



[www.avonindiagrill.com](http://www.avonindiagrill.com)

320 W Main St, Avon, CT – 06001

Email: [info@avonindiagrill.com](mailto:info@avonindiagrill.com)

Phone: (860) 284-4466

#### Appetizers

1. **Samosa Crispy turnovers made with mildly spiced potatoes and peas-\$6.00**
2. **Onion Bhajia Onion & chickpea fritters-\$7.00**
3. **Samosa Channa Chaat Crispy samosa topped with chickpeas mixed with tomato and onions then delicately dressed with a special yogurt sauce-\$8.00**
4. **Dahi Poori Crispy wafer stuffed with potatoes and chickpeas then delicately dressed with yogurt, tamarind, and mint sauce-\$5.00**
5. **Chicken Tikka Naan Quesadilla Grilled naan bread filled with chicken tikka, mozzarella cheese, cilantro, and onions-\$10.00**
6. **Squid Crispy squid in a spicy garlic infused sauce-\$11.00**
7. **Spinach Bhajia Spinach & chickpea fritter-\$9.00**
8. **Tamarind Pan tossed Chef special tangy flavor (Paneer \$8, Shrimp \$10)**
9. **Fish Fry Marinated overnight with Indian spices and fried to perfection-\$11.00**
10. **Chicken 65 Chicken spiced with green leaves and red hot Chillies-\$10.00**
11. **Kai Chi (Drums of Heaven) Tender chicken wings marinated with fresh herbs, chilies and garlic, wok-fried-\$11.00**
12. **Kai Shao (Chili) Batter fries in classic soy chili sauce, served dry or gravy (Chicken \$11, Gobi (Cauliflower) \$9, Paneer (Cottage cheese) \$10)**
13. **Gobi Honey Garlic Batter fries tossed in a honey and garlic sauce - \$9.00**

#### Soup

14. **Spinach and Paneer A delicious clear vegetable broth with spinach and paneer cubes-\$6.00**
15. **Mulligatawny Puree of lentil, lemon, ginger, and coconut milk-\$6.00**
16. **Sweet Corn Cream of corn with your choice of vegetable or chicken -\$6.00**
17. **Hot and Sour Red chili, soy, paneer, and shiitake mushroom vegetable-\$6.00**

#### Salad

18. **Tandoori Caesar Salad Caesar salad with tandoori chicken in a poppadom shell-\$8.00**
19. **Kutchumber Salad Indian style salad with lettuce, cucumber, onion, and carrots slightly seasoned with yogurt-\$7.00**
20. **Orange and Fig Salad Fresh greens, oranges, and figs served with our special house dressing-\$9.00**

#### Tandoori

21. **Chicken Tikka Boneless white meat chicken marinated with ground spices and cooked in a pit oven-\$15.00**
22. **Chicken Malai Kabab Boneless white meat chicken marinated with yogurt and cream cheese-\$16.00**
23. **Rack of Lamb Tender lamb chop marinated with ginger, pepper, yogurt, and spices in tandoor with brown rice and vegetables-\$24.00**
24. **Hara Bhara Kabob Homemade cheese and vegetables marinated with tikka paste and cooked and tandoor-\$16.00**

25. **Tandoori Jhinga Jumbo prawns marinated in yogurt and tandoor prices-\$20.00**
26. **Fish Tikka Salmon marinated in mild ajwain flavored tandoor spices, served with brown rice and vegetables-\$23.00**
27. **Tandoori Chicken Chicken season in yogurt and ginger garlic paste, grilled in tandoor-\$16.00**
28. **Seekh Kabab Skewered minced meat in fresh ground spices (Chicken \$14, Lamb \$16 plus) With**

