

Lamb Specialties

LAMB CURRY	\$16.99
Lamb prepared with special sauce, fresh onions, tomatoes, garlic, cinnamon and cloves.	
LAMB VINDALOO	\$16.99
Lamb and potatoes sautéed with spicy tangy sauce.	
LAMB SHAHI KORMA	\$16.95
Boneless lamb prepared with homemade cheese & garnished with cashews & raisins in a creamy sauce.	
LAMB PALAK	\$16.99
Boneless lamb and spinach prepared with light curried sauce.	
LAMB VEGETABLE CURRY	\$16.95
Boneless cubes of lamb cooked with vegetables and curry sauce.	
BOTI KA MASALA	\$16.95
Boti kabob cooked in house special masala.	
ROGAN JOSH	\$16.95
Lean cubed lamb cooked in a yogurt sauce & special spices.	
LAMB MADRASAI	\$16.95
Boneless lamb cooked with fresh onions, ginger, & tomatoes in a hot sauce.	

Seafood Specialty

FISH CURRY	\$14.99
Fresh fish prepared in mild curry sauce spiced with garlic ginger & onions.	
FISH MASALA	\$14.99
Fresh fish cooked with fresh peppers, onions in a mild tomato curry sauce.	
FISH VINDALOO	\$14.99
Fresh fish & potatoes sautéed with a spicy tangy sauce.	
SHRIMP MASALA	\$14.99
Fresh shrimp prepared with fresh tomatoes, onions & bell peppers in a mild curry sauce.	
SHRIMP SAAG	\$14.99
Shrimp prepared with seasoned spinach.	
SHRIMP CURRY	\$14.99
Fresh shrimp prepared in a mild curry sauce, spiced with ginger, garlic & onions.	
SHRIMP KASHMIRI	\$14.99
Fresh shrimp sautéed in tomatoes, onions, green peas & mild curry sauce.	
SHRIMP VINDALOO	\$14.99
Fresh shrimp and potatoes sautéed with a spicy tangy sauce.	

Beef Specialties

BEEF CURRY	\$16.99
Lean beef cubes cooked in an aromatic curry sauce.	
BEEF VINDALOO	\$16.99
Lean beef cubes & potatoes sautéed with spicy tangy sauce.	
BEEF MASALA	\$16.99
Lean beef cooked with fresh peppers, onions & tomatoes in a mild curry sauce.	
BEEF MADRASAI	\$16.99
Lean beef cubes cooked with fresh onions, ginger & tomatoes in hot sauce.	
BEEF VEGETABLE CURRY	\$16.99
Beef cooked with assorted vegetables in special curry sauce.	
BEEF MAKHANI	\$16.99
Cubes of beef cooked in tomato & cream-based gravy.	
BEEF KORMA	\$16.99
Beef cooked with pieces of homemade Indian cheese in creamy sauce garnished with nuts & raisins.	
BEEF MUSHROOM	\$16.99
Beef cooked with fresh mushroom cream & onion sauce.	
BEEF JOSH	\$16.99
Beef cooked with yogurt & special homemade spices.	

Biryani

FISH BIRYANI	\$16.99
One pot fish biryani with aromatic long-grain basmati rice cooked over perfectly spiced fish, marinated in warm spices.	
SHRIMP BIRYANI	\$16.99
Spicy and delicate, full flavored meal, made with fragrant basmati rice and shrimp.	
CHICKEN BIRYANI	\$13.99
A Mughlai dish prepared with chicken & green peas with saffron flavorful rice, garnished with raisins & cashews.	
LAMB BIRYANI	\$16.99
A classic aromatic Mughlai dish flavored with cubes of tender lamb and fragrant with saffron. Served with raita and garnished with cashews & raisins.	
BEEF BIRYANI	\$16.99
Aromatic rice with lean beef and scallions.	
MIXED BIRYANI	\$16.99
Aromatic rice flavored with an assortment of all Biryani (Excluding Beef). Served with raita & garnished with raisins & cashews.	
VEGETABLE BIRYANI	\$13.99
Aromatic rice flavored with garden vegetables. Fragrant with saffron, and garnished with raisins and cashews.	

Dessert

KHEER	\$3.99
Creamy rice pudding with pistachio.	
GULAB JAMUN	\$3.99
Deep fried milk balls in sweet syrup.	
MANGO ICE CREAM	\$3.99
Homemade mango ice cream.	
KULFI	\$3.99
Homemade milk ice cream with pistachio.	
RASMALAI	\$3.00
Homemade milk patties dipped in reduced sweet milk & garnished with pistachios.	

