

Veg Appetizers

Vegetable Samosa (2 pcs.)	\$5.00
Crisp turnover, delicious filled with mildly spices potatoes & green peas	
Assorted Pakora (6 pcs.)	\$6.99
Fresh vegetable dipped in a special batter & fried to golden perfection, served with chutney	
Paneer Pakora	\$7.99
Homemade Indian cheese square, batter dipped & fried till golden, served with chutney	
Onion Bhajia	\$5.99
Onion fritters, served with chutney	
Hari Mirchi Pakora	\$6.99
Fresh green chilis stuffed with potato spicy mixture & dipped in a batter & fried, served with chutney.	
Chili Paneer(Dry)	\$12.99
Cottage cheese sauteed with onions and bell peppers in a soy-ginger flavor	
Veg Manchurian	\$10.99
Fried mix vegetable balls sauteed in manchurian sauce	
Aloo Tikki	\$5.99
Crisp potato patties, shallow fries, with mild spices.	
Aloo Tikki Chaat	\$7.99
Crisp potato patties topped with chickpeas, yogurt, and chutneys	
Samosa Chaat	\$7.99
Crisp turnover filled with mildly spiced potato & peas topped with chana/chickpeas, sweet and tangy chutneys	
Spring Roll(Veg)	\$5.99
Gobhi Manchurian(Dry)	\$10.99
Fried Cauliflower Buds sauteed in manchurian sauce	

Cold Appetizers

Chaat Papdi	\$5.99
Crispy boiled potatoes, onions, topped with yogurt & tamarind sauce	
Bhelpuri Mix	\$5.99
Fine mix of crisp flour and puffed rice with chopped onions, green chili, and diced tomatoes	
Dahi Bhalla	\$5.99
Mildly seasoned lentil croquettes, topped with whipped yogurt	

Soups

Mulligatawny	\$5.50
Delicately special lentil soup	
Coconut Soup	\$6.00
Fresh coconut simmered in milk & nuts with exotic flavors	

Tomato Soup	\$5.50
Exotically flavor tomato soup	
Chicken Soup	\$6.50
Flavorful chicken soup	

Non Veg. Appetizers

Chicken 65 (Dry)	\$12.99
Battered chicken, deep-fried and sauteed in 65 sauce with mustard seeds and curry leaves	
Chicken Pakora	\$7.99
Sliced chicken breast fried in a lightly spiced batter	
Shrimp Pakora	\$8.99
Shrimp fried in a lightly spiced chickpeas batter	
Samosa Meat (2 pcs.)	\$7.99
Crispy turnovers stuffed with spiced ground lamb	
Chili Chicken (Dry)	\$12.99
Fried chicken sauteed with onions and bell peppers in a soy-ginger flavor	

Vegetarian Specialties

Navratan Korma	\$12.99
A combination of nine vegetables, fruits & dry nuts with cheese & creamy sauce	
Vegetable Makhani	\$12.99
Fresh garden vegetables marinated in fresh ginger & garlic, then cooked in creamy sauce	
Malai Kofta	\$13.99
Homemade Indian cheese, stuffed in vegetable balls & cooked in a mildly spiced creamy sauce	
Paneer Bhurji	\$13.99
Crushed homemade cheese cooked in a mildly spiced, chopped onions, tomato & ginger sauce	
Chana Masala	\$12.99
A delicious combination of chick peas & ginger in a rich sauce	
Bhindi Masala	\$12.99
Fresh okra stuffed with Indian spices & cooked with onions & peppers	
Baingan Bharta	\$12.99
Whole eggplant is partially roasted in the tandoor, before being mashed & blended with tomatoes, onions, simmered with mild spices & herbs	
Dum Aloo	\$13.99
Stuffed potatoes cooked in red pepper special sauce	
Haryali Kashmiri Kofta	\$13.99
Homemade Indian cheese balls coated with spinach & cooked in creamy tomato sauce	
Saag Paneer	\$12.99
Spinach and homemade cheese cubes, cooked in flavorful spice	

