

Appetizers

Served with tamarind sauce & onion chutney.

Vegetable Pakoras	2.75
Fresh cut vegetables deep fried in spicy chick pea batter.	
Vegetable Samosas	2.75
Popular Indian turnover stuffed with mildly spiced peas & potatoes.	
Aloo Tikki	2.75
Lightly spiced & deep fried potato patties.	
Cheese Pakoras	2.75
Fresh homemade cheese, deep fried in lightly spiced chick pea batter.	
Meat Samosas	2.99
Spiced turnover stuffed with minced lamb & spices.	
Chicken Pakoras	5.25
Tender pieces of boneless white meat deep fried in spicy chick pea batter.	
Chicken Tikka	6.29
Tender pieces of chicken marinated in spices & yogurt, then cooked on skewers in the tandoor clay oven.	
Fish Pakoras	5.25
Pieces of haddock deep fried in spicy chick pea batter.	
Vegetarian Platter	5.25
Delicious assortment of vegetable pakoras, samosa, aloo tikki, cheese pakora, & pappadam.	
Non-Vegetarian Platter	6.25
Meat samosa, chicken pakora, fish pakora, chicken tikki & seekh kebab.	
Pappadam	1.50
Spiced lacy lentil wafers.	

Side Orders

Raita	1.00
Plain Yogurt	1.00
Mint Chutney	1.00
Mango Chutney	1.00
Condiment Tray	4.25
Mango chutney, pickle, raita & mint chutney.	
Garden Salad	3.50
Mix Pickle	1.50
Extra Rice	1.50

Soups

Lentil Soup	2.00
Delicious & popular soup of mixed lentils cooked with herbs & mild Indian spices.	
Coconut Soup	2.00
A rich warm soup made with slightly sweetened coconut milk, topped with pistachios.	
Chicken Soup	3.50
Pieces of boneless chicken in a fragrant soup with fresh herbs & spices.	

Breads

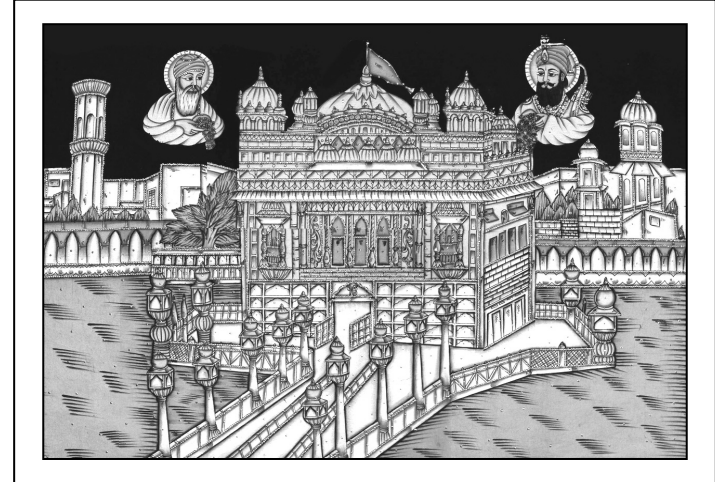
Nan	1.99
Unleavened bread baked in the tandoor clay oven.	
Aloo Nan	2.75
Stuffed with potatoes & spices.	
Onion Nan	2.75
Stuffed with lightly spiced onions.	
Garlic Nan	2.75
A delightful bread stuffed with garlic & spices.	
Gobhi Nan	2.75
Stuffed with cauliflower & fresh ginger.	
Spinach Nan	2.75
Stuffed with spinach & fresh ginger.	
Cheese Nan	2.75
Stuffed with cheese & fresh ginger.	
Chicken Nan	2.95
Stuffed with chicken, herbs & spices.	
Keema Nan	2.95
Stuffed with spices & minced lamb.	
Peshawari Nan	2.95
Soft leavened bread stuffed with dry fruits, topped with coconut.	
Chapati	2.00
Traditional Indian whole wheat bread cooked on a griddle.	
Tandoori Roti	2.00
Indian whole wheat bread cooked in the tandoor.	
Paratha	2.50
Whole wheat bread, folded & cooked with butter on a griddle.	
Vegetable Paratha	3.50
Folded & stuffed with peas, cauliflower & spices.	
Poori	2.50
A festive & exotic whole wheat puffed bread.	
Bread Basket	5.95
A tasty assortment of our spiced breads.	