Beverages

SOFT DRINKS	\$2.50
Coke Diet Coke Lemonade Sprite Dr. Pepper	
COFFEE	\$2.50
Regular or decaf	
ICED TEA	\$2.50
House brewed black tea	
LASSI	\$2.99
Sweet or salty	
FLAVORED LASSI	\$3.99
Mango or strawberry	
MILKSHAKES	\$3.99
Mango or strawberry	
MILK	\$2.50
SPRING WATER	\$2.50
JUICE	\$3.99
Mango or strawberry	
CHAI TEA	\$2.50
BLACK TEA	\$2.50



**Authentic Indian Cuisine
Take-Out Menu**

**MONDAY - SUNDAY
Lunch 11:00 AM - 2:30 PM
Dinner 5:00 PM - 10:00 PM**

**15718 Wayzata Blvd E
Minnetonka, MN 55391**

**Tel (952) 476-7997
Fax (952) 476-7679**

**VISIT OUR WEBSITE
www.bukharamn.com
f bukharaindianbistro**

Catering and Private Parties Available

*"We will anticipate your needs
and exceed your expectations."*

Appetizers

VEGETABLE SAMOSAS	\$4.99
Warm crispy stuffed pastries of potatoes and green peas blended with Indian spices, Perhaps the most popular stuffed pastry from the east.	
BEEF SAMOSA	\$4.99
Ground broiled beef blended with cumin and coriander stuffed into a crispy pastry.	
ONION PAKORA	\$4.99
A tea time favorite, sliced onions with diced potatoes and spinach complimented with spices and battered with chickpea flour and fried until golden brown.	
ALU TIKKI	\$3.99
Boiled potato cutlets mashed with freshly ground spices and fried in chickpea batter.	
CHICKEN PAKORA	\$5.99
Thin slices of chicken breast fried in our house special chickpea batter.	
PANEER PAKORA	\$5.99
Traditionally homemade cheese fried in our house special chickpea batter.	
BUKHARA PLATTER	\$10.99
Combination of non-vegetarian appetizers.	
VEGETARIAN PLATTER	\$9.99
Combination of vegetarian appetizers. Indian spices.	
CHICKEN TIKKA	\$8.99
Boneless chicken marinated in Bukhara special tikka sauce.	
CHOLE BHATURE	\$10.99
Combination of Punjabi style chole and puffy bread.	

Condiments

RAITA	\$3.99
PICKLE MIX	\$1.99
EXTRA RICE	\$3.99
PAPDUM	\$2.99
MANGO CHUTNEY	\$3.99
<i>Soup</i>	
CHICKEN SOUP	\$4.99
LENTIL SOUP	\$4.99
TOMATO SOUP	\$4.99
VEG SOUP	\$4.99

Clay Oven Flatbread

NAAN	\$1.99
Leavened flatbread made from white flour baked in our tandoor, south Asia's most popular bread.	
TANDOORI ROTI	\$2.99
Flatbread made from whole wheat flour prepared in our tandoor.	
GARLIC NAAN	\$2.99
Fresh crushed garlic embedded into naan.	
PESHWARI NAAN	\$3.99
Sun-dried coconut, cashews, raisins and cardamom crushed and blended into a pulp then stuffed into a naan.	
ONION KULCHA	\$3.99
Fresh diced onions spiced with Indian seasoned salt stuffed into a naan.	
ALU NAAN	\$3.99
Seasoned mashed potatoes stuffed in a naan.	
KHEEMA NAAN	\$3.99
Mildly seasoned ground beef layered in naan.	
CHEESE NAAN	\$3.99
Shredded Indian homemade cheese stuffed in naan.	
POORI / BHATURA	\$4.99
NAAN BUKHARA	\$6.99
Choice of any three stuffing from below: lamb beef cheese potato chicken	

Kabab from Tandoor

All main dishes served with rice.

TANDOORI CHICKEN	\$12.99
Chicken marinated in yogurt and freshly ground herbs and spices baked in tandoor.	
CHICKEN TIKKA	\$14.99
Boneless chicken marinated in yogurt and mild spices and cooked on a skewer in our tandoor.	
SHRIMP TANDOORI	\$21.95
Jumbo shrimp marinated in aromatic tandoor sauce and baked in our tandoor.	
PANEER KABAB	\$16.99
Grilled Indian cheese served on a skewer and bed of onions. of cream & aromatic spices & baked in our tandoor.	
BUKHARA SPECIAL	\$21.99
Tandoori chicken, chicken tikka, malai kabab, boti kabab & tandoori shrimp served on a hot plate skewer with a choice of bread.	

