



Soups & Salads

- Dal Soup** ✓
lentil soup with spices \$4.95
- Chicken Soup**
Boneless chicken, herbs & spices garnished with freshly chopped cilantro \$4.95
- Tomato Coconut Soup** ✓
Chef's special recipe \$4.95
- Tandoori Tikka Salad**
Tandoori roasted chicken breast over mixed green salad \$9.95
- Punjab Garden Salad**
Fresh vegetables and mixed greens \$6.95

Hot Appetizers

- Vegetable Samosas** ✓
Punjab favorite. Light spicy turnovers stuffed with vegetables. \$4.95
- Lamb Samosas**
Light spicy turnovers stuffed with lamb \$5.95
- Vegetable Pakoras**
Freshly cut vegetable fritters deep fried in chick-pea batter ... \$4.95
- Chicken Pakoras**
Chicken fritters deep fried in chick-pea batter \$6.95
- Paneer Pakoras**
Homemade cheese fritters deep fried in chick-pea batter \$5.95
- Chicken Tikka**
Marinated boneless white meat chicken baked in a Tandoor . \$8.95
- Aloo Tikki**
Deep fried seasoned potato patties \$4.95
- Vegetarian Appetizer Platter**
A daily selection from our appetizer menu \$9.95
- Non-Vegetarian Appetizer Platter**
A daily selection from our appetizer menu \$11.95

Chaats

- Bombay Bhel** ✓
Puffed rice, gram flour sev, crushed poories, tomatoes and onions. Served with hot and sweet chutnies \$6.95
- Pani Puri** ✓
Chick peas and potatoes served with crisp mini pooris and spiced mint water \$6.95
- Aloo Papri**
Spiced potatoes, cucumbers, onions, green peppers & tomatoes, fried wheat wafers, yogurt, sweet and sour tangy sauce \$6.95

- Aloo Tikki Chaat**
Spiced potato patties, cucumbers, onions, green peppers & tomatoes, yogurt, sweet and sour tangy sauce \$6.95
- Samosa Chaat**
Pieces of light, vegetable-stuffed turnover, cucumbers, onions, green peppers, tomatoes, yogurt, sweet and sour tangy sauce . \$6.95
- Chicken Chaat**
White meat chicken, cucumber, onions, green peppers and tomatoes tossed in our sweet and sour tangy sauce topped with yogurt \$7.95

Dosa

A thin crispy South Indian crepe made with rice and white lentil over a special griddle and served with coconut chutney and sambhar (lentil and vegetable stew)

- Plain Dosa** ✓
Served with coconut chutney and sambhar \$8.95
- Masala Dosa** ✓
stuffed with spiced mashed potatoes and onions \$11.95
- Onion Dosa** ✓
stuffed with chopped onions and ginger \$11.95
- Mysore Dosa** ✓
spread with a layer of tamarind and coconut \$11.95
- Paneer Dosa**
stuffed with gunpowder and potatoes \$11.95
- Chicken Masala Dosa**
stuffed with barbecued chicken and spiced mashed potatoes \$12.95
- Lamb Masala Dosa**
stuffed with minced lamb and spiced mashed potatoes \$13.95



- Uttapam** ✓
A thick pancake made with rice and lentils, topped with tomatoes, onions, peppers and fresh coriander. \$11.95
- Vegetarian**
- Dal Makhani**
An aromatic marriage of black lentils, fresh garlic and ginger. \$12.95
- Malai Kofta**
Balls of minced vegetables cooked with mild Indian spices in a tomato cream sauce with nuts and raisins \$13.95
- Bhindi Masala** ✓
Fresh okra in a curry with tomatoes, herbs and spices \$13.95

