

**DINE IN
ONLY**

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FIVE RIVERS INDIAN CUISINE

We change our menu every day

MENU FOR FRIDAY MARCH 25, 2016

All the entrees Served with Superior Indian Basmati rice, lentil soup, fresh salad, and one plain naan for dine in.

TANDOORI CHICKEN Chicken Leg quarters marinated in yogurt and blend of spices and cooked in clay oven.

\$12.95

TANDOORI PRAWNS

(King Prawns cooked in clay oven with ginger and garlic)

Prawns are the specialty of the western side of India. Here the prawns are marinated overnight in yogurt, vinegar, ginger, garlic, sesame seeds, onion seeds, cardamom, lime juice, rai and many more spices and are cooked in clay oven.

\$12.95

BHINDI MASALA

Okra prepared with garam masala, vine ripened tomatoes, Indian spices, and then the sliced onions are added and stir fried adding fresh okra and cooking them till the oil separates.

\$10.95

SUBZ-E-JEERA

(Fresh vegetables cooked with roasted cumin, garlic, and red onions)

This dish is prepared with blue lake beans, potatoes, cauliflower, mushrooms, carrots, cut corns, red bell pepper and eggplants. The base gravy is prepared with roasted cumin, garlic, ginger, red onions, vine ripened tomatoes and many more Indian spices

\$10.95

AAM KA MURGA

(Boneless chicken cubes cooked in curry flavored fresh mango)

The purred fresh mango is the main ingredient of this curry. At first the boneless chicken is sautéed with ginger, garlic, onions, green chilies, tomatoes, and a blend of masala. The gravy is prepared with fresh made puree of raw mangoes, red onions, ginger, garlic and vine ripened tomatoes. Then the chicken is added to it and stirred until cooked.

\$11.95

MEATBALL ACHARI

Beef Meatball cooked in the base of fennel seeds, fenugreek seeds, onion seeds, mustard seeds, royal cumin, garlic, ginger, onions, and tomatoes

\$12.95

CHICKEN TIKKA MASALA

(Tandoori baked breast chicken cubes cooked in a nutty curry)

Avadh, the present day Lucknow has contributed immensely to the most popular, North Indian cuisine, and we present this preparation in our efforts to introduce you to various sub-cuisines and regions of India. Here chicken breast are cut into cubes and marinated overnight with home made yogurt, spices and with a touch of vinegar. When the chicken gets the Smokey flavor and are half done by baking them in the clay oven they are then cooked in a nutty curry with a little fenugreek powder

\$12.95

BEVERAGES: Mango Lassi, Sweet Lassi, Salt Lassi, Zeera Lassi, Zaffrani Lassi (\$ 2.95 each)

Indian Chai (Hot or Iced) - (\$ 1.95)

Soft Drinks include Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite.

(Parties of five or more will be charged 18% gratuity)