



Pooja

Exotic Indian Cuisine

1075 Easton Avenue

Somerset, NJ 08873

Tel: (732) 220-0051 • Fax: (732) 220-0535

**Buffet Lunch Monday through Friday 11:30 to 2:30
Saturday & Sunday Brunch 12:00 to 3:00**

DINNER

**Sunday through Thursday 5:00 to 10:00
Friday and Saturday 5:00 to 10:30**

Catering

Available For

**Parties • Weddings • Bridal Showers • Graduations
Anniversaries • Baby Showers • Cultural Festivals**

Indian Cuisine

Indian Cuisine enjoys a great reputation among all ethnic foods in the world. It has an uncanny charm, and those who try it find it rich in taste and flavor.

A common ingredient in the Indian food is a wide range of spices. The secret of Indian cuisine is in proper use of selected spices to bring out rich flavor, aroma and character in food. By proper use of different techniques such as roasting or frying the spices whole, or grinding them to make a paste, it is possible to draw different flavors from the same spice. The popular belief that the Indian food is generally hot is not correct.

By correct use of spices and ingredients, the food can be prepared to suit one's taste.

Pooja Exotic Indian Cuisine offers a wide selection of best Indian cuisine made from fresh ingredients. Every item is prepared fresh, paying careful attention to our patron's choice of mild, medium or hot flavor. We do not use packaged curry powders or canned meat, seafood or vegetables. Every dish at Pooja is prepared according to original recipes, which have become part of Indian culture over thousands of years.

We are confident that your dining experience at Pooja Exotic Indian Cuisine will be a pleasant one!

Visit us at: www.poojacuisine.com



Major Credit Cards Accepted

Shorbe / Soups

1. MULLIGATAWNY SOUP3.50
Made with lentils, tomatoes and a touch of specially blended spices and herbs
2. COCONUT SOUP2.50
Punjabi-style made with milk, grated coconut and nuts
3. TOMATO SOUP3.50
Made with fresh tomatoes and a blend of exotic spices
4. CHICKEN SOUP3.50
5. FRESH GREEN SALAD2.25

Condiments

DELICIOUS ACCOMPANIMENTS THAT WILL ENHANCE ANY MEAL

11. PAPADUM1.75
Crisp, paper-thin bread wafers
12. RAITA1.50
Grated fresh cucumbers in creamy homemade yogurt with mint leaves
13. MANGO CHUTNEY1.95
Sweet and spicy chutney
14. ACHAR1.50
Hot and spicy Indian pickles
15. KACHUMBAR2.95
Diced onions, tomatoes, chili peppers, chopped coriander and a hint of lemon juice

Beverages

21. INDIAN TEA1.95
22. TEA or ICED TEA1.50
23. COFFEE1.50
24. SODA1.50
Coke, Diet Coke, 7-Up, Sunkist or Club Soda
25. PIÑA COLADA3.95
26. LASSI3.25
Refreshing drink made with homemade yogurt and flavored with rosewater
27. MANGO SHAKE3.50
28. MANGO LASSI3.50
29. MANGO JUICE3.25

Alpahar / Appetizers

ALL APPETIZERS ARE SERVED WITH MINT AND ONION CHUTNEY

35. PANEER CHILLI10.95
36. VEGETABLE PAKORA4.50
Fresh vegetables dipped in a special spiced batter and fried to golden perfection
37. SAMOSA VEGETABLE3.50
Crisp turnover filled with mildly spiced potatoes and peas
38. SAMOSA MEAT4.95
Crisp turnover filled with curried minced meat
39. VEGETABLE SAMOSA CHAAT7.95
Crisp turnover filled with mildly spiced potatoes & peas, served with chick peas
40. CHICKEN PAKORA4.95
Pieces of chicken dipped in a special batter and fried to golden perfection
41. PANEER PAKORA5.50
Homemade Indian cheese balls, batter dipped and fried to golden perfection
42. FISH PAKORA5.95
Top quality chunks of fish lightly fried in our special batter
43. FRESH GREEN CHILI PAKORA3.50
Fresh green chili stuffed with mashed potatoes and onions
44. SHRIMP PAKORA10.95
Tender pieces of marinated shrimp in chick pea flour batter, then lightly fried to mouth watering delicacy
45. VEGETABLE MANCHURIAN9.95
Deep fried vegetable balls in a soya sauce based gravy
46. GOBI MANCHURIAN9.95
Deep fried cauliflower in a soya sauce
47. PANI PURI3.95
Pani is water, puri is ping pong ball sized deep fried puffed round bread, crunchy with a mixture of water tamarind chili
48. BHEL PURI4.95
An unusual south Indian combination of crisped rice and lentils, mixed with chopped herbs and tangy sweet & sour sauce
49. VEGETARIAN ASSORTED APPETIZER (For Two)9.95
Samosa, pakora and papadum
50. POOJA APPETIZER (For Two)9.95
Delicious assortment of appetizers; samosa meat, chicken pakora, samosa vegetable and vegetable pakora
51. TANDOORI ASSORTED APPETIZERS (For Two)10.95
Seekh kabob, shrimp tandoori and chicken tikka
52. ONION BHAJIA3.95
Thinly sliced onions lightly deep fried in a delicious batter
53. DAHI WADA3.95
Lentil balls served in yogurt and topped with tamarind chutney
54. ALOO PAPDI CHAAT3.95
Crisp poori breads served with cubes of potatoes in a tangy sweet and sour sauce
55. ALOO TIKKI4.95
Mashed potatoes with green peas and spices, topped with chick peas and tamarind sauce

