

NIRAMISH Free Delivery & Take-Out

1138 euclid avenue, ne atlanta, ga 30307

404-917-0106

Appetizers

Vegetable Samosa (for two)

Triangular puffed pastry stuffed with cubed potatoes, green peas, carrots & mildly spiced herbs.

4

Onion Pakora (for two)

Freshly sliced onion fritters cooked with spicy mix of turmeric and other herbs.

4

Paani Puri (for two)

Whole-wheat crunchy bread stuffed with spicy vegetables. Served with mint & tamarind sauce.

6

Tandoori Chicken Wings (six pieces)

Medium spiced chicken wings marinated in special 'Tandoori' sauce, grilled in clay 'Tandoori' oven.

6

Curry Chicken Wings (six pieces)

Spicy chicken wings marinated in Chef's special Indian Curry sauce.

6

Soups

Mulligatawny Soup

Traditional Indian soup with 'Moshoorer Daal' (orange colored lentils), lemon juice, and mild spices.

3

Coconut Soup

Coconut milk cooked with spicy tomato sauce and curry leaves.

3

Tandoori Specialties

Chicken Tandoori

Dark meat on-the-bone chicken marinated with yogurt, lemon juice & special 'Tandoori sauce'.

10

Chicken Tikka

Tender boneless white meat chicken marinated with yogurt, lemon juice & special 'Tandoori sauce'.

12

Lamb Tandoori

Lamb tenderloin marinated with yogurt, lemon juice, mint leaves, and 'paach-foron'.

16

Shrimp Tandoori

Peeled jumbo shrimp marinated with yogurt 'methi leaves', lemon juice, and Chef's special spices.

14

Salmon Tandoori

Boneless Salmon fillet marinated with lemon juice, turmeric, ginger, garlic, and special fish 'Tandoori sauce'.

14

Mixed Tandoori Platter

Chicken Tandoori, Chicken Tikka, Lamb Tandoori, Shrimp Tandoori, & Salmon Tandoori grilled in 'Tandoori' oven.

18

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Entrees

Served with aromatic Baash-motee rice flavored with cardamom, cumin, bay leaves, and saffron.

Chicken 12 Lamb 14 Shrimp 14 Tilapia 12 Salmon 12 Tofu 12

Dhansak

Prepared in a light 'Moshoorer Dal' (lentil) sauce with turmeric, ginger & garlic; with a Chef's special sweet & spicy taste.

Shaag Ponir Gost

Prepared with chopped 'Paalong Shaag' (spinach) in a light cream sauce with cubed homemade 'Ponir' (cheese).

Shaag Gost

Prepared with chopped 'Paalong Shaag' (spinach), roasted garlic, grilled onions, tomato, and Chef's special herbs.

Bhoona

Stir-fried in a Korai (Indian wok) with fresh onions, tomatoes & green bell peppers; served in Chef's special sauce.

Mushroom

Prepared with fresh sliced Mushroom, with turmeric, ginger, garlic, tomatoes, onions, in a brown sauce.

Shobjir Jhol

Prepared with a delightful assortment of fresh vegetables including carrots, green peas, potatoes, cauliflower, etc.

Korma

Mildly spiced, cooked in a cream sauce, with ginger, garlic, raisins, and shredded coconut.

Passanda

Mildly spiced, with sliced bananas, raisins, in a creamy yogurt sauce.

Rogan Josh

Prepared with sliced cooked tomatoes, bell pepper, and onions in a Chef's special thick sauce.

Vindaloo

Prepared with cubed potatoes in a very spicy turmeric sauce with a touch of fresh lemon juice-vinegar mix.

Curry

Mildly spiced with turmeric, onion, ginger, garlic, coriander, and cumin, in a special curry sauce.

Specialty Breads

Naan unleavened white flour bread fresh baked in 'Tandoori Clay Oven' with a touch of butter 2

Garlic Naan Naan bread baked in 'Tandoori Clay Oven' topped with fresh minced garlic & cilantro 3

Masala Kulcha Naan stuffed with spiced grilled onion, shredded cheese, chopped garlic & chopped cilantro 4

Shahi Naan Naan bread with shredded coconut, raisins, and dried tropical mixed fruit inside 4

Tandoori Rooti whole wheat flat bread fresh baked in 'Tandoori Clay Oven' 4

Chapati whole wheat soft flat bread fresh baked on the skillet 4

Poratta whole wheat flat bread skillet fried with butter 4

Stuffed Poratta Poratta stuffed with mashed potatoes, green peas & chopped cilantro 5

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Vegetarian Specialties

Served with aromatic Baash-motee rice flavored with cardamom, cumin, bay leaves, and saffron.