#### Curries

29. **Tikka Masala Pit oven, meat simmered in tangy tomato, onion, and cream sauce (Chicken \$16, Lamb \$18, Paneer \$16)**
30. **Curry Tender meat sauteed with onions and tomato grounded spice based curry (Chicken \$14, Lamb \$17, Fish \$17, Shrimp \$18)**
31. **Kadai Cubes of meat sautéed with bell peppers, onions, and tomato sauce (Chicken \$16, Lamb \$17, Shrimp \$18)**
32. **Saagwala Simmered in spinach and fenugreek sauce (Chicken \$17, Lamb \$19, Shrimp \$18)**
33. **Chettinad Tendered meat with South Indian spices and coconut sauce (Chicken \$15, Fish \$17, Lamb \$17, Shrimp \$18)**
34. **Veggiwala Vegetables cook with your choice of meat with mustard seeds, curry leaves, and Indian spices (Chicken \$15, Lamb \$17, Shrimp \$18)**
35. **Pepper Sauteed coconut, dry red chilies, peppercorn, browned onions, and tomatoes (Chicken \$16, Lamb \$18, Shrimp \$19)**
36. **Patia Mildly spiced cooked in mango chutney, mint, ginger, and herbs. Special Anglo-Indian dishes (Chicken \$15, Lamb \$17, Shrimp \$18)**
39. **Vindaloo Traditional very spicy Goan style curry in a fiery vinegary flavored red sauce (Chicken \$16, Fish \$16, Lamb \$18, Shrimp \$19)**
37. **Phaal Spicy dish cooked with white chilli, ginger, and fresh coriander (Chicken \$16, Lamb \$18, Shrimp \$18)**
38. **Madras Cooked with coconut, mustard seeds, curry leaves with South Indian spices (Chicken \$15, Lamb \$18, Shrimp \$18)**
39. **Korma Cook in rich cashew nut based cream sauce (Chicken \$16, Lamb \$18, Shrimp \$19)**
40. **Bhuna A traditional curry dish with thick sauce (Chicken \$16, Lamb \$18, shrimp \$19)**

#### Vegetarian and Dal

41. **Dal Makhani Black lentils simmered overnight in a slow oven and cooked with ginger, garlic, tomato and chef's special herbs-\$14.00**
42. **Dal Tadka Yellow lentils cooked with tomatoes, turmeric, ginger, chilies, and asafoetida-\$12.00**
43. **Aloo Gobi Cumin flavored potatoes and cauliflower-\$13.00**
44. **Channa Masala Garbanzo bean cookies with mild spices in an onion gravy sauce-\$13.00**
45. **Malai Kofta Cheese and potato dumpling cooked in almond sauce-\$15.00**
46. **Palak Paneer Homemade cottage cheese, simmered in spinach and fenugreek sauce-\$14.00**
47. **Navratan Kurma 9 fresh vegetables and dry fruit cooked in almond sauce-\$14.00**
48. **Mixed Vegetable Curry Mix veg cooked with onion and tomato grounded spice based curry-\$13.00**
49. **Bhindi Masala (okra) Fresh cooked okra with onion, ginger, tomato, herbs and spices-\$13.00**
50. **Baingan Bharta North Indian specialties of roasted egg plant, skinned and made into a simple but exotic preparation - \$15.00**
51. **Mutter Paneer Vegetarian delight of paneer and peas, cooked in a mild and rich gravy - \$15.00**

#### Seafood

52. **Phuket Fish Fish fillet fried and pan sauteed in a indo thai based sauce-\$16.00**
53. **Seafood Moilee Mixture of four different seafood in a Chef special sauce-\$19.00**
54. **Lobster Masala Off shell lobster tails grilled and served on a bed of onion based sauce-\$24.00**
55. **Baby Shrimp Pepper Fry Sauteed with coconut, dried red chilies, peppercorn, brown onion and tomatoes-\$17.00**
56. **Hawaiian Shrimp Curry Shrimp cooked in pineapple pulp and curry spices served in pineapple-\$22.00**