Contains Nuts 🥜 Vegan ✓

- Mixed Vegetable Curry** ✓
Mixed garden fresh vegetables in our chef's special curry \$13.95
- Navratan Korma** 🥜
Mixed garden fresh vegetables cooked with herbs, spices and nuts in a mild cream sauce \$13.95
- Hydrabadi Mirch aur Baigan ka Salan**
Deep fried eggplant and roasted chilies in coconut curry \$13.95
- Baigan Bhartha** ✓
Traditional specialty: Eggplant baked over an open flame, mashed, seasoned and sauteed with onions and green peas .. \$12.95
- Shahi Paneer**
Home made cheese sauteed in rich tomato cream curry with crushed nuts \$13.95
- Mutter Aloo** ✓ or **Paneer**
Homemade cheese or cubes of potato gently cooked with tender garden peas and fresh spices \$12.95
- Paneer Curry**
Homemade cheese with chef's special blend of herbs & spices.. \$14.95
- Paneer Chili**
Homemade cheese in a spicy chili curry \$13.95
- Saag Paneer**
Homemade cheese with chopped spinach in rich butter sauce \$14.95
- Paneer Tikka Masala**
Homemade cheese with tomato, light cream, herbs & spices.. \$14.95
- Chana Masala** ✓
Chick peas soaked overnight and cooked gently with tomatoes, onions and spices \$12.95
- Chana Saag** ✓
Chick peas soaked overnight and cooked gently with freshly chopped spinach, herbs and spices \$12.95
- Aloo Gobhi** ✓
Potato and cauliflower cooked in delicately spiced sauce \$12.95
- Aloo Palak** ✓
Potatoes and spinach cooked with freshly chopped garlic, ginger, herbs and spices \$12.95
- Dal Tadka** ✓
Yellow lentils cooked with onions and tomatoes, topped with coriander \$13.95

Lamb

- Lamb Curry**
Chef's specially chosen blend of herbs & spices \$16.95
- Lamb Vindaloo**
with potatoes in a spicy tomato & onion sauce \$16.95
- Lamb Saagwala**
Chopped spinach in rich butter sauce \$16.95
- Lamb Korma** 🥜
mildly spiced cream sauce with nuts and raisins \$16.95
- Lamb Kadai**
cooked with tomatoes, bell peppers and onions in a creamy curry \$16.95
- Lamb Jalfrezi**
with fresh vegetables in a fragrant curry \$16.95
- Lamb Mushroom**
with freshly sliced mushrooms, herbs and spices \$16.95
- Keema Mutter**
ground lamb and peas with aromatic herbs and spices \$16.95
- Lamb Tikka Masala**
tomato, light cream, herbs & spices \$16.95
- Goat Curry (bone-in)**
garlic, ginger, herbs & spices \$17.95

All entree items are gluten free 🚫

Chicken

- Chicken Curry**
Chef's specially chosen blend of herbs & spices \$15.95
- Chicken Vindaloo**
with potatoes in a spicy tomato & onion sauce \$15.95
- Chicken Saagwala**
Chopped spinach in rich butter sauce \$15.95
- Chicken Korma** 🥜
mildly spiced cream sauce with nuts and raisins \$15.95



- Chicken Jalfrezi**
with fresh vegetables in a fragrant curry \$15.95
- Chicken Kadai**
White meat chicken, tomatoes, peppers, onions in creamy curry. \$15.95
- Chicken Mushroom**
with freshly sliced mushrooms, herbs and spices \$15.95
- Chicken Tikka Masala**
tomato, light cream, herbs & spices \$15.95

Biryani

- Basmati Rice, India's thin, long-grained rice, cooked with layers of onions, ginger, exotic spices, herbs, nuts, raisins and served with raita and your choice:
- Vegetables** \$12.95
- Chicken** \$14.95
- Lamb** \$16.95
- Shrimp** \$17.95
- Combo** \$19.95

Chef Specials

- Rogan Josh** 🥜
Aromatic and flavorful lamb curry from Kashmir \$17.95
- Lamb Sali Boti**
Parsi dish of lamb, apricots, tomatoes, onions, herbs & spices . \$17.95
- Chicken Xacuti**
Goan curry with coconut, tamarind and spices \$15.95
- Chicken Madras**
Famous black pepper chicken with onion, ginger, garlic and a touch of red chili \$15.95
- Vegetable Xacuti** ✓
Mixed vegetables with coconut, tamarind and spices \$13.95
- Chicken Dhaniwal Korma**
From Kashmir: Boneless chicken sauteed with chopped fresh coriander, fried onion, garlic, ginger, spices and yogurt . \$16.95
- Chole Bhatura**
Chick peas cooked in spices served w/ fermented fried bread . \$15.95

Shrimp & Fish

Shrimp Curry Chef's specially chosen blend of herbs & spices.....	\$18.95
Shrimp Vindaloo with potatoes in a spicy tomato & onion sauce	\$18.95
Shrimp Saagwala Chopped spinach in rich butter sauce	\$18.95
Shrimp Korma mildly spiced cream sauce with nuts and raisins.....	\$18.95
Shrimp Tikka Masala tomato, light cream, herbs & spices.....	\$18.95
Fish Curry Chef's specially chosen blend of herbs & spices.....	\$18.95
Fish Vindaloo with potatoes in a spicy tomato & onion sauce	\$18.95
Fish Masala tomato, light cream, herbs & spices.....	\$17.95

All entrees served with Basmati Rice

Kebabs

Marinated twenty four hours in low-fat yogurt and exotic spices, baked in tandoor oven, served on a sizzling platter with naan and dal.

