

(Vegetarian continued)

<b>Chana Masala</b> (Gluten Free) Chickpeas slowly simmered with pomegranate seeds, cooked with onions, tomatoes and spices.	17
<b>Gobi Mutter</b> (Gluten Free) Fresh cauliflower and peas cooked with ginger, tomatoes and mild spices.	17
<b>Lasuni Gobi</b> (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.	17
<b>Navratan Korma</b> (Gluten Free) Assortment of fresh garden vegetables cooked with dry fruits in a light creamy sauce.	17
<b>Bhindi Do Piazza</b> (Gluten Free) Fresh okra simmered with diced onions, tomatoes, lightly spiced.	17
<b>Dal Makhani</b> (Gluten Free) Black lentils, red kidney beans simmered with tomatoes, ginger, garlic and onions, finished with cream.	15
<b>Jeera Aloo</b> (Gluten Free) Cubes of potatoes smothered and simmered with cumin, herbs and spices.	15
<b>Smoke Eggplant Bhartha</b> (Gluten Free) Smoked eggplant simmered and cooked with spices.	17
<b>Vegetable Jalfrezi</b> (Gluten Free) Fresh seasonal vegetables cooked with onions, peppers and tomatoes in a spicy sauce.	17
<b>Mushroom Mutter</b> (Gluten Free) Mushrooms and peas in a spiced tomato curry with a touch of fenugreek leaves.	17
<b>Tadka Yellow Dal</b> (Gluten Free) Yellow lentils tempered with onions and mild spices.	15
<b>Palak Kofta</b> Shallow fried spinach dumplings cooked in creamy sauce	17

#### HOUSE SPECIAL THALI (VEGETARIAN)

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Choice of any three Vegetarian Curries, Dal, Rice Pullav, Raita, Pickle, Pappad. Choice of Naan or Roti and Gulab Jamun.

No carryout, dine-in only, Sunday to Thursday.

## Rice and Biriyani

<b>Jeera Rice</b> (Gluten Free) Aromatic long grain rice cooked with green peas.	5
<b>Vegetable Biriyani</b> (Gluten Free) (Has Nuts) Aromatic basmati rice and fresh vegetables flavored with saffron, nuts and raisins.	17
<b>Biriyani – Jewel of India Special</b> (Gluten Free) (Has Nuts) Aromatic basmati rice, cooked with richly flavored saffron, nuts and raisins.	Chicken 18 Choice of Lamb 18 Shrimp 22

## Breads

<b>Naan / Tandoori Roti</b> Light and fluffy white flour bread, baked in tandoor and buttered.	3
<b>Garlic Naan</b> Light and fluffy white flour bread, stuffed with garlic, baked in tandoor and buttered	5
<b>Plain Paratha</b> Whole wheat flat Indian bread	4

(Breads continued)

<b>Jalepeño and Cheese Naan</b> Light and fluffy white flour bread, stuffed with jalapeño and cheese, baked in tandoor.	6
<b>Onion Kulcha</b> White bread with onion filling, baked in tandoor.	5
<b>Amritsar Kulcha</b> White bread with potato, cauliflower and ginger.	6
<b>Aloo or Mint Paratha</b> Multi layered whole wheat bread, baked in tandoor.	5
<b>Assorted Bread Basket</b> Assortment of three breads, plain naan, roti and garlic naan.	10

## Indo-Chinese

### Starters

<b>Vegetable Spring Roll</b> Slender rolls stuffed with wok tossed vegetables.	6
<b>Chicken 65</b> Chicken spiked with curry leaves and red hot chillies.	10
<b>Chicken Lollipop</b> Chicken on the bone, marinated with house sauce.	9
<b>Chili Fish</b> (Gluten Free) Fresh fish stir fried in a spicy dry sauce.	11

### Soups

<b>Sweet Corn Soup</b> (Gluten Free) Cream of corn with vegetables.	6
<b>Hot and Sour Soup</b> (Gluten Free) Red chili, soy and paneer.	7

### Entrées

<b>Chili Paneer</b> Fresh homemade cheese, cooked in a hot soy chili sauce, served dry.	17
<b>Gobi Manchurian (Dry)</b> Cauliflower tossed in fresh ginger, garlic, onion seasoning.	17
<b>Chili Chicken</b> Classic soy chili chicken sauce served dry.	19
<b>Chicken Manchurian</b> Passed Indian cheese in a hot soy chili sauce, served dry.	19
<b>Fried Rice</b> (Gluten Free) Wok tossed long grain basmati rice.	Chicken 17 Choice of Lamb 18 Shrimp 22

