

(Vegetarian continued)

### Chana Masala (Gluten Free)

Chickpeas slowly simmered with pomegranate seeds, cooked with onions, tomatoes and spices.

### Gobi Mutter (Gluten Free)

Fresh cauliflower and peas cooked with ginger, tomatoes and mild spices.

### Lasuni Gobi (Gluten Free)

As its name suggests, it uses two main ingredients: gobi (cauliflower) and lasun (garlic). It comprises of fried cauliflower florets coated with tangy and spicy sauce concoction.

### Navratan Korma (Gluten Free)

Assortment of fresh garden vegetables cooked with dry fruits in a light creamy sauce.

### Bhindi Do Piazza (Gluten Free)

Fresh okra simmered with diced onions, tomatoes, lightly spiced.

### Dal Makhani (Gluten Free)

Black lentils, red kidney beans simmered with tomatoes, ginger, garlic and onions, finished with cream.

### Jeera Aloo (Gluten Free)

Cubes of potatoes smothered and simmered with cumin, herbs and spices.

### Smoke Eggplant Bhartha (Gluten Free)

Smoked eggplant simmered and cooked with spices.

### Vegetable Jalfrezi (Gluten Free)

Fresh seasonal vegetables cooked with onions, peppers and tomatoes in a spicy sauce.

### Mushroom Mutter (Gluten Free)

Mushrooms and peas in a spiced tomato curry with a touch of fenugreek leaves.

### Tadka Yellow Dal (Gluten Free)

Yellow lentils tempered with onions and mild spices.

### Palak Kofta

Shallow fried spinach dumplings cooked in creamy sauce

## Rice and Biryani

### Jeera Rice (Gluten Free)

Aromatic long grain rice cooked with green peas.

### Vegetable Biryani (Gluten Free) (Has Nuts)

Aromatic basmati rice and fresh vegetables flavored with saffron, nuts and raisins.

### Biryani – Jewel of India Special (Gluten Free) (Has Nuts)

Aromatic basmati rice, cooked with richly flavored saffron, nuts and raisins.

## Breads

### Naan / Tandoori Roti

Light and fluffy white flour bread, baked in tandoor and buttered.

### Garlic Naan

Light and fluffy white flour bread, stuffed with garlic, baked in tandoor and buttered

### Plain Paratha

Whole wheat flat Indian bread

(Breads continued)

### Jalepeño and Cheese Naan

Light and fluffy white flour bread, stuffed with jalapeño and cheese, baked in tandoor.

### Onion Kulcha

White bread with onion filling, baked in tandoor.

### Amritsar Kulcha

White bread with potato, cauliflower and ginger.

### Aloo or Mint Paratha

Multi layered whole wheat bread, baked in tandoor.

### Assorted Bread Basket

Assortment of three breads, plain naan, roti and garlic naan.

## Indo-Chinese

### Starters

#### Vegetable Spring Roll

Slender rolls stuffed with wok tossed vegetables.

#### Chicken 65

Chicken spiked with curry leaves and red hot chillies.

#### Chicken Lollipop

Chicken on the bone, marinated with house sauce.

#### Chili Fish (Gluten Free)

Fresh fish stir fried in a spicy dry sauce.

### Soups

#### Sweet Corn Soup (Gluten Free)

Cream of corn with vegetables.

#### Hot and Sour Soup (Gluten Free)

Red chili, soy and paneer.

### Entrées

#### Chili Paneer

Fresh homemade cheese, cooked in a hot soy chili sauce, served dry.

#### Gobi Manchurian (Dry)

Cauliflower tossed in fresh ginger, garlic, onion seasoning.

#### Chili Chicken

Classic soy chili chicken sauce served dry.

#### Chicken Manchurian

Passed Indian cheese in a hot soy chili sauce, served dry.

#### Fried Rice (Gluten Free)

Wok tossed long grain basmati rice.