Roti Ke Pakwaan / Homemade Indian Bread

61. **PARATHA**2.75
Buttered pan fried wheat flat bread
62. **PURI**2.75
Deep fried, puffed light bread
63. **ROTI**2.75
Indian style unleavened whole wheat bread baked in tandoori oven
64. **ALOO PARATHA**3.25
Paratha bread stuffed with mildly spiced potatoes
65. **NAAN**2.75
Traditional punjabi style tear-drop shaped white bread baked on the sides on our tandoori oven, delicious with or without butter
66. **KEEMA MASALA PARATHA**3.95
Delicious unleavened bread baked with four layers of batter containing succulent minced meats...rich and delicious!
67. **VEGETABLE KULCHA**3.50
Your choice of onions/paneer, cauliflower or spinach. Unleavened bread stuffed with onion and paneer or fresh minced cauliflower
68. **LAJAWAB PARATHA**3.95
Multi-layered bread stuffed with shredded chicken and herbs, buttered between layers
69. **CHAPATTI**2.25
Whole wheat flatbread (pan bread)
70. **GARLIC NAAN**3.25
71. **CHILI NAAN**3.50
72. **LACHHA PARATHA**2.75
73. **PESHAWARI NAAN**4.25
74. **ASSORTED BREAD**10.95
Naan, garlic naan, vegetable kulcha and roti

Entrees

All entrees are served with rice and chutneys.
All dishes prepared to your taste...mild, medium or hot!

Tandoori Pakwaan / Charcoal Clay Oven

81. **TANDOORI CHICKEN**12.95
Fresh chicken marinated in delicately spiced yogurt and roasted in tandoori oven
82. **CHICKEN TIKKA**13.95
Tender boneless pieces of chicken marinated with flavored spices and roasted in tandoori oven
83. **SEEKH KABAB**13.95
Minced meat combined with onions and herbs, then roasted on skewers in tandoori oven
84. **BOTI KABAB**15.95
Milk, tender morsels of lamb marinated in our special recipe, broiled with complimenting additions in tandoori oven, served with rice and dal
85. **SHRIMP TANDOORI**16.95
Mild, large, mouth-watering shrimp lightly seasoned and slowly broiled over charcoal in tandoori oven, served with rice and dal
86. **MACHHLI (Fish) TIKKA**16.95
Juicy pieces of best quality fish marinated in herbs and spices, then broiled over charcoal in tandoori oven, served with rice and salad
87. **PANEER (Cheese) TIKKA**12.95
Homemade cottage cheese marinated with flavored spices & roasted in tandoori oven
88. **RESHMI KABAB**13.95
Mild, tender, tasty pieces of chicken marinated in a special recipe before being barbecued on a skewer in tandoori oven

Samundaree Pakwaan / Seafood Specialties

96. **SHRIMP CURRY**16.95
Shrimp cooked in a delicious, mildly spiced sauce
97. **SHRIMP DO PIAZA**16.95
Shrimp cooked in a flavored gravy with green peppers and onions
98. **SHRIMP NARGISI**16.95
Large shrimp cooked in a spicy coconut sauce
99. **SHRIMP DANSIK**16.95
Large shrimp marinated in honey, vinegar and exotic spices, cooked with lentils. Tastes sweet and sour and spicy
100. **GOA FISH**17.95
A specialty of the Goa region...fish, prepared with ground coconut and an array of masterfully blended spices
101. **FISH TIKKA MASALA**17.95
Boneless pieces of fish tikka cooked in a creamy butter sauce with fresh tomatoes and fragrant spices
102. **SHRIMP CHILI**17.95
Jumbo shrimp sauteed in hot Indian pepper, onion, bell pepper and tomatoes, extra spicy

