



TAKE OUT

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APPETIZERS

VEGETABLE SAMOSA 5

Delicately stuffed dough filled with potatoes, and peas.

SAMOSA 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 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 6

Vegetable Samosas, Aloo Tikki or Papri served with garbanzo beans, yogurt, and chutneys.

LETTUCE WRAP 10

Choice of ground Chicken or Lamb with bell peppers and onions.

VEGETABLE LETTUCE WRAP 9

Mixed Vegetables with herbs, and spices.

VEGETARIAN PLATTER 10

Vegetable Samosa, Mixed Vegetable Pakora, and Paneer Pakora

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 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, cucumber, 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.

PEARL'S SPECIALTIES

All Entrees Served with Rice

VENISON LAL MAS 26

Venison in the chef's zesty red sauce.

KARAHI VENISON 26

Venison with bell peppers, onions, tomatoes, herbs, and spices.

SAFED FILET MIGNON 28

Filet mignon in our chef's special sauce.

TANDOORI GINGER FILET 27

Marinated filet mignon with ginger sauce.

TANDOORI LOBSTER TAIL 26

Lobster marinated in spices and roasted in clay oven.

LOBSTER MALAI 27

Tandoori lobster cooked in creamy sauce with nuts, herbs, and spices.

HONEY ROASTED RACK OF LAMB 27

Marinated lamb glazed with our delicious ginger honey sauce.

TANDOORI NY STRIP STEAK 24

Tandoori cooked NY strip served with flavored potatoes.

NY STRIP VINDALOO 24

NY strip cubes roasted in tandoor then mixed with potatoes in a spicy sauce.

NY STRIP MASALA 25

NY strip cubes roasted in tandoor and cooked in a creamy tomato sauce.

DUCK OR PHEASANT MASALA 19

Tandoori Duck or Tandoori Pheasant in a creamy tomato sauce.

DUCK OR PHEASANT VINDALOO 19

Duck or Pheasant cubes cooked with potatoes in a spicy sauce.

PHEASANT 17

Marinated boneless pheasant cooked in a clay oven.

PHEASANT DO PIAZA 17

Marinated boneless pheasant with bell peppers and onions.

QUAIL MASALA 17

Tandoori quail in a creamy tomato sauce.

ILLACHI BEEF PASANDA 20

Tandoori beef in a cardamom and papaya sauce.

FISH HALIBUT 20

Halibut in a hearty onion, and tomato sauce, with herbs, and spices.

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.

TANDOORI CHICKEN TIKKA 16

Marinated all white meat boneless chicken cooked in a clay oven.

LAMB BOTI KABAB 18

Boneless lamb lightly spiced and roasted in a clay oven.

LAMB SEEKH KABAB 17

Ground lamb with herbs and spices.

TANDOORI BEEF BOTI KABAB 16

Marinated boneless beef cubes roasted in a clay oven.

CHICKEN SEEKH KABAB 15

Ground chicken cooked in a clay oven with herbs and spices.

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 DUCK 21

Marinated duck smothered in our delicious ginger honey sauce.

TANDOORI PLATTER 24

Tandoori Chicken, Fish, Lamb Seekh Kabab, Beef Boti Kabab, and Prawn served with Naan.

