

# Paani

## INDIAN CUISINE

**530 A Boston Post Road  
Sudbury, MA 01776**

**978-443-8100**

### **HOURS**

Monday - Sunday Lunch 11:30 am-2:30 pm

Sunday - Thursday Dinner 5:00-9:30 pm

Friday & Saturday Dinner 5:00-10:00 pm

[www.paani-restaurant.com](http://www.paani-restaurant.com)

We offer full catering services.  
Gift certificates are available.

## SOUPS / SALADS

- |  |   |   |                 |
|--|---|---|-----------------|
| <p><b>Mulligatawny</b>   <br/>This highly soothing lentil soup is distinctly sweet-sour and spicy</p> | <p><b>6 Coconut Tomato Soup</b>   <br/>A delightfully tangy tomato, coconut and coriander soup</p> | <p><b>6 Yakhani Chicken Soup</b>  <br/>From Lucknow, chicken soup in a homemade broth, sprinkled with saffron</p> | <p><b>6</b></p> |
|  |   | <p><b>Spring Mix Salad</b></p>  | <p><b>6</b></p> |

## APPETIZERS - NON-VEGETARIAN

- |   |  |   |                  |
|---|--|---|------------------|
| <p><b>Tandoori Chicken</b><br/>Delicately marinated chicken drumsticks and thighs roasted in tandoor oven</p>   | <p><b>12 Lamb Seekh Kebab Awadhi</b><br/>Minced lamb kabobs coated in toasted bell peppers</p>                               | <p><b>13 Lamb Samosa</b><br/>Crispy pastry turnovers stuffed with minced lamb and peas</p>                              | <p><b>12</b></p> |
| <p><b>Chicken Basil Kebab</b><br/>Succulent chicken kebabs tandoor-roasted with holy basil and bell peppers</p> | <p><b>12 Gilawat Kebab Lucknowi</b><br/>Bite-sized cubes of lamb cooked in tandoor oven and served with crispy asparagus</p> | <p><b>14 Kebab Tasting Platter</b><br/>Grilled assortment of lamb kebabs, chicken kebabs and tandoor-grilled prawns</p> | <p><b>15</b></p> |
|   | <p><b>Prawns Anaardana</b><br/>Succulent pomegranate-flavored tiger prawns served with fresh asparagus</p>                   |   | <p><b>14</b></p> |

## APPETIZERS - VEGETARIAN

- |   |  |  |                  |
|---|--|--|------------------|
| <p><b>Vegetable Samosa</b>  <br/>Crispy turnover filled with potatoes and peas</p>  | <p><b>9 Vegetarian Tasting Platter</b><br/>An assortment of samosas, vegetable pakoras, aloo tikkis and paneer pakoras</p>                       | <p><b>14 Subzi Sheekh Lucknow Style</b><br/>Tandoori grilled fresh broccoli, pineapple, zucchini, bell peppers and onions</p>  | <p><b>14</b></p> |
| <p><b>Veg. Pakora/Onion Bhaji</b>   <br/>Thinly sliced garden fresh vegetables dipped in gram flour batter and fried</p> | <p><b>9 Aloo Chat Papri</b><br/>Crispy fried dough with potatoes, chickpeas, and diced onions, topped with mint, tamarind and yogurts sauces</p> | <p><b>9 Chili Mushrooms</b>   <br/>Marinated mushrooms deep fried and sautéed with chili and garlic</p> | <p><b>9</b></p>  |
| <p><b>Samosa Chana Chaat Awadhi Style</b><br/>Vegetable samosa with chickpeas, topped with mint, tamarind and yogurts sauces</p>  |  |  | <p><b>12</b></p> |

