



## APPETIZERS

Vegetable Samosa	5
Delicately stuffed dough filled with potatoes, and peas.	
Samosa – Choice of Lamb, or Cheese	6
Delicately stuffed dough filled with your choice of lamb or cheese, and peas.	
Mixed Vegetable Pakora	5
Mixed Vegetables dipped in gram batter then fried to perfection.	
Pakora – Choice of Paneer, Chicken, or Fish	6
Paneer, Chicken, or Fish dipped in gram batter then fried to perfection.	
Crispy Calamari	9
Calamari strips dipped in gram batter and fried to perfection.	
Onion Bhaji	5
Onions dipped in gram batter and fried to perfection.	
Paneer Tikka	8
Marinated homemade cheese roasted in a clay oven.	
Aloo Tikki	5
Mashed potato patties.	
Shrimp Tikki	7
Mashed potato and shrimp patties.	
Chaat – Choice of Samosa, Tikki, or Papri	6
Vegetable Samosa, Aloo Tikki, or Papri served with garbanzo beans, yogurt, and chutneys.	
Lettuce Wrap – Choice of Chicken or Ground Lamb	10
Choice of ground Chicken, or Lamb with bell peppers and onions.	
Vegetable Lettuce Wrap	9
Mixed vegetables with herbs, and spices.	
India's Pearl Assorted Vegetarian Platter	10
Vegetable Samosa, Mixed Vegetable Pakora, and Paneer Pakora.	
India's Pearl Assorted Non-Vegetarian	11
Lamb Samosa, Chicken Pakora, and Mixed Vegetable Pakora.	

## SOUPS

Mulligatawny Soup	6
Spiced chicken simmered with lentils and lemon.	
Daal Soup	5
Lentils simmered with cumin and fresh cilantro.	
Coconut Soup	5
Coconut milk simmered with coconut powder and sugar.	
Tomato Soup	5
Tomatoes and coconut simmered with herbs and spices.	

## SALADS

Kachumber Salad	6
Minced tomatoes, lettuce, onions, cucumbers, and bell peppers.	
Tandoori Chicken Salad	10
Tandoori chicken with lettuce and dressing.	
Mango Salad	10
Slices of mango with tandoori shrimp, peanuts, and herbs.	
Onion Salad	4
A spicy salad with onions, tomatoes, and spicy green peppers.	

A standard gratuity of 18% will be added for parties of 6 or more

**PLEASE INFORM US OF ANY ALLERGIES**



## PEARL'S SPECIALTIES

All Entrees Served with Rice

<b>Venison Lal Mas</b>	26
Venison in the chef's zesty red sauce.	
<b>Karahi Venison</b>	26
Venison with bell peppers, onions, tomatoes, herbs, and spices.	
<b>Safed Filet Mignon</b>	28
Filet mignon in our chef's special sauce.	
<b>Tandoori Ginger Filet Mignon</b>	27
Marinated filet mignon with ginger sauce.	
<b>Tandoori Lobster Tail</b>	26
Lobster marinated in spices and roasted in clay oven.	
<b>Lobster Malai</b>	27
Tandoori lobster cooked in creamy sauce with nuts, herbs, and spices.	
<b>Honey Roasted Rack of Lamb</b>	27
Marinated lamb glazed with our delicious ginger honey sauce.	
<b>Tandoori NY Strip Steak</b>	24
Tandoori cooked NY strip served with flavored potatoes.	
<b>NY Strip Vindaloo</b>	24
NY strip cubes roasted in tandoor then mixed with potatoes in a spicy sauce.	
<b>NY Strip Masala</b>	25
NY strip cubes roasted in tandoor and cooked in a creamy tomato sauce.	
<b>Duck or Pheasant Masala</b>	19
Tandoori Duck or Tandoori Pheasant in a creamy tomato sauce.	
<b>Duck or Pheasant Vindaloo</b>	19
Duck or Pheasant cubes cooked with potatoes in a spicy sauce.	
<b>Pheasant</b>	17
Marinated boneless pheasant cooked in a clay oven.	
<b>Pheasant Do Piazza</b>	17
Marinated boneless pheasant with bell peppers and onions.	
<b>Quail Masala</b>	17
Tandoori quail in a creamy tomato sauce.	
<b>Illachi Beef Pasanda</b>	20
Tandoori beef in a cardamom and papaya sauce.	
<b>Fish Halibut</b>	20
Halibut in a hearty onion, and tomato sauce, with herbs, and spices.	
<b>Heer Ranjha - Non Vegetarian (Dinner for Two)*</b>	60
Mulligatawny Soup, Lamb Samosa, Tandoori Chicken, Lamb or Beef Curry, Chicken Saag, Peas Pulao, Naan, choice of dessert (Kulfi, Kheer, Gulab Jamun) and Chai or Coffee.	
<b>Heer Ranjha - Vegetarian (Dinner for Two)*</b>	52
Daal Soup, Samosa, Paneer Tikka, Kadhi Pakora, Aloo Gobhi, Peas Pulao, Naan, choice of dessert (Kulfi, Kheer, Gulab Jamun) and Chai or Coffee.	

