

In India, each state has a distinct culture with their own cuisines, which in turn have their own diverse ingredients and recipes. At Glory of India, we specialize in dishes originating from our home state of Punjab which lies on India's North-Western border. Yet to get a better sense of our journey from the fields of Punjab to this quaint town of Easthampton, let us tell you a story.

27 years ago, we arrived here from Punjab, where we had learned about food preparation and developed our knowledge of not only Punjabi food but also other Indian dishes. But you may still be wondering how we started out and where we got our fascination with cooking?

Well everybody has to start somewhere, and we started as children learning under the stern gaze of a grandmother or the gentle guidance of an aunt. We learned. And as we grew up we saw that we could make food that our family and friends could enjoy and we observed that our food brought our families closer together.

We came to the US armed with the skills we had cultivated in Punjab, our cultural heritage, and the dreams for our futures. We joined the restaurant industry, working our way up as dishwashers, line preps, cooks, chefs, etc... We have been in this business for many years and have served people our food in many different states, ranging from California to Rhode Island. We have brought our skills to this country to share not just authentic Indian food but also a taste of the home we left behind and a taste of the journey we've been on since then. We started this restaurant with the hope to preserve and share our family heritage within our community and its neighboring communities by serving the beautiful families and friendly faces, which convinced us to settle here in the first place, with great food and a great dining experience!

Both of us enjoy great food, and understand that different people like certain dishes certain ways so if you want your food prepared in a particular way, we would love to oblige to best of our abilities!

Please ask your server to have one of us come out so that you can ask how your dish was prepared!

Thank you and enjoy your dining experience.

Anup & Tony

EXOTIC APPETIZERS

We want you to have a fantastic dining experience so we present all of our appetizers with our three house chutneys:

Ganda (onion), **Pudina** (mint) & **Imli** (tamarind)

Bhajia - These vegetable fritters have a stuffing of chopped onions, mashed potatoes and spinach leaves, all within a chickpea flour batter coating that is cooked to a golden finish.\$4.95

Samosa - The traditional Indian turnover, the samosa is stuffed with diced potatoes and peas all seasoned with our special masalas.\$3.95

Tikona - A turnover with a spiced chicken stuffing, which is complimented by all three of our house chutneys.\$4.50

Aloo Tikki - These golden brown patties which are stuffed with diced potatoes and peas are simply succulent with the tangy tamarind sauce.\$3.95

Mixed Platter - Want to try a little of everything? Here you get an assortment of the appetizers served on one large dish!\$9.95

Paneer Pakora - Homemade cheese deep fried in chick pea batter, served hot.\$6.95

Gobhi Pakora - Cauliflower fritter.....\$6.95

Murg Pakora - Seasoned chicken cubes wrapped in chick pea flour, and crisped to a golden finish.\$6.95

Papadum - These spicy and crispy lentil wafers have an explosive name and are just as much of an explosion for the taste buds!\$1.95

TRADITIONAL INDIAN SOUP & SALAD

Mulligatawny Soup - Spicy yellow lentil soup. ..\$3.95

Coconut Soup - [WARM] A soup made with shredded coconut, milk & nuts, while still remaining a light dish to eat.\$3.95

Green Salad - Tossed salad consisting of lettuce, cucumbers & tomatoes, all lightly spiced with sliced onions added on request.\$4.95

Chicken Tikka Salad - Tossed salad topped with succulent chicken tikka cubes that have been spiced and then cooked to perfection in our tandoor!\$9.95

INDIAN BREADS

Traditional Indian breads cooked in a Tandoor. Paratha is layered and made from whole wheat flour, Naan is made from fine white flour, Kulcha is a type of naan but with stuffing inside, and Chapati is a whole wheat bread.

