

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

Vegetarian Appetizers

(V = Vegan / GF = Gluten-Free / DF = Dairy-Free / KF = Kid-Friendly)

Classic Favorites

- **Aloo Tikki**
Spiced potato patties, shallow-fried till crisp. *(V, GF, KF)*
 - **Paneer Pakora**
Paneer slices dipped in seasoned chickpea batter and fried. *(GF, KF)*
 - **Mix Pakora**
Assorted vegetables in chickpea batter, fried to golden perfection. *(V, GF, KF)*
 - **Bhel**
Puffed rice with onions, tomatoes, chutneys & spices – tangy and crunchy. *(V, DF)*
 - **Veg / Paneer Puffs**
Flaky pastry filled with spicy vegetables or paneer. *(KF)*
 - **Chilli Paneer**
Indo-Chinese style paneer tossed in soy garlic sauce with peppers. *(KF)*
 - **Chilli Idli**
Fried idli cubes tossed in tangy Indo-Chinese sauce. *(KF)*
 - **Dahi Vada**
Lentil dumplings soaked in yogurt, topped with chutneys. *(GF, KF)*
 - **Wada Paw**
Spiced mashed potato fritter served in a soft bun with chutneys. *(V, DF)*
 - **Papdi Chaat**
Crispy wafers topped with potatoes, yogurt, chutneys & sev. *(KF)*
-

Samosas & Street-Style Bites

- **Samosas (Regular / Daal / Cocktail)**
Flaky pastry filled with spiced potato or lentils – also available in mini versions. *(V, DF)*

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Samosa Chaat**
Crushed samosa topped with chole, yogurt, chutneys & crunchy sev. *(KF)*
 - **Ragda Stuffed Aloo Tikki**
Potato patties topped with white pea curry & chutneys. *(V, GF)*
 - **Palak Chaat**
Crispy spinach leaves with yogurt, chutneys & masala. *(GF)*
 - **Hara Bhara Kabab**
Spinach and green pea patties, pan-fried to perfection. *(V, GF, KF)*
 - **Batata Vada**
Spiced mashed potato balls coated in chickpea flour and fried. *(V, GF)*
 - **Khakra Nachos**
Crunchy Indian khakra topped with salsa, chutneys & (optional) cheese sauce. *(V without cheese)*
 - **Mini Pav Bhaji Sliders**
Spicy vegetable mash served in soft mini buns. *(V, KF)*
-

Tandoori & Grilled Items

- **Keseri Paneer Tikka**
Saffron-marinated paneer grilled until golden. *(GF, KF)*
 - **Malai Paneer Tikka**
Creamy, rich paneer skewers cooked in the tandoor. *(GF, KF)*
 - **Achari Bhatta Ka Paneer**
Paneer marinated in pickling spices with grilled eggplant. *(GF)*
 - **Tandoori Broccoli**
Yogurt-marinated broccoli grilled with Indian spices. *(GF, KF)*
 - **Tandoori Pineapple Bites**
Juicy pineapple grilled with a sweet-spicy glaze. *(V, GF, DF)*
-

Fusion & Indo-Chinese

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Sesame Gobi**
Crispy cauliflower tossed in a sweet-spicy sesame sauce. *(V, DF)*
 - **Gobi Manchurian**
Tangy Indo-Chinese cauliflower in flavorful sauce. *(V, DF, KF)*
 - **Chilli Mushroom**
Mushrooms stir-fried in bold chili garlic sauce. *(V, DF)*
 - **Veg Spring Rolls**
Crispy rolls filled with seasoned stir-fry vegetables. *(V)*
 - **Veg Manchurian**
Mixed veggie balls tossed in spicy Indo-Chinese sauce. *(V)*
 - **Paneer Dynamite Bites**
Paneer cubes in creamy chili mayo – a crowd favorite. *(KF)*
 - **Tofu 65**
South Indian–style crispy tofu in spiced chili tempering. *(V, GF, DF)*
 - **Hakka Noodles**
Wok-tossed noodles with mixed vegetables and soy sauce. *(V)*
 - **Fried Rice**
Stir-fried rice with veggies and Indo-Chinese flair. *(V, GF, DF)*
-

