



# INDIAN CUISINE

Indian cuisine enjoys a great reputation among all ethnic foods in the world. It has an uncanny charm, and those who try it will find it rich in taste and flavor.

A common ingredient in the Indian food is a wide range of spices. The secret of Indian cuisine is in proper use of selected spices to bring out rich flavor, aroma and character in food. By proper use of different techniques such as roasting or frying the spices whole, or grinding them to make a paste, it is possible to draw different flavors from the same spice. The popular belief that the India food is generally hot is not correct. By correct use of spices and ingredients, the food can be prepared to suit one's taste.

Pooja Exotic Indian Cuisine offers a wide selection of the best Indian cuisine made from fresh ingredients. Every item is prepared fresh, paying careful attention to the patron's choice of mild, medium or hot flavor. We do not use packaged curry powders or canned meat, seafood or vegetables. Every dish at Pooja is prepared according to original recipes, which have become part of Indian culture over thousands of years.

We are confident that your dining experience at Pooja Exotic Indian Cuisine will be pleasant one.

Visit us at: [poojarestaurantwarren.com](http://poojarestaurantwarren.com)



## ALPAHAR/APPETIZERS

*All appetizers are served with mint and onion chutney*

1. **VEGETABLE PAKORA** ..... \$7.95  
Fresh Vegetables dipped in a special spiced batter and fried to golden perfection
2. **SAMOSA VEGETABLE** ..... \$6.95  
Crisp turnover, filled with mildly spiced potatoes and peas
3. **SAMOSAMEAT** ..... \$8.95  
Crisp turnover filled with curried minced meat
4. **CHICKEN PAKORA** ..... \$9.95  
Pieces of chicken dipped in a special batter and fried to a golden perfection
5. **PANEER PAKORA** ..... \$8.95  
Homemade Indian cheese balls, batter dipped and fried to golden perfection
6. **FISH PAKORA** ..... \$10.95  
Top Quality chunks of fish lightly fried in our special batter
7. **VEGETARIAN ASSORTED APPETIZER (FOR TWO)** ..... \$12.95  
Samosa and Mix Pakora
8. **POOJA APPETIZER (FOR TWO)** ..... \$13.95  
Delicious assortment of appetizers listed above
9. **TANDOORI ASSORTED APPETIZER (FOR TWO)** ..... \$16.95  
Seekh Kabob, Shrimp Tandoori, Chicken Tikka
10. **ONION BHAJIA** ..... \$7.95  
Thinly sliced onions lightly deep fried in a delicious batter
11. **DAHI WADA** ..... \$9.95  
Lentil balls served in yogurt and topped with tamarind chutney
12. **ALOO PAPDI CHAAT** ..... \$9.95  
Crisp poori bread served with cubes of potatoes in a tangy sweet and sour sauce
13. **JHEENGA (SHRIMP) PAKORA** ..... \$14.95  
Lightly marinated shrimp kissed with Indian herbs and batter fried
14. **SAMOSA CHAT** ..... \$12.95  
Crispy triangle shaped turnover stuffed with seasoned potatoes, peas garnished with chana (chickpeas), onion, yogurt and tomato served with tangy yogurt and chicky peas
15. **DAHI KE KABAB (7 Pc)** ..... \$12.95  
A creamy twist on traditional kababs, featuring yogurt-based patties coated in a flavorful spice blend, deep-fried to perfection.
16. **FRENCH FRIES** ..... \$6.95  
Crunchy, golden fries cooked to perfection, sprinkled with a pinch of salt.
17. **ANGARA SOYA CHAAP** ..... \$17.95  
Marinated soya chaap grilled to perfection, smothered in a rich.
18. **PANI PURI (8pc)** ..... \$6.95  
Puffed puries filled w/potato, chickpeas & tamarind, served with chilled spicy water.
19. **BHEL PURI** ..... \$7.95  
Puffed rice, crumbled crunchy puri, onions, coriander tossed with chutneys.