### Desserts

<b>Mango Souffle</b> Mango pulp, cream, sugar	7
<b>Moong Dal Halwa</b> Split yellow lentil, milk, nuts, ghee	7
<b>Kheer</b> Indian Rice Pudding	5
<b>Gulab Jamun</b> Reduced milk balls served in rose flavored sugar syrup and a touch of cardamom.	6
<b>Rasmali</b> Most famous dessert of homemade cheese served with reduced milk and pistachio.	6
<b>Gajjar Halwa</b> A grated carrot pudding studded with pistachio nuts and reduced milk.	7
<b>Kulfi</b> Rich Indian ice cream made of thickened milk, topped with cardamom. Choice of mango, pistachio or malai.	8
<b>Shahi Tukda</b> Rich bread pudding with dry fruits, flavored with cardamom	7
<b>Ice Cream</b> Different flavors of mango, rose or vanilla.	5

*Jewel of India*  
Cuisine of India

### Hours of Operation

Monday – Sunday

11:30 AM – 3:00 PM

5.00 PM - 10.00 PM

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# Appetizers

## Chat Bazaar

<b>Samosa Chat</b> <i>(Has Nuts)</i> Samosa split open and covered with spicy chickpeas, minced onion, cilantro, yogurt and tamarind sauce.	9
<b>Bhel Puri</b> <i>(Has Nuts)</i> Rice puffs, gram flour crisps, tossed with cilantro, tamarind chutney and onions.	7
<b>Papadi Chat</b> Flour crisps garnished with chickpeas, potatoes, yogurt and mixed with tamarind and a splash of mint chutney.	7
<b>Palak Chat</b> <i>(Gluten Free)</i> Crispy spinach mixed with fresh tomatoes, onions tamarind sauce and chaat masala. Served cold.	9

## Vegetarian

<b>Vegetable Samosa</b> <i>(Has Nuts) (Vegan)</i> Crispy turnovers stuffed with mildly spiced potatoes and green peas.	6
<b>Vegetable Pakora</b> <i>(Gluten Free) (Vegan)</i> Battered fried assortment of onions, cauliflower and potatoes.	6
<b>Tandoori Paneer Tikka</b> <i>(Gluten Free)</i> Homemade cheese marinated and grilled in mild spices, seared in tandoor.	9
<b>Paneer Pakora</b> <i>(Gluten Free)</i> Marinated paneer deep fried and stuffed with mint chutney.	8

## Seafood Appetizers

<b>Masala Calamari</b> <i>(Has Nuts) (Gluten Free)</i> Fried squid mixed with Indian spices and sautéed with onions and bell peppers.	11
<b>Garlic Shrimp</b> <i>(Gluten Free)</i> Baby shrimp with garlic and Indian herbs and spices.	11
<b>Shrimp Pondicherry</b> <i>(Gluten Free)</i> Sauce speckled with dark mustard seeds, flavored with curry leaves.	11

## Grill Appetizers

<b>Malai Chicken Kebab</b> <i>(Has Nuts) (Gluten Free)</i> Chicken cubes marinated in creamy sauce and tandoori spices, cooked in a clay oven.	10
<b>Lamb Seekh Kebab</b> <i>(Gluten Free)</i> Mildly spiced minced lamb skewered and cooked in clay oven.	11
<b>Goat Cheese Aloo Tikki</b> <i>(Gluten Free)</i> Potato stuffed with goat cheese, green chili & cilantro	8
<b>Achari Chicken Wings</b> <i>(Gluten Free)</i> Tandoori wings marinated with pickle spices	9

## Soups / Salads

<b>Tomato Shubra Soup</b> <i>(Gluten Free)</i> Cream of tomato with herbs and spices.	6
<b>Mulligatawny Soup</b> <i>(Gluten Free)</i> A spicy favorite, made with split peas, vegetables and chicken broth.	7
<b>Vegetable Soup</b> <i>(Gluten Free)</i> Garden fresh mixed vegetables flavored with herbs and lightly spiced.	7
<b>Indian Spinach Salad</b> <i>(Gluten Free) (Has Nuts)</i> A delicious spinach salad with apples, nuts, raisins and a chutney dressing with honey.	8

# Entrées

## Tandoor

<i>(All items have butter)</i>	
<b>Tandoori Chicken</b> <i>(Gluten Free)</i> Chicken marinated in yogurt and freshly ground spices and cooked in clay oven.	17
<b>Tandoori Chicken Tikka</b> <i>(Gluten Free)</i> Chicken marinated in yogurt, garlic ground spices and cooked in a clay oven.	19
<b>Tandoori Salmon</b> <i>(Gluten Free)</i> Cubes of fish marinated in yogurt, delicaty spiced and cooked in clay oven.	25
<b>Tandoori Prawns</b> <i>(Gluten Free)</i> Large jumbo prawns marinated and cooked in clay oven.	25
<b>Bihari Lamb Kebab</b> <i>(Gluten Free)</i> Traditional dish of Bihar. Bihari kebabs are lamb strips marinated in yogurt, raw papaya and exotic spices.	22
<b>Tandoori Lamb Chops</b> <i>(Gluten Free) (3 pcs)</i> Seasoned in freshly ground spices, then roasted in our clay oven. (2 pcs)	30
<b>Reshmi Kebab</b> <i>(Gluten Free) (Has nuts)</i> Chicken cubes marinated in creamy sauce and tandoori spices, cooked in a clay oven.	19
<b>Tandoori Vegetables</b> <i>(Gluten Free)</i> Assortment of fresh vegetables marinated and barbequed in a clay oven (paneer, pineapple, broccoli, cauliflower, apples, tomato, green and red peppers and onions).	17
<b>Mixed Grill</b> <i>(Gluten Free)</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.	32