Global-Inspired Bites

- **Cheese Quesadilla**
Grilled tortillas with melted cheese & seasoning. *(KF)*
- **Veg Kathi Roll**
Spiced vegetable stuffing wrapped in soft flatbread. *(V)*
- **Stuffed Mini Kulchas**
Bite-sized naan breads filled with spiced potato or paneer. *(KF)*
- **Veg Seekh Kabab**
Grilled skewers of spiced vegetable mince. *(V, GF)*
- **Rajma Galouti Kebab**
Soft, melt-in-the-mouth kidney bean patties. *(V, GF)*
- **Corn Spinach Fritters**
Lightly spiced corn and spinach fritters, crisp-fried. *(V, GF)*

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Maggie Pakora**
Deep-fried fritters made from seasoned instant noodles. (V, KF)
- **Cheese Corn Balls**
Crispy balls with gooey cheese and sweet corn. (KF)
- **Mini Uttapam Bites**
South Indian mini pancakes topped with veggies. (GF, KF)
- **Veg Tempura**
Seasonal vegetables, lightly battered and fried. (V)
- **Methi Malai Muthiya**
Steamed fenugreek dumplings, lightly sautéed. (V)
- **Crispy Lotus Stem Chaat**
Crunchy lotus stem with tangy masala and chutneys. (V, GF)
- **Raj Kachori**
Giant crispy puri stuffed with yogurt, chutneys, and savory crunch. (KF)

Non-Vegetarian Appetizers

(GF = Gluten-Free / DF = Dairy-Free / KF = Kid-Friendly)

Chicken Specials

- **Chicken Pakora**
Crispy chicken fritters deep-fried in spiced chickpea batter. (GF, DF, KF)
- **Chicken Kathi Roll**
Spiced grilled chicken rolled in a soft paratha with chutney. (KF)
- **Tawa Chicken**
Chicken pan-cooked in a tangy masala with bell peppers and onions. (GF, DF)
- **Chicken Tikka / Malai Chicken Tikka**
Yogurt-marinated grilled chicken; choose classic or creamy malai version. (GF, KF)
- **Chilli Chicken**
Indo-Chinese style chicken tossed in a spicy soy-garlic sauce. (DF, KF)
- **Chicken 65**
South Indian-style fried chicken with curry leaves and chilies. (GF, DF)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Chicken in Garlic Sauce**
Stir-fried chicken in bold, garlic-rich Chinese-style sauce. *(DF)*
 - **Chicken Angar**
Boldly spiced, fiery red-hued grilled chicken tikka. *(GF)*
 - **Tandoori Wings**
Chicken wings marinated in Indian spices and grilled. *(GF, KF)*
 - **Chicken Lollipop**
Frenched chicken wings, deep-fried and tossed in Indo-Chinese sauce. *(KF)*
 - **Chicken Dynamite Bites**
Crispy chicken chunks tossed in a spicy, creamy mayo sauce. *(KF)*
 - **Chicken Cheese Balls**
Deep-fried bites with chicken and cheese – crunchy outside, gooey inside. *(KF)*
 - **Spicy Chicken Lettuce Cups**
Minced chicken sautéed with Asian flavors, served in lettuce leaves. *(GF, DF)*
 - **Tandoori Chicken Sliders**
Mini buns filled with grilled chicken, mint chutney, and onions. *(KF)*
 - **Chicken Seekh Roll**
Chicken seekh kebab wrapped in flatbread with chutneys and sauces. *(KF)*
-