## BEVERAGES

20. **MASALA CHAI** ..... \$3.95  
A traditional Indian spiced tea, expertly blended with black tea, milk, sugar, and a secret mix of warming spices like cinnamon, cardamom, and ginger.
21. **INDIAN TEA (Black Tea with Spices)** ..... \$2.95  
Our signature Indian black tea, carefully brewed and served over ice, providing a refreshing and thirst-quenching drink.
22. **ICED TEA (Sweet / Unsweet)** ..... \$2.95  
Our smooth and revitalizing tea, brewed hot and chilled to perfection. Choose from sweetened or unsweetened options.
23. **COFFEE** ..... \$2.95  
Warm up with our expertly brewed coffee, carefully crafted to deliver a smooth and satisfying flavor experience.
24. **SODA** ..... \$2.95  
(Coke, Diet coke, Sprite and Club Soda)
25. **LASSI** ..... \$5.95  
Refreshing drink made with homemade yogurt
26. **MANGO SHAKE** ..... \$5.95  
Indulge in the sweetness of ripe mango blended with creamy milk and a touch of sugar, perfect for a refreshing treat.
27. **MANGO LASSI** ..... \$5.95  
A creamy and refreshing yogurt-based drink blended with pureed mango, perfect for a sweet and tangy treat.
28. **PINA COLADA** ..... \$6.95  
A tropical classic made with a delightful mix of creamy coconut milk, fresh pineapple juice, blended to perfection. This smooth and exotic drink transports you to a sunny beach with every sip, offering a refreshing escape. full of sweet, tropical flavors.
29. **MANGO JUICE** ..... \$5.95  
A pure, refreshing burst of ripe mangoes, squeezed to perfection for a naturally sweet and tangy experience. This tropical favorite is a simple, vibrant drink that captures the essence of fresh, juicy mangoes in every glass.

## ROTI KE PAKWAAN / HOMEMADE INDIAN BREAD

30. BREAD BASKET ..... \$16.95  
Assorted Bread (Naan, onion kulcha, aloo paratha & roti)
31. LACHA PARATHA ..... \$4.95  
A flaky multi-layered whole wheat bread irresistible
32. BROCCOLI KULCHA ..... \$5.95  
Bread stuffed with lightly spiced shredded broccoli
33. PARATHA ..... \$3.95  
Buttered pan fried wheat bread
34. PURI ..... \$3.95  
Deep fried, puffed light bread
35. ROTI ..... \$3.95  
Indian style unleavened whole wheat bread
36. ALOO PARATHA ..... \$4.95  
Paratha bread stuffed with mildly spiced potatoes
37. NAAN ..... \$3.95  
Traditional punjabi style tear-drop shaped white bread baked on the sides of our tandoori oven, delicious with or without butter
38. KEEMA MASALA PARATHA ..... \$6.95  
Delicious unleavened bread baked with four layers of batter containing succulent minced meats that are rich and delicious
39. VEGETABLE KULCHA ..... \$4.95  
Your choice of onions/paneer or cauliflower. Unleavened bread stuffed with onion and paneer or fresh minced cauliflower
40. LAJAWAB PARATHA ..... \$5.95  
Multi-layered bread stuffed with shredded chicken and herbs, buttered between layer
41. CHAPATTI ..... \$3.95  
Traditional Indian flatbread, made with whole wheat flour and cooked to a perfect golden brown, served hot and fresh.
42. GARLIC NAAN ..... \$4.95  
Freshly baked Indian flatbread smothered with a savory garlic butter, served hot and perfect for dipping or wrapping.
43. PESHAWARI NAAN ..... \$5.95  
Unleavened bread stuffed with coconut and golden raisins

## SHORBE/SOUPS

44. MULLIGATAWNY SOUP ..... \$5.95  
Made with lentils, tomatoes and a touch of specialty blended spices and herbs
45. COCONUT SOUP ..... \$5.95  
Punjabi-style made with milk, grated coconut and nuts
46. TOMATO SOUP ..... \$5.95  
Made with fresh tomatoes and a blend of exotic spices
47. CHICKEN SPINACH SOUP ..... \$6.95  
A nourishing and flavorful soup featuring tender chicken, fresh spinach, and aromatic spices. Light yet rich in taste, this comforting dish is perfect for a healthy, hearty meal full of vibrant flavors.
48. FRESH GREEN SALAD ..... \$6.95  
A refreshing blend of crisp lettuce, cucumbers, and seasonal greens, topped with a light vinaigrette. Simple, healthy, and full of natural flavors, this salad is the perfect way to brighten up any meal.

