

Shandaar, in its new Avatar makes for a Shandaar (means fabulous) dining experience and serves an exotic match of traditional Indian cuisine, the food at shandaar is cooked in clay oven (tandoor) in the traditional style of Indian north west frontier region, it takes a chef years of scrupulous training and devotion to master in the art and get hold of the ability to understand the spices, mix the marination and to judge the heat of the tandoor and the time necessary for each dish to be perfectly cooked.



"Explore the taste of Indian Food"






1801 Priority Way • Louisville, KY 40299

Ph: 502.261.7391 • Fax: 502.261.7394

www.shandaarlouisville.com

The unique concept by Gita Malhotra and Sunil Kumar is always been a dream to open up a DHABA (Highway Restaurant at the Edge of Louisville) in United State of America become Shandaar, the restaurant offers a fabulous yet totally an ethnic experience where the open kitchen is a part of the restaurant. The view of the Live Kitchen at Shandaar, with the busy chefs, adds to the warmth of the restaurant

Gap Fillers

- (1) **Samosa** \$5
(Crisp pastry filled with potatoes and peas)
- (2) **Aloo Tikki**  \$4
(Mashed potatoes patties minced with garlic, onions, fresh ginger and cumin)
- (3) **Pakora** 
(Fresh fritters made in chick pea's flour)
Veggie \$4 **Paneer** \$5 **Chicken** \$6
- (4) **Manchurian Dry**
(Tossed chopped onions, garlic, ginger, in Indo Chinese sauces)
GOBI \$7 **Paneer** \$8 **Chicken** \$9
- (5) **Chilli** 
(Tossed chopped onions, garlic, ginger in our home blend chili sauce)
Paneer \$8 **Chicken** \$9
- (6) **Street 65** 
(Marination of ginger, garlic and mild spices, battered fried and tempered in chilli sauce, cilantro, mustard seeds and curry leaves)
 **Paneer** \$9 **Chicken** \$10

Tongue Teasers Indian street foodies

- (12) **Samosa Chaat** \$6
(Topping with chick peas yogurt, tamarind, mint, and pico de gallo)
- (13) **Bombay Wali Bhel** \$6
(Puffed rice crisp made with chick peas flour & mix with onions, nuts, tomatoes, spices & tamarind sauce)
- (14) **Gol Gappa** \$7
(Wheat puffs, stuffed with potatoes chick peas and home made spiced water)
- (15) **Dhai Papari Chaat** \$7
(Crispy fried wafers served with, yogurt, tamarind chutney, and chaat masala)
- (16) **Dahi Bhalla** \$8
(Soft lentil patty served in yogurt and topped with sweet tamarind chutney)

Kebabs & Tikkas From the charcoal

- (7) **Malai Tikka Kebab**
(marinated in black pepper, yogurt, cheese and spices, roasted in a charcoal Tandoori oven)
Paneer \$10 **Chicken** \$12 **Fish** \$15
- (8) **Tikka Jahangiri**
(yogurt base marination made in tandoori spice, roasted in our charcoal tandoori oven)
Paneer \$10 **Chicken** \$12 **Fish** \$15
- (9) **Tandoori**
(yogurt base marination, in freshly ground herbs and spices over night and barbecued on skewers over a charcoal fire)
Chicken \$18 **Fish** \$15 **Shrimp** \$16
- (10) **Seekh Kebab Chickenwalla** \$10
(Finely minced chicken, with ground herbs and spices, barbecued on skewers over a charcoal fire)
- (11) **Khandri Khosh Lamb Chops** \$22
(Lamb chops marinated in the homemade Pomegranate Molasses, Garam Masala and Raw Papaya added to tenderize the dish with the garnish pomegranate seeds)