## Desserts

### Mango Souffle

Mango pulp, cream, sugar

### Moong Dal Halwa

Split yellow lentil, milk, nuts, ghee

### Kheer Indian Rice Pudding

Gulab Jamun Reduced milk balls served in rose flavored sugar syrup and a touch of cardamom.

Rasmali Most famous dessert of homemade cheese served with reduced milk and pistachio.

Gajjar Halwa A grated carrot pudding studded with pistachio nuts and reduced milk.

Kulfi Rich Indian ice cream made of thickened milk, topped with cardamom. Choice of mango, pistachio or malai.

Shahi Tukda Rich bread pudding with dry fruits, flavored with cardamom

Ice Cream Different flavors of mango, rose or vanilla.



## Hours of Operation

Monday – Sunday

11:30 AM – 3:00 PM

5.00 PM - 10.00 PM

10151 New Hampshire Avenue

Silver Spring, MD 20903

Tel: 301-408-2200 / 301-408-2100

Email: jewelofindia@yahoo.com

Web: jewelofindiamd.com

Appetizers

Chat Bazaar

<b>Samosa Chat</b>	11
<i>Samosa split open and covered with spicy chickpeas, minced onion, cilantro, yogurt and tamarind sauce.</i>	
<b>Bhel Puri</b> <i>(Has Nuts)</i>	9
<i>Rice puffs, gram flour crisps, tossed with cilantro, tamarind chutney and onions.</i>	
<b>Papadi Chat</b>	9
<i>Flour crisps garnished with chickpeas, potatoes, yogurt and mixed with tamarind and a splasf of mint chutney.</i>	
<b>Palak Chat</b> <i>(Gluten Free)</i>	11
<i>Crispy spinach mixed with fresh tomatoes, onions tamarind sauce and chaat masala. Served cold.</i>	
<b>Goat Cheese Aloo Tikki</b> <i>(Gluten Free)</i>	11
<i>Potato stuffed with goat cheese, green chili &amp; cilantro</i>	

Vegetarian

<b>Vegetable Samosa</b> <i>(Vegan)</i>	9
<i>Crispy turnovers stuffed with mildly spiced potatoes and green peas.</i>	
<b>Vegetable Pakora</b> <i>(Gluten Free) (Vegan)</i>	9
<i>Battered fried assortment of onions, cauliflower and potatoes.</i>	
<b>Tandoori Paneer Tikka</b> <i>(Gluten Free)</i>	11
<i>Homemade cheese marinated and grilled in mild spices, seared in tandoor.</i>	
<b>Paneer Pakora</b> <i>(Gluten Free)</i>	11
<i>Marinated paneer deep fried and stuffed with mint chutney.</i>	

Seafood Appetizers

<b>Masala Calamari</b> <i>(Gluten Free)</i>	13
<i>Fried squid mixed with Indian spices and sautéed with onions and bell peppers.</i>	
<b>Garlic Shrimp</b> <i>(Gluten Free)</i>	14
<i>Baby shrimp with garlic and Indian herbs and spices.</i>	
<b>Shrimp Pondicherry</b> <i>(Gluten Free)</i>	14
<i>Sauce speckled with dark mustard seeds, flavored with curry leaves.</i>	

Grill Appetizers

<b>Malai Chicken Kebab</b> <i>(Has Nuts) (Gluten Free)</i>	13
<i>Chicken cubes marinated in creamy sauce and tandoori spices, cooked in a clay oven.</i>	
<b>Lamb Seekh Kebab</b> <i>(Gluten Free)</i>	14
<i>Mildly spiced minced lamb skewered and cooked in clay oven.</i>	
<b>Achari Chicken Wings</b> <i>(Gluten Free)</i>	13
<i>Tandoori wings marinated with pickle spices</i>	