## CONDIMENTS

Delicious accompaniments that will enhance any meal

49. PAPADUM ..... \$3.50  
Crisp, paper-thin bread wafers
50. RAITA ..... \$3.50  
Grated fresh cucumbers in creamy homemade yogurt with mint leaves
51. MANGO CHUTNEY ..... \$4.25  
Sweet and spicy chutney
52. ACHAR ..... \$3.50  
Hot and spicy Indian pickles
53. KACHUMBAR ..... \$7.95  
Diced onions, tomatoes, chili peppers and chopped coriander and hint of lemon juice

## ENTREES

*All entrees are served with rice and chutneys. All dishes are prepared to your taste... mild, medium or hot!*

### TANDOORI PAKWAAN/CHARCOAL CLAY OVEN

54. TANDOORI CHICKEN .....\$16.95  
Fresh chicken marinated in delicately spiced yogurt and roasted in tandoori oven
55. CHICKEN TIKKA .....\$17.95  
Boneless pieces of chicken marinated with flavoured spices and roasted in tandoori oven
56. SEEKH KABOB .....\$17.95  
Minced meat combined with onions and herbs, then roasted on skewers in tandoori oven
57. BOTI KABOB .....\$21.95  
Milk, tender morsels of lamb marinated in our special recipe, broiled with complementing additions in tandoori oven, served with rice and dal
58. SHRIMP TANDOORI .....\$21.95  
Mild, large, mouth watering shrimp lightly seasoned and slowly broiled over charcoal in tandoori oven, served with rice and dal
59. MACCHLI (FISH) TANDOORI .....\$22.95  
Juicy pieces of best quality fish marinated in herbs and spices, then broiled over charcoal in tandoori oven, served with rice.
60. RESHMI KABOB .....\$17.95  
Mild, tender, tasty pieces of chicken marinated in a special recipe before being barbecued on a skewer in tandoori oven
61. MALAI KABOB .....\$19.95  
Tender pieces of boneless chicken marinated in yogurt and almond paste cooked on a skewer
62. LASOONI KABOB .....\$19.95  
Fresh chicken marinated in gram flour, garlic, coriander and yogurt barbecued on a skewer in the Tandoor
63. MUGHLAI PANEER TIKKA .....\$17.95  
Cubes of cottage cheese, bell pepper, onion and tomatoes marinated in tandoori masala and grilled in the clay oven. Good for veggie lovers
64. ACHARI MALAI KABAB .....\$19.95  
Boneless chicken chunks marinated in secret herbs and spices and broiled in tandoori oven.
65. LAMB CHOPS .....\$29.95  
Tender lamb chops marinated in our special recipe, broiled with complementing additions in tandoor oven, served with rice and dal
66. SOYA MALAI CHAAP .....\$17.95  
Tender soya chaap marinated in a rich, creamy malai sauce, grilled to perfection.

### SAMUNDAREE PAKWAAN / SEAFOOD SPECIALTIES

67. SHRIMP CURRY OR VINDALOO .....\$21.95  
Shrimp cooked in a delicious, mild or hot sauce
68. SHRIMP DO PIAZA .....\$21.95  
Shrimp cooked in a flavoured gravy with green peppers and onions
69. SHRIMP NIRGISI .....\$21.95  
Large shrimp cooked in a spicy coconut sauce
70. SHRIMP DANSIK .....\$21.95  
Large shrimp marinated in honey, vinegar and exotic spices, cooked with lentils tastes sweet, sour, and spicy
71. GOA MACCHI .....\$21.95  
A specialty of the Goa region fish, with ground coconut and masterfully blended spices
72. FISH TIKKA MASALA .....\$21.95  
Boneless pieces of fish Tikka cooked in a creamy butter sauce with fresh tomatoes
73. SHRIMP CHILLI .....\$21.95  
Jumbo shrimp sauteed in hot Indian pepper onion, bell pepper and tomatoes, extra spicy
74. SHRIMP MAKHANI .....\$21.95  
Marinated pieces of shrimp barbecued in Tandoor, combined with a mixture of onion, tomatoes, butter & cream
75. JHINGA GOAN CURRY .....\$21.95  
A typical and traditional goan shrimp curry cooked in coconut milk
76. SHRIMP MUMTALI .....\$21.95  
Large shrimp cooked in a cream with raisins, cashews & eggs
77. SHRIMP SAG .....\$21.95  
Large pieces of shrimp sauteed with spinach, coriander and mild indian spices

