottage cheese and nuts in a mild cream sauce)	\$13
BHINDI MASALA (Okra sauteed with onion, tomato, cilantro and spices)	\$14
SHAHI KORMA (Pure rich cream cooked with cashew, pistachios, herbs and spices)	\$14
MUSHROOM MATTAR (Mushroom and green peas in spices, herbs and gravy)	\$13
CHEESE CHILLI (Cheese onion, bell peppers, chilli & spices)	\$13
CHEESE TOMATO (Cubes of cheese cooked with tomato ketchup, cream, herbs & spices)	\$13
MATAR PANEER (Cubes of homemade cottage cheese and green peas in spicy gravy)	\$13
SAAG PANEER (Fresh spinach cooked in herbs and homemade cheese)	\$13
PANEER BHURJI (Homemade cheese cooked with onion, peas and spices)	\$16
KARAHI PANEER (Homemade cheese cooked in butter gravy with, onions, tomato and bell peppers)	\$14
PANEER MAKHNI (Paneer cooked in cream & spices)	\$14
PANEER MASALA (Homemade cheese cooked in bell pepper, onions and spices)	\$14
YELLOW DAL (Yellow lentils cooked with chopped onions, garlic and Indian spices)	\$13
MALAI KOFTA (Mixed vegetables and cottage cheese balls cooked in butter sauce)	\$13
ALOO GOBHI MASALA (Cauliflower and potatoes cooked with herbs and spices)	\$13
BAINGAN BHARTHA (Eggplant baked in a day-oven and cooked with onions, tomatoes and spices)	\$13
MUSHROOM MASALA (Mushroom cooked in bell pepper, onions and spices)	\$13
KADI PAKORA (Garbanzo bean flour cooked in yogurt, onions, and spices with pakora)	\$13



FOOD MENU

SEAFOOD DELICIAIES

Add Rice & Naan to Your Entree \$4.5

FISH CURRY (Boneless Fish cubes in spicy Gravy)	\$17
FISH MASALA (Boneless Fish Cubes cooked with Onions, Bell Peppers, Tomatoes, Herbs and Spices)	\$17
PRAWNS SAAGWALA (Prawns Cooked in Fresh Spinach & Spices)	\$19
PRAWN VINDALOO (Prawn in Spicy Hot Gravy with Potatoes)	\$19
PRAWN PEPPER MASALA (Prawn Cooked with Fresh Bell Peppers, Onions and Spices)	\$19
PRAWN CURRY (Prawn Cooked with Herbs and Spices)	\$19

FRAGRANT TENDER LAMB CURRIES

Add Rice & Naan to Your Entree \$4.5

LAMB PASANDA (Tandoori Lamb in mildly spiced cream sauce & nuts)	\$18
LAMB DO PIAZA (Lamb cooked in spices with herbs & onions)	\$18
LAMB SAAGWALA (Lamb cooked with spiced creamed spinach)	\$18
KARAHI GOSHT (Lamb cooked with bell peppers, onions, tomatoes & spices)	\$18
LAMB KORMA (Boneless lamb cooked in yogurt, cream sauce and cashew nuts)	\$18
LAMB VINDALOO (Lamb in hot, spicy sauce with potatoes)	\$18
LAMB PUNJABI (Lamb in a hot, spicy sauce with garlic, ginger and spices)	\$18
ROGAN JOSH (Lamb Cooked with Onions & Spices)	\$18
KEEMA MATTAR (Minced Lamb with Green Peas)	\$18

GOAT CURRIES

Add Rice & Naan to Your Entree \$4.5

GOAT CURRY (Goat cooked with onions & Spices)	\$17
GOAT VINDALOO (Goat cooked in a Hot, Spicy Sauce with Potatoes)	\$17
GOAT DO PIAZA (Goat cooked in Spices with Herbs & Onions)	\$17
GOAT SAAGWALA (Goat cooked with Spiced Cream Spinach)	\$17
GOAT MASALA (Goat cooked with Bell Peppers, Onions, Tomatoes & Spices)	\$17
KARAHI GOAT (Goat cooked in Butter Gravy with Bell Peppers, Onions, Tomatoes & Spices)	\$17

WE ARE OPEN ALL 7 DAYS
11.00 am - 09.30 pm
FRI-SAT 11am -12am (till midnight)

