



808-930-5556

<http://www.expresswaiters-onlineorders.com>

Kamana Kitchen

Appetizers

Veg Samosa	\$7.65
<i>Two pieces of a delicious combination of peas, potatoes, herbs and spices wrapped in a crisp pastry</i>	
Vegetable Pakora	\$7.65
<i>A mixture of shredded vegetables dipped in a special seasoned batter and fried</i>	
Chicken Pakora	\$8.75
<i>Tender homemade cottage cheese filled with delicious mixture of chicken, herbs and spices immersed in a special batter and fried</i>	
Mixed Pakora	\$9.85
<i>Mixed plate with veg pakora, chicken pakora and paneer pakora</i>	
Daal Soup	\$7.65
<i>An exotic blend of lentils, herbs and spices</i>	
Vegetable Soup	\$6.55
<i>An assortment of vegetables flavored with herbs and spices in a mildly spiced broth</i>	
Mulagatani Soup	\$7.10
<i>An exotic blend of lentils and chicken broth flavored with herbs and spices</i>	

Vegetarian Dishes

Malai Kofta	\$18.65
<i>Croquets made from soft homemade cottage cheese, potatoes and vegetables simmered in a delicious rich sauce infused with herbs and spices</i>	
Sweet Potato Masala	\$18.65
<i>Sweet potato cooked in a creamy sauce of exotic blend of herbs and spices</i>	
Navaratna Korma	\$18.65
<i>Mixture of vegetables cooked in a creamy sauce with herbs and spices</i>	
Matar Paneer	\$18.65
<i>Green peas cooked with herbs and spices, then mixed with our delicate pieces of homemade cottage cheese, served in a creamy sauce</i>	
Palak Paneer	\$18.65
<i>A flavorful blend of creamy spinach and cubes of our delicate homemade cottage cheese with herbs and spices</i>	
Kadai Paneer	\$17.55
<i>House made whole milk cheese saut ed and cooked with bell pepper, and onion in a tomato sauce with herbs and spices</i>	
Paneer Tikka Masala	\$18.65
<i>Homemade cubed cheese sauted with traditional spices and finished with a classic tomato and cream sauce</i>	
Mushroom Matar	\$16.45
<i>Mushrooms delicately simmered in a rich, creamy butter sauce complimented with a unique blend of spices</i>	
Aloo Matar	\$16.45

Lamb Dishes

Lamb Vindalu	\$18.65
<i>Boneless pieces of lamb and diced potatoes cooked with ginger and spices in a hot-sour vinegary sauce</i>	
Lamb Kadhai	\$20.85
<i>Boneless lamb saut ed with onions, ginger, green peppers and tomatoes flavored with herbs and spices</i>	
Lamb Korma	\$21.95
<i>Tender pieces of lamb cooked in a creamy sauce thickened with yogurt, nuts and flavored with herbs and spices</i>	
Lamb Tikka Masala	\$21.95
<i>Boneless pieces of lamb saut ed with onions, ginger, green peppers and tomatoes flavored with herbs and spices and cooked in creamy sauce</i>	
Lamb Curry	\$19.75
<i>A tasty dish of lamb cooked in a combination of herbs and our special spices served in curry sauce</i>	

Chicken Dishes

Chicken Tikka Masala	\$19.75
<i>Tender Pieces of boneless chicken breast marinated and roasted in the tandoor, then saut ed with herbs and spices in our delicious homemade creamy sauce</i>	
Chicken Vindalu	\$17.00
<i>Our chef's special preparation of boneless chicken and diced potatoes cooked in a hot-sour vinegary sauce</i>	
Chicken Madrahi	\$17.55
<i>Boneless pieces of chicken saut ed with black mustard seeds, fresh curry leaves then seasoned with coconut milk, turmeric and our dry spices</i>	
Chicken Makhani	\$19.75
<i>Barbequed pieces of chicken cooked in our special makhani (rich butter sauce) blended with several spices</i>	
Chicken Curry	\$17.55
<i>A unique combination of chicken and Indian spices cooked in a flavorful curry sauce, made the traditional home cooked way</i>	
Chicken Kadhai	\$17.55
<i>Boneless chicken saut ed with onions, ginger, green peppers and tomatoes flavored with herbs and spices</i>	
Chicken Korma	\$19.75
<i>Boneless piece of chicken prepared in a creamy sauce thickened with nuts and flavored with herbs and spices</i>	
Chicken Saag	\$17.55
<i>A flavorful blend of chicken and creamy spinach cooked with herbs and spices</i>	