Lamb & Mutton Selections

- **Seekh Kababs (Chicken / Lamb)**
Minced meat skewers grilled with herbs and spices. *(GF)*
 - **Lamb Chops Tandoori**
Frenched lamb chops marinated in Indian spices and grilled. *(GF)*
 - **Lamb Shammi Kebab**
Minced lamb patties with lentils and aromatic herbs, pan-seared. *(GF)*
 - **Mutton Sukka Bites**
Dry-spiced mutton chunks slow-cooked with curry leaves and chilies. *(GF, DF)*
-

Seafood Delights

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Fish Pakora**
Boneless fish pieces in seasoned gram flour batter, deep-fried. *(GF, DF)*
- **Bombay Fish**
Batter-fried fish coated in tangy Indian-style masala. *(DF)*
- **Amritsari Fish**
North Indian favorite – deep-fried fish marinated with ajwain and spices. *(DF)*
- **Tandoori Fish**
Boneless fish fillets marinated in spices and grilled in the tandoor. *(GF, DF)*
- **Fish Tikka**
Spiced cubes of fish grilled to perfection. *(GF)*
- **Shrimp Pakora**
Shrimp coated in spiced chickpea batter and deep-fried. *(GF, DF)*
- **Tandoori Shrimp**
Prawns marinated in tandoori spices and grilled. *(GF, DF)*
- **Shrimp Tikka**
Skewered, marinated shrimp grilled and served with herbs and lemon. *(GF, DF)*
- **Prawn Koliwada**
Mumbai-style spicy prawns fried in a crisp coating. *(DF)*
- **Butter Pepper Garlic Shrimp**
Shrimp pan-tossed with butter, garlic, and cracked pepper. *(GF)*

Vegetarian Main Dishes

(GF = Gluten-Free | DF = Dairy-Free | V = Vegan | KF = Kid-Friendly)

Paneer & Tofu-Based Delights

- **Malai Kofta**
Soft paneer and potato dumplings in a rich tomato-cream gravy. *(GF, KF, can be DF)*
- **Paneer Tikka Masala**
Grilled paneer in a spiced, creamy tomato curry. *(GF, can be DF)*
- **Paneer Makhni**
Paneer simmered in buttery, velvety tomato gravy. *(GF, can be DF)*

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Paneer Lababdar**
Paneer in a slightly sweet, aromatic tomato-onion sauce. *(GF, can be DF)*
 - **Shyam Savera**
Spinach-stuffed paneer koftas in rich curry. *(GF, KF)*
 - **Mutter Paneer**
Paneer and peas in a mildly spiced tomato curry. *(GF, KF)*
 - **Paneer Bhurji**
Crumbled paneer sautéed with tomatoes and onions. *(GF, DF, KF)*
 - **Paneer Korma**
Paneer in a mild, nut-based creamy curry. *(GF, can be DF)*
 - **Kadai Paneer**
Paneer with bell peppers in a spicy tomato-onion gravy. *(GF, can be DF)*
 - **Navratna Korma**
Mixed vegetables, nuts, and dried fruits in a festive, creamy curry. *(GF, can be DF)*
 - **Methi Mutter Malai**
Fenugreek leaves and peas in a rich, flavorful cream sauce. *(GF, can be DF)*
 - **Tofu Tikka Masala**
Yogurt-marinated tofu grilled and cooked in creamy curry. *(GF, can be DF)*
 - **Spinach & Paneer Curry**
Paneer in spiced spinach gravy with a creamy finish. *(GF, can be DF)*
 - **Pineapple Paneer Curry**
Paneer in a tangy pineapple-based sauce with a touch of sweetness. *(GF, can be DF)*
 - **Vegan Malai Kofta**
Chickpea-potato koftas in a coconut-based creamy curry. *(V, GF, DF)*
 - **Vegan Tofu Bhurji**
Tofu scrambled with spices, onions, and tomatoes. *(V, GF, DF, KF)*
-

Lentils & Legumes

- **Daal Makhni**
Creamy black lentils and kidney beans. *(GF, can be DF)*
- **Daal Pancharatan**
Five-lentil medley cooked in a spiced tomato base. *(GF, DF, V)*