# Curries

## Seafood

<b>Goan Fish Curry</b> <i>(Gluten Free)</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.	22
<b>Madras Fish Curry</b> <i>(Gluten Free)</i> Traditional fish curry cooked in coconut milk with tomato, chili and tamarind.	22
<b>Shrimp Jalfrezi</b> <i>(Gluten Free)</i> Shrimp cooked with fresh peppers, onions, tomatoes and herbs.	23
<b>Goan Shrimp Bhuna</b> <i>(Gluten Free)</i> Shrimp slow cooked with onions, tomatoes, specially prepared herbs, ground spices and touch of ginger and garlic.	23
<b>Prawn Vindaloo</b> <i>(Gluten Free)</i> Prawns cooked in a fiery vinegar flavored sauce.	24
<b>Shrimp Moilee</b> <i>(Gluten Free)</i> Shrimp poached in coconut sauce, flavored with curry leaves and mustard seeds.	24

## Chicken

<b>Chicken Makhani</b> <i>(Gluten Free)</i> Tender chicken cooked in a creamy tomato and butter sauce.	19
<b>Chicken Tikka Masala</b> <i>(Gluten Free)</i> Marinated boneless pieces of chicken grilled and sautéed in a delicious creamy tomato sauce.	19
<b>Chicken Jalfrezi</b> <i>(Gluten Free)</i> Boneless pieces of chicken with fresh peppers, onions, tomatoes and herbs.	18

<i>(Chicken continued)</i>	
<b>Chicken Saag</b> <i>(Gluten Free)</i> Curried chicken cooked with chopped fresh spinach, lightly spiced.	18
<b>Chicken Shahi Korma</b> <i>(Gluten Free)</i> Chicken simmered in a creamy almond sauce, dried nuts and lightly spiced.	19
<b>Chicken Vindaloo</b> <i>(Gluten Free)</i> Chicken simmered in a fiery vinegar flavored sauce. A specialty of Goa.	20
<b>Mangalorian Suka Chicken</b> <i>(Gluten Free)</i> Dry chicken dish made with several spices ground into a perfect masala and cooked with fresh coconut.	20
<b>Chicken Curry</b> <i>(Gluten Free)</i> Boneless chicken cooked in a classic curry sauce.	18
<b>Chicken Xacuti</b> <i>(Gluten Free)</i> Classic Goan chicken curry cooked in spices	19
<b>Lamb</b>	
<b>Lamb Rogan Josh</b> <i>(Gluten Free)</i> A specialty from Kashmir. Lean chunks of lamb cooked in a flavorful sauce with a blend of fragrant spices.	20
<b>Lamb Bhuna</b> <i>(Gluten Free)</i> Lamb slow cooked with onions, tomatoes, specially prepared herbs, ground spices and a touch of ginger and garlic.	20
<b>Lamb Vindaloo</b> <i>(Gluten Free)</i> Lamb cooked in a hot flavored sauce, a Goan specialty.	21
<b>Lamb Pasanda</b> <i>(Gluten Free)</i> Cubes of lamb cooked in a rich almond sauce, garnished with almonds and raisins.	22
<b>Lamb Saag</b> <i>(Gluten Free)</i> Curried lamb cubes cooked with chopped fresh spinach.	22
<b>Kadai Lamb</b> <i>(Gluten Free)</i> Cubes of lamb cooked, sautéed tomatoes, onions and chillies, cooked in a mild sauce.	22
<b>Lal Maas</b> <i>(Gluten Free)</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.	23
<b>Vegetarian</b>	
<b>Palak Paneer</b> <i>(Gluten Free)</i> Fresh homemade cheese cooked in a creamy spinach sauce.	17
<b>Paneer Labadar</b> <i>(Gluten Free)</i> Homemade cheese dish cooked in aromatic spicy Indian flavors and red gravy and then garnished with lots of cream and shredded ginger.	17
<b>Paneer Makhani</b> <i>(Gluten Free)</i> Cubes of homemade cheese cooked in a rich tomato and cream sauce with a dust of fenugreek.	17
<b>Kadai Paneer</b> <i>(Gluten Free)</i> Homemade cheese with an irresistible flavor with the blend of green bell peppers, dried fenugreek leaves and cardamom.	17
<b>Malai Kofta</b> <i>(Gluten Free)</i> Croquettes of fresh cheese and vegetables simmered in a light creamy sauce, topped with nuts and raisins.	17