RESTAURANT

CHICKEN CURRIES

Add Rice & Naan to Your Entree \$4.5

CHICKEN CURRY (Chicken pieces in Tomatoes, Onion sauce and crushed Cashew Nuts)	\$15
CHICKEN KORMA (Boneless Chicken cooked in Cheese, Cream, Cashew Nuts and Gravy)	\$15
CHICKEN MUSHROOM (Chicken & Mushroom cooked in Spicy Gravy)	\$15
CHICKEN VINDALOO (Chicken cooked in a Hot, Spicy sauce with Potatoes)	\$15
CHICKEN CHILLI (Chicken, Onion, Bell Peppers, Chilli & Spices)	\$15
CHICKEN MAKHNI (Boneless Tandoori Chicken marinated in Ginger, Garlic, Yogurt, Vinegar & Spices in a special Yogurt Sauce)	\$15
CHICKEN SAAGWALA (Chicken cooked with spiced Cream Spinach)	\$15
CHICKEN DO PIAZA (Chicken cooked in Spices with Herbs & Onions)	\$15
CHICKEN TIKKA MASALA (Charcoal-Broiled Chicken in moderately Spiced Sauce)	\$17
KARAHI CHICKEN (Chicken cooked in Butter Gravy with Bell Peppers, Onions, Tomatoes & Spices)	\$15

CLASSIC INDIAN BREADS

Indian Bread Freshly Tandoor (Clay-Oven) Baked

TANDOORI CHAPATI (Leavened whole wheat flour bread baked in Tandoor)	\$3
PLAIN NAAN	\$3
GARLIC NAAN (Leavened flour bread with spiced bits of Garlic)	\$4
KEEMA NAAN (Leavened flour bread with spiced bits of Lamb)	\$7
MURGH NAAN (Leavened flour bread with spiced bits of Chicken)	\$7
MAHARAJA NAAN (Naan stuffed with nuts, coconut & cherries)	\$7
LACHHA PARATHA (Buttered and layered whole wheat bread baked in Tandoor)	\$5
ALOO PARATHA (Leavened flour bread stuffed with spiced Potatoes baked in Tandoor)	\$6
GOBHI PARATHA (Leavened flour bread stuffed with spiced Cauliflower baked in Tandoor)	\$6
PANEER PARATHA (Leavened flour bread stuffed with spiced Cheese baked in Tandoor)	\$7
ONION KULCHA (Leavened flour bread stuffed with spiced onions)	\$6
BHATURA (2) (Deep fried leavened flour bread)	\$5
POORI (2) (Deep fried whole wheat bread)	\$5
ASSORTED BREADS (Assortment of Lachha Paratha, Garlic Naan & Naan)	\$10

KABILA SPECIAL

NON-VEGETARIAN THALI (Chicken Curry, Rogan Josh, Channa Masala, Raita, Rice, Salad & Naan)	\$25
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VEGETARIAN THALI (Dal Makhni, Sahaj Paneer, Channa Masala, Raita, Rice, Salad & Naan)	\$22
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BIRIYANI

BIRYANI (VEGGIE) (Basmati Rice Cooked with Saffron, aromatic Spices & Morsels)	\$14
BIRYANI (Non-Veg) CHICKEN \$15 / GOAT \$17 LAMB \$18 / PRAWN \$20 (Basmati Rice cooked with saffron, aromatic Spices & Morsels)	
PULAO RICE (Basmati Rice cooked with cumin & Green Peas)	\$5

SIDES

GREEN SALAD (Sliced Cucumber, Tomato, Onion & Fresh Greens)	\$5.5
CUCUMBER RAITA (Yoghur with Cucumber & Roasted Cumin)	\$4.5
DAHI (Plain Yogurt)	\$4.5

DESSERTS

RAS MALAI (Homemade Cottage Cheese cooked in a Syrup & dipped in Milk, Sauce, Rose Water, Sprinkled with Pistachios)	\$6
KULFI (Homemade Ice Cream with Pistachios Nuts)	\$6
GULAB JAMUN (Cottage Cheese Balls, Deep Fried and dipped in light syrup & Rose Water)	\$5
FRUIT RAS MALAI (Mixed Fruit in a Milk Sauce with Cashew)	\$6
KHEER (Made from special Rice cooked with Milk & Sugar, Served Cold with Nuts & Pistachios)	\$5

DRINKS

MASALA TEA	\$3
MANGO LASSI	\$6
SWEET LASSI	\$6
SALTED LASSI (BUTTER MILK)	\$6
COFFEE	\$3

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Sales tax will be added.
We Reserved the right to refuse service to anyone.
Item & Prices are subject to change without notice.
We accepted all Credit Cards.
We are not responsible for Articles left in the Restaurant.

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