

BIRYANI

(A mix of rice, spices, & meats or vegetables.
Served with Raita)

DELUXE BIRYANI (A mix of all Meats) \$15

CHICKEN BIRYANI \$13

LAMB BIRYANI \$14

VEGETABLE BIRYANI \$12

FRIED RICE \$12
VEG / CHICKEN / SHRIMP (Hakka or Sezwan)

NOODLE \$12
VEG / CHICKEN / SHRIMP (Hakka or Sezwan)

TANDOORI BREADS

NAAN \$2

GARLIC NAAN \$3

BULLET NAAN \$3

ONION KULCHA \$4

PESHWARI NAAN \$4

CHEESE GARLIC NAAN \$4

PANEER KULCHA \$4

ROTI \$2

ACCOMPLIMENTS

RAITA \$2

PICKLE \$2

PAPAD \$2

EXTRA RICE \$2

MEETHA (Desserts)

GULAB JAMUN (Fried Cheese Balls Dipped In Sugar Syrup) \$4

RASMALAI (Cottage Cheese Patties Dipped In A Creamy Syrup) \$4

RICE PUDDING \$4

ICE CREAM TRIO (Indian Ice Cream – Mango, Vanilla & Pistachio) \$4

BEVERAGES

ICED TEA \$2

SODAS (Coke, Diet Coke, Sprite, Lemonade) \$2

MASALA CHAI \$2

MANGO LASSI \$3

SWEET LASSI \$3



12215 N, PENN AVENUE
OKC, OK 73120
405 752 5283

Welcome To
Ajanta
Cuisine Of India



Authentic Indian Cuisine
Established In 1992

LUNCH BUFFET

11:30 am TO 2:30 pm

EVERYDAY

A LA CARTE DINNER

5:00 PM TO 9:30 PM

EVERYDAY

We do Catering for all Occasions

APPETIZERS

- VEGETABLE SAMOSA** \$4
(Triangle shaped pastry stuffed with Potatoes)
- VEGETABLE PAKODA** \$5
(A mix of onions & potatoes fried with chickpea flour)
- PANEER PAKODA** \$4
(Fresh homemade cheese deep fried and coated with chickpea flour)
- CHICKEN 65** \$7
(Deep fried chicken marinated with yogurt, curry leaf, ginger & cumin powder)
- GOBI MANCHURIAN** \$7
(Cauliflower toasted in garlic sauce - prepared dry)
- CHILI CHICKEN** \$7
(Chicken cooked with ginger garlic paste, soya sauce, vinegar & sautéed in chili sauce - A favorite of ours)
- CHILI PANEER** \$7
(Homemade cheese cooked with ginger garlic paste, soya sauce, vinegar & sautéed in chili sauce)

SALADS

- HOUSE SALAD** (Served with Raitha) \$4
- CHICK PEA SALAD** \$4
- KACHUMBER SALAD** \$4
- TANDOORI CHICKEN SALAD** \$5

TANDOORI & KABAB

- AJANTA MIX GRILL** (Sample of Kabab served on a sizzler) \$15
- TANDOORI CHICKEN** \$14 FULL / \$11 HALF
(Chicken marinated in various spices and cooked in a tandoor (clay oven))
- CHICKEN TIKKA** \$12
(Chunks of marinated chicken breast cooked in a tandoor)
- TANGDI KABAB** \$12
(Tandoori drums marinated with cashew and mustard kalmi kabab)
- LAMB SHEEK KABOB** \$12
(Ground lamb mince flavored with spices and cooked in clay oven)
- TANDOORI SALMON TIKKA** \$14
(Chunks of salmon marinated with ajwain & spices cooked in clay oven)
- TANDORRI SHRIMP** \$14
(Marinated Shrimp cooked masterfully by our chef in a skewer)

SOUTHERN INDIA SPECIALTIES

(Served with Sambar & Chutney)

- CHOCOLATE DOSA** (Crispy Rice Crepe Made From Rice, Lentils Batter & Chocolate) \$8
- MASALA DOSA** (Crispy rice crepe made from rice stuffed with potatoes) \$8
- CHEESE DOSA** (Crispy rice crepe made from rice stuffed with cheddar cheese) \$9
- BUTTER DOSA** (Crispy rice crepe made from rice & lentils) \$8

VEGETABLE ENTREES

(Served with Rice)

- ALOO GOBHI** (A favorite Indian dish made with cauliflower, potatoes & Indian spices) \$11
- PANEER MAKHANI** (Cubes of cottage cheese cooked in rich tomato gravy) \$11
- KADHAI PANEER** (Cottage cheese cooked with bell pepper and onions in a Kadhai (wok)) \$11
- SAAG PANEER** (Cottage cheese cooked with spinach) \$11
- CHANNA MASALA** (A mixture of chickpeas, tomatoes & onion) \$11
- EGGPLANT BHURTHA** \$11
(Roasted eggplant cooked with tomato & onions and seasoned with turmeric, ginger, garlic & cumin - A North Indian delicacy)
- OKRA MASALA** (Fresh okra sautéed with ginger, cumin seeds, onions & tomatoes) \$11
- MALAI KOFTA** (Vegetable balls in rich creamy sauce) \$11
- DAL MAKHANI** (Black lentils comprising of kidney beans cooked with fresh spices) \$11
- DAL TADKA** (Yellow lentils tempered with ginger, garlic, onions & curry leaves) \$11
- VEGETABLE JALFRIZE** \$11
(Fresh mix vegetables tempered with fennel seeds cook with onion tomato)

NON-VEGETABLE ENTREES

(Served with Rice)

- CURRY** (Choice of meat cooked in an onion & tomato based curry sauce) \$13
Chicken (Lamb, Salmon or Shrimp) + \$2
- TIKKA MASALA** \$13
(Roasted chunks of your choice of meat in a creamy, flavorful orange colored sauce)
Chicken (Lamb, Salmon or Shrimp) + \$2
- SAAG** \$13
(Your choice of meat cooked with spinach and a blend of spices)
Chicken (Lamb, Salmon or Shrimp) + \$2
- VINDALOO** \$13
(Your choice of meat cooked with potatoes in a special curry sauce with an added tinge of vinegar - A spicy treat)
Chicken (Lamb, Salmon or Shrimp) + \$2
- KORMA** \$13
(Your choice of meat braised in a sauce made with yogurt, cream, & nuts - A royal treat)
Chicken (Lamb, Salmon or Shrimp) + \$2
- MADRAS** \$13
(Your choice of meat cooked in rich gravy made of dry chillies, coconut, anise, paprika)
Chicken (Lamb, Salmon or Shrimp) + \$2
- JALFRIZE** \$13
(Choice of meat cooked with bell peppers & onions in a kadhai (wok))
Chicken (Lamb, Salmon or Shrimp) + \$2
- BUTTER CHICKEN** (Roasted slices of chicken in a creamy tomato based sauce) \$13
- LAMB ROGAN JOSH** \$14
(Lamb chunks cooked in a special gravy consisting of caramelized onions, yogurt, bay leaves, & aromatic spices)