

## LAMB SPECIALTIES

Lamb Selection, served with rice.

<b>Lamb Mango</b> - Tender lamb cubes cooked with mango in a medium spiced sauce. ....	\$15.95
<b>Lamb Curry</b> - Tender lamb chunks in a medium spiced gravy. ....	\$15.95
<b>Lamb Masala</b> - Lamb cooked in a blend of tomatoes, onions and spices. ....	\$15.95
<b>Lamb Karahi</b> - A dynamite dish, here we have lamb cubes sautéed with sliced onions, tomatoes, and bell peppers. ....	\$16.95
<b>Lamb Shahi Korma</b> - Lamb cooked in a creamy, spicy sauce with nuts. ....	\$15.95
<b>Lamb Vindaloo</b> - Lamb cooked in a very hot sauce of tomatoes, onions and spices. ....	\$15.95
<b>Lamb Mushroom</b> - Lamb cooked in an exotic, fresh mushroom sauce. ....	\$15.95
<b>Lamb Sagwala</b> - Lamb prepared with a creamed spinach sauce. ....	\$15.95
<b>Lamb Do Piazza</b> - Lamb cooked with spring onions & fresh bell peppers. ....	\$15.95
<b>Boti Kabab Masala</b> - Tandoor broiled lamb sauteed to perfection in our exquisite curry. ....	\$17.95
<b>Keema Mattar</b> - Spiced ground lamb and peas in tomatoes and onions. ....	\$15.95
<b>Lamb Dilruba</b> - Lamb cooked with fresh vegetables in a medium spiced sauce. ....	\$15.95
<b>Lamb Kashmiri</b> .....	\$15.95

## SEAFOOD DELICACIES

Seafood Selection, served with rice.

<b>Shrimp Curry</b> - Shrimp cooked with onion and peppers in our Traditional Mughlai sauce. ....	\$17.50
<b>Shrimp Masala</b> - Shrimp cooked in a blend of tomatoes, onions and spices. ....	\$17.50
<b>Shrimp Shahi Korma</b> - Shrimp cooked in a creamy spicy sauce with nuts. ....	\$17.50
<b>Shrimp Sagwala</b> - Shrimp cooked in a creamed spinach sauce. ....	\$17.50
<b>Shrimp Vindaloo</b> - Shrimp cooked in a very hot sauce of tomatoes, onions and spices. ....	\$17.50
<b>Shrimp Do Piazza</b> - Shrimp cooked with spring onions and bell peppers. ....	\$17.50
<b>Shrimp Mushroom</b> - Shrimp cooked in an exotic, fresh mushroom sauce. ....	\$17.50
<b>Shrimp Tandoori Masala</b> - Large pieces of shrimp cooked in a rich tomato butter and cream sauce. ....	\$17.95
<b>Shrimp Dilruba</b> - Shrimp cooked with mixed fresh vegetables in a spiced sauce. ....	\$17.50
<b>Bombay Fish Curry</b> - The famous curry of Bombay cooked with shredded coconut and an array of masterfully blended spices. ....	\$16.50
<b>Fish Masala</b> - Fish cooked in a blend of tomatoes and spices. ....	\$16.50
<b>Fish Mushroom</b> - Fish cooked in an exotic, fresh mushroom sauce. ....	\$16.50
<b>Fish Sagwala</b> - Fish prepared with a creamed spinach sauce. ....	\$16.50
<b>Fish Vindaloo</b> - Fish cooked in a very hot sauce of tomatoes, onions and spices. ....	\$16.50

## GLORY OF INDIA DINNER SPECIALS

<b>Dinner for Two</b>	\$44.95
<i>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.</i>	
<b>Tandoori Dinner for One</b>	\$23.95
<i>Samosa or Soup, Tandoori Chicken, Tikka Kabab, Seekh Kabab, half any style Meat Curry, Dal, Rice, &amp; Naan, choice of Kheer or Gulab Jamun for dessert, and tea or coffee.</i>	
<b>Vegetable Thali Dinner</b>	\$ 18.95
<i>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.</i>	

(ANY SUBSTITUTIONS \$2.00 EXTRA)