Tandoori

Chicken Tandoori	\$19.75
<i>Chicken marinated over night in</i>	

Seafood Dishes

Goan Shrimp Curry	\$21.95
<i>Shrimp cooked in a flavorful cononut curry sauce with herbs and spices</i>	
Bhuna Shrimp	\$21.95
<i>Shrimp saut ed with onions and tomatoes with herbs and spices</i>	
Coconut Fish Curry	\$21.95
<i>Fish cooked in coconut milk, with herbs and spices</i>	
Fish Curry	\$21.95
<i>Cooked in a flavorful curry sauce, saut ed with onions and tomatoes with herbs and spices</i>	
Shrimp Tikka Masala	\$24.15
<i>Tardoori Shrimp saut ed with onions, ginger, green peppers and tomatoes flavored with herbs and spices cooked in creamy sauce</i>	

Rice Specialty

Biryani Traditional aromatic rice tossed with variety of herbs and spices , garnished with nuts

Basmati Rice	\$3.25
<i>Aromatic plain rice</i>	
Vegetable Biryani	\$16.45
Chicken Biryani	\$18.65
Lamb Biryani	\$19.75
Shrimp Biryani	\$20.85

Accompaniments

Mixed Pickle	\$4.35
<i>Variety of pickled vegetables for taste and to increase appetite and digestion</i>	
Raita	\$4.35
<i>Home-made natural yoghurt with grated cucumber, carrot and roasted cummin</i>	
Papadum	\$4.35
<i>Thin round seasoned crisp made with black gram flour and spices</i>	

Breads

Plain Naan	\$3.80
<i>Traditional leavened bread made from a specialty flours that s hand kneaded with milk and baked in the tandoori oven</i>	
Garlic Naan	\$4.35
<i>Topped with garlic and cilantro</i>	
Cheese Naan	\$5.45
<i>Stuffed with cheese</i>	
Peshwari Naan	\$6.00
<i>Stuffed with almonds and raisins</i>	
Paratha	\$4.35
<i>Whole wheat layered bread, topped with butter</i>	
Aloo Paratha	\$6.00
<i>Paratha stuffed with mixture of potatoes, peas, and spices</i>	
Roti	\$4.35
<i>Whole wheat flour bread baked in tandoori oven</i>	

Green peas and potatoes cooked with herbs and spices. Vegan option available.

Vegan Dishes

Aloo Gobi	\$16.45
<i>Traditional Punjabi combination of cauliflower and potatoes cooked with cumin and spices</i>	
Chana Masala	\$15.35
<i>Chickpeas cooked in gravy of exotic blend of herbs and spices</i>	
Mixed Vegetable Curry	\$15.35
<i>Combined of mainly black and other lentils, cooked slowly overnight, tempered with spices and herbs</i>	
Yellow Daal Fry	\$15.35
<i>Various yellow lentils cooked with herbs and spices.</i>	

<i>yogurt, fresh spices, & lemon juice, barbecued over Tandoori oven</i>	
Shrimp Tandoori	\$21.95
<i>Jumbo shrimp marinated in yogurt, ginger, garlic and delicately flavored with herbs and spices</i>	

Onion Kulcha	\$4.90
<i>Enriched white flour bread layered with chopped onions and fresh coriander</i>	

Desserts

Rice Pudding	\$3.80
<i>Aromatic rice cooked with milk and nuts</i>	
Gajar Halwa	\$5.01
<i>Creamed and sweetened cooked carrot pudding garnish with nuts</i>	

Drink

Sweet Lassi	\$5.78
Salt Lassi	\$5.78
Mango Lassi	\$6.55