Vegetarian Specialties

All main dishes served with rice.

DAL	\$10.95
Lentils tempered with green chilies, coriander leaves, garlic & cumin.	
PALAK PANEER	\$12.95
Garden fresh spinach and chunks of homemade cheese in a flavorful curry sauce.	
MIXED VEGETABLE CURRY	\$12.95
Mix of fresh vegetables prepared with ginger, garlic, tomatoes and spices.	
TOFU MASALA	\$11.95
Fresh cubed tofu cooked in a house special masala with sliced onions, tomatoes, ginger and bell peppers.	
MATAR PANEER	\$12.95
Homemade cheese & green peas in a flavorful curry sauce.	
BANGAN BHARTA	\$12.95
Charcoal baked eggplant peeled then smashed with fresh garlic & cooked with fresh tomatoes, onions & green peas.	
ALU GOBI	\$12.95
Mouth watering blend of fresh cauliflower & potatoes seasoned to perfection.	
CURRY PAKORA	\$11.95
Vegetable balls prepared in a special yogurt sauce.	
PANEER TIKKA MASALA	\$12.95
Chunks of cheese cooked in house special masala with sliced onions, tomatoes, ginger, & bell peppers.	
MUSHROOM MASALA	\$12.95
Fresh mushrooms cooked in a house special masala with sliced onions, tomatoes, ginger & bell peppers.	
VEGETABLE MAKHANI	\$12.95
Mix of fresh vegetables cooked in tomato sauce with a touch of light cream & house seasonings.	
PANEER MAKHANI	\$12.95
Chunks of Indian cheese cooked in fresh tomato sauce with light cream.	
PANEER ROYALE	\$12.95
Homemade cheese cooked in a creamy onion & tomato sauce, garnished with nuts.	
MALAI KOFTA	\$12.95
Minced vegetable dumplings cooked in a cream sauce and garnished with cashews & raisins.	
CHANA MASALA	\$11.95
Garbanzo beans cooked in fresh onions, tomato & numerous spices in a flavorful sauce.	
NAVRATAN KORMA	\$12.95
Mix of fresh vegetables prepared with homemade cheese and garnished with cashews & raisins in a creamy sauce.	
GOBI MANCHURIAN	\$12.95
Crispy coated fried cauliflower florets tossed in sweet & tangy Manchurian sauce.	
JEERA ALOO	\$11.95
Sautéed potatoes cooked with cumin & Indian spices.	

Chicken Specialties

CHICKEN CURRY	\$11.95
Chicken prepared with a special sauce, fresh onions, tomatoes, garlic, cinnamon & cloves.	
CHICKEN VINDALOO	\$11.95
Chicken & potatoes sautéed in a spicy & tangy sauce.	
CHICKEN TIKKA MASALA	\$13.95
Boneless tandoori chicken cooked in a house special masala with sliced onions, tomatoes, ginger & bell peppers.	
CHICKEN KORMA	\$13.95
A royal dish of chicken cooked with chunks of homemade Indian cheese in a creamy sauce, garnished with cashews & raisins.	
CHICKEN MAKHANI	\$13.95
Tender, boneless pieces of chicken cooked in fresh tomato sauce with a touch of light cream and house seasoning.	
CHICKEN PALAK	\$13.95
Delicately flavored chicken cooked with spinach & blended spices.	
CHICKEN KASHMIRI	\$13.95
Boneless chicken sautéed in tomatoes, onions, green peas & a mild curry sauce.	
CHICKEN JOSH	\$13.95
Lean cubed chicken cooked in a yogurt sauce & special spices.	
CHICKEN MUSHROOM	\$13.95
Boneless tandoori chicken prepared with garden fresh sliced mushrooms in cream & tomato sauce.	
KADHAI CHICKEN	\$13.95
Boneless breast chicken cubes made with special sauce & caspsicum. peppers & sweet tangy sauce.	
CHICKEN MADRASI	\$13.95
Boneless chicken cooked with onion & tomato.	

Family Style Dinner for Two

All dinners served with choice of one appetizer, samosa or onion pakora.

VEGETARIAN DINNER	\$39.99
Choice of two vegetable dishes with choice of two breads & raita.	
BIRYANI DINNER	\$30.99
Mix biryani rice with choice of meat. Served with one bread & raita.	