

**NAVRATAN KORMA \$13.99**

9 different vegetables cooked in a fresh creamy sauce with a touch of mild spices.

**JAIN FOODS  
NO ONION, GARLIC****DAL TADKA (V, GF) \$12.99**

Yellow lentil cooked with onions, tomatoes, ginger and garlic.

**DAAL PALAK (V, GF) \$12.99**

Lentil cooked with spinach and Indian herbs.

**MIXED VEG PALAK (V, GF) \$12.99**

Lentil cooked with spinach and Indian herbs.

**CHANNA PALAK (V, GF) \$12.99**

Lentil cooked with spinach and Indian herbs.

**MEAT ENTREES**

SPICE LEVELS: MILD, MEDIUM, MEDIUM HOT, HOT OR EXTRA HOT.

ALL ENTREES ARE SERVED WITH BASMATI RICE

**DESI CURRY**

BONELESS CHICKEN - \$13.99 | GOAT - \$14.99 |

**LAMB - \$14.99**

Desi curries cooked with tomatoes, ginger, garlic with our special meat masala and herbs.

**VINDALOO**

CHICKEN - \$13.99 | LAMB - \$14.99

Cubes of potato and fresh tomatoes cooked with vinegar spices in a tangy sharp vindaloo sauce

**KARAHI**

CHICKEN - \$13.99 | LAMB - \$14.99

Cooked in a wok with onions, green pepper, tomatoes, ginger, garlic and our special kadai masala and herbs.

**SAAG**

CHICKEN - \$13.99 | LAMB - \$14.99

Gently cooked with garden fresh spinach, coriander and mild spices.

**TIKKA MASALA**

CHICKEN - \$13.99 | LAMB - \$14.99

Cooked in tandoor then mixed in our special creamy tomato sauce.

**KORMA (CONTAIN NUTS)**

CHICKEN - \$13.99 | LAMB - \$14.99

A royal entree gently simmered with our special korma sauce and sprinkled with nuts.

**MANGO**

CHICKEN - \$13.99 | LAMB - \$14.99

Cooked with mango pulp, mild spices and garnished with coriander.

**CHETTINAD CURRY**

CHICKEN - \$13.99 | LAMB - \$14.99

State of Tamilnadu which was very popular of all time in Tamilnadu made with specific spices and 29 mixed herbs. Spices Level starts from medium spice.

**DHABA STYLE CHICKEN CURRY**

BONE-IN - \$13.99 | BONELESS - \$13.99

Choice of boneless and with bone curry comes from roadside stalls on Indian highways.

**BUTTER CHICKEN \$13.99**

Chicken breast cooked lightly with our special butter sauce combined with a touch of onions and tomato sauce.

**LAMB ROGAN JOSH \$14.99**

Cooked in yogurt with tomatoes and onion gravy based indian spices and herbs.

**ANDHRA GOAT CURRY \$14.99**

Andhra goat curry with medium spice level made traditionally.

**MASALA LAMB CHOPS \$18.99**

Lamb Chops marinated in ginger garlic paste, special indian spices, oil, dry methi leaves, cooked in clay oven.

**MADURAI STYLE GOAT PEPPER MASALA \$14.99**

South Indian rich masalas served with succulent goat pieces ( Chef's special).

**SEAFOOD ENTREES**

SPICE LEVELS: SPICE LEVELS MILD, MEDIUM HOT, HOT OR EXTRA HOT

ALL ENTREES SERVED WITH BASMATI RICE

**FISH CURRY \$13.99**

Cod fish in tomato-onion based gravy with mustard and Indian herbs.

**PRAWN TIKKA MASALA (8 PCS) \$14.99**

Prawns cooked in tomato sauce with a touch of butter in Indian style.

**PRAWN KARAHI (8 PCS) \$14.99**

Prawns cooked in a wok with onions, fresh tomatoes, green peppers, ginger and garlic with our special kadai masala and herbs.

