

Basmati

The Hindi word 'Basmati' means fragrant, and refers to the nutlike flavor and aroma of this small, but long grained rice. It has been used in India and Pakistan for thousands of years and is excellent with curries. Several varieties are now grown in the U.S.A., such as Texmati and Kasmati, and all are growing in popularity.

FROM DEEP FRYER

SAMOSAS 🍌

Homemade dough stuffed with beef, potato, green peas, flavored with Indian spices

PAKORA

Battered vegetables served with green chutney

FROM OUR TANDOOR OVEN

PANEER KA TIKKA 🍌

An exotic kebab of homemade cottage cheese

SOLE TIKKA RAMPURI

Fish marinated of yoghurt with spices

MURG TIKKA

Tender chicken kebabs marinated in spiced yogurt

BARRAH KABAB

Tender lamb marinated in yoghurt and Indian spices

BASMATI SPECIALTIES

LAMB ROGAN JOSH 🍌

Tender lamb simmered with curd and Kashmiri herbs and spices

KORI GASSI / LAMB GASSI 🍌🍌🍌

South Indian style chicken or lamb in fresh ground coconut, red chilly & roasted coriander

CHICKEN TIKKA MASALA 🍌

Char grilled chicken served in velvety tomato gravy enriched with cream

VINDALO CHICKEN, LAMB OR BEEF 🍌🍌🍌

Hot and tangy curry sauce specialty from Goa

KORMA CHICKEN OR LAMB

Cashew nut, poppy seed rich flavored, finish with fresh cream

CHICKEN KADHI 🍌🍌

Chicken, green pepper, onion tempered with roasted blended spices

Namaste! Basmati have been a family tradition the reputation of serving mouthwatering dishes that showcase time-honored and unique recipes that feel like home. We are proud to be the premier Indian restaurant in the Excellence Group. From the North-West Frontier of India, basmati brings alive the rustic flavors of North-West Frontier cuisine, traditionally prepared in a clay oven (tandoor).

EXPLORE THE HANDI

DAAL BASMATI 🍌

Black lentils simmered overnight on slow fire enriched with cream (Lacto-vegetarian)

DAAL TADKA 🍌

Yellow lentils flavored with garlic and mustard seeds

MILONI SUBJI 🍌

Assorted vegetable cooked in Indian spices, tomato and onion thick gravy

CHOLE HALDI RAM 🍌

Chick peas tempered with carom seeds and special spices with tomato gravy

PANEER CAPSICUM MASALA 🍌

Cheese, green pepper, tempered with cumin and blend with onion gravy (Lacto-vegetarian)

All the dishes from our Handi and Basmati Specialties, will be served with your choice of rice, mint & tamarind chutney, papad and raita.

RICE

SIDE SADHA CHAWAL

Fluffy white long grained basmati rice steamed to perfection

PEAS PULAO

Enhanced with cumin and green peas

KASHMIRIO PULAO

Finished with vegetable and dry nuts

BREAD

NAN

Refined flour bread made in tandoor coated with: plain, cheese with coriander and chile or potatoe with ginger



SPICY



VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Basmati

TIRANGA MENU

SAMOSAS 🍽️

Homemade dough stuffed with potato, green peas, flavored with Indian spices

DAAL BASMATI 🍽️

Black lentils simmered overnight on slow fire enriched with cream (Lacto vegetarian)

MILONI SUBJI 🍽️

Assorted vegetable cooked in Indian spices, tomato and onion thick gravy

MURG TIKKA 🍽️

Tender chicken kebabs marinated in spiced yogurt

LAMB ROGAN JOSH 🍽️

Tender lamb simmered with curd and Kashmiri herbs and spices

SIDE SADHA CHAWAL

Fluffy white long grained basmati rice steamed to perfection

NAN

Refined flour bread made in tandoor coated with: plain, cheese with coriander and chile or potatoe with ginger

KONARK MENU

PAKORA

Battered vegetables served with green chutney

DAAL TADKA 🍽️

Yellow lentils flavored with garlic and mustard seeds

PANEER CAPSICUM MASALA 🍽️

Cheese, green pepper, tempered with cumin and blend with onion gravy (Lacto-vegetarian)

CHICKEN TIKKA MASALA 🍽️

Char grilled chicken served in velvety tomato gravy enriched with cream

GHOST ACHRI TIKKA 🍽️🍽️🍽️

Lamb marinated with pickle mix of mustard oil, fennel and spicy chili

SIDE SADHA CHAWAL

Fluffy white long grained basmati rice steamed to perfection

NAN

Refined flour bread made in tandoor coated with: plain, cheese with coriander and chile or potatoe with ginger





DESSERTS

SEASONAL SORBETS

CARROT HALVA

Carrot pudding layered with almond cookies and seasonal fruits sauce

COCONUT MOUSSE

With cashew nuts and orange sauce

CHOCOLATE MOUSSE

Dark chocolate layered with phillo dough and pistachio sauce

EXCELLENCE FLAME-GLAZED KULFI

Kulfi ice cream on grilled pineapple with flambé meringue and caramel sauce