

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.	\$16.95
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.	\$17.95
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

SEAFOOD DELICACIES

Seafood Selection, served with rice.

Shrimp Curry - Shrimp cooked with onion and peppers in our Traditional Mughlai sauce.	\$17.50
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.	\$17.95
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.	\$16.50
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

GLORY OF INDIA DINNER SPECIALS

Dinner for Two	\$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>	
Tandoori Dinner for One	\$23.95
<i>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.</i>	
Vegetable Thali Dinner	\$ 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>	
Not available for online or pick up orders. (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.

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

SIDE ORDERS

Rice	\$2.95
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

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.	\$9.95
Lamb Biryani - Selected tender lamb cubes cooked with basmati rice.	\$11.95
Chicken Biryani - Boneless chicken cooked with basmati rice.	\$10.95
Shrimp Biryani - Large pieces of shrimp cooked with basmati rice.	\$12.95

NON-VEGETABLE CURRIES

Chicken Curry - Boneless chicken cooked in traditional Mughlai curry sauce.	\$8.95
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.	\$9.95
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

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