Tandoori Chicken (1/2 bone-in)	\$15.95
Chicken Tikka (Boneless white meat)	\$15.95
Paneer Tikka	\$15.95
Tandoori Vegetable Grill	\$14.95
Kali Mirch ke Tikey Chicken, black pepper, herbs & spices	\$16.95
Lamb Boti Kebab	\$17.95
Seekh Kebab (minced lamb)	\$17.95
Tandoori Shrimp	\$19.95
Tandoori Salmon	\$20.95
Tandoori Mixed Grill Chicken, lamb, Seekh Kebab and Shrimp served on a platter with onion, cucumber and lettuce	\$22.95

Indian Chinese

Chicken Chili White meat chicken pieces in a spicy garlic chili sauce	\$15.95
Chicken Manchurian White meat chicken pieces, garlic, ginger, scallions, red bell pepper, soy and freshly chopped cilantro.....	\$15.95
Gobhi Manchurian ✓ Fresh pieces of cauliflower, garlic, ginger, scallions, red bell pepper, soy and freshly chopped cilantro.....	\$13.95
Vegetable Manchurian ✓ Fresh mixed vegetables, garlic, ginger, scallions, red bell pepper, soy and freshly chopped cilantro.....	\$13.95

Fresh Breads

Prepared daily for your order

NAAN Unleavened white flour bread baked in our Tandoor	
Plain	\$3.95
Garlic Onion Potato	\$4.95
Cheese	\$4.95
Keema	\$4.95
Chicken	\$4.95
PARATHA Multi-layered whole wheat, griddle-cooked w/butter	
Plain	\$4.95
Keema	\$4.95

SPECIALTY BREADS (Freshly made to order)

Peshawary Naan Stuffed with raisins, almonds and coconut	\$4.95
Tandoori Roti Whole wheat favorite	\$3.95
Chapati Light, lo-calorie, griddle-cooked whole wheat bread	\$3.95
Poori Deep-fried puffed bread	\$3.95
Bread Basket Naan, Garlic Naan, Onion Naan	\$10.95

Side Orders

Basmati Rice India's long grained flavorful rice lg.....	\$4.95
Raita Yogurt relish with shredded cucumbers and mint	\$2.95
Plain Yogurt	\$2.95
Papadum Lightly spiced lentil wafer	\$2.95
Mixed Pickle	\$1.95
Mango Chutney	\$1.95

Beverages

Lassi (sweet or salty) A delicious yogurt shake	\$2.95
Mango Lassi A delicious mango yogurt shake.....	\$3.95
Mango Apple Orange Juice	\$3.95
Soda free refill	\$1.95
Saratoga® Still or sparkling (750 ml)	\$5.95
Tea or Coffee	\$2.95
Masala Tea Tea, spices, water & milk boiled together	\$2.95
Lemonade fresh squeezed	\$3.95

Ice Cream

Kulfi, Mango Kulfi	\$4.95
Ice Cream: Coconut Pistachio Mango	\$4.95

Dessert

Ras Malai A divine creation of cheese dumpling, chopped nuts and condensed milk	\$4.95
Gulab Jamun Condensed milk balls, cardamom, deep fried, soaked in sugar .	\$4.95
Kheer Rice pudding gently cooked in milk flavored w/ cardamom ...	\$4.95
Mango Apple Orange Juice	\$3.95
Soda free refill	\$1.95
Saratoga® (Still or sparkling) (750 ml)	\$7.95
Tea or Coffee	\$2.95
Masala Tea Tea, spices, water & milk boiled together.....	\$2.95
Lemonade fresh squeezed	\$3.95

*Before placing your order please inform your server if anyone
in your party has a food allergy*

All you can eat lunch buffet daily!
11:30 a.m. - 3:00 p.m. • \$11.95

Free Delivery within 5 mile radius



CATERING SERVICES

Separate Private Dining Room

available for: small functions up to 50
birthday parties, showers, business
meetings and more.

AV Presentation System

Buffet or Fine Dining Menus Available
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location for large parties



A Festival of Flavors



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Hours: Lunch Buffet Daily 11:30 - 3:00
Dinner Daily 3:00 - 10:00

Menu in effect March 1, 2016