

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.	\$ 16.50
Chicken Biryani - Boneless chicken cooked with basmati rice.	\$ 15.50
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.	\$ 17.50
Peas Pulao - Aromatic basmati rice cooked with green garden peas and cashews.	\$ 7.95

GLORY OF INDIA CHEF SPECIALTIES

Aloo Tikka with Channa Masala - <i>Combination of diced potatoes and garbanzo beans cooked in a medium spiced sauce, served with Basmati rice and Naan bread.</i>	\$ 14.50
Paneer and Mushrooms - <i>Combination of mushrooms and homemade cheese cooked with tomatoes and tempered with cumin seeds, served with Basmati rice and Naan bread.</i>	\$ 15.50
Mango Chicken and Shrimp - <i>The classic combination of chicken and shrimp smothered in a freshly blended mango sauce, served with Basmati rice and Naan bread.</i>	18.95
Garlic Chicken and Shrimp - <i>The classic combination of chicken and shrimp smothered in a freshly blended garlic sauce, served with Basmati rice and Naan bread.</i>	18.95
Coconut Shrimp and Chicken - <i>Fresh shrimp and chicken in a sauce made of coconut milk, yogurt and light cream with roasted cashews and raisins, served with Naan bread.</i>	18.95

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. <i>Free Refills</i>	\$ 2.50
Tea or Coffee - Regular or decaf.	\$ 2.50
Chai - Masala tea, no refills.	\$ 2.95
Mineral Water (Perrier Water)	\$ 2.50

LUNCH SPECIALS

Served with rice and either soup or fritters.

Chicken Curry	\$ 7.50
Lamb Curry	\$ 8.50
Shrimp Curry	\$ 9.95
Mixed Vegetable	\$ 6.95
Aloo Mattar	\$ 6.95
Dal Makhani	\$ 6.95
Aloo Palak	\$ 6.95
Aloo Channa	\$ 6.95
Chicken Tikka Masala	\$ 8.95
Vegetable, Chicken, or Lamb Biryani	\$ 8.95

All descriptions of above items are on our dinner menu.

GLORY OF INDIA DINNER SPECIALS

Dinner for Two	\$ 39.95
<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	\$ 21.95
<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>	

(ANY SUBSTITUTIONS \$1.00 EXTRA)