## ENTRÉES - NON-VEGETARIAN

- |  |  |  |                                   |
|--|--|--|-----------------------------------|
| <p><b>CHICKEN</b></p> <p><b>Chicken Tikka Masala</b><br/>Boneless tandoori-roasted cubes of yogurt marinated chicken, cooked in a creamy curried sauce</p>   | <p><b>16 Nizami Murg Methi</b><br/>Chicken pieces cooked in cream-based sauce made with cashews and fenugreek</p>        | <p><b>16 LAMB / GOAT</b></p> <p><b>Hara Goat</b><br/>Tender pieces of goat sautéed in a baby spinach puree (boneless)</p>                                    | <p><b>16</b></p> <p><b>20</b></p> |
| <p><b>Chicken Makhni Khas</b><br/>Bite-sized chicken tikka kebabs tossed in a buttery masala sauce</p>   | <p><b>16 Chicken Tandoori</b><br/>Drumsticks prepared in a masala-spiced yogurt marinade (bone-in)</p>                   | <p><b>Railway Goat Curry</b><br/>Slow-cooked goat in traditional curry sauce (boneless)</p>  | <p><b>18</b></p>                  |
| <p><b>Chicken Curry Dehati</b> <br/>An authentic "village style" dish made with cubes of chicken and cooked in a spicy turmeric curry sauce</p> | <p><b>16 Chicken Tikka</b><br/>Tandoori-grilled chicken cubes prepared in a masala-spiced yogurt marinade (boneless)</p> | <p><b>Achari Lamb Chops</b><br/>Farm raised lamb chops marinated in yogurt and black cumin, served with tandoor-grilled asparagus</p>                        | <p><b>17</b></p> <p><b>25</b></p> |
| <p><b>Chicken Korma Maghlai</b><br/>A rich and creamy dish with boneless chicken, cooked in a gravy sauce made from cashew nuts, onions and saffron</p>  | <p><b>16 Chicken Vindaloo</b><br/>Our signature version of the fiery hot Goan-style curry with potato</p>                | <p><b>Lamb Rogan Josh</b><br/>Tender lamb cooked in gravy, flavored with garlic, ginger and aromatic spices (cloves, bay leaves, cardamom, and cinnamon)</p> | <p><b>16</b></p> <p><b>20</b></p> |
|  |  | <p><b>Lamb Vindaloo</b><br/>Tangy and spicy Goan-style curry with potato</p>   | <p><b>20</b></p>                  |

 VEGAN    GLUTEN FREE    DAIRY FREE

A GRATUITY OF 18% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE, MASSACHUSETTS SALES TAX WILL BE ADDED TO THE BILL

\*\*\*GIFT CERTIFICATES ARE AVAILABLE\*\*\*

\* Before placing your order, please inform your server if a person in your party has a food allergy.

## ENTRÉES - VEGETARIAN

<b>Kofta Zaffrani</b> Dumplings made with garden fresh vegetables, paneer and saffron	<b>16</b>	<b>Saag Paneer</b> Homemade paneer cheese in a puréed sauce of spinach, tomato, green chili and touch of fenugreek	<b>15</b>	<b>Kadai Subzi Stir Fry</b> (V) (GF) (DF) An aromatic dish with mixed vegetables, onions, bell peppers and masala	<b>14</b>
<b>Smoked Aubergine</b> (V) (GF) (DF) Eggplant roasted in the tandoor oven with peas commonly known as "Baingan Bharta"	<b>15</b>	<b>Aloo Phool Gobhi Masala</b> (V) (GF) (DF) Cauliflower florets, potatoes and tomatoes	<b>15</b>	<b>Ginger Masala Bhindi</b> (V) (GF) (DF) Crispy fried okra tossed in dried mango spices and ginger	<b>16</b>
<b>Dal Makhni Paani Style</b> Black whole and chickpea lentils, and kidney beans slow cooked in a creamy tomato-based sauce	<b>14</b>	<b>Phool Gobhi Manchurian</b> (V) (GF) (DF) Cauliflower florets dipped in chickpea flour, fried and sautéed in a tangy sweet and spicy sauce	<b>15</b>	<b>Zeera Aloo</b> (V) (GF) (DF) Potato cubes cooked with cumin seeds	<b>12</b>
<b>Yellow Dal Tadka</b> Combination of three lentils - masoor, chana and arhar	<b>14</b>	<b>Achari Aubergine</b> (V) (GF) (DF) Fresh purple eggplant with potatoes, and pickling spices	<b>14</b>		