Beverages

Mango Juice	2.00
Lassi (Sweet or Salty)	2.50
The delicious & cooling Indian yogurt shake.	
Mango Lassi	2.75
Mango Shake	2.75
Tea	1.00
Masala Tea	2.00
Indian tea with spices & milk.	
Iced Tea	2.00
Soda (Coke, Sprite, Diet Coke)	1.00
Jones Soda	2.50

Desserts

Gulab Jamun	2.00
Deep fried cheese & milk balls soaked in syrup.	
Kulfi	2.00
Exotic ice cream from India made with almonds, pastachios & cashews.	
Kheer	2.00
Rice cooked in sweetened milk with raisins.	



KASHMIR

Indian Restaurant

Open 7 Days a Week
Take Out and Catering Available

1285 Bardstown Rd.
Louisville, KY 40204
502-473-8765

Lunch Hours Monday - Friday
11:30a - 3:00p

Dinner Hours Sunday - Thursday
5:00p - 10:00p
Friday & Saturday
5:00p - 10:30p

Lunch Buffet Saturday - Tuesday
12:00p - 3:00p

All entrees served with basmati rice & onion chutney; an additional serving of rice is \$1.50.
The cooking style is varied & intricate as in the old tradition of India. All spices used are natural.
The degree of spiciness can be restricted starting with mild, progressing to medium, hot & very hot!

Luncheon Specials

Vegetarian

Vegetarian Thali	7.95
Elegantly presented royal Indian meal of matter paneer, channa masala, dal makhni, raita, poori, pappadam & basmati rice.	
Aloo Matter	5.50
Fresh green peas & potatoes cooked in a delicately spiced sauce.	
Aloo Channa Masala	5.50
Fresh chick peas & potatoes cooked in a delicately spiced sauce.	
Baingan Bhartha	5.50
Eggplant, specially baked, mashed & sauteed with onions, garlic, ginger & spices.	
Saag Paneer	5.50
Mildly spiced spinach cooked with fresh homemade cheese.	
Malai Kofta	5.50
Vegetable balls cooked in a creamy raisin & cashew sauce with fresh herbs & spices.	
Dal Makhni	5.50
Lentils cooked with fresh herbs & spices, sauteed in butter, garnished with fresh coriander.	
Mutter Mushroom	5.50
Fresh green peas & mushrooms cooked in a delicately spiced sauce.	
Channa Saag	5.50
Whole chick peas cooked with spinach in onion & tomato curry.	
Nav Ratan Korma	5.50
Mixed vegetables cooked in cream with spices.	

Non-Vegetarian

Non-Vegetarian Thali	8.95
Traditional royal non-vegetarian meal of lamb curry, chicken curry, tandoori chicken leg, raita, poori, pappadam & basmati rice.	
Chicken Curry	5.99
Boneless chicken cooked w/ onions, garlic, ginger & spices.	
Chicken Saag	5.99
Boneless chicken cooked w/ spinach & fresh ground spices.	
Chicken Korma	5.99
Boneless chicken cooked with spices, herbs, nuts & raisins in a delicate cream sauce.	
Chicken Vindaloo	5.99
Boneless chicken cooked with potatoes in a hot tangy sauce.	
Lamb Curry	5.99
Cubes of lamb in a thick curry of onions, garlic, spices & herbs.	
Lamb Saag	5.99
Boneless lamb cooked with spinach & spices.	
Lamb Vindaloo	5.99
Lamb marinated in vinegar & spices, cooked with potatoes in a hot, tangy sauce.	
Lamb Korma	5.99
Lamb cooked w/ spices, herbs & nuts in a mild cream sauce.	
Keema Matter	6.99
Minced lamb with peas, onions, herbs & spices.	
Shrimp Curry	6.99
Shrimp cooked in a delicate curry of onions, tomatoes & spices.	
Chicken Tandoori	6.99
Tender chicken marinated in yogurt & spices.	