\*A plate charge will be added for every person, beyond two, sharing the Heer Ranjha.



## **TANDOORI ENTREES**

Tandoori Chicken	15
Marinated chicken roasted in a clay oven.	
Tandoori Mahi-Mahi	18
Mahi-Mahi marinated in herbs and spices then cooked in a clay oven.	
Chicken Tikka	16
Marinated all white meat boneless chicken cooked in a clay oven.	
Tandoori Lamb Boti Kabab	18
Boneless lamb lightly spiced and roasted in a clay oven.	
Tandoori Lamb Seekh Kabab	17
Ground lamb with herbs and spices.	
Tandoori Beef Boti Kabab	16
Marinated boneless beef cubes roasted in a clay oven.	
Tandoori Chicken Seekh Kabab	15
Ground chicken cooked in a clay oven with herbs and spices.	
Tandoori Vegetable Kabab	15
Eggplant, homemade cheese, cauliflower, bell peppers, tomatoes, onions, with herbs and spices.	
Quail Tandoori	17
Marinated quail cooked in a clay oven with herbs and spices.	
Tandoori Prawn	24
Marinated prawn cooked in a clay oven with herbs and spices.	
Paneer Tikka	16
Marinated homemade cheese roasted on skewers in a clay oven.	
Ginger Honey Tandoori Duck	21
Marinated duck smothered in our delicious ginger honey sauce.	
India's Pearl Tandoori Platter	24
Tandoori Chicken, Fish, Lamb Seekh Kabab, Beef Boti Kabab, and Prawn served with Naan.	

## **BEEF ENTREES**

Beef Do Piazza	17
Beef with ginger, garlic, tomatoes, and onions.	
Beef Curry	16
Beef in curry sauce.	
Beef Vindaloo	16
Beef with potatoes in a spicy sauce.	
Beef Boti Masala	17
Beef in a masala sauce with herbs and spices.	
Beef Saag	16
Beef with fresh spinach, broccoli, mustard, and cream.	

## **BAKRA**

Bakra Curry	24
Boneless goat in a curry sauce.	
Lahorie Bakra	18
Goat in a curry sauce.	



## LAMB ENTREES

Illachi Lamb Pasanda	20
Lamb simmered in a cardamom and papaya sauce.	
Lamb Vindaloo	16
Lamb with potatoes in a spicy sauce.	
Lamb Curry	16
Lamb in a curry sauce.	
Lamb Rogan Josh	16
Lamb with exotic spices, and herbs in a mild creamy sauce.	
Lamb Boti Masala	17
Tandoori lamb in a masala sauce with herbs, and spices.	
Lamb Sali Boti	17
Lamb with onions, tomatoes, and spices topped with crispy potato straws.	
Lamb Madras	16
Lamb in a curry with coconut milk, and curry leaves.	
Lamb Karahi	16
Lamb cooked in a wok with bell peppers, onions, tomatoes, herbs, and spices.	
Lamb Korma	17
Lamb with spices, herbs, and nuts in a mild creamy sauce.	
Lamb Saag	16
Lamb with fresh spinach, broccoli, mustard, and cream.	
Keema Matar	16
Ground lamb with peas, tomatoes, and spices.	
<b>SEAFOOD ENTREES</b>	
Spicy Pan Seared Scallops	18
Seared scallops in a hearty onion, and tomato sauce, with herbs, and spices.	
Chilli Shrimp	18
Spicy shrimp with bell peppers and onions.	
Garlic Shrimp	18
Shrimp tossed in freshly ground spices with a hint of garlic.	
Kerala Shrimp	19
Shrimp in a mouth watering secret sauce.	
Shrimp Curry	18
Shrimp cooked in a curry sauce.	
Seafood Masala – Choice of Scallops and Shrimp, Prawn or Mahi Mahi	19
Scallops and Shrimp, Tandoori Prawn, or Tandoori Mahi Mahi in a masala sauce with herbs and spices.	
Seafood Vindaloo – Choice of Shrimp, Scallops, or Mahi Mahi	18
Shrimp, Scallops, or Mahi Mahi with potatoes in a spicy sauce.	
Seafood Korma – Choice of Shrimp or Mahi Mahi	18
Shrimp or Mahi Mahi with spices, herbs, and nuts in a mild creamy sauce.	
Seafood Saag – Choice of Shrimp or Mahi Mahi	18
Shrimp or Mahi Mahi with fresh spinach, broccoli, mustard, and cream.	



