

145 E. Main Street, Elmsford, NY 10523

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FineIndianDining.com

LUNCH BUFFET

Monday - Friday \$10.95
Saturday & Sunday \$14.95

FREE DELIVERY

Catering for all occasions Corporate accounts welcome

STARTERS

ALOO GOBI SAMOSA	5
Crisp turnovers, potatoes, cauliflower	
BHAJIA	5
Crispy veggie fritters	
PANEER MALAI KABOB	9
Skewered paneer cheese, black peppercorn, creamy marinade	
CHILI PANEER	9
Tossed paneer cheese, onions, green chillies, soy ginger flavor	
LASONI GOBI ●	8
Tangy chili flavor, onions, ginger	
KURKURI OKRA	8
Lime, onions, chaat masala, cumin	
IMLI BAIGAN	8
Eggplant, chaat masala, coriander, tangy flavor	
RAGARA CHAAT	7
Potato patties, chickpeas, yogurt, two chutnies	
CHOLE BATURE	8
Spiced chickpea masala, fried bread	
DAHI ALOO PORI	7
Crisp pori bread, potatoes, yogurt, two chutnies	
BHEL PORI	6
Crispy rice, lentil flour savorys, tossed onions, chutnies	
PANI PORI	6
Crispy pori bread, spiced chick peas, potatoes, tamarind water	
SHAM SAVERA	8
Spinach cheese patties, creamy tomato sauce	
SAVITRI AMMA'S IDLI	4
Steamed rice cakes, coconut chutney, lentils	
SAVITRI AMMA'S MEDHU VADA	4
Fried lentil donuts, coconut chutney, lentils	
KEEMA SAMOSA	7
Crisp turnovers, minced lamb, green peas	
KALMI KABOB	7
Chicken wings from the tandoor	
CHILI CHICKEN ●	9
Chicken tenders, green chili, garlic, soy ginger flavor	
ROTI CURRY	9
Crispy bread, coconut chicken curry	
SEEKH KABOB	9
Skewered lamb rolls	
BAGARI SHRIMP	11
Creamy tangy tomato sauce, mustard seeds	
ERA VARUVAL ●	11
Wok tossed shrimp, onions, southern spices	
VEGETABLE PLATTER	10
A mélange of veggie fritters and samosa	
TANDOOR KHAZANA	13
A mélange of favorite kabobs from the tandoor	
MULLIGAWTANY SOUP	4
Yellow lentil soup, lemon, ginger	
GINGER RASAM VADA	4
Tamarind lentil soup, curry leaves	
CHEF SALAD	6
Greens, corn, cucumber, red onions, tomatoes, olive oil, cumin	

The “flavors and aromas will take you to new places” at this Elmsford Indian famed for “authentic”, “finely spiced” dishes, including plenty of “veggie-friendly” options; despite its rather “plain” looks, it has a rep as “one of the best” in the area, so expect a “wait”, especially during the “extensive” “bargain” brunch buffet on weekends.

- ZAGAT 2009

A killer korma and other delicious curries makes this an area favorite. You can't miss the Taj Mahal facade from Route 119. Buffet daily.

- Metromix Hudson Valley

4 1/2 Stars on Yelp

BREADS

(We use butter. If you prefer olive oil please let us know)

NAAN (white flour tandoor cooked bread)	3
BASIL CHEESE	5
HABENARO CHUTNEY NAAN ●●	4
CHILLI ONION NAAN	4
ONION NAAN	4
PANEER CHEESE NAAN	5
GARLIC NAAN	4
PARATHA (Pan grilled)	4
POTATO PEA PARATHA	5
SPICED CAULIFLOWER PARATHA	5
MUGHLAI EGG PARATHA ●	6
TANDOORI ROTI (Whole wheat)	4
POORI (Deep fried)	4
BATURA (Deep fried)	2
CHAPATI (2 pieces)	4

RICE

RICE PULAV (First order complimentary)	2
Basmati rice, cumin	
JEERA GHEE RICE	6
Clarified butter, cumin, bay leaves	
LEMON RICE	6
Curry leaves, lemon, tumeric	
COCONUT RICE	6
Coconut, curry leaves, appalam, lentils, dry red chillies	
TOMATO RICE	6
Curry leaves, tomatoes, ginger, lentils	
BISI BELA BHATH	6
Tamarind lentils, vegetables	
TAMARIND RICE	6
Roasted peanuts, curry leaves	
YOGURT RICE	6
Cucumber, carrots, mustard seeds, curry leaves	

