



contemporaryindiancuisine

160 Greene St. • Jersey City, NJ 07311

(201) 433-8000

www.amiyarestaurant.com

## Soups

Item	Price
MALAI AUR TAMATAR <i>a fresh soup prepared with tomatoes, herbs and topped with cream</i>	5.50
DAL KA SHORBA <i>a mildly spiced homemade lentil soup</i>	5.50
CORIANDER SHORBA <i>a lemon flavored spicy coriander soup with sliced mushrooms with or without chicken</i>	6.50/5.50

## Appetizers

Item	Price
SAMOSA <i>crisp parcels of seasoned potatoes and peas with mint-tamarind chutney</i>	6.00
SAMOSA CHAAT <i>crisp parcels of potatoes topped with chickpeas mint-tamarind chutney</i>	8.00
PANEER SHASLIK <i>marinated homemade cheese accompanied by tomatoes, bell peppers and onions</i>	9.00
ALOO AUR PAPDI CHAAT <i>crisps, chickpeas and diced potatoes tossed in a tamarind yogurt</i>	8.00
SUBZI KI SEEKH <i>ground vegetable kebabs flavored with whole spices</i>	8.00
METHI KI PANEER TIKKI <i>potato patties stuffed with cheese and flavored with fenugreek</i>	8.00
BHAJIA <i>crisp onion, eggplant, cauliflower, and chili fritters</i>	8.00
VEGETARIAN SAMPLER PLATTER <i>assortment of samosa, bhajia, methi paneer tikki</i>	10.00
TANDOORI METHI FISH TIKKA <i>fenugreek spiced grilled salmon</i>	12.00

FISH KOLIWADA Bombay style tilapia fish	10.00
KALI MIRCH KA TIKKA <i>chicken marinated with whole black peppercorn</i>	9.00
KURKURA MASALENDAR MURGH <i>spicy citrus flavored chicken wings</i>	9.00
MANGO SHRIMP <i>stir fried prawns with a dash of indian spices and mango</i>	10.00
CRAB CAKES <i>topped with a tangy mango salsa</i>	10.00

## **Tandoori**

<u>Item</u>	<u>Price</u>
AMIYA TANDOORI PLATTER <i>assortment of seekh kebab, prawn, tandoori chicken, fish tikka</i>	20.00
TANDOORI CHICKEN <i>chicken marinated punjabi style and smoked in the tandoor</i>	16.00
CHICKEN KA TIKKA <i>tandoori boneless chicken pieces marinated in amiya's signature tikka sauce</i>	16.00
TULSI WALE MALAI KEBAB <i>creamy succulent pieces of chicken flavored with basil</i>	16.00
MURGH KE SEEKH <i>ginger flavored chicken seekh kebabs</i>	16.00
GOSHT KE SEEKH KEBAB <i>smoked minced lamb on skewers cooked in tandoor with coriander, ginger, garlic</i>	18.00
MIRCHI JHINGA TANDOORI <i>tandoori prawns flavored with chili and Indian spices</i>	20.00
LOBSTER TANDOORI <i>lobster tails marinated in yogurt, ginger, garlic and Indian herbs</i>	28.00
RAJASTHANI LAMB KE CHOPS <i>lamb chops marinated to perfection in spices from the state of Rajasthan</i>	28.00
MACHHI TIKKA AJWAINI <i>Citrus flavored fish cubes infused with carum &amp; clarified butter</i>	18.00