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Daal Tadka (Yellow Daal)**
Yellow lentils with a tempered mustard-cumin-garlic finish. *(GF, DF, V)*
 - **Sookhi Arhar Daal**
Pigeon peas sautéed with spices and cumin. *(V, GF, DF, can be vegan)*
 - **Channa Pindi**
Spiced chickpeas with tamarind and Punjabi masala. *(GF, DF, V, KF)*
 - **Amritsari Channa**
Chickpeas in a cumin and garam masala-rich gravy. *(GF, DF, V, KF)*
 - **Chana Masala**
Classic North Indian-style chickpeas in tangy tomato curry. *(V, GF, DF)*
 - **Chana Saag**
Chickpeas and spinach in a hearty, spiced curry. *(V, GF, DF, KF)*
 - **Gujarati Daal**
Sweet-tangy lentils with jaggery and tamarind. *(GF, DF, V)*
 - **Vegetable Sambar**
South Indian lentil stew with veggies, tamarind, and spices. *(V, GF, DF)*
-

Vegetable Curries & Stir-Fries

- **Baingan Bharta**
Roasted eggplant mashed and cooked with spices. *(V, GF, DF)*
- **Stuffed Dum Aloo**
Spiced baby potatoes in a rich tomato curry. *(GF, DF, V, KF)*
- **Aloo Gobi**
Potatoes and cauliflower sautéed in light curry. *(V, GF, DF, KF)*
- **Karai Bhindi**
Spicy okra stir-fried with onions and tomatoes. *(GF, DF, V)*
- **Bagare Baingan**
Hyderabadi-style eggplant in a tangy peanut gravy. *(V, GF, DF)*
- **Veg Chettinad**
South Indian-style spicy coconut vegetable curry. *(V, GF, DF)*
- **Veg Jalfrezi**
Stir-fried vegetables in tangy masala. *(V, GF, DF, KF)*

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Veg Handi**
Mixed vegetables in a rich cream-based curry. *(GF, can be DF)*
 - **Aloo Baingan**
Potato and eggplant in a tomato-onion curry. *(V, GF, DF)*
 - **Zucchini & Tomato Curry**
Zucchini in a tangy tomato-garlic base. *(V, GF, DF)*
-

Tawa & Griddle Specials

- **Tawa Okra Fry**
Crisp okra stir-fried with Indian spices. *(GF, DF, V)*
 - **Achari Aloo on Tawa**
Baby potatoes with pickling spices, cooked on a griddle. *(GF, DF, V)*
 - **Baby Eggplant on Tawa**
Whole eggplants grilled and roasted with spices. *(V, GF, DF)*
 - **Tawa Vegetable**
Assorted veggies sautéed with masala on a hot griddle. *(V, GF, DF, KF)*
-

Rice & Grains

- **Vegetable Biryani**
Fragrant basmati rice with vegetables and spices, served with raita. *(V, GF, DF, KF)*
 - **Vegetable Pulao**
Aromatic rice cooked with veggies and whole spices. *(V, GF, DF, KF)*
-

Regional & Festive Favorites

- **Undhiyu Gujarati**
A winter delicacy with veggies and fenugreek dumplings in spice paste. *(V, GF, DF, KF)*

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Saragwa Kofta**
Cabbage and potato koftas in tangy tomato curry. *(V, GF, DF, KF)*
- **Kashmiri Dum Aloo**
Baby potatoes in a yogurt-based Kashmiri spiced curry. *(GF, can be DF)*
- **Methi Thepla**
Gujarati flatbread made from fenugreek and wheat flour. *(V, GF, DF, KF)*
- **Tandoori Broccoli**
Yogurt-marinated broccoli grilled in a tandoor. *(GF, DF, can be vegan)*
- **Koya Kaju**
Stuffed cashews in a creamy, nutty gravy. *(GF, can be DF)*
- **Vegetable Kofta Curry**
Deep-fried veggie balls in a spiced tomato-onion sauce. *(GF, DF, KF)*
- **Mushroom Do Pyaza**
Mushrooms cooked with plenty of onions and aromatic spices. *(V, GF, DF)*

Non-Vegetarian Main Dishes

(GF = Gluten-Free | DF = Dairy-Free | KF = Kid-Friendly)

Available Proteins: Chicken | Goat | Lamb | Fish

Each dish below can be prepared with your choice of protein.