Paneer Masala	\$12.99
Homemade indian cheese cubes with onions and tomatoes, cooked in butter with fresh herbs	
Shahi Paneer	\$12.99
Homemade cheese cubes in a mildly spiced tomato and cream sauce	
Paneer Kadai (Dry)	\$13.99
Cubes of homemade Indian cheese cooked in onions, peppers, tomatoes, ginger	
Vegetable Sabzi (Dry)	\$12.99
Fresh vegetables, sliced onions & bell peppers marinated in fresh ginger & simmered with eastern spices	
Chhole Saag	\$12.99
Spinach & chickpeas cooked in spices	
Mattar Paneer	\$12.99
Peas & lightly fried homemade cheese cubes, cooked in a mild sauce	
Aloo Gobhi	\$12.99
Potatoes & cauliflower cooked in Indian spices	
Dal Makhani	\$12.99
Lentils cooked in butter with fresh onions, garlic, ginger & tomatoes	
Yellow Dal Tadka	\$12.99
Yellow lentils cooked with onion & ginger	
Vegetable Curry	\$12.99
Fresh vegetables simmered in a spiced gravy (mild or hot)	
Mushroom Matter	\$12.99
Peas and mushrooms cooked in a curry sauce	
Punjabi Kadhi Pakora	\$12.99
Mixed vegetable fritters in a yogurt curry sauce	
Rajma	\$12.99
Kidney beans in a curry with garden herbs	
Veg Hakka Noodles	\$12.99

Combination Dinner

Dinner For Two (Veg)	\$38.99
Veg Samosa, Shahi paneer, Chhole Saag, Raita, Rice, & Naan	
Dinner For Two (Non Veg)	\$49.99
Veg Samosa, Chicken Tandoori, Chicken Tikka Masala, Saag Paneer, Raita, Rice & Naan	

Apna Swad Specials

Chole Puri (punjabi style)	\$14.99
Chana Bhatura (punjabi style)	\$14.99

Chicken Specialties

Chicken Curry	\$15.99
Chicken in a light gravy	
Chicken Vindaloo	\$15.99
Chicken in a light gravy with red chillies, vinegar, and potatoes	
Chicken Tikka Masala	\$15.99
Pieces of chicken tikka cooked in a creamy sauce with fresh tomato and eastern spices	
Chicken Jal-Frozi	\$15.99
Tasty pieces of white meat prepared with fresh bell peppers, slices of tomatoes, onion & flavored sauce	
Chicken Achari	\$15.99
Boneless chicken cooked with special Indian pickles in flavorful sauce.	
Chicken Makhani	\$15.99
Tandoori baked chicken cooked in exotic spices with sliced bell pepper & butter.	
Chicken Korma	\$15.99
Chicken marinated in yogurt & sour cream cooked in creamy sauce	
Chicken Saagwala	\$15.99
Boneless pieces of chicken cooked in spinach with mild spices	
Chicken Kabab Masala	\$15.99
Boneless pieces of chicken cooked with fresh pineapple chunks & flavored with fresh spices	
Chicken Dhansak	\$15.99
Boneless pieces of chicken marinated in honey vinegar & spices, cooked with lentils. Tastes sweet	
Chicken Mango	\$15.99
Cubes of chicken cooked with sweet mangoes in creamy sauce	
Chicken Dahiwala	\$15.99
Juicy pieces of chicken simmered in a light sauce with yogurt, onions, tomatoes, and mild spices	
Chicken Madras	\$15.99
Chicken cooked in coconut cream sauce.	
Chicken Mushroom	\$15.99
Fresh mushroom cooked with boneless chicken pieces in creamy sauce	

Goat Specialties

Goat Curry	\$17.99
Traditional home style curry	
Goat Masala	\$17.99
Pieces of goat cooked in a mild sauce with fresh tomato and indian spices	
Goat Rogan Josh	\$17.99
Goat cooked with spices in a tomato sauce	
Goat Vindaloo	\$17.99
Goat curry with red chillies, vinegar, and potatoes	

Lamb Specialties

Lamb Curry	\$17.99
Lamb in a light gravy	
Lamb Vindaloo	\$17.99
Lamb in a light gravy with red chillies, vinegar and potatoes	
Lamb Saag	\$17.99
Lamb cooked in spices with fresh spinach	
Lamb Rogan Josh	\$17.99
Cubes of lamb marinated in Indian spices,cooked in tomato sauce	
Lamb Badami	\$17.99
Slices of lamb marinated in cream & cooked in mildly spiced almond sauce	
Bhindi Gosht	\$17.99
Fresh okra & selected pieces of lamb marinated in herbs & creamy sauce	
Keema Mattar	\$17.99
Minced lamb, cooked with peas in mild creamy sauce	
Lamb Korma	\$17.99
Lamb marinated in yogurt & cooked in creamy sauce	
Lamb Mango	\$17.99
Cubes of lamb cooked with sweet mangoes in creamy sauce	
Lamb Dhansak	\$17.99
Boneless pieces of lamb marinated in honey vinegar & spices, cooked with lentils	
Lamb Achari	\$17.99
Boneless lamb cooked with special Indian pickles in flavorful spicy sauce	

