



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 & 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 paneer 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>	