## CHICKEN ENTREES

Chicken Curry	14
Chicken in a curry sauce.	
Chicken Vindaloo	15
Marinated boneless chicken with potatoes in a spicy sauce.	
Chicken Madras	16
A curry made with coconut milk, and curry leaves.	
Chicken Korma	16
Chicken with spices, herbs, and nuts in a mild creamy sauce.	
Chicken Tikka Masala	17
All white meat boneless chicken breast roasted in Tandoor then mixed in a masala sauce with herbs, and spices.	
Karahi Chicken	16
Chicken cooked in wok with bell peppers, onions, tomatoes, herbs, and spices.	
Dhansak Chicken	15
Chicken with yellow lentils and spices.	
Chicken Saag	15
Chicken with fresh spinach, broccoli, mustard, and cream.	
Kashmiri Chicken	16
Chicken in a spicy cream sauce with fruit and nuts.	
Chicken Mughlai	16
Chicken with eggs, herbs, and spices in a creamy sauce.	
Mango Chicken	16
Chicken in a mango sauce.	
Chicken Makhani	16
Chicken in a creamy butter sauce.	
Chilli Chicken	16
Spicy chicken with bell peppers, and onions.	
Saffron Chicken	21
Chicken in our delightful saffron sauce.	
Mushroom Chicken	15
Chicken in a hearty onion, and tomato sauce, with mushrooms, herbs, and spices.	
<b>BIRYANI</b>	
Chicken Biryani	15
Basmati rice with chicken, almonds, raisins, onions and ginger.	
Lamb Biryani	16
Basmati rice with lamb, onions, almonds, raisins, herbs, and spices.	
Shrimp Biryani	17
Saffron flavored basmati rice with spiced shrimp, onions, almonds, raisins, herbs, and spices.	
Combination Biryani	17
Saffron flavored basmati rice with spicy chicken, shrimp, lamb, onions, almonds, raisins, herbs, and spices.	
Vegetable Biryani	13
Basmati rice cooked with onions, almonds, raisins, herbs, spices, and seasoned vegetables.	
Pearl's Saffron Pulao	15
Basmati rice with bell peppers, onions, almonds, raisins, peas, and saffron.	
Peas Pulao	7
Basmati rice with onions, peas, almonds, and raisins.	



## VEGETABLE ENTREES

Shahi Paneer	15
Homemade cheese in our chef's secret sauce.	
Chilli Paneer	15
Spicy homemade cheese with bell peppers, and onions.	
Saag Paneer	15
Homemade cheese with fresh spinach, broccoli, mustard, and cream.	
Kajoo Mushroom	14
Cashews and mushrooms with herbs, and spices.	
Bhindi Masala	14
Okra with onions, tomatoes, and spices.	
Aloo Ghobi	13
Cauliflower and potatoes with onions, and spices.	
Daal Makhani	12
Black Lentils with herbs, spices, and cream.	
Chana Masala	13
Chick peas with onions, tomatoes, and spices.	
Navarattan Korma	13
Mixed vegetables and homemade cheese in a creamy sauce with herbs, and spices.	
Tarka Daal	13
Yellow Lentils with herbs, and spices.	
Kadhi Pakora	13
Yogurt based thick curry with vegetable pakora.	
Baigan Bhartha	14
Eggplant baked in clay oven with onions, tomatoes, peas, and spices.	
Matar Paneer	13
Peas and homemade cheese in tomato sauce with herbs, and spices.	
Paneer Tikka Masala	14
Homemade cheese cooked in a clay oven then simmered in a masala sauce with herbs, and spices.	
Aloo Matar	12
Potatoes and peas in a hearty onion, and tomato sauce, with herbs, and spices.	
Dum Aloo	12
Potatoes seasoned with herbs, and spices.	
Mushroom Matar	13
Mushroom, peas, and tomatoes with herbs, and spices.	
Vegetable Curry	13
Mixed Vegetables in a curry sauce with herbs, and spices.	
Malai Kofta	13
Minced vegetable rolls in a creamy sauce with nuts and raisins.	



