

Basmati Rice served with Specialties.

Chicken Specialties

Chicken Curry	\$12.50
Boneless chicken cooked with onions, tomatoes, ginger, garlic, and fragrant spices.	
Chicken Tikka Masala	\$13.50
White meat chicken in a creamy tomato sauce.	
Butter Chicken	\$13.50
Boneless chicken cooked in a creamy tomato sauce.	
Chicken Saag	\$12.50
Boneless chicken cooked with spinach and sautéed in butter with fresh spices.	
Chicken Vegetables	\$12.50
Boneless chicken cooked with our fresh garden vegetables, herbs, and spices.	
Chili Chicken	\$13.50
Boneless pieces of white meat chicken sautéed with green bell peppers, onions, and garlic, in an exotic Indian sauce.	
Chicken Vindaloo	\$13.50
Chicken cooked with potatoes in a HOT Vindaloo sauce.	
Chicken Methi	\$12.50
Tender pieces of boneless chicken cooked with fenugreek leaves and selected spices.	
Chicken Mushroom	\$13.50
Chicken cooked with mushrooms, herbs and spices.	
Chicken Korma	\$13.50
Boneless chicken cooked with delicate spices and herbs, in a light cream sauce.	
Chicken Rogan Josh	\$13.50
Chicken pieces cooked with fresh ginger, touch of garlic and simmered in spices and yogurt.	
Chicken Achar	\$13.50
Boneless chicken cooked with onions, tomatoes, ginger, and mixed pickles in a fragrant of spices.	
Chicken Coconut Curry	\$13.50

Lamb Specialties

Lamb Curry	\$13.50
Pieces of lamb cooked in a thick sauce of onions, tomatoes, garlic, ginger, herbs and spices.	
Lamb Vindaloo	\$13.50
Lamb marinated in vinegar and spices and cooked with potatoes in a spicy Vindaloo sauce.	
Lamb Tikka Masala	\$13.50
Lamb cooked in Indian style tomato cream sauce.	
Lamb Rogan Josh	\$13.50
Lamb cooked with fresh ginger, garlic, and simmered in spices and yogurt.	
Lamb Mushroom	\$13.50
Tender lamb cooked with mushrooms in a blend of herbs and spices.	

Lamb Korma	\$13.50
Lamb cooked with select spices, in a mild cream sauce.	
Lamb Bhuna	\$13.50
Pan fried cubes of lamb with green bell pepper, tomatoes, onions, and spices.	
Lamb Saag	\$13.50
Lamb cooked in spinach with ginger, garlic, and spices.	
Lamb Achar	\$13.50
Lamb cooked with spicy and tangy mixed pickles.	
Punjabi Bakra	\$13.50
Bone-in goat meat cooked in a rich masala blend.	

Vegetarian Specialties

Shaih Paneer Masala	\$11.50
Homemade cheese sautéed with fresh ginger, garlic, onions, and tomato, cooked in a creamy sauce.	
Paneer Do Piazza	\$11.50
Homemade cheese pan roasted with sliced onions, tomatoes, and green peppers, cooked in spices.	
Dal Makhni	\$10.99
Traditional black lentils cooked with fresh herbs, spices, sautéed in butter and garnished with fresh coriander.	
Baingan Bhartha	\$10.99
Eggplant specialty baked, mashed then sautéed with onions, garlic, ginger, and our special curry blend.	
Saag Paneer	\$11.50
Spinach slow cooked with fresh homemade cheese.	
Aloo Gobhi	\$11.95
Fresh cauliflower and potatoes, gently cooked with a pleasant blend of herbs and spices.	
Vegetable Korma	\$11.50
Fresh garden vegetables and spices in a creamy sauce.	
Bhindi Masala	\$10.99
Cut okra cooked with ginger and spices.	
Mixed Vegetable	\$10.99
A medley of garden fresh vegetables stewed in spices.	
Channa Masala	\$10.99
Chickpeas cooked with onions, tomatoes, and spices.	
Punjabi Curry	\$10.99
Yogurt, chickpeas, flour, vegetable pakoras cooked with fresh ginger, garlic, and traditional blend of curry spices.	
Saag Aloo	\$11.50
Spinach cooked with potatoes.	
Mattar Paneer	\$11.50
Fresh green peas cooked with homemade cheese and our blend of fresh herbs and spices.	
Aloo Mattar	\$10.99
Fresh green peas and potatoes simmered in a fragrant spiced sauce.	
Malai Kofta	\$11.50
Vegetable balls cooked in a creamy sauce with fresh herbs.	

Seafood Specialties

Shrimp Masala	\$14.95
Shrimp cooked in a bright, creamy tomato sauce.	
Shrimp Korma	\$14.95
Shrimp cooked in a mildly spiced cream sauce flavored with our fresh spices.	
Shrimp Saag	\$14.95
Shrimp cooked with fresh spinach and spices, garnished with fresh coriander.	
Shrimp Vegetables	\$14.95
Shrimp cooked with fresh vegetables, herbs and spices.	
Shrimp Vindaloo	\$14.95
Shrimp sautéed in a HOT Vindaloo sauce with potatoes.	
Fish Curry	\$14.95
Fish cooked with onions, tomatoes, ginger and garlic.	
Fish Masala	\$14.95
Fish cooked in a creamy sauce with fresh herbs and spices.	
Fish Korma	\$14.95
Fish cooked in a mildly spiced cream sauce and flavored with selected spices.	
Fish Vindaloo	\$14.95
Fish cooked with potatoes in a HOT Vindaloo sauce.	