TANDOORI SPECIALTIES

CHICKEN TANDOORI	13
Skewered chicken on the bone, northern spices	
ACHARI CHICKEN TIKKA ●	17
Chicken tenders, pickled spices	
CHICKEN TIKKA	15
Chicken thighs, yogurt marinade, garlic	
MALAI KABOB (Martha Stewart's Favorite)	17
Chicken tenders, creamy marinade, white pepper	
HARYALI KABOB	17
Chicken tenders, green masala	
LAMB CHOPS	24
Lamb chops, nutmeg, ginger	
AUNT MURLI'S SHRIMP MALAI KABOB	19
Skewered shrimp, creamy marinade	
TANDOORI SALMON	18
Skewered salmon, northern spices	
TANDOOR MEDLEY	21
A mélange of our favorite kabobs	

SIDES

LANGARWALI DAL	9
Five dals, dry red chlli, fresh coriander	
DAL MAKHNI	9
Slow cooked black lentils	
TADKA DAL	9
Yellow lentils, cumin	
JEERA ALOO	9
Tossed cumin potatoes	
MADRAS ALOO	9
Tossed mustard potatoes	
METHI ALOO	9
Tossed fenugreek potatoes	
BOONDI RAITA	4
Yogurt, chickpea crunchies, cumin	
MANGO CHUTNEY	2
Sweet relish	
SPICY PICKLE	2
Chefs choice	

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SOUTH INDIAN SPECIALTIES

MASALA DOSA (Martha Stewart's Favorite)	10
Paper thin crepe, spiced potatoes, coconut chutney, lentils	
Plain	9
Mysore Masala	10
Keema (minced lamb)	12
UTTAPAM ●	10
Rice pancake, onions, chillies, green peas	
LATA SHETTY'S CHICKEN KONDAPUR	15
Curried coconut chicken, potatoes, curry leaves	
CHICKEN CHETTINAD ●	16
Pepper chicken curry from the house of Chettiyars	
ANDRA MIRAPAKAI KODI ●	16
Roasted coconut chicken, dry red chillies, curry leaves	
JEERA CHICKEN	16
Cumin flavored chicken curry	
SHRIMP PAPPAS	19
Tamarind, coconut, tomatoes, curry leaves	
LATA SHETTY'S MANGLOREAN SHRIMP	19
Coconut curry shrimp, red chillies, coriander	
FISH MOILEE	16
Fish of the day, coconut, ginger	
LAMB MALABAR	18
Coconut, onions, dry red chillies, curry leaves	
NILGIRI LAMB KORMA	18
Coconut, mint, coriander, green chillies	
LAMB PEPPER FRY	18
Black peppercorn, roasted coconut, southern spices	

VEGAN

CHOLE AMRITSARI	13
Chickpeas, onions, tomatoes, garam masala	
BINDI MASALA	14
Okra, onions, fenugreek, ginger	
ALOO GOBI	14
Potatoes, cauliflower, cumin, onions, tomatoes	
BHUNI GIBI MATTAR	14
Cauliflower, green peas, dry bhuna gravy, ginger	
ALOO MATTAR	13
Potatoes, green peas, cumin, tomatoes, onions	
TOFU JALFREZI	13
Stir fried tofu, onions, bell pepper, tangy flavor	

VEGETARIAN

MALAI KOFTA	14
Vegetable paneer balls, raisins, cashew paste, fenugreek	
SAAG PANEER	14
Paneer cheese, spinach puree	
SARSON DA SAAG	14
Spinach, mustard greens, corn powder	
PANEER KHURCHAN	14
Paneer cheese, creamy tomato sauce, fenugreek	
PUNJABI KADHI	14
Cumin infused tangy yogurt, onion fritters	
METHI MATTAR MALAI	14
Fresh fenugreek leaves, green peas, creamy tomato sauce	
NAVRATAN KORMA	14
Paneer cheese, vegetables, nuts, creamy sauce, mint leaves	
ALOO SAAG	14
Spiced potatoes, spinach	
CHANNA SAAG	14
Chickpeas, spinach	
MATTAR PANEER	14
Paneer cheese, peas, creamy tomato sauce	
BAIGAN BHARTA	14
Smoked pureed eggplant, ginger, freshly ground spices	

malabar hill

● Spicy

If you have a food allergy, please inform the owner, manager, chef or server.