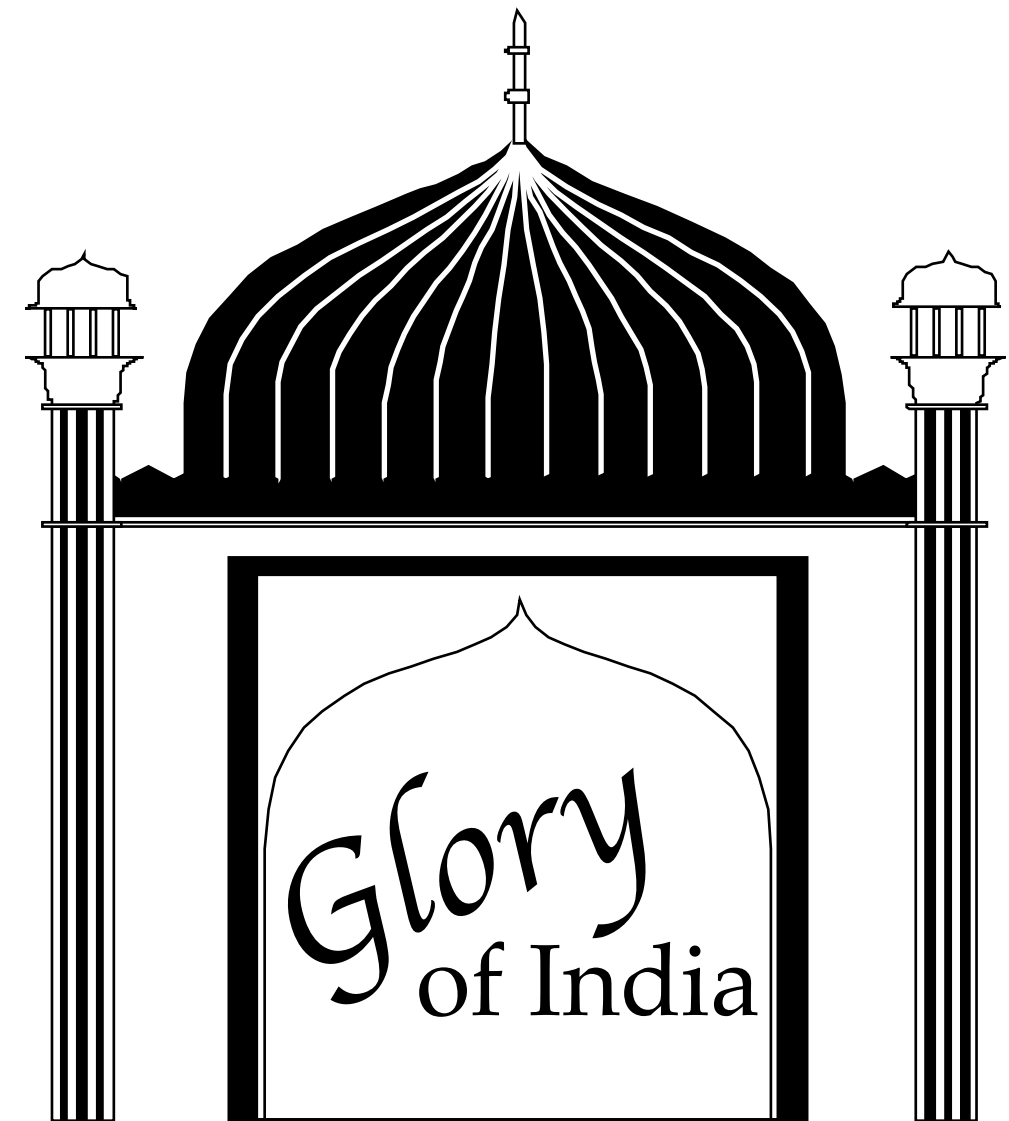
ITALIAN DISHES

Every dish served with linguini or over rice.

Chicken Alfredo	\$ 13.90
Chicken Prima Vera <i>Chicken sautéed with mixed vegetables and lite alfredo sauce.</i>	\$ 14.90
Chicken Brocoli Alfredo	\$ 14.90
Chicken Franciase <i>Egg battered chicken breast, sautéed with white wine, finished with lemon butter sauce.</i>	\$ 14.90
Chicken Marsala <i>Chicken cubes and mushrooms in a marsala wine demi glaze.</i>	\$ 14.90
Shrimp Alfredo	\$ 14.90
Shrimp Brocoli Alfredo	\$ 15.90
Shrimp Scampi <i>Shrimp sautéed with garlic and lemon butter sauce.</i>	\$ 15.95
Shrimp Prima Vera <i>Shrimp sautéed with mixed vegetables in a light alfredo sauce.</i>	\$ 15.95
Vegetable Prima Vera <i>Mixed vegetables in a light alfredo sauce.</i>	\$ 13.90

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
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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. - 11 p.m. *Dinner*
Last seating at 10:30

Sunday

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

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 lamb or chicken stuffing, which is complimented by all three of our house chutneys.	\$ 4.50
Murg Pakora - Seasoned chicken cubes wrapped in chick pea flour, and crisped to a golden finish.	\$ 6.95
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!	\$ 8.95
Paneer Pakora - Homemade cheese deep fried in chick pea batter, served hot.	\$ 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

SOUPS & SALADS

Mulligatawny Soup - A delicately spiced lentil soup with just the right amount of lemon in it.	\$ 3.95
Naariyal Soup - 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!	\$ 8.95
Tandoori Rawas Salad - Tossed salad topped with succulent salmon slices that have been spiced and then cooked to perfection in our tandoor!	\$ 11.95

MURG KE PAKWAN

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 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 Mango - Tender boneless chicken is cooked with mango fruit chutney to make a sweet and spicy dish that will wow your taste buds!	\$ 13.95

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. ½ \$ 12.95, Full \$ 23.95	
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.	\$ 13.95
Seekh Kabab - Finger rolls of ground lamb, spiced with fresh ginger and toasted to perfection.	\$ 15.50
Tandoori Shrimp - Selected jumbo shrimp broiled on charcoal.	\$ 17.50
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

GOSHT KE NAMOONE

Lamb Selection, served with rice.

