

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

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



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Welcome To *Ajanta* Cuisine Of India



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

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

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 (Roasted eggplant cooked with tomato & onions and seasoned with turmeric, ginger, garlic & cumin - A North Indian delicacy)	\$11
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
VEGTABLE JALFRIZE (Fresh mix vegetables tempered with fennel seeds cook with onion tomato)	\$11

NON-VEGETABLE ENTREES

(Served with Rice)

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