Classic Curries & Gravies

- **Tikka Masala**
Grilled meat in a rich, creamy tomato-based sauce with signature Indian spices.
(GF, KF, can be DF)
- **Punjabi Masala**
Traditional North Indian-style curry with bold onion-tomato gravy and robust spices.
(GF, DF)
- **Lababdar**
A mildly sweet, buttery curry with a smooth tomato-onion base and a touch of cream.
(GF, KF, can be DF)
- **Chettinad Curry**
Fiery South Indian coconut-based curry with freshly ground black pepper and fennel.
(GF, DF)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Handi Curry**
Slow-cooked curry in a thick, earthy sauce, traditionally served in a handi (clay pot).
(GF, DF)
- **Makhni (Butter Masala)**
Velvety butter-based curry with tomatoes, fenugreek, and cream – a luxurious North Indian favorite.
(GF, KF, can be DF)
- **Lemon Tadka Curry**
Zesty and tangy curry infused with lemon and tempered Indian spices.
(GF, DF)
- **Korma**
Mildly spiced curry made with yogurt or nut paste, often with a touch of sweetness.
(GF, KF, can be DF)
- **Vindaloo**
Spicy Goan-style curry with vinegar, garlic, and chili – bold, tangy, and flavorful.
(GF, DF)
- **Classic Curry**
Balanced tomato-onion based curry with your choice of protein, simmered to perfection.
(GF, DF)
- **Hyderabadi Curry**
Fragrant curry with notes of mint, coconut, and ground seeds, in true Hyderabadi style.
(GF, DF)
- **Rogan Josh**
Kashmiri-style dish with yogurt and rich spices, known for its bold flavor and vibrant red hue.
(GF, can be DF)

Shrimp Specialties

- **Mango Shrimp**
Shrimp simmered in a creamy mango-based curry with tropical sweetness and mild spice.
(GF, can be DF)
- **Kadai Shrimp**
Shrimp stir-fried with bell peppers, tomatoes, onions, and freshly ground kadai masala.
(GF, DF)

Signature Biryanis

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

Aromatic basmati rice layered with tender proteins, caramelized onions, and fragrant biryani spices. (V = Vegan | GF = Gluten-Free | DF = Dairy-Free | NF = Nut-Free)

- **Chicken Biryani**

Aromatic basmati rice layered with tender chicken, caramelized onions, and fragrant biryani spices. (GF, NF)

- **Shrimp Biryani**

Juicy shrimp cooked with saffron-kissed rice and herbs, layered for rich coastal flavor. (GF, NF, DF)

- **Lamb Biryani**

Slow-cooked lamb infused with spiced yogurt marinade, layered with fragrant rice. (GF, NF)

- **Goat Biryani (Optional Add-on)**

Bone-in goat meat simmered with warming spices and basmati rice for a rich, traditional flavor. (GF, NF)

- **Veg Biryani**

A medley of fresh vegetables layered with saffron rice and whole spices. (V, GF, NF)

Other Rice Favorites

Perfectly cooked rice dishes with a variety of flavors to complement your meal.