BEEF ENTREES

BEEF DO PIAZA 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		GARLIC SHRIMP	18	CHICKEN SAAG	15	NAVARATTAN KORMA	13	CHANA SAAG	13	CHICKEN TIKKA NAAN	4.5
BAKRA CURRY	24	Shrimp tossed in freshly ground spices with a hint of garlic.		Chicken with fresh spinach, broccoli, mustard, and cream.		Mixed vegetables and homemade cheese in a creamy sauce with herbs, and spices.		Chick peas with fresh spinach, broccoli, mustard, and cream.		Naan stuffed with chicken tikka pieces and cilantro.	
LAHORIE BAKRA	18	KERALA SHRIMP	19	KASHMIRI CHICKEN	16	TARKA DAAL	13	BIRYANI		GARLIC AND CHEESE NAAN	4
Goat in a curry sauce.		Shrimp in a mouthwatering secret sauce.		Chicken in a spicy cream sauce with fruit and nuts.		Yellow Lentils with herbs, and spices.		CHICKEN BIRYANI	15	Naan stuffed with garlic and cheese.	
LAMB ENTREES		SHRIMP CURRY	18	CHICKEN MUGHLAI	16	KADHI PAKORA	13	Basmati rice with chicken, almonds, raisins, onions and ginger.		ONION NAAN	3.5
ILLACHI LAMB PASANDA	20	Shrimp cooked in a curry sauce.		Chicken with eggs, herbs, and spices in a creamy sauce.		Yogurt based thick curry with vegetable pakora.		LAMB BIRYANI	16	Naan stuffed with onions.	
Lamb simmered in a cardamom and papaya sauce.		Seafood Masala – Choice of Scallops and Shrimp, Prawn or Mahi Mahi	19	CHICKEN MAKHANI	16	BAIGAN BHARTHA	14	Basmati rice with lamb, onions, almonds, raisins, herbs, and spices.		BULLEIT NAAN	3.5
LAMB VINDALOO	16	Scallops and Shrimp, Tandoori Prawn, or Tandoori Mahi Mahi in a masala sauce with herbs and spices.		Chicken in a creamy butter sauce.		Eggplant baked in clay oven with onions, tomatoes, peas, and spices.		SHRIMP BIRYANI	17	Naan stuffed with jalepeno peppers.	
Lamb with potatoes in a spicy sauce.		SEAFOOD VINDALOO	18	CHILLI CHICKEN	16	MATAR PANEER	13	Saffron flavored basmati rice with spiced shrimp, onions, almonds, raisins, herbs, and spices.		TANDOORI ROTI	2.5
LAMB CURRY	16	Shrimp, Scallops, or Mahi Mahi with potatoes in a spicy sauce.		Spicy chicken with bell peppers, and onions.		Peas and homemade cheese in tomato sauce with herbs, and spices.		COMBINATION BIRYANI	17	Whole wheat fresh bread.	
Lamb in a curry sauce.		SEAFOOD KORMA	18	SAFFRON CHICKEN	21	PANEER TIKKA MASALA	14	Saffron flavored basmati rice with spicy chicken, shrimp, lamb, onions, almonds, raisins, herbs, and spices.		PURI	2.5
LAMB ROGAN JOSH	16	Shrimp or Mahi Mahi with spices, herbs, and nuts in a mild creamy sauce.		Chicken in our delightful saffron sauce.		Homemade cheese cooked in a clay oven then simmered in a masala sauce with herbs, and spices.		VEGETABLE BIRYANI	13	Whole wheat deep fried bread.	
Lamb with exotic spices, and herbs nuts in a mild creamy sauce.		SEAFOOD SAAG	18	MUSHROOM CHICKEN	15	ALOO MATAR	12	Basmati rice cooked with onions, almonds, raisins, herbs, spices, and seasoned vegetables.		PLAIN PARANTHA	3
LAMB BOTI MASALA	17	Shrimp or Mahi Mahi with fresh spinach, broccoli, mustard, and cream.		Chicken in a hearty onion, and tomato sauce, with mushrooms, herbs, and spices.		Potatoes and peas in a hearty onion, and tomato sauce, with herbs, and spices.		PEARL’S SAFFRON PULAO	15	Multilayered whole wheat bread.	
Tandoori lamb in a masala sauce with herbs, and spices.		CHICKEN ENTREES		SHAHI PANEER	15	DUM ALOO	12	Basmati rice with bell peppers, onions, almonds, raisins, peas, and saffron.		CHILLI PANEER PARANTHA	3.5