## BIRYANI

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

<b>Vegetable Biryani</b> - Mixed vegetables cooked with basmati rice. ....	\$14.50
<b>Lamb Biryani</b> - Selected tender lamb cubes cooked with basmati rice. ....	\$17.95
<b>Chicken Biryani</b> - Boneless chicken cooked with basmati rice. ....	\$15.95
<b>Shrimp Biryani</b> - Large pieces of shrimp cooked with basmati rice. ....	\$18.95
<b>The Glory Special Biryani</b> - A daring combination of tender lamb cubes, boneless chicken cubes and an assortment of vegetables cooked in basmati rice. ....	\$18.95
<b>Fish Biryani</b> - .....	\$16.95
<b>Peas Pulao</b> - Aromatic basmati rice cooked with green garden peas and cashews. ....	\$7.95

## SIDE ORDERS

<b>Rice</b> .....	\$2.95
<b>Mango Chutney</b> .....	\$2.50
<b>Mixed Achar</b> - A mix of imported mango and lemon pickles from India. ....	\$2.50
<b>Dahi</b> - Plain homemade yogurt. ....	\$2.95
<b>Raita</b> - Cool whisked yogurt with cucumbers, gently seasoned with herbs. ....	\$2.95

## DESSERTS

<b>Rasmalai</b> - A dessert of Bengal, homemade cheese in reduced milk, sprinkled with pistachios. ....	\$3.95
<b>Gulab Jamun</b> - Cardamom flavored pastry soaked in honey and rosewater. ....	\$3.50
<b>Kheer</b> - Traditional Indian rice pudding made from milk with raisins and nuts, flavored with cardamom and rosewater. ....	\$3.50
<b>Kulfi</b> - Indian ice cream .....	\$3.50

## BEVERAGES

<b>Lassi</b> - A refreshing yogurt drink that is sweet and salty. ....	\$3.95
<b>Mango Lassi</b> - Not to be missed, this is a delicious mango and yogurt drink. ....	\$3.95
<b>Mango, Orange or Cranberry Juice</b> .....	\$2.50
<b>Soft Drinks</b> - Pepsi, Diet-Pepsi, Orange, Sierra Mist, Root beer or Lemonade. Free Refills .....	\$2.50
<b>Tea or Coffee</b> - Regular or decaf. ....	\$2.50
<b>Chai</b> - Masala tea, no refills. ....	\$2.95
<b>Mineral Water</b> (Perrier Water) .....	\$2.50

## GLORY OF INDIA LUNCH SPECIALS

### VEGETABLE CURRIES

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

<b>Vegetable Biryani</b> - Mixed vegetables cooked with basmati rice. ....	\$9.95
<b>Lamb Biryani</b> - Selected tender lamb cubes cooked with basmati rice. ....	\$11.95
<b>Chicken Biryani</b> - Boneless chicken cooked with basmati rice. ....	\$10.95
<b>Shrimp Biryani</b> - Large pieces of shrimp cooked with basmati rice. ....	\$12.95

### NON-VEGETABLE CURRIES

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

BEFORE PLACING YOUR ORDER,  
PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.  
Prices are subject to change without any notice.



29 Union Street  
Easthampton, MA 01027

413.527.9100 • 413.527-9104 Fax  
www.gloryofindia.com

**Monday - Thursday**  
11 a.m. - 3 p.m. *Lunch*  
4:30 p.m. - 10 p.m. *Dinner*  
Last seating at 9:30

**Friday - Saturday**  
11 a.m. - 3 p.m. *Lunch*  
4:30 p.m. - 10:30 p.m. *Dinner*  
Last seating at 10:00

**Sunday**  
12 p.m. - 3 p.m. *Lunch*  
4:30 p.m. - 10 p.m. *Dinner*  
Last seating at 9:30

## 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)  
Any extra chutney \$1.25

**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. ...\$5.25

**Samosa** - The traditional Indian turnover, the samosa is stuffed with diced potatoes and peas all seasoned with our special masalas. ....\$4.95

**Tikona** - A turnover with a spiced chicken stuffing, which is complimented by all three of our house chutneys. ....\$4.95

**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! .....\$10.95

**Paneer Pakora** - Homemade cheese deep fried in chick pea batter, served hot. ....\$8.95

**Gobhi Pakora** - Cauliflower fritter.....\$7.95

**Murg Pakora** - Seasoned chicken cubes wrapped in chick pea flour, and crisped to a golden finish. ..\$7.95

**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

**Chana Samosa Chart**.....\$7.95

## 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! .....\$11.95

## 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.....\$4.95

**Roti** - A whole wheat flatbread that is plain and soft. It is a staple of most Indian meals complimenting any curry. ....\$2.95