Soups / Salads

<b>Tomato Shubra Soup</b> <i>(Gluten Free)</i>	8
<i>Cream of tomato with herbs and spices.</i>	
<b>Mulligatawny Soup</b> <i>(Gluten Free)</i>	8
<i>A spicy favorite, made with split peas, vegetables and chicken broth.</i>	
<b>Vegetable Soup</b> <i>(Gluten Free)</i>	8
<i>Garden fresh mixed vegetables flavored with herbs and lightly spiced.</i>	
<b>Indian Spinach Salad</b> <i>(Gluten Free) (Has Nuts)</i>	10
<i>A delicious spinach salad with apples, nuts, raisins and a chutney dressing with honey.</i>	

Entrées

Tandoor *(All items have butter)*

<b>Tandoori Chicken</b> <i>(Gluten Free)</i>	20
<i>Chicken marinated in yogurt and freshly grounded spices and cooked in clay oven.</i>	
<b>Tandoori Chicken Tikka</b> <i>(Gluten Free)</i>	22
<i>Chicken marinated in yogurt, garlic grounded spices and cooked in a clay oven.</i>	
<b>Tandoori Salmon</b> <i>(Gluten Free)</i>	28
<i>Cubes of fish marinated in yogurt, delicaty spiced and cooked in clay oven.</i>	
<b>Tandoori Prawns</b> <i>(Gluten Free)</i>	28
<i>Large jumbo prawns marinated and cooked in clay oven.</i>	
<b>Bihari Lamb Kebab</b> <i>(Gluten Free)</i>	25
<i>Traditional dish of Bihar. Bihari kebabs are lamb strips marinated in yogurt, raw papaya and exotic spices.</i>	
<b>Tandoori Lamb Chops</b> <i>(Gluten Free) (3 pcs)</i>	34
<i>Seasoned in freshly ground spices, then roasted in our clay oven. (2 pcs)</i>	
<b>Reshmi Kebab</b> <i>(Gluten Free) (Has nuts)</i>	22
<i>Chicken cubes marinated in creamy sauce and tandoori spices, cooked in a clay oven.</i>	
<b>Tandoori Vegetables</b> <i>(Gluten Free)</i>	20
<i>Assortment of fresh vegetables marinated and barbequed in a clay oven (paneer, pineapple, broccoli, cauliflower, apples, tomato, green and red peppers and onions).</i>	
<b>Mixed Grill</b> <i>(Gluten Free)</i>	35
<i>An assortment of clay oven delicacies, tandoori chicken,lamb seekh kebab, chicken tikka, malai kebab and shrimp.An exciting way to sample the delights of tandoori cooking.</i>	

Curries *(Please inform us if you have a nut or dairy allergy)*

Seafood

<b>Goan Fish Curry</b> <i>(Gluten Free)</i>	25
<i>The blend of spices and coconut brings out the mild sweetness of the tender fresh fish that is so abundant in Goa and around the coast of India.</i>	
<b>Madras Fish Curry</b> <i>(Gluten Free)</i>	25
<i>Traditional fish curry cooked in coconut milk with tomato, chili and tamarind.</i>	
<b>Shrimp Jalfrezi</b> <i>(Gluten Free)</i>	26
<i>Shrimp cooked with fresh peppers, onions, tomatoes and herbs.</i>	
<b>Goan Shrimp Bhuna</b> <i>(Gluten Free)</i>	26
<i>Shrimp slow cooked with onions, tomatoes, specially prepared herbs, ground spices and touch of ginger and garlic.</i>	
<b>Prawn Vindaloo</b> <i>(Gluten Free)</i>	27
<i>Prawns cooked in a fiery vinegar flavored sauce.</i>	
<b>Shrimp Moilee</b> <i>(Gluten Free)</i>	27
<i>Shrimp poached in coconut sauce, flavored with curry leaves and mustard seeds.</i>	