#### Bread

57. **Naan Traditional Punjabi bread baked in Tandoor( clay oven) -\$3.00**
58. **Ginger Mint Naan Whole wheat layered flaky bread with flavor of ginger and mint-\$4.00**
59. **Garlic Naan Clay oven baked bread with fresh garlic and cilantro-\$4.30**
60. **Rosemary Naan Clay oven baked bread with rosemary herb-\$4.00**
61. **Kadai Naan Naan stuffed with very spicy Kadai spices-\$4.00**
62. **Kashmiri Naan Naan stuffed with fruits and nuts-\$6.00**
63. **Onion Chilli Naan Naan stuffed with onions, peppers, and cilantro-\$5.00**
64. **Aloo Paratha Whole wheat bread stuffed with spiced potatoes-\$5.00**
65. **Chicken Tikka Naan Naan stuffed with chicken tikka-\$6.30**
66. **Lachha Paratha Multi-layered whole wheat bread cooked in tandoor-\$5.00**
67. **Keema Naan Naan stuffed with minced lamb, then baked in our tandoor-\$7.00**
68. **Roti Leavened whole wheat flat bread baked in tandoor-\$3.00**
69. **Poori Wheat flour puffed bread-\$5.00**

#### Rice

70. **Biryani A fragrant combination of long grain basmati rice slow cooked in a special copper vessel with fresh herbs, spices, and your choice of meat or vegetables served with raita (Chicken \$15, Lamb \$17, Shrimp \$18, Vegetable \$13)**
77. **Fried Rice Fried rice prepared in an Indo-Chinese style (chicken \$14, Egg \$12, Vegetable \$11)**
72. **Organic Brown Long Rice-\$6.00**
73. **Basmati Long Grain Rice-\$4.00**
74. **Variety Rice (Coconut - \$7, Lemon - \$6, or Tamarind-\$6.00)**

#### Sides

75. **Mango Chutney-\$3.00**
76. **Mixed Vegetable Pickle-\$3.00**
77. **Raita-\$4.00**
78. **Day Special side - \$6.00**
79. **Steamed Vegetables-\$5.00**
80. **Spinach-\$6.00**

#### Desserts and Drinks

81. **Gulab Jamun Kind of cottage cheese dumplings in sugar syrup-\$5.00**
82. **Rice Kheer Rice pudding flavored with saffron-\$5.00**
83. **Gajjar Ka Halwa Grated carrot pudding with cardamom flavour served with ice-cream - \$5**
84. **Mango Mousse A mango flavored specialty of the house-\$6.00**
85. **Coffee Mousse Coffee and chocolate flavored specialty of the house-\$6.00**
86. **Molten Chocolate Cake Warm chocolate cake served with vanilla ice-cream - \$7**
87. **Mango/Coconut Sorbet Real fruit sorbet served in a fruit - \$6**

#### Drinks

88. **Lassi Mango, sweet, or salt-\$5.00**
89. **Soda**
90. **Iced Tea (sweetened or unsweetened) - \$3.50**
91. **Juice (Apple, Cranberry, Pineapple, Orange) - \$3.50**

#### \*New\* From our Bar-Menu

92. <b>Chicken Wings (listed in order of mild to very hot spice-level)</b>	4 pcs	8 pcs
<i>Classic</i>	\$4	\$7.5
<i>Honey Garlic</i>	\$4	\$7.5
<i>Orange Ginger</i> (sweet & spicy, sprinkled with red chilli pepper flakes & roasted sesame seeds)	\$5	\$7.5
<i>Balsamic Masala</i> (sweet & spicy with balsamic reduction glaze)	\$4	\$7.5
<i>Korean</i>	\$5	\$9.0
<i>Tamarind</i> (tangy)	\$4	\$7.5
<i>Peri-Peri</i> (hot, cistrusy & smoky)	\$5	\$7.5
<i>Dynamite</i> (hot&spicy with Indian spices & herbs, grilled in clay oven)	\$5	\$9.0
<i>Angry</i>	\$4	\$7.5
<i>Insane</i>	\$6	\$11.0