Niramish

Assortment of fresh vegetables including carrots, green peas, potatoes, cauliflower, prepared in a turmeric sauce. 10

Aloo Gobi

Cauliflower florets & potatoes sautéed with grilled onion, turmeric, ginger, garlic, and cumin in a mild sauce. 10

Tarka Daal

'Moshoorer Daal' (lentils) cooked with turmeric, tomatoes, onions, and topped with roasted garlic. 10

Begoon Bhorta

Skinless pureed roasted eggplant with garlic, onion, tomatoes, and Chef's special blend of herbs and spices 10

Chana Begoon

Sautéed chickpeas mixed with skinless pureed roasted eggplant, with garlic, onion, tomatoes and herbs 10

Mushroom Bhaji

Fresh sliced mushroom prepared in skillet with turmeric, ginger, garlic, onion, tomatoes in Chef's special sauce 10

Okra Bhaji

Fresh sliced okra dry sautéed with ginger, garlic, tomatoes, and grilled onion. Served in brown curry sauce. 10

Shaag Bhaji

Chopped 'Paalong Shaag' (spinach) cooked with roasted garlic, onion, tomatoes, and Chef's special blend of herbs. 10

Shaag Aloo

Chopped 'Paalong Shaag' (spinach) & potatoes cooked with roasted garlic, onion, and tomatoes. 10

Shaag Ponir

Chopped 'Paalong Shaag' (spinach) prepared in a delightfully light cream sauce with cubed homemade 'Ponir' (cheese). 11

Gobi Masala

Cauliflower florets sautéed with grilled onion, tomatoes, ginger in mildly spiced Masala sauce. 11

Chana Masala

Chickpeas sautéed with grilled onion, tomatoes, ginger, and turmeric. 11

Vegetable Korma

Mixed vegetable cooked in a light yellow cream sauce with shredded coconut and different herbs. 11

Shobji Makhani

Mixed vegetable prepared in a special tomato buttery cream sauce with 'methi leaves' (fenugreek). 12

Gobi Makhani

Cauliflower florets prepared in a special tomato buttery cream sauce with 'methi leaves'. 12

Ponir Makhani

Homemade 'Ponir' (cheese) prepared in a special tomato buttery cream sauce with 'methi leaves'. 12

Motor Ponir Makhani

Green peas & homemade 'Ponir' (cheese) prepared in a special tomato buttery cream sauce with 'methi leaves'. 12

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Chef Specials

Served with aromatic Baash-motee rice flavored with cardamom, cumin, bay leaves, and saffron.

Chicken Tikka Masala

Succulent pieces of boneless white meat chicken marinated in 'Tandoori sauce'. Grilled in 'Tandoori Clay Oven' and cooked again in a special flavorful cream sauce with peeled tomato, and different herbs. 13

Lamb Tikka Masala

Boneless cubed Lamb prepared in Chef's special Tikka Masala sauce. 16

Shrimp Tikka Masala

Peeled jumbo Shrimp prepared in Chef's special Tikka Masala sauce. 14

Tilapia Chili

Boneless Tilapia fillet prepared with onions, tomatoes in homemade red chili sauce, 12

Tilapia Tamarind

Boneless Tilapia fillet prepared in homemade spicy sweet & sour tamarind sauce. 12

Biriyanis

All Biriyani dishes are prepared with aromatic Baash-motee rice sautéed with mixed vegetable, meat or fish, flavored with saffron, special 'Biriyani Masala', and herbs..

Vegetable Biriyani 11

Chicken Biriyani 13

Chicken Tikka Biriyani 14

Lamb Biriyani 14

Tilapia Biriyani 13

Shrimp Biriyani 14

Chutneys & Relishes

Mango Chutney sweet 2

Onion Chutney homemade spicy relish with chopped onion, peeled tomato, chopped cilantro, & lemon juice 2

Raita sliced cucumber and carrots with whipped yogurt 2

Desserts

Firni Baash-motee rice pudding with whole milk, cinnamon, shredded coconut, cardamom, bay leaves 3

Kulfi Mango ice cream 3

Beverages

Mango Lassi mango & yogurt smoothie, cool & refreshing 4

Spiced Iced Tea specialty tea steeped with cardamom, cinnamon, bay leaves, ginger & cloves 3

Perrier Water 3

Soft Drinks/Bottled Water/Lemonade 2