## ENTRÉES - SEAFOOD

<b>Salmon Mustard Tikka</b> Cubed salmon fillet, marinated with ginger, roasted mustard seeds and yogurt	<b>25</b>	<b>Lobster Asparagus</b> Chunks of fresh lobster sautéed in a lightly spiced coconut milk masala sauce, served with tandoor-grilled asparagus	<b>26</b>	<b>Prawns Moilee Konkani</b> A South Indian dish made with tiger prawns and sour kokum fruit, cooked in a light coconut milk-based sauce	<b>23</b>
<b>Grilled Prawns with Anaardana</b> Tandoori-grilled prawns made with fresh pomegranate seeds (seasonal)	<b>23</b>				

## RICE

<b>Zaffrani Rice</b> Basmati rice infused with saffron	<b>10</b>	<b>Mutter Pulao</b> Basmati rice mixed with peas and cashew nuts	<b>10</b>	<b>Awadhi Dum Goat Biryani</b> Basmati rice cooked with goat over low heat, Awadhi style	<b>20</b>
<b>Zeera Rice</b> Basmati rice cooked with cumin seeds	<b>6</b>	<b>Sufyani Chicken Dum Biryani</b> Basmati rice cooked in chili stock, with spicy chicken and fennel	<b>16</b>		

## TRADITIONAL BREADS

<b>Plain Naan</b> Traditional Indian flatbread cooked in tandoor oven	<b>4</b>	<b>Saffron and Sesame Naan</b> Naan flavored with saffron and topped with toasted sesame seeds	<b>10</b>	<b>Aloo Tawa Paratha</b> Whole wheat flatbread stuffed with minced potatoes and fresh herbs, cooked on a cast iron skillet	<b>8</b>
<b>Garlic Naan</b> Topped with garlic and fresh coriander	<b>6</b>	<b>Truffle and Mushroom Naan</b> Mushroom-topped naan scented with truffle oil	<b>10</b>	<b>Lachcha Tawa Paratha</b> Layered whole wheat flatbread cooked on a cast iron skillet	<b>8</b>
<b>Pyaz Dania Kulcha</b> Topped with sautéed chopped onions and coriander	<b>6</b>	<b>Kashmiri Naan</b> Naan stuffed with dry fruits and Peshawari spices (sweet)	<b>8</b>	<b>Tandoori Roti</b> Whole wheat flatbread cooked in the tandoor oven and topped with ghee	<b>6</b>
<b>Lucknow Cheese Naan</b> Stuffed with cheese, jalapeño peppers and topped with fresh coriander	<b>7</b>				

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## PRESTIGE EXECUTIVE LUNCH

### Chole Bhatura 12

A traditional fried dough bread served with spicy chickpea masala

## SOUTH INDIAN DELIGHTS

### Masala Dosa 15

Gently sautéed potatoes and onions cooked in spices, curry leaves and mustard seeds, wrapped in a large crispy rice and lentil crepe. Dosa is best enjoyed with a bowl of sambar (spicy lentil soup) and coconut chutney on the side

### Plain Dosa 10

Crispy thin rice and lentil crepe served with sambar and coconut chutney

### Mysore Masala Dosa 16

Spicy, crispy rice and lentil pancakes and fiery masala potatoes, served with sambar and coconut chutney

## COMBINATION LUNCH THALI STYLE 14

(lunch combinations are served with naan)

Pick from any two of the following:

### Chicken Tikka Masala

Boneless tandoori-roasted cubes of yogurt marinated chicken, cooked in a creamy curried sauce

### Chicken Curry Dehati

An authentic "village style" dish made with cubes of chicken and cooked in a spicy turmeric curry sauce

### Saag Paneer

Homemade paneer cheese in a puréed sauce of spinach, tomato, green chili and a touch of fenugreek

### Aloo Gobhi

Cauliflower florets, potatoes and tomatoes

### Chole Masala

Chickpeas in a spicy masala sauce

### Paneer Korma Royal Style

Cubes of homemade paneer cooked in a creamy, mild, nut-based sauce

## HOMEMADE DESSERTS

### Kheer

Rice pudding cooked with milk and nuts

### 5 Gulab Jamun

Fried dumplings dipped in a sweet rosewater scented syrup

5

## BEVERAGES

Apple Juice

3

Masala Chai Tea

3.50

Pellegrino

7

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea

3

Mango Lassi, Sweet Lassi or Salted Lassi

6

Mineral Water

6

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