Gosht Mango - Tender lamb cubes cooked in a mango fruit chutney, and seasoned with our own spices.	\$ 15.50
Gosht Curry - Succulent lamb cubes served in a spiced curry.	\$ 14.50
Gosht Karahi - A dynamite dish, here we have lamb cubes sautéed with sliced onions, tomatoes, and bell peppers.	\$ 15.50
Gosht Shahi Korma - Lamb cooked in a creamy sauce with cashew nuts.	\$ 15.50
Gosht Vindaloo - Lamb cooked in a very hot spicy sauce with potatoes.	\$ 15.50
Gosht Sagwala - Lamb cooked in a creamed spinach sauce.	\$ 15.50
Boti Kabab Masala - Tandoor broiled lamb sautéed in our special creamy spicy sauce with garlic, ginger and tomatoes.	\$ 15.95
Lamb Dilruba - Lamb cooked with mixed fresh vegetables in a spiced sauce.	\$ 15.50

SUMMANDAREE NAMOONE

Seafood Selection, served with rice.

Jhinga Curry - Large size shrimp in spiced gravy.	\$ 16.95
Jhinga Masala - Shrimp cooked in a blend of tomatoes, onions and spices.	\$ 17.50
Jhinga Shahi Korma - Shrimp cooked in a creamy spicy sauce with cashew nuts.	\$ 17.50
Jhinga Sagwala - Shrimp cooked in a creamed spinach sauce.	\$ 17.50
Jhinga Vindaloo - For those brave at heart is this spicy shrimp dish, cooked with potatoes and a sizzling spicy sauce.	\$ 17.50
Machili Curry - Selected boneless and skinless cod in a spicy gravy.	\$ 15.50
Machili Masala - Cod cooked in a blend of tomatoes, onions and spices.	\$ 16.50

BAHAR-E-SABAZ

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.	\$ 11.95
Aloo Palak - Diced potatoes sautéed with spinach. It goes great together with any of our Tandoori breads.	\$ 11.95
Channa Masala - Garbanzo beans cooked in a blend of tomatoes, onions and spices.	\$ 11.50
Aloo Mattar - Peas and potatoes in spiced gravy.	\$ 11.95
Aloo-Mattar-Paneer - Cubes of cheese, peas and potatoes in spiced gravy.	\$ 11.95
Sabaz Navatran - Mixed vegetables in spiced gravy.	\$ 11.95
Malai Kofta - Homemade cheese balls cooked in slightly spiced gravy with cashew nuts and cream.	\$ 11.95
Saag Paneer - Tender chunks of homemade cheese with creamed spinach and fresh spices.	\$ 11.95
* Baigan Bharta - Roasted eggplant sautéed in a pan with sliced onions, green peas and tomatoes sizzling finish!	\$ 11.95
Dal Makhani - Starting with black lentils and beans we cook them together in buttery sauce containing diced onions and tomatoes.	\$ 11.50
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.	\$ 11.95
Channa Saag - Whole chick peas sautéed within a specially spiced creamed spinach sauce.	\$ 11.95
Paneer Masala - Cubes of homemade cheese sautéed in garlic, ginger, and tomatoes in a creamy spicy sauce.	\$ 11.95
Aloo-Gobi - Cauliflower and potatoes cooked with herbs and spices.	\$ 11.95

TANDOORI 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.	\$ 3.50
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.	\$ 2.50
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
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
* 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