(V = Vegan | GF = Gluten-Free | DF = Dairy-Free | NF = Nut-Free)

- **Veg Pulao**

Light, fragrant rice cooked with seasonal vegetables and mild spices. (V, GF, NF)

- **Masala Rice**

Spiced rice tossed with herbs, onions, tomatoes, and a touch of ghee. (V, GF)

- **Jeera Rice**

Simple basmati rice tempered with cumin seeds and ghee. (V, GF, NF)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Ghee Rice**

Fluffy rice sautéed in ghee and whole spices — rich, aromatic, and perfect with curries. (GF, NF)

- **Coconut Rice**

South Indian-style rice with fresh grated coconut, curry leaves, and mustard seeds. (V, GF, NF)

- **Lemon Rice**

Zesty, tangy rice flavored with mustard seeds, curry leaves, and turmeric. (V, GF, NF)

Indo-Chinese Rice Options

Delicious Indo-Chinese inspired fried rice options with a mix of bold spices.

(V = Vegan | GF = Gluten-Free | DF = Dairy-Free | NF = Nut-Free)

- **Vegetable Fried Rice**

Wok-tossed rice with mixed vegetables, soy sauce, and spring onions. (V, GF upon request, DF)

- **Egg Fried Rice**

Classic fried rice with scrambled egg, veggies, and Asian spices. (GF upon request, DF)

- **Chicken Fried Rice**

Savory fried rice with spiced chicken and vegetables. (GF upon request, DF)

- **Schezwan Fried Rice**

Spicy Indo-Chinese rice with bold garlic-chili Schezwan sauce and vegetables. (V, DF)

- **Shrimp Fried Rice**

Wok-tossed rice with shrimp, soy, and aromatic spices. (DF)

Tandoori Breads & Kulchas

Freshly baked in a clay oven (tandoor).

(V = Vegetarian | DF = Dairy-Free | NF = Nut-Free)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

Classic Tandoori Breads

Soft, fluffy, and full of flavor, these tandoori-baked breads are perfect for pairing with curries.

- **Tandoori Naan**

Soft, leavened white bread baked in the tandoor. (V, NF)

- **Garlic Naan**

Naan topped with fresh garlic and cilantro. (V, NF)

- **Chili Naan**

Spicy naan infused with green chilies. (V, NF)

- **Podina Naan**

Naan topped with fresh mint for a refreshing bite. (V, NF)

- **Tandoori Roti**

Whole wheat flatbread, crisp and rustic. (V, DF, NF)

- **Paratha**

Layered, flaky whole wheat flatbread, pan-cooked with ghee or oil. (V, can be DF, NF)

- **Puri**

Deep-fried whole wheat puffed bread – golden and fluffy. (V, DF, NF)

Stuffed Naans & Kulchas

Filled with delightful ingredients for a rich, flavorful experience.

- **Onion Kulcha**

Leavened bread stuffed with seasoned onions and herbs. (V, NF)

- **Potato Kulcha**

Stuffed with spiced mashed potatoes. (V, NF)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Paneer Onion Kulcha**

Stuffed with soft paneer and spiced onions. (V, NF)

- **Kheema Naan**

Naan filled with spiced minced meat (lamb or goat). (NF)

- **Kashmiri Naan**

Sweet naan filled with dried fruits and nuts. (V)

- **Dates, Poppy Seeds & Coconut Kulcha**

Sweet kulcha with a rich, aromatic stuffing. (V)

- **Olive & Feta Cheese Kulcha**

A fusion-style kulcha with Mediterranean flair. (V)

Innovative Naans & Kulchas

Unique and inventive flavors that add a twist to the classic.

- **Cheese Naan**

Naan stuffed with gooey cheese – a kid-favorite and fusion twist. (V, NF)

- **Spinach & Paneer Kulcha**

Kulcha filled with finely chopped spinach and crumbled paneer. (V, NF)

- **Chili Cheese Naan**

Spicy and cheesy – a bold, flavorful naan option. (V, NF)

- **Garlic & Cilantro Kulcha**

Kulcha with double garlic and fresh cilantro for extra punch. (V, NF)

- **Masala Naan**

Naan sprinkled with spiced masala mix – aromatic and flavorful. (V, NF)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Ajwain Naan**

Carom seed naan – great for digestion and a unique flavor profile. (V, NF)

- **Truffle Butter Naan**

Buttery naan finished with a hint of truffle oil – indulgent and luxurious. (V, NF)

- **Herbed Focaccia Kulcha**

A fusion bread with kulcha texture and Italian herb topping. (V)

Mini or Bite-Sized Options

Perfect for platters and appetizers!