Ghost Ke Pakwaan / Goat Specialties

105. **GOAT CURRY**13.95
Tender pieces of goat (with bone) cooked in authentic Indian curry
106. **GOAT KADAI**13.95
Tender pieces of goat (with bone) with bell pepper, onion, fresh herbs and spices cooked in kadai

Murg Ke Pakwaan / Chicken Specialties

111. **CHICKEN CURRY or VINDALOO**11.95
Chicken cooked in a light gravy, mild or hot
112. **CHICKEN SAGWALA**13.95
Boneless chicken cooked with spinach in mild spices
113. **CHICKEN MAKHNI**13.95
The most popular Indian delicacy "butter chicken", tandoori chicken cooked in exotic spices with chopped tomatoes and butter
114. **CHICKEN MUMTALI**13.95
Mild boneless chicken cooked in cream with raisins, cashews and eggs
115. **CHICKEN TIKKA MASALA**13.95
Boneless pieces of chicken tikka cooked in a creamy butter sauce with fresh tomatoes and fragrant spices
116. **CHICKEN PATIALA SHAHI**12.95
Boneless pieces of chicken simmered in a light sauce with yogurt, onions, tomatoes and mild spices
117. **CHICKEN JAL FROZI**13.95
Juicy pieces of chicken prepared with bell peppers, sliced tomatoes and spring onions, deliciously flavored with spices
118. **CHICKEN DHINGRI**12.95
Boneless pieces of chicken cooked with mushrooms in a creamy sauce
119. **CHICKEN KORMA**13.95
Succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts
120. **CHICKEN SUBZI**12.95
Chicken cooked in a light gravy, with mixed vegetables, spicy as per choice
121. **CHILI CHICKEN**13.95
Chunks of chicken sautéed in hot Indian peppers, onions and tomatoes, extra spicy
122. **CHICKEN METHI MALAI**13.95
Chicken cooked with fresh fenugreek leaves in a light gravy, deliciously flavored with spices

Gosht Ke Pakwaan / Lamb Specialties

131. **LAMB CURRY or VINDALOO**14.95
Extra hot spiced lamb cooked in tangy, sharp sauce
132. **LAMB SAG**13.95
Lamb cooked in exotic spices and spinach
133. **LAMB ROGAN JOSH**14.95
Cubes of lamb marinated in spices and cooked with chopped tomatoes in a creamy sauce
134. **LAMB PASANDA**14.95
Slices of lamb marinated in cream and cooked in a spicy almond sauce
135. **KARAHI KABAB KHYBERI**14.95
Hearty appetites will appreciate our specialty from the Kyber Pass region, diced lamb grilled with herbs, tomatoes and capsicum in a traditional style
136. **BHINDI GOSHT**14.95
Fresh okra and selected pieces of lamb marinated in herbs and spices
137. **LAMB PATIALA SHAHI**14.95
Juicy pieces of lamb simmered in a light sauce with yogurt, onions, tomatoes and mild spices
138. **KEEMA MATTAR**15.95
Ground lamb marinated in yogurt and a fresh blend of tandoori masala (spices), cooked with green peas
139. **LAMB TIKKA MASALA**15.95
Marinated sliced lamb baked in tandoori oven, then cooked in a thick sauce