Puri (2 piece) - Deep fried whole wheat bread, which is puffed up to a soft golden finish.\$3.95

Roti - A whole wheat flatbread that is plain and soft. It is a staple of most Indian meals complimenting any curry. ...\$2.50

Naan- Fine flour bread, plain and soft.\$2.95

Garlic Naan - Naan topped with garlic, cilantro and butter.\$3.95

Paratha - Buttered and layered whole wheat bread, which is cooked until crispy on the outside but still soft on the inside.\$2.95

Aloo-Paratha - These parathas are stuffed with potatoes and peas and have been gently seasoned with our own combinations of herbs and spices.with our own masalas and herbs.\$3.95

Gobhi Paratha - These parathas are stuffed with fresh cauliflower, ginger and cilantro and are a delightful compliment to any of our curries.\$3.95

Garlic Paratha - These paranthas are buttered on top in addition to being sprinkled with a topping mix of diced garlic and cilantro.\$3.95

Onion Kulcha - Delightful fine flour bread stuffed with diced onions and herbs.\$3.95

Paneer Kulcha - Fine flour bread stuffed with homemade cheese, spices and herbs baked to perfection.\$3.95

Chicken Tikka Kulcha - Delightful fine flour bread stuffed with diced cubes chicken that have been spiced.\$4.25

Peshwari Naan - A sweet stuffing of raisins, coconut shavings & cashew nuts.\$4.25

Keema Naan - Fine floured bread stuffed with minced lamb that has been seasoned with our house masalas ..\$4.25

Coconut Naan or Paratha\$4.25

Spinach Naan or Paratha\$4.25

Chilli Naan or Paratha\$4.25

Special Bread - Gluten Free\$3.95

TANDOORI SPECIALTIES

The tandoor is a pit oven made from choice clays and natural binding agents. All meats, poultry, and seafood stay immersed in special marinades over a period of time after which they are skewered and broiled over charcoal in the tandoor where temperatures can hit up to 500°F. The tandoor's slow and steady heat helps retain the juices and flavors of the meats as it bakes them to perfection

Tandoori Chicken - Spring chicken marinated in special recipe and are then broiled on charcoal, served sizzling with sautéed onions..... $\frac{1}{2}$ \$12.95 , Full \$24.95

Boti Kabab - Juicy chunks from leg of lamb, broiled on charcoal, served sizzling with sautéed onions.....\$16.95

Chicken Tikka - Boneless chicken cubes, marinated in a special yogurt sauce and gently broiled.\$14.95

Seekh Kabab - Finger rolls of ground lamb, spiced with fresh ginger and toasted to perfection.\$15.95

Tandoori Shrimp - Selected jumbo shrimp broiled on charcoal.\$17.95

Seafood Grill - An unbeatable combination of swordfish and jumbo shrimp baked together in the tandoor.....\$20.95

The Madras Mixed Grill - An assortment of Chicken Tikka, Boti Kabab, Tandoori Chicken and Tandoori Shrimp all served sizzling right out the tandoor!\$18.95

Bombay Tandoori Swordfish - A traditional Bombay dish, it has boneless cubes of swordfish marinated in a special yogurt based sauce and broiled to perfection in our tandoor.\$18.95

GLORY OF INDIA CHEF SPECIALTIES

Aloo Tikka with Channa Masala - \$15.95

Combination of diced potatoes and garbanzo beans cooked in a medium spiced sauce, served with Basmati rice and Naan bread.

Paneer and Mushrooms - \$16.95

Combination of mushrooms and homemade cheese cooked with tomatoes and tempered with cumin seeds, served with Basmati rice and Naan bread.

Mango Chicken and Shrimp - \$18.95

The classic combination of chicken and shrimp smothered in a freshly blended mango sauce, served with Basmati rice and Naan bread.

Garlic Chicken and Shrimp - \$18.95

The classic combination of chicken and shrimp smothered in a freshly blended garlic sauce, served with Basmati rice and Naan bread.

Coconut Shrimp and Chicken - \$18.95

Fresh shrimp and chicken in a sauce made of coconut milk, yogurt and light cream with roasted cashews and raisins, served with Naan bread.

PLEASE SPECIFY MILD, MEDIUM OR HOT
ALL OUR ENTREES ARE SERVED
WITH BASMATI RICE

BAHAR-E-SABAZ

DELICIOUS MEATLESS SELECTIONS

Vegetarian Selection, served with rice.