**PRAWN MANGO (8 PCS) \$14.99**

Prawns cooked with mango pulp and mango chutney in mildly spiced sauce.

**GOAN FISH CURRY \$13.99**

Cod fish cooked with onion, ginger and garlic in coconut milk with mild Indian spices.

**RICE AND BRIYANI ENTREES**

SPICE LEVELS: MILD, MEDIUM, MEDIUM HOT OR EXTRA HOT

ALL ENTREES SERVED WITH BASMATI RICE

**VEGETABLE BRIYANI \$12.99**

A royal preparation of Basmati Rice cooked in creamy, spicy blend of ginger garlic, onions, fresh herbs & vegetables.

**CHICKEN BRIYANI (BONE-IN) \$13.99**

A royal preparation of Basmati Rice cooked in creamy, spicy blend of ginger garlic, onions, fresh herbs & succulent chicken.

**CHICKEN 65 BRIYANI (BONELESS) \$14.99**

A royal preparation of Basmati Rice cooked in creamy, spicy blend of ginger garlic, Onions, fresh herbs & chicken 65.

**GOAT BRIYANI \$14.99**

A royal preparation of Basmati Rice cooked in creamy, spicy blend of ginger garlic, onions, fresh herbs & succulent goat pieces.

**LAMB BRIYANI \$14.99**

A royal preparation of Basmati Rice Cooked in creamy, spicy blend of ginger garlic, onions, fresh herbs & succulent lamb pieces.

**SHRIMP BRIYANI \$15.99**

A royal preparation of basmati rice cooked in creamy, spicy blend of ginger garlic, onions, fresh herbs & shrimps.

**BASMATI RICE \$3.99**

Steamed Basmati Rice. Basmati is a variety of long, slender-grained aromatic rice which is traditionally grown in India, Nepal and Pakistan!

**JEERA RICE \$3.99**

Steamed Basmati Rice cooked with Jeera and a touch of cardamom powder.

**SOUTH PROVINCE - ALL TIME****POPULAR TIFFINS****IDLI SAMBAR \$9.99**

(COMBO - 3 IDLY / SOZ SAMBAR)

South Indian steamed rice cake, served with sambar, coconut and tomato chutney.

**SAMBAR VADA \$9.99**

(3 VADA / SOZ SAMBAR)

Donut shaped Indian Fritter made from ground lentils(deep-fried) served dipped in sambar.

**IDLI VADA \$9.99**

(COMBO - 3 IDLY & 1 VADA)

South Indian steamed cake of rice & vada served with sambar, coconut and tomato chutneys

**SIDE DISHES****RAITA \$1.99**

Yogurt mixed with onion, cucumber, tomatoes and cilentra.

**SAMBAR \$8.99**

Lentils

**MIXED PICKLES \$1.99**

Contains lemon, carrot, green mango, green chillies and other ingredients.

**MASALA PAPPAD (3 PCS) \$2.49****DRINKS****MANGO LASSI \$3.49**

Mango based yogurt blend.

**AAM PANNA \$4.49**

A tangy drink made from unripened mangoes.

**SODA \$1.99**

Regular canned sodas.

**WATER \$0.99**

Bottled water.

**DESSERTS****GULAB JAMUN (5 PCS) \$5.99**

Deep fried cheese and milk balls soaked in sugar syrup flavored with cardamom.

**RAS MALAI (4 PCS) \$5.99**

Bengali Dessert consisting of Soft cottage cheese balls immersed in chilled creamy milk.

**CARROT HALWA (12 OZ) \$5.99**

Indian dessert with the combination of nuts, milk, sugar, khoya and ghee with grated carrot.

**RICE KHEER (12 OZ) \$5.99**

Rice pudding made by boiling rice with milk and sugar, flavored with cardamom.

