

**TAKE OUT
ONLY**

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FIVE RIVERS INDIAN CUISINE

**MENU FOR FRIDAY MARCH 25, 2016
LUNCH BOX SPECIAL TAKE OUT ONLY!!**

We change our menu every day

All the entrees Served with Superior Indian Basmati rice

TANDOORI CHICKEN TIKKA SALAD

Slice of chicken tikkaadraki, spring mix, iceberg lettuce, cucumber, tomato, carrots and red bell peppers with fiverivers-E-Mango home made dressing

\$7.00

(1)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 oilseparates.

\$5.50

(2)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

\$5.50

(3)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.

\$5.50

(4)MEATBALL ACHARI

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

\$6.50

(5) 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.

\$6.50

Add Plain Naan \$2.25