Paneer Shahi Korma - Homemade cheese cubes cooked with nuts and a touch of cream, altogether seasoned with fresh herbs and spices.\$12.95

Aloo Palak - Diced potatoes sautéed with spinach. It goes great together with any of our Tandoori breads. ..\$12.95

Channa Masala - Garbanzo beans cooked in a blend of tomatoes, onions and spices.\$12.95

Aloo Mattar - Peas and potatoes in spiced gravy..\$12.95

Aloo-Mattar-Paneer - Cubes of cheese, peas and potatoes in spiced gravy.\$12.95

Sabaz Navatran - Mixed vegetables in spiced gravy.\$12.95

Malai Kofta - Homemade cheese balls cooked in slightly spiced gravy with cashew nuts and cream.\$12.95

Saag Paneer - Tender chunks of homemade cheese with creamed spinach and fresh spices.\$12.95

Baigan Bharta - Roasted eggplant sautéed in a pan with sliced onions, green peas and tomatoes sizzling finish!\$12.95

Dal Makhani - Starting with black lentils and beans we cook them together in buttery sauce containing diced onions and tomatoes.\$12.95

Mushroom Mattar - A dish sure to curry favor with vegetarians, this curry is a blend of diced mushroom and green peas cooked in browned onions and Indian spices.\$12.95

Channa Saag - Whole chick peas sautéed within a specially spiced creamed spinach sauce.\$12.95

Paneer Masala - Cubes of homemade cheese sautéed in garlic, ginger, and tomatoes in a creamy spicy sauce.\$12.95

Aloo-Gobi - Cauliflower and potatoes cooked with herbs and spices.\$12.95

Aloo Mutter Mushroom - Mixed vegetables with spinach.\$12.95

Vegetable Jalfrazi - Seasoned mixed vegetables, non-dairy.\$12.95

EXQUISITE CHICKEN SPECIALIES

Chicken Selection, served with rice.

Chicken Tikka Masala - Cubes of boneless chicken, sautéed in garlic, ginger and tomatoes with a creamy sauce.\$14.50

Chicken Curry - An aromatic curry consisting of boneless chicken cubes cooked with the traditional spices.\$13.50

Chicken Masala - Boneless chicken cooked in a blend of tomatoes, onions and spices.....\$13.95

Chicken Karahi - Tender boneless chicken cubes sautéed with sliced onions, tomatoes, and bell peppers.....\$13.95

Chicken Shahi Korma - Boneless chicken cooked in a blend of nuts and creamy, spicy sauce.\$13.95

Chicken Vindaloo - Boneless chicken cooked in a very hot spicy sauce with potatoes.....\$13.95

Chicken Sagwala - Juicy cubes of boneless chicken cooked in a creamed spinach sauce gently spiced with our own blend of masalas.\$13.95

Chicken Dilruba - Boneless chicken cooked in a blend of medium spiced sauce with mix veggie\$13.95

Chicken Jalfrazi - Tender boneless chicken cooked with fresh tomatoes, green peas, bell peppers, onions and exotic Indian spices.....\$13.95

Chicken Do Piazza - Chicken cooked with spring onions and bell peppers.....\$13.95

Chicken Mushroom - Chicken cooked in an exotic, fresh mushroom sauce.\$13.95

Chicken Tikka Saag - Tender chicken pieces maintained in yogurt, and cooked in a creamy spinach sauce.\$14.50

Chicken Mango - Tender boneless chicken cooked with mango sauce.\$13.95

Chicken Makhani - The legendary tandoor chicken masterfully cooked in a rich tomato, butter and cream sauce.\$13.95

Chicken Kashmiri\$14.95

Aloo Chicken\$13.95

Chicken with Eggplant\$14.50

LAMB SPECIALTIES

Lamb Selection, served with rice.

Lamb Mango - Tender lamb cubes cooked with mango in a medium spiced sauce.\$15.95

Lamb Curry - Tender lamb chunks in a medium spiced gravy.\$15.95

Lamb Masala - Lamb cooked in a blend of tomatoes, onions and spices.....\$15.95

Lamb Karahi - A dynamite dish, here we have lamb cubes sautéed with sliced onions, tomatoes, and bell peppers\$15.95

Lamb Shahi Korma - Lamb cooked in a creamy, spicy sauce with nuts.\$15.95

Lamb Vindaloo - Lamb cooked in a very hot sauce of tomatoes, onions and spices.\$15.95

Lamb Mushroom - Lamb cooked in an exotic, fresh mushroom sauce.\$15.95

Lamb Sagwala - Lamb prepared with a creamed spinach sauce.....\$15.95

Lamb Do Piazza - Lamb cooked with spring onions & fresh bell peppers.\$15.95

Boti Kabab Masala - Tandoor broiled lamb sauteed to perfection in our exquisite curry.....\$16.95

Keema Mattar - Spiced ground lamb and peas in tomatoes and onions.\$15.95

Lamb Dilruba - Lamb cooked with fresh vegetables in a medium spiced sauce.....\$15.95

Lamb Kashmiri\$15.95

GLORY OF INDIA DINNER SPECIALS

Dinner for Two\$41.95

Samosa or Bhajia appetizer, half Tandoori Chicken, any style Meat Curry, half Mattar Paneer, Dal, Rice, and Onion Kulcha, choice of Kheer or Gulab Jamun for dessert, tea or coffee.