Heart of India in New Jersey!  
Let Mrs. Kumar's take you on an unforgettable  
culinary journey

**MRS. KUMAR'S**

— INDIAN CUISINE —

**Take Out Menu**

We serve HALAL meat | KOSHER & JAIN  
on request

1600 Perrineville Rd Ste 57, Monroe Township,  
NJ 08831, United States.

www.mrskumars.com | Call : (609) 642 - 8676



## APPETIZERS

START OFF YOUR MEAL WITH OUR DELICIOUS AUTHENTIC INDIAN APPETIZERS  
(V - VEGAN, GF - GLUTEN FREE)

### SAMOSAS (TWO PIECES)

VEGETABLE (VEGAN) - \$4.99 | CHICKEN - \$5.99 |  
LAMB - \$6.99

A triangular fried savory pastry spiced up with potatoes and indian herbs.

### VEGETABLE PAKORA \$7.99 (VEGAN)

Crispy fried assorted vegetables in gram flour batter.

### PANEER PAKORA \$8.99

Crispy homemade indian cheese cubes deep-fried in gram flour batter.

### FISH PAKORA \$8.99

Crispy homemade indian cheese cubes deep-fried in gram flour batter.

### CHICKEN 65 \$9.99

Chicken pieces marinated in south indian masala spices and fried in vegetable oil.  
(A special chef preparation)

### CHILLI CHICKEN \$10.99

Succulent pieces of chicken cooked with chinese batter, chinese hot sauce, onion and peppers.

### GOBI MANCHURIAN \$9.99

Cauliflower cooked with chinese batter mixed with manchurian sauce and chinese herbs.

### CHICKEN MANCHURIAN \$10.99

Succulent Pieces of chicken cooked in chinese batter mixed with manchurian sauce and chinese herbs.

### CHILLI PANEER \$10.99

Paneer (cottage cheese) cooked and tossed in a tangy and spicy sauce.

### VEG MANCHURIAN DRY \$9.99

A classic chinese starter with vegetables tossed in manchurian sauce and chinese herbs.

### CHICKEN FINGERS (5 PCS) \$7.99

Crunchy chicken fingers deep fried in vegetable oil.

### VEG SPRING ROLL (5 PCS) \$5.99

Crispy golden vegetable spring roll served with sweet chili sauce.

### CHICKEN SPRING ROLL (5 PCS) \$6.99

Crispy golden chicken spring roll served with sweet chili sauce.

### FRENCH FRIES \$4.99

French fries

## SUMMER (SALADS)

### PANEER TIKKA SALAD \$8.99

A classic vegetarian salad with paneer tikka cubes tossed in iceberg lettuce, tomatoes, cucumber, onions and topped with a house special dressing.

### CHICKEN TIKKA SALAD \$8.99

A classic non-veg salad with chicken tikka cubes tossed in iceberg lettuce, tomatoes, cucumber, onions and served with house special dressing.

## SOUP HANOI (SOUPS)

SPICE LEVELS: MILD, MEDIUM, MEDIUM HOT, HOT OR EXTREME HOT

### MULLIGATAWNY SOUP (V, GF) \$5.99

A healthy soup with lentil cooked in vegetables, roasted cumin seed, black pepper and a kiss of butter.

### TAMATAR SOUP (GF) \$5.99

A light refreshing soup made with fresh tomatoes, basil and a touch of black pepper and kiss of butter.

### GOAT BONE SOUP \$6.99

An Indian speciality soup with goat bone cooked in goatstock combined with South Indian special spices and herbs.

## CHAT CORNER

MUMBAI-STYLE SNACKS INSPIRED FROM STALLS OR CARTS IN INDIA

### SAMOSA CHAAT \$9.99

Crispy fried savoury pastry filled with mildly spiced potatoes and chickpeas served with masala chat.

### DAHI VADA \$9.99

A Mumbai famous Chat -Dahi bhana is prepared with lentils and served with fresh yogurt.

## STATE ICONIC DISHES (CHEF'S CHOICE)

### BHUNA GOSHT

VEGETABLE (CHICKEN - \$13.99 | LAMB - \$14.99)

Boneless cubes cooked with onions, tomatoes, bell peppers and fresh ginger garlic sauce with an Indian Touch.