Serve, Love, Give, Purify, Meditate, Realise - Swami Sivananda Saraswati

BRITISH CURRY HOUSE

Modeled after dishes that are popular on the other side of the pond, where "Curry" has become more of a staple than a fancy. These curries have a unique Anglo-Indian flavor.

CHICKEN (white meat)	17	LAMB	18	VEGETABLE	14	SHRIMP	19
GOAT (On the bone)	22	FISH	16	CHICKEN (dark meat)	15		

CURRY

A gravy preparation with onions, tomatoes and spices

TIKKA MASALA

Creamy tomato sauce, fenugreek

SAAG

Spinach puree, light cream, roasted spices

CHUTNEYWALA

Curried mango, mint, ginger

BALTI (Stir fry)

A simple stir fried curry prepared in a karahi (wok) with bell peppers, mushrooms, onions, tomatoes

KORMA

A mild creamy curry with cashew nuts, raisins, fenugreek

KADAI (Stir fry)

Tossed with onions, bell pepper, fenugreek and fresh coriander

JALFREZI (Stir fry)

A stir fried curry prepared with green chillies, onions, tangy flavor

ACHARI ●

A curry style preparation with pickling spices

AUNT MURLI'S BENGALI MALAI CURRY

A coconut creamy curry, bay leaf and raisins

VINDALOO ●●

A very hot curry cooked with dry red chillies, vinegar, potatoes

MADRAS ●

A hot simple curry with coconut, dry red chillies, curry leaves

BALCHAO ●

A tangy curry from Goa with mustard seeds, curry leaves, black pepper

BHUNA

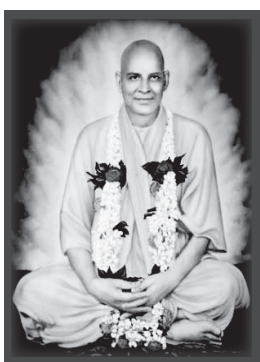
A well spiced curry, thick sauce

PHAAL ●●●

An extremely spicy curry with green chillies, tomatoes, ginger

BIRYANI (No nuts)

Tossed spiced rice, mint leaves and browned onions



Swami Sivananda Saraswati (September 8, 1887—July 14, 1963) was a spiritual teacher and modern day Saint who propagated Yoga, Vedanta, and the unity of all religions. His teachings were simple: SERVE LOVE GIVE PURIFY MEDITATE REALISE. He is the founder of The Divine Life Society (1936), Yoga-Vedanta Forest Academy (1948) and author of over 250 books.

A little known and even less publicized fact is that a majority of the Ashrams worldwide and the various types of Yoga practiced in the world today can trace their origins and spiritual lineages back to Sivananda. Among his prominent disciples are Swami Chidananda and Swami Krisnananda, who served at the Divine Life Society, Rishikesh India, Swami Vishnu-devananda, founder of the International Sivananda Yoga Vedanta Centres, with Headquarters in Canada, Swami Satchidananda, founder of the Integral Yoga Institutes, U.S.A, Swami Satyananda Saraswati, founder of Satyananda Yoga movement, Swami

Chinmayananda, founder of the Chinmaya Mission, Swami Sivananda Radha, founder of Yasodhara Ashram in British Columbia, Canada, and the list goes on.

Sivananda Ashrams have branches all over the world even in the tiniest of nations such as the Bahamas. Locally in the New York area, a majority of the Yoga centers are affiliated directly or through spiritual lineage to Sivananda: The Jivamukti Yoga centers, Bikram Yoga, Dharma and Mittra Yoga to name a few. Furthermore, Kavi Yogiraj Mani Finger, the founder of Ishta Yoga, Lillas Folan of the famed PBS television Yoga show, Lillas! and the famous author and spiritual teacher, Dr. Harry Dickman, all trace their spiritual tree to be rooted in the Divine Life Society of Swami Sivananda.

For further information please visit the website: sivanandaonline.org.