Sabzi Ke Pakwaan / Vegetarian Dishes

146. **VEGETABLE JAL FROZI**10.95
Fresh garden vegetables marinated in fresh ginger and garlic, then cooked with natural herbs
147. **SAG PANEER**10.95
Spinach and homemade cheese cubes cooked in tasty spices
148. **MATTAR PANEER**10.95
Peas and lightly fried homemade cheese cubes cooked in a mildly spiced sauce
149. **PALAK ALOO**9.95
Potatoes cooked in spinach and flavored spices
150. **ALOO GOBHI MASALA**10.95
Potatoes and cauliflower cooked in selected spices
151. **MUSHROOM MATTAR**10.95
Peas and mushrooms cooked in a mild curry sauce
152. **CHANA MASALA**10.95
Chick peas, onions and tomatoes cooked in a light sauce
153. **BAINGAN BHURTHA**10.95
Eggplant roasted in tandoori oven and cooked with green peas, fresh tomatoes, onion, ginger and garlic, punjabi style
154. **DAL SPECIAL**9.95
Lentils fried in butter with fresh onions, tomatoes, ginger and garlic
155. **BHINDI MASALA**10.95
Okra stuffed with exotic spices, cooked with onions and tomatoes
156. **MALAI KOFTA**10.95
Homemade cheese stuffed in vegetable balls, cooked in mildly spiced cream sauce
157. **SHAHI KORMA**10.95
Mixed vegetables marinated in yogurt and cooked in cream and specially blended spices
158. **PANEER MASALA**11.95
Homemade cottage cheese with onions and tomatoes cooked in butter with fresh herbs
159. **ALOO MATTAR**10.95
Potatoes and peas cooked in mild curry sauce
160. **KASHMIRI DUM ALOO**11.95
Baby potatoes cooked in a rich curry
161. **PANEER MAKHNI**11.95
Homemade cheese cubes cooked in a creamy butter sauce with fresh tomatoes, onions, green peppers and fragrant spices
162. **CHILI MUSHROOM BROKLY**11.95
Fresh mushrooms marinated with special recipe and fried with chilli, onions and broccoli
163. **METHI MALAI MATTAR**11.95
A combination of fenugreek and garden peas in a rich yellow gravy
164. **PANEER BHURJI**11.95
Shredded cheese with special Indian spices
165. **SHAM SAVERA**12.95
Exotic combination of spinach and cottage cheese dumpling cooked with Indian spices in a creamy sauce
166. **KADI PAKORA**9.95
Deep fried vegetable fritters cooked in yogurt gravy
167. **CHOLE BHATURE**11.95
Deep fried thick bread, served with chick peas
168. **CHOLE PURI**11.95
Deep fried puffed light bread, served with chick peas

Biryanis / Rice Specialties

SELECTED ROYAL PORTIONS OF LAMB, CHICKEN OR SHRIMP SAUTEED IN HERBS AND SPICES WITH FRAGRANT RICE AND NUTS
SERVED WITH RAITA

176. SHRIMP BIRYANI15.95
177. LAMB BIRYANI14.95
178. CHICKEN BIRYANI12.95
179. GOAT BIRYANI14.95
180. VEGETABLE BIRYANI11.95
Indian basmati rice cooked with fresh vegetables, cashew nuts and golden raisins
181. PATIALA PULLAO6.95
Lightly fried rice with peas and a touch of cumin seeds and nuts
182. SHAHJAHANI BIRYANI16.95
Saffron rice cooked with boneless pieces of chicken, cubes of lamb and shrimp
183. PEAS PULLAO6.95
Rice pilaf cooked with green peas and fried onions

Combination Dinners

186. HOUSE SPECIAL16.95
One of our mouth-watering house specialties...chicken tandoori, lamb rogan josh, vegetable korma, papadum, raita, rice and naan bread
187. FROM THE TANDOOR16.95
Splurge any day of the week on assorted delicacies from our charcoal-fired tandoori oven, includes chicken tandoori, chicken tikka, seekh kabab and shrimp served with chutney, rice and naan bread
188. VEGETARIAN THALI16.95
A combination of three vegetable curries and soup served with chutney, raita, papadum, rice and puri bread, served on a traditional dish (thali)
189. SPECIAL COMBINATION (For Two)35.95
Two people can enjoy this dinner of papadum, mulligatawny soup, chicken tikka & seekh kabab, vegetable korma or malai kofta, chicken tikka masala or lamb rogan josh, rice and naan bread, complimented by tea or coffee

Kid's Combos

INCLUDE SOFT DRINK AND FRENCH FRIES

Your Choice: \$7.99

196. CHICKEN TIKKA

Tender boneless pieces of chicken marinated with flavored spices and roasted in tandoori oven

197. RESHMI KABAB

Mild, tender, tasty pieces of chicken marinated in a special recipe before being barbecued on a skewer in tandoori oven

198. TANDOORI CHICKEN

Fresh chicken marinated in delicately spiced yogurt and roasted in tandoori oven

Upsanhar / Desserts

206. FRUIT CUSTARD3.95
Flavored custard milk made with pistachios and fresh fruits
207. KULFI3.50
Authentic Indian ice cream made with milk and nuts
208. GULAB JAMAN3.50
Juicy deep fried cheese ball dipped in syrup, served warm
209. RAS MALAI3.95
Homemade cheese balls sweetened with milk and flavored with rosewater and nuts
210. GOURMED ICE3.95
Vanilla/Chikoo/Chocolate, Pista
211. KHEER3.50
Rice pudding served with almonds and pistachios