Hot



Vegan



Gluten Free

Indian Shorbas

- (17) Daal Ka Shorba \$4
(Delicious soup made with lentil, fresh vegetable, herb and mild spices)
- (18) Pistachio soup \$7 *(Chefs special)*
- (19) Paya Ka Shorba \$8
(A slow-cooked baby goat shank and foot stew in thick gravy, flavored with a variety of herbs & spices)

Papadum Light, Lacy lentil crisp

- (20) Fried Papad (2Pcs.) \$2
- (21) Roasted Papad Roll (4Pcs.) \$2
- (22) Masala Papad (2Pcs.) \$4
- (23) Papad Ki Tokari \$5
(Variety of Papad)

Salad & Raita Bar

Salad

- (24) Wedge Salad \$9
(Iceberg topped with Indian dried fruits and diced tomatoes, served with homemade paneer dressing)
- (25) Spinach Salad \$7
(Fresh spinach, red onions, tomatoes, cucumbers, mushroom, spicy ranch)
- (26) Sprouted Bean Salad \$6
(Sprouted beans, cucumber, tomato, onions tossed in fresh citrus juice)
- (27) Onion Salad \$4
(Red onions, cucumber, tomatoes, green chillies tossed in citrus juice & chaat masala)

Add ons:

Chicken \$3 Shrimp \$5 Mahi \$7

Raita *(choice of Raita)*

(Homemade yogurt w/ a kiss of in house blend spice)

- (28) Mixed Vegetable / Boondi \$3
- (29) Fruit Raita \$4 *(mix fruit & pineapple)*



Entrée

Curries in Tadkas

(30) Shandaar House Curry

(fresh garlic, ginger, onions, tomatoes, delicately spiced curry sauce)

Veggie \$11 Chicken \$12 Lamb \$14

Shrimp \$15 Fish \$16

(31) Tikka Masala

(A dish of international acclaim, roasted in clayoven & folded into tomatoes based cream sauce)

Veggie \$11 Chicken \$13 Lamb \$15

Shrimp \$16 Fish \$18

(32) Kadai

(Mouthwatering combination of green pepper, tomato, onion & classic punjabi spices)

Veggie \$11 Chicken \$12 Lamb \$14

(33) Madras Style Curry

(Tomatoes -coconut based soup tempered with mustard seeds and curry leaves)

Veggie \$11 Chicken \$12 Lamb \$14

Shrimp \$15 Fish \$16

(34) Punjabi Saag

(Fresh spinach prepared in a cream sauce)

Veggie \$11 Chicken \$12 Lamb \$14

Shrimp \$15 Fish \$16

(35) Goan Vindaloo

(A divine Goan curry sauce made in wine vinegar, and smoky hot spices)

Veggie \$11 Chicken \$12 Lamb \$14

Shrimp \$15 Fish \$16

(36) Korma

(Rich creamy sauce made with almonds cashew, mild spices and fresh herbs)

Veggie \$11 Chicken \$12 Lamb \$14

Shrimp \$15 Fish \$16

All items can be spiced according to your taste:

Mild, Medium, Hot or Extra Hot

Vegetable Entree *hari subzi (green vegetables)*

(37) Aap Ki Pasand \$10

(aloo gobhi/gobhi matar/cabbage peas/aloo jeera/aloo green pepper)

(38) Aloo Gobi \$10

(fresh cauliflower and potatoes cooked to perfection with herbs and spices)

(39) Baingan Bharta \$12

(tandoori roasted /smoked eggplant cooked over low heat along to draw the spices)

(40) Subzi Navrattan Korma \$12

(assortment of vegetables cooked in sweet & spicy gravy, topped with fruits)

(41) Malai Kofta \$12

(cottage cheese dumplings simmered in jafrani flavoured riched gravy, laced with fresh cream)

Shandaar Paneer

Old school farmers non melting cheese, owner's grandma's recipe from Goraya, Punjab made every day fresh in-house (also sold by lbs in Shandaar)

(42) Paneer Makhanwala \$14

(cottage cheese prepared in tomato based rich gravy, finished with fresh cream)