### SALMON TIKKA \$19.99

Salmon fillets marinated in mild tikka flavors, cooked in tandoor to perfection.

### LAMB CHOPS IN TANDOOR

(BABA KHAN) \$20.99

Lamb chops or cutlets are the most expensive cuts of lamb, but are incredibly delicious and cooked with indian herbs individually over a tandoor.

### SUKKA

VEGETABLE (CHICKEN - \$13.99 | GOAT - \$14.99 |

LAMB - \$14.99)

Lip-smacking mutton pieces coated with an aromatic blend of masalas/ spices and coconut powders. Spice level starts from Medium.

## TANDOOR CHARCOAL (TANDOORI ENTREES)

TANDOORI CUISINE IS AN ANCIENT METHOD OF COOKING USING A CLAY OVEN CALLED A TANDOOR. WE COOK ALL OUR FOOD TO ABSOLUTE PERFECTION.

SPICE LEVELS: MEDIUM, MEDIUM HOT, HOT AND EXTRA HOT

ALL ENTREES ARE SERVED WITH BASMATI RICE.

### NON VEG

### TANDOORI WINGS (8 PCS) \$14.99

Chicken wings marinated in yogurt, ginger garlic paste and indian spices, cooked in tandoor.

### CHICKEN TIKKA \$14.99

Boneless chicken breast marinated in yogurt & spices, baked on skewers.

### CHICKEN MALAI \$14.99

Chicken cubes marinated in special spices, ginger garlic, sour and cheese cream cooked in clay oven dusted with cardamom powder.

### CHICKEN HARIYALI \$14.99

Chicken cubes marinated in special spices, mint, cilantro, fresh ginger garlic, yogurt, cooked in clay oven.

### LAMB BOTI KEBAB \$15.99

Lamb cubes marinated in special spices, black pepper, cumin powder, coriander powder, ginger garlic paste, cooked in clay oven.

### CHICKEN LASUNI KEBAB \$15.99

Chicken cubes marinated in special spices, sour cream, cheese cream, dry methi leaves and chopped garlic, cilantro, cooked in clay oven.

### TANDOORI CHICKEN LEG \$16.99

Chicken cubes marinated in special spices, sour cream, cheese cream, dry methi leaves and chopped garlic, cilantro, cooked in clay oven.

### TANDOORI POMFRET \$20.99

Pomfret Fish marinated in ginger garlic paste, fresh lime juice, coriander powder, cumin powder, cilantro, special indian spices, Mustard Oil, cooked in clay oven.

### TANDOORI SHRIMP \$16.99

Tandoori Shrimp marinated in ginger garlic paste, fresh lime juice, special indian spices, sour cream, cooked in clay oven.

### TANDOOR SAMPLER - \$14.99

Mix of Chicken Tikka, Malai Tikka, Hariyali and Lasuni Kebabs.

### VEG

### PANEER TIKKA \$13.99

Paneer Cubes (Cottage Cheese) marinated in sour cream, cheese cream, ginger garlic paste, special indian spices, dry methi leaves, cooked in clay oven.

### PANEER KESAR \$13.99

Paneer Cubes (Cottage Cheese) marinated with saffron, sour cream, cheese cream, special indian spices, ginger garlic, dry methi leaves, cooked in clay oven.

### MALAI PANEER \$13.99

Paneer Cubes (Cottage cheese) marinated with sour cream, cheese cream, special indian spices, ginger garlic, dry methi leaves, vegetable oil, cooked in clay oven.

## BREAD BASKET (BREADS)

### TANDOORI ROTI (WITH BUTTER) \$3.99

Round-shaped whole wheat bread baked in tandoor.

### PLAIN NAAN \$3.49

Traditional Indian white bread baked in tandoor.

### BUTTER NAAN \$3.99

Traditional Indian White Bread Baked In Clay Oven with a kiss of butter.

### GARLIC NAAN \$3.99

Traditional Indian White bread topped with fresh garlic and coriander then baked in tandoor with a kiss of butter.