Seafood Specialties

Fish Curry	\$18.99
Salmon Indian style home curry	
Fish Tikka Masala	\$18.99
Shrimp cooked in a creamy sauce with eastern spices	
Shrimp Mango	\$18.99
Shrimp cooked in a sweet mangoesin creamy sauce	
Shrimp Nargisi	\$18.99
Shrimp cooked in coconut cream sauce	

Tandoori Kabab

Paneer Tikka	\$13.99
Fresh cottage cheese cubes, onion, bell pepper, marinated in herbs & spices, grilled to perfection in a clay oven	
Tandoori Chicken	\$15.99
Chicken marinated in yogurt & fresh mild spices and roasted over charcoal in the tandoor	
Chicken Tikka	\$15.99
Tender boneless pieces of white meat chicken roasted in tandoor with mild spices	
Lamb Seekh Kabab	\$16.99
Minced lamb mixed with onion peppers, ginger, garlic, & herbs roasted in tandoor	

Shrimp Tandoori	\$17.99
Mild large mouth watering shrimp, lightly seasoned & slowly broiled over charcoal in the tandoor	
Fish Tandoori	\$18.99
Juicy pieces of salmon fish marinated in herbs & spices baked over charcoal in the tandoor	
Apna Special Chicken	\$15.99
Boneless chicken marinated in all spices	
Tandoori Mixed Grill	\$18.99
Assorted kebabs served on hot sizzlers	
Chicken Ginger	\$15.99
Boneless chicken in a ginger based marination, grilled in charcoal oven	

Tandoori Breads

Gobi Kulcha	\$3.99
Mint Paratha	\$3.99
Aloo Naan	\$3.99
Tandoori Roti	\$2.99
Naan	\$2.99
Garlic Naan	\$3.99
Kashmiri Naan	\$3.99
Onion Paneer Kulcha	\$3.99
Onion Kulcha	\$3.99
Chilli Naan	\$3.99
Poori	\$2.99
Bhatura	\$2.99
Chicken Naan	\$4.50
Paneer Naan	\$4.99
Keema Naan	\$4.99
Lachha Paratha	\$3.99
Chili Garlic Naan	\$4.99
Chapati	\$1.99

Biryani

Chicken Biryani	\$15.99
Tender pieces of chicken cooked in slow steamed basmati rice with nuts & raita	
Lamb Biryani	\$17.99
Lamb in seasoned basmati rice with nuts & raita	
Goat Biryani	\$17.99
Fresh tender goat pieces with basmati rice with nuts & raita	
Shrimp Biryani	\$18.99
Biryani of shrimp in Indian spices with nuts & raita	
Vegetable Biryani	\$12.99
Rice cooked with vegetables served with nuts & raita	
Fried Rice (Veg)	\$11.99
Seasoned rice with mix vegetables	
Matar Pulao	\$7.99
Rice with fresh onions, green peppers, and green peas	
Plain Rice	\$2.50

Condiments

Papad	Thin & crispy lentil bread	\$2.99
Mango Chutney	Sweet mango chutney	\$3.50
Raita	Finely chopped onions, cucumbers, with a traditional pinch of Indian spices	\$3.50
Achar	Homemade mixed pickles	\$2.99
Masala Papad		\$3.99

Desserts

Gulab Jaman		\$3.99
A light pastry made with milk & honey in thick syrup		
Ras Malai		\$3.99
Homemade cheese balls in sweetened milk & flavored		
Kheer		\$3.99
Basmati rice pudding served with nuts		
Fruit Custard		\$3.99
Milk product with fresh fruits, rich milk dessert with fresh fruits		

Beverages

Indian Lassi	Salty or sweet	\$4.50
Mango Lassi		\$4.50
Soda	Coke, Sprite, Diet Coke, Pepsi, Ginger Ale, Club Soda	\$2.50
Masala Tea (Indian)		\$2.99
Water Bottle		\$1.99
Ice Tea		\$2.99
Mango Juice		\$4.50

APNA SWAD

- *Fine Indian Cuisine* -

Veg – Non Veg

81 North Beverwyck Road
Lake Hiawatha, NJ 07034
Ph: 973-588-3390

Business Hours

Lunch

Monday - Closed For Lunch
Tuesday - Friday 11:30am to 2:30pm
Saturday - Sunday 12:00pm to 3:00pm

Dinner

Monday - Thursday 5pm to 10pm
Friday - Saturday 5pm to 10:30pm
Sunday 5pm to 10:00pm

Catering Available

www.apnaswadnj.com