## VEGETABLE ENTREES (Cont.)

<b>Paneer Makhani</b>	13
Homemade cheese in a creamy butter sauce.	
<b>Karahi Simla Paneer</b>	14
Homemade cheese sautéed with ginger, garlic, onions, and bell peppers.	
<b>Aloo Saag</b>	13
Potatoes with fresh spinach, broccoli, mustard, and cream.	
<b>Chana Saag</b>	13
Chick peas with fresh spinach, broccoli, mustard, and cream.	
<b>NAAN</b>	
Baked to Order Bread (Contains Dairy and Eggs)	
<b>Plain Naan</b>	2.5
Fresh hot bread prepared in a clay oven.	
<b>Kashmiri Naan</b>	3.5
Fresh hot bread with coconut, nuts, cherries, and raisins.	
<b>Garlic Naan</b>	3.5
Buttered naan flavored with garlic and cilantro.	
<b>Aloo Naan</b>	3.5
Fresh hot bread stuffed with potatoes.	
<b>Cheese Naan</b>	3.5
Naan stuffed with cheese.	
<b>Keema Naan</b>	4.5
Naan stuffed with ground lamb.	
<b>Chicken Tikka Naan</b>	4.5
Naan stuffed with chicken tikka pieces and cilantro.	
<b>Garlic and Cheese Naan</b>	4
Naan stuffed with garlic and cheese.	
<b>Onion Naan</b>	3.5
Naan stuffed with onions.	
<b>Bulleit Naan</b>	3.5
Naan stuffed with jalepeno peppers.	
<b>Tandoori Roti</b>	2.5
Whole wheat fresh bread.	
<b>Puri</b>	2.5
Whole wheat deep fried bread.	
<b>Plain Parantha</b>	3
Multilayered whole wheat bread.	
<b>Chilli Paneer Parantha</b>	3.5
Whole wheat bread stuffed with mild chillis, homemade cheese, and peas.	
<b>Aloo Parantha</b>	3.5
Whole wheat bread stuffed with potatoes, peas, and green peppers.	



## **SIDE ORDERS**

Papadum	2
Raita	2.5
Mango Chutney	2.5
Achaar	2.5

## **BEVERAGES**

Lassi – Sweet or Salti	3
Mango Shake	3.5
Chai	3
Coffee	3
Nimboo Pani	3
Bombay Iced Chai	4
Milk Badam	4
Iced Tea	2.5
Soft Drink	2.5
Lassi – Mango, Strawberry, or Pineapple	3.5
Juice - Lichi, Mango, Guava, Orange, Apple, or Cranberry	3
Voss Water - Still or Sparkling	
Small	4
Large	6

India exemplifies diversity, from religion to landscape to people to food. India has experienced numerous cultural, political, and social influences from invaders over the centuries. There are fourteen official languages and over one thousand dialects, yet that number is dwarfed by the varieties of herbs, spices and flavors used in this countries cuisine, which are so masterfully blended that you may experience hot, bitter, sweet, tart, astringent and nutty in one bite. India's cuisine comes from four main regions. The northern region is best known for its tandoori oven as well as its poultry and meat dishes. The southern region is best known for its simple vegetarian dishes which are complexly spiced. The west features food which has been influenced the most by outside invaders, harmoniously combining foods from the north and south and adding dairy products. The eastern region is best known for having some of the most complex dishes in India and some of the best desserts. Now that you know a little history of the food please sit back, relax and allow your taste buds to enjoy an experience from half a world away that has been centuries in the making.