



SEATTLE RESTAURANT WEEK

April 2021

\$ 35

STARTERS

VEG

VADA PAV

Batter fried spiced potato patty with soft bun and garlic chili chutney

HARA BARA TIKKI

Chopped spinach, paneer, jalapeno, mint, cilantro fritters in delicious panko coating

SAMOSA

Two pyramid fried savory pastry stuffed with curried potatoes and green peas

NON-VEG

MURGH ANGARE

Grilled chicken leg meat marinated in spicy chilies

AFGHANI CHICKEN SEEKH KEBAB

Chicken mince with almonds and kebab spice powder

LAMB SEEKH HUSSAINI

Lamb mince ground in selected Indian herbs and spices and tandoor chargrilled

CURRIES

VEG

YELLOW DAL TADKA

Mixed yellow lentils cooked with ginger, garlic, green chili, turmeric, and tempered with cumin, mustard, fenugreek, and curry leaves

KADHAI VEGETABLE MASALA

Vegetables stir fried w/bell peppers, onions and tomatoes

DHINGRI MUTTER

Mushroom and green peas in a rich cashew tomato sauce flavored with fennel

PANEER MAKHAN MASALA

Spicy paneer tikka in rich tomato, cashew sauce, and finished with cream and butter

NON-VEG

SAOJI CHICKEN RASSA

Maharashtrian spicy chicken curry with char grilled onion, coconut, chili, cardamom, cloves, nutmeg, star anise, and stone flower

MURGH PATIALA

Chicken tikka braised in rich tomato sauce with cream and butter

NIZAMI GOAT CURRY

Slow roasted goat with yogurt, chilis, caramelized onions, cashew and cardamom
(CAUTION: dish may contain small bones)

BEEF ULARTHAYATHU

Kerala beef fry cooked with onion, coconut, peppercorn, fennel seeds and curry leaves

DESSERTS

RAS MALAI

Delicious patties of soft chhena with pistachios in cardamom spiced milk

GULAB JAMUN

Delightful fried dumplings with coconut powder in sugar syrup

ACCOMPANIMENTS

NAAN – PLAIN / BUTTER / GARLIC

ROTI – PLAIN / PUDINA / METHI

STEAMED BASMATI RICE

VEGETABLE RAITA 3

MASALA PAPAD 6



DINNER: SUN – SAT 5:30 PM – CLOSE

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