Rice Dishes

Mehfil Special Biryani	\$14.50
Basmati rice coked with chicken, lamb, and shrimp an exotic blend of Indian spices.	
Chicken Biryani	\$13.50
Basmati rice cooked with chicken in our fresh blend of herbs and spices.	
Lamb Biryani	\$13.50
Basmati rice cooked with tender lamb in our fresh blend of herbs and spices, garnished with coriander.	
Shrimp Biryani	\$13.50
Basmati rice cooked with shrimp in our fresh blend of herbs and spices.	
Vegetable Biryani	\$11.95
Basmati rice cooked with select spices, herbs, and fresh garden vegetables.	
Peas Pilao	\$6.95
Aromatic basmati rice cooked with fresh green peas, lightly spiced, and topped off with nuts and raisins.	
Plain Basmati Rice	\$2.50

Soups

Lentil Soup	\$3.50
Tomato Soup	\$3.50

Appetizers

Papadum	\$0.99
Thin crispy lentil wafer. (2 pc)	
Vegetable Pakoras	\$4.50
Mixed vegetables fried in a spiced chickpea batter,	
Vegetable Samosas	\$3.50
Light, flaky pastry stuffed with a mixture of potatoes, peas, and savory seasonings. (2 pc)	
Aloo Tikki	\$3.00
Lightly spiced and deep fried potato patties.(4 pc)	
Paneer Pakoras	\$5.50
Fresh homemade cheese, deep fried in lightly spiced chick pea batter. (7 pc)	
Meat Samosa	\$4.50
Two turnovers stuffed with minced lamb & spices.	
Chicken Pakoras	\$6.00
Tender pieces of boneless white meat chicken deep fried in a spiced chick pea batter. (8 pc)	
Fish Pakoras	\$6.95
Pieces of deep fried fish in a chickpea batter and a blend of spices. (7 pc)	
Vegetarian Platter	\$7.00
Assortment of vegetable pakora, samosa, aloo tikki, and paneer pakora.	
Non-Vegetarian Platter	\$8.50
A meat samosa, chicken pakoras, and fish pakoras.	

Tandoori Hot Plates

Tandoori ChickenHalf: \$9.95.....Full: \$15.95	
Legs & thighs marinated in a special yogurt and spice blend, baked on skewers.	
Chicken Tikka Tandoori	\$12.95
Boneless chicken breast marinated in yogurt and spices, baked on skewers.	
Seekh Kabob	\$14.95
Lean, minced lamb with spices baked on skewers.	
Shrimp Tandoori	\$14.95
Shrimp marinated in a yogurt blend and baked on skewers.	
Tandoori Mixed Grill	\$15.95
A delicious combination of chicken tandoori, chicken tikka, seekh kabob, and shrimp tandoori.	

Beverages

Mango Lassi	\$3.50
Lassi (Sweet or Salty)	\$3.00
Soda	\$2.00
(Coke, Sprite, Diet Coke, Lemonade, Unsweet Tea)	
Mehfil's Masala Chai	\$1.75

Breads

Bread Basket (Any 3 Naans)	\$8.00
Naan	\$1.50
Traditional Punjabi style unleavened white bread baked in our Tandoori oven.	
Garlic Naan	\$2.00
Aloo Naan	\$2.50
Stuffed potato bread cooked in a clay oven.	
Onion Naan	\$2.50
Paneer Naan	\$3.00
Unleavened white bread stuffed with homemade cheese and Indian spices.	
Chicken Naan	\$3.25
Keema Naan	\$3.25
Unleavened bread stuffed with minced lamb, coriander, and select Indian spices.	
Peshwari Naan	\$3.00
Unleavened white bread stuffed with dried fruits.	
Tandoori Roti	\$1.50
Whole wheat bread cooked in our clay oven.	
Paratha	\$2.00
Wheat bread seasoned with salt, pepper, and spices.	
Chapati	\$2.00
Whole wheat bread cooked on an Indian stove. (2 pc)	
Poori	\$2.99
Deep fried, puffed light bread. (2 pc)	
Aloo Paratha	\$3.25
Whole wheat bread stuffed with potato's and spices.	

Desserts

Gulab Jamun	\$3.00
Indian style donut balls in homemade honey syrup.	
Kheer	\$3.00
Homemade Indian style rice pudding.	
Gajar Halwa	\$3.00
Sautéed sweet carrots topped with cheese.	

Side Orders

Raita	\$2.50
Finely sliced carrot and cucumber in homemade Indian yogurt.	
Mixed Pickles	\$1.50
Plain Yogurt	\$2.50
Mint Chutney	\$1.50
Tamarind Chutney	\$1.50
Mango Chutney	\$2.00
Garden Salad	\$5.00



"Where friends hang out."

OPEN 7 DAYS A WEEK.

Family-Friendly Daily Lunch Buffet

11:00 AM – 3:00 PM
\$9.99

Dinner Service

4:30 PM – 9:30 PM
(Sunday close at 9 PM)

Tuesday-Only Dinner Buffet

5:00 PM – 9:00 PM
\$12.99

Mehfil Indian Restaurant
1605 Douglas Blvd. Roseville, CA

Phone: 916-791-1199

www.MehfilIndianRestaurant.com