(43) Paneer Birbali \$14

(paneer tikkas prepared in tomato based rich gravy)

(44) Paneer Saagwala \$14

(chunks of paneer prepared with spinach based gravy)

(45) Paneer Shahi Korma \$14

(cottage cheese prepared in dry fruit based rich gravy, topped with fresh cream & nuts)

(46) Paneer Matar Rusmissa \$15

(a combination of paneer & green peas, cooked in onion based spicy gravy)

(47) Kadai Paneer \$16

(cottage cheese prepared in Khada Masala import from Nawab's kitchen)

Chefs Specialties

Please allow some time for these...



Shandaar Historian cuisine from the kitchen of Maharajas and Mughal Emperors

All the chef special are served with Jeera rice, salad , special Naan

(48) Chicken Makhanwala (butter chicken) \$18
(Chicken in a mildly spiced curry sauce. It is served in India and abroad. The dish has its roots in Punjabi cuisine & was developed by the Moti Mahal restaurant in Delhi, India)

(49) Punjabi Style Baby Goat Curry \$18
(Most popular Indian dish, baby goat w/bones spiced and slowly pressured cooked with house made garam masala)

(50) Shahjahan Haleem \$18
(A slow cooked stew with lentils cooked for seven to eight hours, which results in a paste-like consistency, blending the flavors of spices, chicken, barley and seasoned with garlic, onions, and herbs.)

(51) Nihari \$22
(Oriented in old Delhi in late eighteenth century in royal kitchen of Nawab. A hearty stew slow-cooked overnight with tender chunks of lamb & lamb shanks, thick gravy, & traditional spices)

(52) Shan-E-Kashmir Rogan Josh \$22
(The signature dishes from the magnificent state of Kashmir, has a sauce layered with silk of oil on the top, here at Shandaar its made with exotic spice called Ratanjot and Kashmiri red chilli powder, along with a variation of combination of cinnamon, cardamom, and clove. Yogurt is added to give slight tang and texture to the sauce)

For our little guests

ALL meals \$3

Samosa

(Crisp pastry filled with potatoes and peas)



Cheese kulcha/aloo (potatoes) kulcha


(stuffed tandoori bread)


Chicken pakora/veggie pakora

(Fresh fritters made in chick peas flour)

Daal & Kadhi

(53) Daal Jeerewali \$7  
(Favorite of Jain food lovers)

(54) Daal Tamatar Tadka (Dal Fry) \$9 
(Yellow lentiles cooked with Indian spices, tempered with green chillies, tomatoes & jeera)

(55) Choley Rumpyare \$10 
(Chick peas cooked with North Indian spices)

(56) Daal Makhani \$12
(Assortment of lentils cooked with tomatoes finished with fresh cream & butter)

(57) Kadhi Pakoras \$14
(Pakoras simmered in tempered yogurt)

Biryani

(An aromatic dish made with highly seasoned rice and meat, fish, or vegetables. Served with Raita, kachumber and house salad)

Veggie	\$12	Chicken	\$13
Lamb	\$15	Shrimp	\$16
Fish	\$18		

Hyderabadi Murg Dum Wali Biryani \$18

(A sumptuous chicken biryani that is cooked with such precision that you are bound to enjoy this dish again and again to relish the delicate flavors)

Sizzzzzzlers....zzzz.....sssss.....zzzzz

(all the sizzlers are served on the bed of almond basmati rice, mixed seasonal vegetables, potatoes wedges and fresh avocado)

(58) Paneer Tikka Sizzler \$18
(homemade cottage cheese, green peppers, tomatoes, onion, slowly cooked in charcoal oven)

(59) Tandoori Cornish Hen \$20
(Tandoori roasted hen, stuffed with almond basmati rice served with potatoes and cauliflower)

(60) Grilled Tandoori King Salmon \$23
(grilled salmon with the kiss of tandoori spice & accompanied with sautéed garlic olive oil spinach)