Chicken

<b>Chicken Makhani</b> <i>(Gluten Free)</i>	22
<i>Tender chicken cooked in a creamy tomato and butter sauce.</i>	
<b>Chicken Tikka Masala</b> <i>(Gluten Free)</i>	22
<i>Marinated boneless pieces of chicken grilled and sautéed in a delicious creamy tomato sauce.</i>	
<b>Chicken Jalfrezi</b> <i>(Gluten Free)</i>	22
<i>Boneless pieces of chicken with fresh peppers, onions, tomatoes and herbs.</i>	

<i>(Chicken continued)</i>	
<b>Chicken Saag</b> <i>(Gluten Free)</i>	22
<i>Curried chicken cooked with chopped fresh spinach, lightly spiced.</i>	
<b>Chicken Shahi Korma</b> <i>(Gluten Free)</i>	22
<i>Chicken simmered in a creamy almond sauce, dried nuts and lightly spiced.</i>	
<b>Chicken Vindaloo</b> <i>(Gluten Free)</i>	22
<i>Chicken simmered in a fiery vinegar flavored sauce. A specialty of Goa.</i>	
<b>Mangalorian Suka Chicken</b> <i>(Gluten Free)</i>	22
<i>Dry chicken dish made with several spices ground into a perfect masala and cooked with fresh coconut.</i>	
<b>Chicken Curry</b> <i>(Gluten Free)</i>	22
<i>Boneless chicken cooked in a classic curry sauce.</i>	
<b>Chicken Xacuti</b> <i>(Gluten Free)</i>	22
<i>Classic Goan chicken curry cooked in spices</i>	

Lamb

<b>Lamb Rogan Josh</b> <i>(Gluten Free)</i>	24
<i>A specialty from Kashmir. Lean chunks of lamb cooked in a flavorful sauce with a blend of fragrant spices.</i>	
<b>Lamb Bhuna</b> <i>(Gluten Free)</i>	24
<i>Lamb slow cooked with onions, tomatoes, specially prepared herbs, ground spices and a touch of ginger and garlic.</i>	
<b>Lamb Vindaloo</b> <i>(Gluten Free)</i>	24
<i>Lamb cooked in a hot flavored sauce, a Goan specialty.</i>	
<b>Lamb Pasanda</b> <i>(Gluten Free)</i>	25
<i>Cubes of lamb cooked in a rich almond sauce, garnished with almonds and raisins.</i>	
<b>Lamb Saag</b> <i>(Gluten Free)</i>	25
<i>Curried lamb cubes cooked with chopped fresh spinach.</i>	
<b>Kadai Lamb</b> <i>(Gluten Free)</i>	25
<i>Cubes of lamb cooked, sautéed tomatoes, onions and chillies, cooked in a mild sauce.</i>	
<b>Lal Maas</b> <i>(Gluten Free)</i>	26
<i>Lal Maas or Red/Fiery Hot Meat Curry, is another well known authentic Rajasthani lamb dish that is cooked with a lot of red chillies to give a very deep red color to the meat curry.</i>	

Vegetarian

<b>Palak Paneer</b> <i>(Gluten Free)</i>	20
<i>Fresh homemade cheese cooked in a creamy spinach sauce.</i>	
<b>Paneer Labadar</b> <i>(Gluten Free)</i>	20
<i>Homemade cheese dish cooked in aromatic spicy Indian flavors and red gravy and then garnished with lots of cream and shredded ginger.</i>	
<b>Paneer Makhani</b> <i>(Gluten Free)</i>	20
<i>Cubes of homemade cheese cooked in a rich tomato and cream sauce with a dust of fenugreek.</i>	
<b>Kadai Paneer</b> <i>(Gluten Free)</i>	20
<i>Homemade cheese with an irresistible flavor with the blend of green bell peppers, dried fenugreek leaves and cardamom.</i>	
<b>Malai Kofta</b> <i>(Gluten Free)</i>	20
<i>Croquettes of fresh cheese and vegetables simmered in a light creamy sauce, topped with nuts and raisins.</i>	