Tandoori Dinner for One\$22.95

Samosa or Soup, Tandoori Chicken, Tikka Kabab, Seekh Kabab, half any style Meat Curry, Dal, Rice, & Naan, choice of Kheer or Gulab Jamun for dessert, and tea or coffee.

Vegetable Thali Dinner\$18.95

Samosa or Soup with Papadum appetizer, Mixed Vegetables, Chana Masala, Dal, Rice, and Poori, served with Raita, Gulab Jamun for dessert, and tea or coffee.

(ANY SUBSTITUTIONS \$2.00 EXTRA)

SEAFOOD DELICACIES

Seafood Selection, served with rice.

Shrimp Curry - Shrimp cooked with onion and peppers in our Traditional Mughlai sauce.\$16.95

Shrimp Masala - Shrimp cooked in a blend of tomatoes, onions and spices.\$17.50

Shrimp Shahi Korma - Shrimp cooked in a creamy spicy sauce with nuts.\$17.50

Shrimp Sagwala - Shrimp cooked in a creamed spinach sauce.\$17.50

Shrimp Vindaloo - Shrimp cooked in a very hot sauce of tomatoes, onions and spices.\$17.50

Shrimp Do Piazza - Shrimp cooked with spring onions and bell peppers.\$17.50

Shrimp Mushroom - Shrimp cooked in an exotic, fresh mushroom sauce.\$17.50

Shrimp Tandoori Masala - Large pieces of shrimp cooked in a rich tomato butter and cream sauce.\$17.50

Shrimp Dilruba - Shrimp cooked with mixed fresh vegetables in a spiced sauce.\$17.50

Bombay Fish Curry - The famous curry of Bombay cooked with shredded coconut and an array of masterfully blended spices.\$15.50

Fish Masala - Fish cooked in a blend of tomatoes and spices.\$16.50

Fish Mushroom - Fish cooked in an exotic, fresh mushroom sauce.\$16.50

Fish Sagwala - Fish prepared with a creamed spinach sauce.\$16.50

Fish Vindaloo - Fish cooked in a very hot sauce of tomatoes, onions and spices.\$16.50

BIRYANI

Selected portions of the following, sautéed in herbs and spices with fragrant saffron and rice, garnished with raisins and cashews.

Vegetable Biryani - Mixed vegetables cooked with basmati rice.\$14.50

Lamb Biryani - Selected tender lamb cubes cooked with basmati rice.\$16.95

Chicken Biryani - Boneless chicken cooked with basmati rice.\$15.95

Shrimp Biryani - Large pieces of shrimp cooked with basmati rice.\$16.95

The Glory Special Biryani - A daring combination of tender lamb cubes, boneless chicken cubes and an assortment of vegetables cooked in basmati rice.\$17.95

Fish Biryani -
.....\$16.95

Peas Pulao - Aromatic basmati rice cooked with green garden peas and cashews.\$7.95

SIDE ORDERS

Rice\$2.50

Mango Chutney\$2.50

Mixed Achar - A mix of imported mango and lemon pickles from India.\$2.50

Dahi - Plain homemade yogurt.\$2.95

Raita - Cool whisked yogurt with cucumbers, gently seasoned with herbs.....\$2.95

DESSERTS

Rasmalai - A dessert of Bengal, homemade cheese in reduced milk, sprinkled with pistachios.\$3.95

Gulab Jamun - Cardamom flavored pastry soaked in honey and rosewater.\$3.50

Kheer - Traditional Indian rice pudding made from milk with raisins and nuts, flavored with cardamom and rosewater.\$3.50

Kulfi - Indian ice cream\$3.50

BEVERAGES

Lassi - A refreshing yogurt drink that is sweet and salty.\$3.95

Mango Lassi - Not to be missed, this is a delicious mango and yogurt drink.....\$3.95