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

**Garlic Naan** - Naan topped with garlic, cilantro and butter. ....\$4.95

**Paratha** - Buttered and layered whole wheat bread, which is cooked until crispy on the outside but still soft on the inside. ....\$3.95

**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. ..\$4.95

**Gobhi Paratha** - These parathas are stuffed with fresh cauliflower, ginger and cilantro and are a delightful compliment to any of our curries. ....\$4.95

## INDIAN BREADS, CONTINUED

**Garlic Paratha** - These paranthas are buttered on top in addition to being sprinkled with a topping mix of diced garlic and cilantro. ....\$4.95

**Onion Kulcha** - Delightful fine flour bread stuffed with diced onions and herbs. ....\$4.95

**Paneer Kulcha** - Fine flour bread stuffed with homemade cheese, spices and herbs baked to perfection. ....\$4.95

**Chicken Tikka Kulcha** - Delightful fine flour bread stuffed with diced cubes chicken that have been spiced. ....\$4.95

**Peshwari Naan** - A sweet stuffing of raisins, coconut shavings & cashew nuts. ....\$4.95

**Keema Naan** - Fine floured bread stuffed with minced lamb that has been seasoned with our house masalas .....\$4.95

**Coconut Naan or Paratha** .....\$4.95  
**Spinach Naan or Paratha** .....\$4.95  
**Chilli Naan or Paratha** .....\$4.95  
**Special Bread - Gluten Free** .....\$4.50

## 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.....½ \$13.95 , Full \$25.95

**Boti Kabab** - Juicy chunks from leg of lamb, broiled on charcoal, served sizzling with sautéed onions.....\$18.95

**Chicken Tikka** - Boneless chicken cubes, marinated in a special yogurt sauce and gently broiled. ..\$15.95

**Seekh Kabab** - Finger rolls of ground lamb, spiced with fresh ginger and toasted to perfection. ....\$17.95

**Tandoori Shrimp** - Selected jumbo shrimp broiled on charcoal. ....\$19.95

**Seafood Grill** - An unbeatable combination of swordfish and jumbo shrimp baked together in the tandoor.....\$21.95

**The Madras Mixed Grill** - An assortment of Chicken Tikka, Boti Kabab, Tandoori Chicken and Tandoori Shrimp all served sizzling right out the tandoor! .....\$20.95

**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. ....\$21.95

## GLORY OF INDIA CHEF SPECIALTIES

**Aloo Tikka with Channa Masala** - Combination of diced potatoes and garbanzo beans cooked in a medium spiced sauce, served with Basmati rice and Naan bread. ....\$15.95

**Paneer and Mushrooms** - Combination of mushrooms and homemade cheese cooked with tomatoes and tempered with cumin seeds, served with Basmati rice and Naan bread. ....\$16.95

**Mango Chicken and Shrimp** - The classic combination of chicken and shrimp smothered in a freshly blended mango sauce, served with Basmati rice and Naan bread. ....\$18.95

**Garlic Chicken and Shrimp** - The classic combination of chicken and shrimp smothered in a freshly blended garlic sauce, served with Basmati rice and Naan bread. ....\$18.95

**Coconut Shrimp and Chicken** - Fresh shrimp and chicken in a sauce made of coconut milk, yogurt and light cream with roasted cashews and raisins, served with Naan bread. ....\$18.95

## BAHAR-E-SABZ 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. ....\$13.95

**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. ....\$13.95

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

**Malai Kofta** - Homemade cheese balls cooked in slightly spiced gravy with cashew nuts and cream....\$13.95

**Saag Paneer** - Tender chunks of homemade cheese with creamed spinach and fresh spices. ....\$13.95

**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. ....\$13.95

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

**Aloo Mutter Mushroom** - Mixed vegetables with spinach. ....\$13.95

**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. ....\$14.95

**Chicken Curry** - An aromatic curry consisting of boneless chicken cubes cooked with the traditional spices. ....\$13.95

**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.....\$14.95

**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 mainated in yogurt, and cooked in a creamy spinach sauce. ....\$14.95

**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

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