## SABZI KE PAKWAAN/VEGETARIAN DISHES

109. VEGETABLE JAL FROZI .....	\$15.95
Fresh garden Vegetables marinated in fresh ginger and garlic, then cooked with herbs	
110. SAG PANEER .....	\$16.95
Spinach and homemade cheese cubes cooked in tasty spices	
111. MATTAR PANEER .....	\$16.95
Peas and lightly fried homemade cheese cubes cooked in a mildy spiced sauce	
112. PALAK ALOO .....	\$15.95
Potatoes cooked in spinach and flavoured sauces	
113. ALOO GOBHI MASALA .....	\$16.95
Potatoes and cauliflower cooked in selected sauces	
114. MUSHROOM MATTAR .....	\$15.95
Peas and mushrooms cooked in a mild curry sauce	
115. CHANNA MASALA .....	\$16.95
Chick peas, onions and tomatoes cooked in a light sauce	
116. BAINGAN BHARTHA .....	\$16.95
Eggplant roasted in tandoori oven and cooked with green peas, fresh tomatoes, onions, ginger and garlic, punjabi style	
117. DAL SPECIAL .....	\$15.95
Lentils fried in butter with fresh onions, tomatoes, ginger and garlic	
118. BHINDI MASALA .....	\$16.95
Whole okra stuffed with exotic spices, cooked with onions and tomatoes	
119. MALAI KOFTA .....	\$16.95
Homemade cheese stuffed in vegetable balls, cooked in mildly spiced creamy sauce	
120. SHAHI KORMA .....	\$16.95
Mixed vegetables marinated in yogurt and cooked in a creamy blended spices	
121. PANEER MAKHANI .....	\$16.95
Homemade cottage cheese with onions and tomatoes cooked in butter with fresh herbs	
122. ALOO MATTAR .....	\$14.95
Potatoes and peas cooked in mild curry sauce	
123. KASHMIRI DUM ALOO .....	\$15.95
Potatoes filled with cheese, nuts, and raisins cooked in mild cream sauce	
124. YELLOW DAL TADKA .....	\$15.95
Mung and masoor lentils cooked with onion, garlic & ginger	
125. CHILLI PANEER .....	\$17.95
Cottage cheese triangles sauteed with ginger, garlic, and green chillies	
126. LICI NIRGISI .....	\$16.95
Lichi fruit and cubes of homemade cheese cooked in coconut cream sauce	
127. METHI MALAI MATTAR .....	\$16.95
Green peas with fenugreek leaves and Indian spices with creamy sauces	
128. SHAHI PANEER KORMA .....	\$16.95
Shredded cheese cooked with green peas, onion, tomatoes, pepper with a touch of cream, nuts, raisins, herbs and spices	
129. PANEER BHURJI .....	\$17.95
Shredded cheese cooked with tomato, onions, ginger, garlic and selected spices. Very traditional	
130. PUNJABI KADHI .....	\$16.95
Kadhi Pakora is a Punjabi delicacy made with yogurt, fenugreek seeds and chickpea flour	