## Entrees

Item	Price
DUBKI WALE KASHMIRI DUM ALOO <i>whole potatoes scooped and filled with cheese cooked in Kashmiri Sauce</i>	14.00
BOMBAY ALOO <i>baby potatoes seasoned with whole spices</i>	14.00
ACHARI ALOO <i>potatoes seasoned with pickled spices</i>	14.00
DILKUSH MALAI KOFTA <i>cottage cheese croquet cooked in a creamy sauce finished with a mustard tadka</i>	14.00
NAVRATAN KORMA <i>an assortment of vegetables prepared in a creamy curry</i>	14.00
AMIYA PANEER <i>homemade cheese tossed in tomatoes and onion masala sauce</i>	14.00
KADAI PANEER DO PIAZA <i>homemade cottage cheese with bell pepper, green chili and spring onion</i>	14.00
DUM KE LAUKI KOFTA <i>bottle-gourd stuffed with cheese, nuts and peppers in chef special sauce</i>	14.00
SAAG <i>choice of potato, paneer and channa</i>	14.00
BHARTA BAIGAN KA <i>roasted and mashed aubergine cooked to perfection</i>	14.00
BAGARE BAIGAN <i>baby eggplants flavored with Indian herbs and spices</i>	14.00
CHANNA PINDI SE <i>a traditional classic of chickpeas in masala gravy</i>	12.00
BHINDI BHOJPURI <i>cut okra, stir fried with onion and tomatoes</i>	14.00
DAHI KI BHINDI <i>okra cooked in yogurt based gravy</i>	14.00
SHAAM SAVERA <i>homemade spinach dumplings stuffed with cheese in a makhni sauce</i>	14.00
TIL WALE ALOO GOBHI <i>cauliflower florets and potatoes flavored with sesame seeds</i>	14.00

KHOYA KAJU	14.00
<i>cardamom flavored cashew nut based gravy</i>	
METHI MUTTER MALAI	14.00
<i>green peas seasoned in creamy sauce</i>	
EGG CURRY	14.00
<i>whole boiled eggs in a ginger, chili sauce</i>	
BHURJI	14.00
<i>choice of egg or paneer</i>	
CHICKEN TIKKA MASALA	16.00
<i>chicken tikka in traditional tomato and garlic gravy</i>	
VINDALOO	16.00
<i>chicken pieces in a classic vindaloo sauce</i>	17.00
<i>lamb cubes in a classic vindaloo sauce</i>	
KASHMIRI ROGAN JOSH	17.00
<i>lamb cooked Kashmiri style</i>	
HANDI LAZEEZ MURGH	16.00
<i>chicken in spicy clove and garlic sauce</i>	
OLD DELHI STYLE CHICKEN CURRY	16.00
<i>classic house hold chicken curry</i>	
MURGH CHETTINAD	16.00
<i>chicken preparation made of yogurt, spices and black pepper – a specialty of Madras</i>	
MAKHNI MURGH	16.00
<i>a classic “Butter Chicken” – boneless chicken in traditional makhni gravy</i>	
MURG PALAK	16.00
<i>tender chicken pieces accompanied by spinach</i>	
CHICKEN XACCUTI	16.00
<i>specialty from Goa using freshly roasted spices and cooked slowly with coconut</i>	
KASHMIRI ROGAN JOSH	17.00
<i>lamb cooked Kashmiri style</i>	
TIKKA MASALA	17.00
<i>lamb in traditional tomato and garlic gravy</i>	19.00
<i>shrimp in traditional tomato and garlic gravy</i>	
ACHARI	18.00
<i>goat in traditional pickled gravy</i>	17.00
<i>lamb in traditional pickled gravy</i>	16.00
<i>chicken in traditional pickled gravy</i>	

MATTAR KEEMA	18.00
<i>minced lamb with green peas cooked in traditional Indian spices</i>	
HYDERABADI BHUNA GOAT	18.00
<i>goat cooked with ginger, garlic, coriander and whole red chili</i>	
GOAT CURRY	18.00
<i>goat pieces marinated in traditional spices and herbs</i>	
MACHHI CURRY	19.00
<i>marinated boneless fish served in an authentic Indian curry</i>	
JHINGA GOAN CURRY	19.00
<i>a classic goan shrimp dish, in a coconut based sauce</i>	
JHINGA MASALA	19.00
<i>marinated shrimp cooked in a traditional gravy</i>	
LOBSTER LABADAR	26.00
<i>lobster simmered in a rich tomato based gravy</i>	