### ONION KULCHA \$4.99

Traditional Indian white bread stuffed with fresh onions, chat masala and cilantro, baked in tandoor.

### PANEER KULCHA \$4.99

Traditional Indian white bread stuffed with grated paneer, chat masala and cilantro, baked in tandoor.

### ROSEMARY NAAN \$3.99

Traditional Indian white bread topped with rosemary herbs, baked in tandoor.

### GARLIC ROSEMARY \$4.99

Traditional Indian white bread topped with fresh garlic, rosemary herbs, baked in tandoor.

### PESHWARI NAAN \$4.99

Traditional pakistani white bread stuffed with cherry, cashew nut, golden raisin, coconut powder, baked in tandoor.

### MRS. KUMAR'S ASSORTED NAAN \$13.99

Assorted Paneer Kulcha, Garlic Naan and Butter Naan breads.

## VEGETARIAN ENTREES

SPICE LEVELS: MILD, MEDIUM, MEDIUM HOT, HOT OR EXTREME HOT

ALL ENTREES SERVED WITH BASMATI RICE

### DAL MAKHANI (GF) \$12.99

Black lentils simmered in butter with fresh onion, garlic, ginger and fresh tomato.

### DAL TADKA (V, GF) \$12.99

Yellow lentils slow cooked with onions, tomatoes, ginger and garlic.

### DAAL PALAK (V, GF) \$12.99

Lentils Cooked with spinach and Indian herbs.

### CHANNA MASALA (V) \$12.99

A delicious combination of garbanzo beans, onions and tomatoes that make a rich gravy.

### PUNJABI PAKORA KADHI \$12.99

Mixture of yogurt and chickpeas powder mixed with vegetable fritters and Indian herbs cooked in slow fire.

### ALOO GOBI (V, GF) \$12.99

Fresh cauliflower and potatoes cooked with onions and tomatoes in house special seasonings.

### METHI PANEER \$12.99

A unique Combination of fenugreek leaves and paneer and cream.

### MALAI KOFTA (CASHEW NUT, SAUSE) \$13.99

Homemade indian cheese stuffed with potatoes, dry nuts, vegetable balls and cooked in mildly spiced creamy sauce.

### BHINDI MASALA (V, GF) \$12.99

Fresh okra (ladies finger) stuffed with indian spices and Cooked with onions and peppers.

### DAHI BAINGAN \$13.99

A house special eggplant curry with deep fried brinjal and spices cooked in yogurt Curry.

### KARAHI PANEER \$12.99

Cubes of homemade Indian Cheese cooked in a wok with onions, green pepper, fresh tomatoes ginger and garlic.

### ALOO/SAAG PANEER \$12.99

Paneer cooked with garden fresh potatoes, spinach, coriander, onions, ginger, tomatoes in mild spices.

### PANEER BUTTER MASALA \$13.99

Homemade indian cheese cooked in creamy tomato sauce with traditional spices.

### CHETTINAD VEGETABLE KORMA \$13.99

Assorted vegetables tossed in south indian traditional spices with coconut milk.

### GUTTI VANKAYA KURA \$12.99

Masala stuffed baby eggplant curry with three varieties of nuts, south indian style.

### BAINGAN BHARTA \$12.99

Eggplant roasted in tandoor, then mashed and blended with tomatoes, onions, ginger, garlic and simmered with mild spices and herbs.

### CHEESE BUTTER MASALA \$13.99

Gujarat's most popular dish-made with Indian favorite Amul cheese and Amul butter.

### CHEESE GARLIC PALAK \$13.99

Spinach cooked with garlic and topped with Indian's A mul cheese.

### METHI MUTTER MALAI \$12.99

Fresh methi leaves cooked with green peas in a creamy curry.

### CHANNA SAAG \$12.99 (V, GF)

Spinach cooked in indian spices with chickpeas.

### KAJU CURRY \$13.99

Mildly spiced rich sauce cooked with cashew nuts.