Dinner Specials

Kashmir House Specials

Vegetarian Thali	11.25
An elegantly presented royal Indian meal of matter paneer, channa masala, dal makhni, raita, poori, pappadam & basmati rice (lentil soup).	
Non-Vegetarian Thali	13.25
Traditional royal non-vegetarian meal of lamb curry, chicken curry, tandoori chicken leg, raita, poori, pappadam & basmati rice.	
Special Thali	14.25
An elegantly presented dal makhni, lamb curry, tandoori chicken leg, shrimp saag, raiti, poori or paratha, pappadam & basmati rice (lentil soup).	

Vegetarian Specials

Aloo Gobhi	7.95
Fresh cauliflower & potatoes cooked with ginger, garlic, onion & spices.	
Dal Makhni	7.95
Black lentils cooked with fresh herbs & spices sauteed in butter & garnished with fresh coriander.	
Saag Paneer	8.99
Spicy spinach cooked with fresh homemade cheese.	
Matter Paneer	8.99
Fresh green peas cooked with homemade cheese & a variety of herbs & spices.	
Mixed Vegetables	7.95
Mixed garden vegetables cooked with fresh herbs & spices.	
Aloo Palak	7.95
Potatoes & spinach delicately cooked with cream, onions, tomatoes & spices.	
Aloo Matter	7.95
Fresh green peas & potatoes in a fragrant spiced sauce.	
Channa Masala	7.95
Whole chick peas cooked with onions, tomatoes & spices.	
Channa Saag	8.99
Whole chick peas cooked with spinach in an onion & tomato curry.	
Nav Ratan Korma	8.99
Mixed vegetables cooked in cream with spices.	
Mutter Mushroom	8.99
Fresh green peas & mushrooms cooked in a delicately spiced sauce.	
Baingan Bhartha	8.99
Eggplant specially baked over an open flame, mashed & then sauteed with onions, garlic, ginger & special spices.	
Malai Kofta	8.99
Vegetable balls cooked in a creamy raisin & cashew sauce with fresh herbs & spices.	
Shahi Paneer Korma	8.99
Homemade cheese sauteed with fresh ginger, garlic, onion & tomato, cooked with a creamy sauce & garnished with nuts & raisins.	
Paneer Do Piazza	8.99
Homemade cheese, pan roasted with sliced onions, tomatoes, green peppers & exotic spices.	

Rice Specialties

All biryanis served with raita & onion chutney.

Vegetarian Biryani	7.95
Basmati rice cooked with vegetables, nuts & raisins.	
Peas Pilao	5.95
Aromatic basmati rice cooked with fresh green peas & lightly spiced.	
Chicken or Lamb Biryani	11.99
Basmati rice cooked with chicken or lamb, fresh green peas, nuts & raisins.	
Special Biryani	13.95
Basmati rice cooked in clarified butter & shrimp, chicken, lamb, paneer, vegetables, nuts, raisins & garnished with fresh coriander.	
Shrimp Biryani	13.95
Basmati rice cooked w/ shrimp, fresh green peas, nuts & raisins.	

Chicken Specialties

Chicken Curry	9.00
Boneless chicken cooked with onions, garlic, ginger & spices.	
Chicken Jalfreze	9.50
Boneless chicken cooked with vegetables, fresh herbs & spices.	
Chicken Vindaloo	9.50
Boneless chicken with potatoes in a hot tangy sauce.	
Chicken Saag	9.50
Boneless chicken cooked with spinach & sauteed in butter with fresh spices.	
Chicken Mushroom	9.50
Boneless chicken cooked with mushrooms, herbs & spices.	
Chicken Bahaar	9.50
Chicken cooked with eggplant.	
Chicken Chili	9.50
Boneless pieces of white meat sauteed with green chili & finished with an exotic Indian sauce.	
Chicken Tikka Masala	9.50
Boneless white meat tandoori chicken cooked in a delightful bright, tangy cream sauce.	
Chicken Korma	9.50
Chicken cooked with delicate spices, herbs, nuts & raisins in a mild cream sauce.	
Chicken Mango	9.50
Chicken cooked with mango & broccoli.	
Chicken Tikka Saag	9.50
Boneless white meat tandoori chicken cooked in fragrantly spiced spinach.	
Chicken Makhni	9.50
Boneless chicken tandoori cooked in a creamy tomato sauce.	