## **Dal**

accompanied with jeera rice

Item	Price
DAL TADKA	12.00
<i>yellow lentils tempered with light spices and finished with clarified butter</i>	
DAL MAKHNI	12.00
<i>slowly cooked black lentils garnished with cream</i>	
AMIYA PANCHRATNI DAL	12.00
<i>a chef special made from five lentils</i>	
KADI PAKORA	12.00
<i>amiya's spiced chickpeas dumplings in yogurt sauce</i>	

## **Accompaniments, Bread & Rice**

Item	Price
RAITA	4.00
<i>yogurt with cucumber and tomatoes</i>	
MASALA PAPAD	5.00
<i>small roasted pappadums tossed with cubed onions and tomatoes</i>	
HOUSE SALAD	6.00
<i>sliced cucumber, tomato, onion, green chilies and lemon</i>	

FRIED MASALA MIRCHI 4.00  
*hot green chilies sautéed and spiced*

AMIYA BIRIYANI  
*old delhi style dum pukht basmati rice with indian herbs.  
vegetarian or paneer 13 • chicken 15 • lamb 17 • goat 17 • shrimp 18*

KASHMIRI PILLAU 12.00  
*basmati rice and vegetables with nuts and raisins*

NAAN  
plain or butter 3.50  
garlic 4.50  
chicken tikka or peshawari (nuts, raisins and cherries) 5.50  
keema (minced lamb) 5.50  
chili garlic 5.50  
coconut and raisin 5.50

ROTI 3.50  
*tandoori*

KULCHA 4.50  
*chickpeas and potatoes or onion or paneer*

PARATHA 4.50  
*aloo(marinated potatoes), or pudina(fresh mint) or laccha(layered)*

BREAD BASKET 11.00  
*choice of any 3 breads, excluding keema, chicken tikka, Peshawar, chili garlic, coconut and raisin*

### **Indian Chinese Dinner**

Item Price

LASUNI GOBHI MANCHURIAN 8.00  
*cauliflower florets tossed in a fresh ginger, garlic and onion seasoning*

BLACK PEPPER CHILI CHICKEN 9.00  
*chicken stir fried in black pepper and chili sauce*

EGGPLANT IN GARLIC SAUCE 12.00  
*eggplant in a crushed garlic chili sauce*

CHILI PANEER 14.00  
*pressed Indian cheese, onions and bell peppers in a hot soy chili sauce*

MANCHURIAN VEGETABLE 13.00  
*minced vegetables dumplings tossed in a minced onion, ginger, garlic & cilantro sauce*

AMIYA STIR FRY 13.00  
*mixed vegetables and tofu in a black pepper sauce*

MANCHURIAN CHICKEN	16.00
<i>red onions, coriander and scallions in a medium spicy sauce</i>	
CORIANDER CHILI SHRIMP	19.00
<i>sautéed baby shrimp with bell peppers, onions and bamboo shoots in a coriander garlic sauce</i>	
GINGER CHILI FISH	19.00
<i>fresh fillet of fish cooked with onions, ginger and green chilies in a spicy sauce</i>	
HAKKA NOODLES	12.00
VEGETABLE FRIED RICE	12.00

## Desserts

Item	Price
RAS MALAI	5.50
<i>cottage cheese patties in sweetened milk with a hint of cardamom and saffron</i>	
KHEER	4.95
<i>rice pudding cooked Indian style</i>	
GAJAR KA HALWA	5.00
<i>carrot pudding topped with almond slices</i>	
GULAB JAMUN	5.50
<i>a warm dessert flavored with cardamom</i>	
CASSATA	6.00
<i>semifreddo and candied fruit center encased in a zabaione and chocolate gelato coating</i>	
MANGO KULFI / PISTACHIO KULFI	6.00
<i>a traditional indian ice cream</i>	