Tandoori Breads

Roti

- Tandoori Roti \$2.50
- Butter Roti \$3

Naan

- Naan \$2.50
- Buttered Naan \$3
- Garlic Naan \$4
- Peshawari Royal Naan \$4

Kulcha

- Kulcha (sesame bread) \$3
- Onion Stuffed Kulcha \$4
- Allo Masala Kulcha \$4

Parathas

- Allo Stuffed Paratha \$4
- Puddina (mint) Paratha \$5

Shandaar Ki Tokari

Varities of tandoori breads basket \$10
*(the basket cannot be modified,
naan, garlic naan, peshawari royal naan,
sada kulcha)*

Chawal /Shawal

- Plain rice \$3
- Jeera rice \$4
- Lemon rice \$5
- Dahi bhaat \$7
- Daal khichadi \$8

All Sides : \$2

Mango chutney
Mango pickle
Pudina (mint) chutney
Tamarind sauce

Sweets (Melodious)

Dessert Track

(61) Shahi Gulab Jamun \$5

*(Balls of dry milk and cheese, deep fried and
flavored in sweet syrup and rose water)*

(62) Rusgulla \$5

*(Dumplings made from cottage cheese soaked in
sweet syrup and cardamom water)*

(63) Rasmalai \$7

*(Dumplings made from cottage cheese soaked in
sweetened, thickened milk)*

(64) Kheer \$5

*(A famous indian sweet dish made from milk,
rice and dried fruits)*

(65) Gajeralia \$7

*(Traditional punjabi winter dessert made with
carrots and nuts)*

Indian Traditional Beverages

- Punjabi Lassi \$3
- Butter Milk (salted lassi) \$3
- Mango Lassi \$5
- Nimbu Panni \$3
(Indian lemonade)
- Masala Chai \$3

Ice cream & Kulfis

- Vanilla Ice Cream \$3
- Kulfi \$4
- Shandaar Homemade Pistachio Ice Cream \$5
- Mango Kulfi \$6
- Vanilla Ice Cream with Hot Gulab Jamun \$7

Lunch Menu

(served: 11:00 - 3:00)

Soup & Salads

Lentil Soup \$4

Spinach Salad \$5

(Fresh spinach, red onions, tomatoes, cucumbers, mushroom, spicy ranch)

Wedge Salad \$7

(Iceberg topped with Indian dried fruits and diced tomatoes, served with homemade paneer dressing)

Frankies Roll

Another street food item from India that is just loved by one and all. There is now a Frankies Roll stand at almost every corner of Delhi and Bombay! Now get yours in Louisville!

Veggie \$7

Chicken \$8

Chicken Seekh Kebabs \$9

Lamb \$10

Thali

Thali'n (Indian cookery) a meal consisting of meat, vegetable dishes accompanied with rice and naan. All platters are served with salad, dal, raita, rice, naan, veggie, and dessert of the day

Veggie \$10

Saag Paneer

(spinach with homemade cheese)

Navrattan Korma

(mixed vegetables with creamy sauce)

Chicken \$11

Chicken Tikka Masala

(chicken with creamy sauce)

Chicken Saag

(chicken with spinach)

Lamb \$13

Lamb Rogan Josh

(cubed lamb cooked with herbs and spices in thick gravy with a touch of yogurt)

Lamb Bhunna

(flavored dish that's slow cooked until meat is tender)

Seafood \$15

Goan Fish Curry

(fish marinated in lemon and cooked in a rich coconut gravy)

Shrimp Curry

(rich flavored curry that compliments shrimp perfectly)

Take Out AVAILABLE!

Let us cater your next event:

- ***Wedding Receptions***
- ***Office Meetings***
- ***Parties***
- ***Anniversaries***
- ***Other Occasions***

All prepared by our specialist trained chefs!



We accept all major credit cards