## MURG KE PAKWAN / CHICKEN SPECIALTIES

78. DHABA CHICKEN CURRY WITH BONE ..... \$19.95  
Tender chicken on the bone cooked in a hearty, slow-cooked curry made with onions, tomatoes, and a blend of warming spices, served hot and fresh.
79. CHICKEN CURRY OR VINDALOO ..... \$17.95  
Chicken cooked in a light gravy, mild or hot
80. CHICKEN SAGWALA ..... \$17.95  
Boneless chicken cooked with spinach in mild spices.
81. CHICKEN MAKHANI ..... \$18.95  
The most popular Indian delicacy "butter chicken", tandoori cooked in exotic spices with chopped tomatoes and butter
82. CHICKEN MUMTALI ..... \$18.95  
Mild boneless chicken cooked in cream with raisins, cashews and eggs
83. CHICKEN TIKKA MASALA ..... \$18.95  
Boneless pieces of chicken tikka cooked in a creamy butter sauce with fresh tomatoes and fragrant spices
84. CHICKEN PATIALA SHAHI ..... \$17.95  
Boneless pieces of chicken simmered in a light sauce with yogurt, onions, tomatoes and mild spices
85. CHICKEN JALFROZI ..... \$18.95  
Juicy pieces of chicken prepared with bell peppers, sliced tomatoes and spring onions, deliciously flavoured with spices
86. CHICKEN DHINGRI ..... \$17.95  
Boneless pieces of chicken cooked with mushrooms in a creamy sauce.
87. CHICKEN KORMA ..... \$17.95  
Succulent chicken pieces delicately flavoured with coconut and gently simmered in yogurt with a selection of spices and nuts
88. CHICKEN CHILLI ..... \$18.95  
White meat chicken cooked with onions, bell peppers and tomatoes, Served extra spicy
89. CHICKEN TIKKA SAG ..... \$18.95  
Cubes of grilled chicken & creamy spinach cooked to perfection a must!
90. CHICKEN KASHMIRI ..... \$18.95  
Boneless pieces of chicken cooked with pineapple chunks and flavoured with fresh spices
91. CHICKEN 65 ..... \$19.95  
South Indian special, extra spicy boneless chicken with ginger, garlic & hot and spicy peppers
92. EGG CURRY ..... \$15.95  
A classic Indian dish featuring hard-boiled eggs simmered in a rich, flavorful curry sauce made with onions, ginger, garlic, and a blend of warming spices.
93. EGG BHURJI ..... \$15.95  
Scrambled eggs cooked with onions, tomatoes, and a blend of spices, served hot and fresh.

## GOSHT KE PAKWAAN / LAMB SPECIALTIES

94. LAMB CURRY OR VINDALOO ..... \$19.95  
Extra hot spiced lamb cooked in tangy, sharp sauce
95. LAMB SAG ..... \$19.95  
Lamb cooked in exotic spices and spinach.
96. LAMB ROGAN JOSH ..... \$19.95  
Cubes of lamb marinated in spices and cooked with chopped tomatoes in a creamy sauce
97. LAMB PASANDA ..... \$19.95  
Slices of lamb marinated in cream and cooked in a spicy almond sauce
98. KARAH KEBOB KHYBERI ..... \$19.95  
Hearty appetites will appreciate our specialty from the Khyber Pass region, diced lamb grilled with herbs, tomatoes and capsicum in a traditional style
99. BHINDI GOSHT ..... \$20.95  
Fresh okra and selected pieces of lamb marinated in herbs and spices
100. LAMB PATIALA SHAHI ..... \$19.95  
Juicy pieces of lamb simmered in a light sauce with yogurt, onions, tomatoes and mild spices
101. KEEMA MATTAR ..... \$19.95  
Ground Lamb marinated in yogurt and a fresh blend of tandoori masala (spices), cooked with greens
102. LAMB TIKKA MASALA ..... \$20.95  
Marinated sliced lamb baked in tandoori oven, then cooked in a thick sauce tomatoes, butter & cream
103. LAMB TARANGA ..... \$20.95  
Lamb, chicken and shrimp cooked with bell pepper and aromatic spices
104. LAMB KUMB MASALA ..... \$20.95  
Boneless lamb mixed with Indian spices and mushroom cooked with makhani sauce
105. LAMB MUMTALI ..... \$20.95  
Mild boneless lamb cooked in a cream with raisins, cashews and eggs.
106. LAMB ACHARI ..... \$20.95  
Boneless lamb cooked in a pickle flavour sauce chef's special
107. GOAT CURRY ..... \$23.95  
Baby goat cooked in exotic spices
108. GOAT ROGAN JOSH ..... \$23.95  
A flavorful and spicy curry made with slow-cooked goat meat, onions, garlic, ginger, and a blend of warming spices and a rich, velvety texture.