- **Mini Assorted Naan Bites**

Small naan squares in multiple flavors – garlic, chili, cheese – great for platters. (V, NF)

- **Stuffed Naan Sliders**

Mini naans folded around fillings like paneer tikka or lamb seekh – perfect appetizers.

Specialty & Regional Variations

Traditional and regional favorites to satisfy every palate.

- **Amritsari Kulcha**

Punjabi-style kulcha with spicy potato filling, crispy on the outside. (V, NF)

- **Peshawari Naan**

Sweet naan with nuts, coconut, and raisins – rich and festive. (V)

- **Methi Paratha**

Fenugreek-flavored layered paratha – earthy and wholesome. (V, DF, NF)

- **Lachha Paratha**

Multi-layered, flaky whole wheat paratha with a crispy edge. (V, NF)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Tandoori Missi Roti**

Spiced gram flour flatbread cooked in the tandoor – rustic and hearty. (V, DF, NF)

Traditional Indian Desserts

Rich, indulgent sweets that showcase the best of Indian flavors.

(V = Vegan | GF = Gluten-Free | KF = Kid-Friendly)

- **Rasmalai**

Soft paneer patties soaked in sweet, saffron-cardamom flavored milk. (GF, KF)

- **Kheer**

Classic Indian rice pudding cooked with milk, sugar, and cardamom. (GF, KF)

- **Flavored Kheer**

Variants like Rose, Saffron, Mango, or Coconut for a fresh twist on the classic. (GF, KF)

- **Gajar Halwa**

Carrot pudding slow-cooked with milk, ghee, and nuts. (GF, KF)

- **Rasgulla**

Spongy paneer balls soaked in light sugar syrup – a Bengali favorite. (GF, KF)

- **Gulab Jamun (Optional Addition)**

Soft dough balls fried and soaked in rose-cardamom syrup. (GF, KF)

- **Kulfi (Traditional Ice Cream)**

Dense, creamy Indian-style ice cream in flavors like Malai, Mango, and Pistachio. (GF, KF)

- **Falooda**

A chilled layered dessert with rose syrup, sweetened milk, basil seeds, vermicelli, and ice cream. (GF, KF)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.

SHALIMAR'S Cuisine of India

Your Taste Journey Begins Here

Contact Information:

Samir Patel

Email: shalimaraa@outlook.com

Phone: 917-215-5092

Address: 307 S Main St, Ann Arbor

- **Shrikhand**

Sweetened, strained yogurt infused with saffron and cardamom. (GF, KF)

- **Fruit Custard**

A medley of seasonal fruits in creamy vanilla custard. (KF)

- **Fruit Platter**

Freshly cut seasonal fruits arranged beautifully – light & refreshing. (V, GF, KF)

Optional Additions & Fusion Twists

Unique desserts that offer a modern touch to traditional favorites.

- **Chocolate Samosa**

Mini samosas filled with chocolate and nuts, served warm. (KF)

- **Rabri with Malpua**

Mini sweet pancakes soaked in saffron rabri. (GF option available)

- **Mango Mousse**

Whipped mango cream dessert served chilled. (GF, KF)

- **Ice Cream Varieties**

Choice of classic or Indian-inspired flavors: Mango, Malai, Pistachio, Rose, Saffron, Coconut, Chocolate, Vanilla. (GF, KF)

Important Notice

Please note that additional charges may apply for specialty items and for any food ordered outside our regular menu selections. Prices will be confirmed upon request. Copyright Notice

This menu is the exclusive property of **Shalimar Restaurant, Ann Arbor**. All rights are reserved. Any reproduction, copying, or misuse of this content without permission is strictly prohibited.