Mango, Orange or Cranberry Juice ..\$2.50

Soft Drinks - Pepsi, Diet-Pepsi, Orange, Sierra Mist, Root beer or Lemonade. Free Refills\$2.50

Tea or Coffee - Regular or decaf.\$2.50

Chai - Masala tea, no refills.\$2.95

Mineral Water (Perrier Water)\$2.50

NO PERSONAL CHECKS PLEASE
TAKE OUT MENUS AND GIFT CERTIFICATES AVAILABLE UPON REQUEST
PLEASE ASK ABOUT PARTIES OR CATERING

GLORY OF INDIA LUNCH SPECIALS

VEGETABLE CURRIES

- Channa Saag** - Whole chickpeas cooked with spiced spinach sauce.\$7.95
- Baigan Bharta** - Roasted eggplant sautéed with onions and tomatoes.....\$7.95
- Cholle** - Chickpeas tempered with ginger and garlic then generously garnished with homemade cheese.\$7.95
- Mixed Vegetable** - A mix of garden fresh vegetables sautéed in fresh herbs and spices.\$7.95
- Palak Paneer** - Fresh homemade cheese with spinach and fresh spices.\$8.95
- Mattar Paneer** - Fresh homemade cheese gently cooked with tender garden peas and fresh spices.\$8.95
- Aloo Palak** - Potato cooked with spinach and cream sauce.\$7.95
- Aloo Mattar** - Peas and potatoes in a delicately spiced sauce.\$7.95
- Aloo Gobi** - Cauliflower and potatoes cooked with herbs and spices.\$7.95
- Dal Makhani** - Black lentils and beans cooked with onions and tomatoes.\$7.95
- Paneer Masala** - Homemade cheese sautéed with fresh garlic, ginger and tomatoes with a creamy, spicy sauce.\$8.95
- Vegetarian Thali** - Mixed vegetable, Cholle, Dal, Rice, Poori, Raita, Papadum and Gulab Jamun dessert.\$12.95

BIRYANI

Fragrant Saffron Basmati rice sauteed to perfection in herbs and spices with your choice of the following, then garnished with raisins and cashews.

- Vegetable Biryani** - Mixed vegetables cooked with basmati rice.\$8.95
- Lamb Biryani** - Selected tender lamb cubes cooked with basmati rice.\$10.95
- Chicken Biryani** - Boneless chicken cooked with basmati rice.\$9.95
- Shrimp Biryani** - Large pieces of shrimp cooked with basmati rice.\$11.95

NON-VEGETABLE CURRIES

- Chicken Curry** - Boneless chicken cooked in traditional Mughlai curry sauce.\$8.50
- Chicken Curry with Homemade Yogurt** -\$8.95
- Chicken Tikka Saag** - Boneless chicken cooked with spinach and fresh spices.\$8.95
- Chicken Tikka Masala** - Cubes of boneless chicken sautéed in garlic, ginger and tomatoes with a creamy, spicy sauce.\$8.95
- Chicken Mango** - Tender boneless chicken cooked with mango sauce.\$8.95
- Chicken Shahi Korma** - Boneless chicken cooked in a blend of nuts and creamy, spicy sauce.\$8.95
- Chicken Dilruba** - Boneless chicken cooked with fresh vegetables in a medium spiced sauce.\$8.95
- Lamb Curry** - Tender lamb chunks in medium spiced gravy.\$8.95
- Lamb Curry with Homemade Yogurt** -\$9.95
- Lamb Saag** - Succulent pieces of lamb prepared with a creamed spinach sauce.\$9.95
- Lamb Mango** - Tender lamb cubes cooked with mango in a medium spiced sauce.\$9.95
- Lamb Dilruba** - Lamb cooked with fresh vegetables in a medium spiced sauce.\$9.95
- Lamb Shahi Korma** - Lamb cooked in a creamy, spicy sauce with nuts.\$9.95
- Shrimp Curry** - Shrimp cooked with onion and peppers in our Traditional Mughlai sauce.\$10.95
- Shrimp Sagwala** - Shrimp prepared with creamed spinach sauce.\$10.95
- Shrimp Coconut** - Shrimp in a sauce of coconut milk and light cream with roasted cashews and raisins.\$10.95