Tandoori Specials

The Tandoor is a charcoal-fired oven made from clay. Tandoor is a traditional, old-fashioned style of cooking. Food cooked in a clay oven is very juicy, healthy & light, and it has its own natural, delicious, smoky flavor.	
Chicken Tandoori	8.95
Tender half-chicken marinated in yogurt & spices, baked on skewers.	
Chicken Tikka	13.95
Boneless chicken breast marinated in yogurt & spices, baked on skewers.	
Seekh Kebab	12.99
Very lean, minced lamb mixed with onion, fresh herbs & spices, baked on skewers.	
Tandoori Mixed Grill	14.99
A delicious combination of chicken & ground lamb.	

Lamb Specialties

Lamb Curry	10.50
Cubes of lamb in a thick sauce of onion, tomato, garlic, ginger, herbs & spices.	
Lamb Bhuna	10.99
Pan fried cubes of lamb with green pepper, tomato, onion & spices.	
Lamb Vindaloo	10.99
Lamb marinated in vinegar & spices, cooked with potatoes in a hot tangy sauce.	
Lamb Korma	10.99
Lamb cooked with select spices, herbs & nuts in a mild cream sauce.	
Lamb Masala	10.99
Tandoori lamb cooked in a delightful bright, tangy, cream sauce.	
Lamb Bahaar	10.99
Lamb cooked with eggplant.	
Lamb Saag	10.99
Tender pieces of lamb cooked with spinach & fresh ginger.	
Keema Matter	10.99
Minced lamb with peas, herbs & spices.	
Lamb Mushroom	10.99
Cubes of lamb cooked with mushrooms & a blend of fresh herbs & spices.	
Lamb Mango	10.99
Lamb cooked with mango & broccoli.	
Lamb Rogan Josh	10.99
Tender lamb cooked in clarified butter, browned onions, fresh ginger, a touch of garlic & simmered in spices & yogurt.	
Lamb Jalfreze	10.99
Boneless lamb cooked with vegetables, fresh herbs & spices.	

Seafood Specialties

Shrimp Masala	11.99
Shrimp cooked with tomatoes, onions & spices in a bright, creamy sauce.	
Shrimp Curry	11.99
Shrimp cooked in a delicate curry of onion, tomato & spices.	
Shrimp Saag	11.99
Shrimp cooked with fresh spinach & spices, garnished with fresh coriander.	
Shrimp Korma	11.99
Shrimp in a mildly spiced cream sauce flavored with nuts & raisins.	
Shrimp Vindaloo	11.99
Shrimp cooked in a hot tangy sauce with potatoes & onions.	
Shrimp Do Piazza	11.99
Shrimp pan fried with fresh ginger, garlic, green pepper, onion & spices.	
Shrimp Jalfreze	11.99
Shrimp cooked with vegetables, fresh herbs & spices.	
Fish Vindaloo	11.99
Haddock cooked with potatoes in a hot, spicy sauce.	
Fish Masala	11.99
Selected pieces of fish cooked with tomatoes, onions & spices in a bright sauce.	
Fish Curry	11.99
Selected pieces of sea fish in a thick sauce of onion, tomato, garlic, ginger, herbs & spices.	
Fish Do Piazza	11.99
Fish pan fried with fresh ginger, garlic, green pepper, onion & spices.	
Fish Jalfreze	11.99
Fish cooked with vegetables, fresh herbs & spices.	