## BIRYANIS / RICE SPECIALTIES

131. EGG BIRYANI ..... \$19.95  
A fragrant blend of spiced basmati rice and boiled eggs, cooked to perfection with aromatic herbs and bold flavors. A delicious, comforting dish with every bite.
132. SHRIMP BIRYANI ..... \$21.95  
A fragrant, spiced rice dish featuring succulent shrimp, basmati rice, and a blend of aromatic herbs and spices. Rich in flavor and perfectly balanced, this biryani is a seafood lover's delight.
133. CHICKEN BIRYANI ..... \$19.95  
A fragrant and flavorful rice dish made with tender, marinated chicken, basmati rice, and a blend of aromatic spices. Rich, savory, and perfectly spiced, this classic biryani offers a delicious and satisfying meal in every bite.
134. CHICKEN TIKKA BIRYANI ..... \$19.95  
Saffron rice cooked with boneless grilled chicken (white meat)
135. LAMB BIRYANI ..... \$20.95  
A fragrant, flavorful rice dish made with tender, slow-cooked lamb, aromatic basmati rice, and a rich blend of spices. This indulgent biryani offers a perfect balance of savory, spicy, and earthy flavors, making it a true feast for the senses.
136. VEGETABLE BIRYANI ..... \$16.95  
Indian basmati rice cooked with vegetables, cashew nuts and raisins
137. PATIALA PULLAO ..... \$10.95  
Lightly fried rice with peas and a touch of cumin seeds and raisins
138. SHAHJAHANI BIRYANI ..... \$21.95  
Saffron rice cooked with boneless pieces of chicken, cubes of lamb and shrimp
139. PEAS PULLAO ..... \$7.95  
Rice pilaf cooked with green peas and fried onions
140. GOAT BIRYANI ..... \$24.95  
A rich and aromatic rice dish made with tender goat meat, basmati rice, and a blend of fragrant spices. Slow-cooked to perfection, this biryani offers a deliciously savory and bold flavor that is sure to satisfy your cravings.

## COMBINATION DINNERS

141. HOUSE SPECIAL ..... \$22.95  
One of our mouthwatering house specialties...chicken tandoori, lamb rogan josh, vegetable korma, papadum, raita, rice and naan bread
142. FROM THE TANDOOR ..... \$22.95  
Splurge any day of the week on assorted delicacies from our charcoal fired tandoori oven. Includes chicken tandoori, chicken tikka, seekh kabob, and shrimp served with chutney, rice, and naan bread
143. VEGETARIAN THALI ..... \$23.95  
A combination of three vegetable curries and served with rice pudding, chutney, raita, papadum, rice and puri bread, served on a traditional dish (Thali)
144. SPECIAL COMBINATION (FOR TWO) ..... \$48.95  
Two people can enjoy this dinner of papadum, mulligatawny soup, seekh kabob, vegetable korma or malai kofta, chicken tikka, chicken tikka masala or lamb rogan josh, rice and naan bread.

## UPSANHAR / DESSETS

145. FRUIT CUSTARD ..... \$6.95  
A creamy, luscious custard served with a colorful mix of fresh fruits. Sweet, smooth, and refreshing, it's the perfect balance of indulgence and lightness in every bite.
146. KULFI ..... \$6.95  
Authentic Indian ice cream made with milk and nuts
147. GULAB JAMAN ..... \$5.95  
Juicy deep fried cheese ball dipped in syrup, served warm
148. RAS MALAI ..... \$6.95  
Homemade cheese balls sweetened with milk and flavoured and nuts
149. KHEER ..... \$5.95  
Rice pudding served with almonds and pistachios
150. ICE CREAM ..... \$5.95  
Vanilla, chocolate and mango



# CATERING

Available for

- ◆ PARTIES
- ◆ BRIDAL SHOWERS
- ◆ WEDDINGS
- ◆ ANNIVERSARIES
- ◆ GRADUATIONS
- ◆ BABY SHOWERS
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