LAMB SALI BOTI	17	CHICKEN CURRY	14	Homemade cheese in our chef’s secret sauce.		Potatoes seasoned with herbs, and spices.		PEAS PULAO	7	Whole wheat bread stuffed with mild chillis, homemade cheese, and peas.	
Lamb with onions, tomatoes, and spices topped with crispy potato straws.		CHICKEN VINDALOO	15	CHILLI PANEER	15	MUSHROOM MATAR	13	Basmati rice with onions, peas, almonds, and raisins.		ALOO PARANTHA	3.5
LAMB MADRAS	16	Marinated boneless chicken with potatoes in a spicy sauce.		Spicy homemade cheese with bell peppers, and onions.		Mushroom, peas, and tomatoes with herbs, and spices.		VEGETABLE BIRYANI	13	Whole wheat bread stuffed with potatoes, peas, and green peppers.	
Lamb in a curry with coconut milk, and curry leaves.		CHICKEN MADRAS	16	SAAG PANEER	15	VEGETABLE CURRY	13	VEGETABLE BIRYANI	13	SIDE ORDERS	
LAMB KARAHI	16	A curry made with coconut milk, and curry leaves.		Homemade cheese with fresh spinach, broccoli, mustard, and cream.		Mixed Vegetables in a curry sauce with herbs, and spices.		PEARL’S SAFFRON PULAO	15	PAPADUM	2
Lamb cooked in a wok with bell peppers, onions, tomatoes, herbs, and spices.		CHICKEN KORMA	16	KAJOO MUSHROOM	14	MALAI KOFTA	13	Basmati rice with bell peppers, onions, almonds, raisins, peas, and saffron.		RAITA	2.5
LAMB KORMA	17	Chicken with spices, herbs, and nuts in a mild creamy sauce.		Cashews and mushrooms with herbs, and spices.		Minced vegetable rolls in a creamy sauce with nuts and raisins.		PEAS PULAO	7	MANGO CHUTNEY	2.5
Lamb with spices, herbs, and nuts in a mild creamy sauce.		CHICKEN TIKKA MASALA	17	BHINDI MASALA	14	PANEER MAKHANI	13	Basmati rice with onions, peas, almonds, and raisins.		ACHAAR	2.5
LAMB SAAG	16	All white meat boneless chicken breast roasted in Tandoor then mixed in a masala sauce with herbs, and spices.		Okra with onions, tomatoes, and spices.		Homemade cheese in a creamy butter sauce.		NAAN		BEVERAGES	
Lamb with fresh spinach, broccoli, mustard, and cream.		KARAHI CHICKEN	16	ALOO GHOBİ	13	KARAHİ SIMLA PANEER	14	PLAIN NAAN	2.5	LASSİ – SWEET OR SALTİ	3
KEEMA MATAR	16	Chicken cooked in wok with bell peppers, onions, tomatoes, herbs, and spices.		Cauliflower and potatoes with onions, and spices.		Homemade cheese sautéed with ginger, garlic, onions, and bell peppers.		Basmati rice prepared in a clay oven.		MANGO SHAKE	3.5
Ground lamb with peas, tomatoes, and spices.		DAAL MAKHANI	12	CHICKEN MASALA	14	ALOO SAAG	13	KASHMIRI NAAN	3.5	CHAI	3
SEAFOOD ENTREES		Black Lentils with herbs, spices, & cream.		Chicken with yellow lentils and spices.		Potatoes with fresh spinach, broccoli, mustard, and cream.		Basmati rice with coconut, nuts, cherries, and raisins.		MİLK BADAM	4
SPICY PAN SEARED SCALLOPS	18	CHANA MASALA	13	MANGO CHICKEN	16			GARLIC NAAN	3.5	ICED TEA	2.5
Seared scallops in a hearty onion, and tomato sauce, with herbs, and spices.		Chick peas with onions, tomatoes, and spices.		Chicken in a mango sauce.				Buttered naan flavored with garlic and cilantro.		SOFT DRINK	2.5
CHILLI SHRIMP	18							ALOO NAAN	3.5	LASSİ	3.5
Spicy shrimp with bell peppers & onions.								Basmati rice with lamb, onions, almonds, raisins, herbs, and spices.		MANGO, STRAWBERRY, OR PINEAPPLE JUICE	3
								CHEESE NAAN	3.5	LICHI, MANGO, GUAVA, ORANGE, APPLE, OR CRANBERRY	
								Naan stuffed with cheese.		VOSS WATER STILL OR SPARKLING	
								KEEMA NAAN	4.5	SMALL	4
								Naan stuffed with ground lamb.		LARGE	6