

Goat & Lamb Entrées

Our Wide Range of Goat and Lamb Items are All Halal Certified • Served with Basmati Rice
(Please Specify Medium or Hot)

Goat Curry – <i>Gluten Free / Nut Free / Contains Dairy</i>	12.95
<i>Baby Goat Slow Cooked in an Onion, Tomato, Ginger and Garlic Sauce with Chef's Special Spices, Garnished with Cilantro</i>	
Saag Goat – <i>Gluten Free / Nut Free / Contains Dairy</i>	12.95
<i>Fresh Baby Spinach Cooked with Seasoned Succulent Pieces of Goat</i>	
Goat Korma – <i>Gluten Free / Nut Free / Contains Dairy</i>	12.95
<i>Goat Cooked in Chef's Special Spiced Sauce Made with Yogurt</i>	
Kadhali Goat – <i>Gluten Free / Nut Free / Dairy Free</i>	12.95
<i>Goat Cooked in a Wok with Tomatoes, Ginger and Garlic</i>	
Kadhali Lamb – <i>Gluten Free / Nut Free / Dairy Free</i>	13.95
<i>Lamb Cooked in a Wok with Tomatoes, Ginger and Garlic</i>	
Lamb Vindaloo – <i>Gluten Free / Nut Free / Dairy Free</i>	13.95
<i>Fresh Pieces of Lamb Cooked in Spicy Tangy Sauce with Potatoes</i>	
Lamb Korma – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Lamb Cooked in Chef's Special Spiced Sauce Made with Yogurt</i>	
Saag Lamb – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Fresh Baby Spinach Cooked with Seasoned Succulent Pieces of Lamb</i>	
Coconut Lamb Curry – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Tender Pieces of Lamb Cooked in Coconut Curry Sauce</i>	
Lamb Curry – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Spiced Pieces of Lamb Cooked in Chef's Special Curry Sauce</i>	
Lamb Tikka Masala – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Succulent Pieces of Lamb in a Creamy Tomato Sauce</i>	

Fish & Shrimp Entrées

Our Wide Range of Fish and Shrimp Items are Served with Basmati Rice
(Please Specify Medium or Hot)

Kadhali Fish – <i>Gluten Free / Nut Free / Dairy Free</i>	12.95
<i>Tilapia Fish Cooked in a Wok with Tomatoes, Ginger and Garlic</i>	
Fish Vindaloo – <i>Gluten Free / Nut Free / Dairy Free</i>	12.95
<i>Spiced Tender Pieces of Fish Cooked in Spicy Tangy Sauce</i>	
Fish Korma – <i>Gluten Free / Nut Free / Contains Dairy</i>	12.95
<i>Tilapia Fish Cooked in Chef's Special Spiced Sauce Made with Yogurt</i>	
Saag Fish – <i>Gluten Free / Nut Free / Contains Dairy</i>	12.95
<i>Fresh Baby Spinach Cooked with Seasoned Succulent Pieces of Tilapia Fish</i>	
Coconut Fish Curry – <i>Gluten Free / Nut Free / Contains Dairy</i>	12.95
<i>Tender Pieces of Tilapia Fish Cooked in Coconut Curry Sauce</i>	
Fish Curry – <i>Gluten Free / Nut Free / Contains Dairy</i>	12.95
<i>Spiced Pieces of Tilapia Fish in Chef's Special Curry Sauce</i>	
Fish Tikka Masala – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Grilled Pieces of Tilapia Fish in a Creamy Tomato Sauce</i>	
Kadhali Shrimp – <i>Gluten Free / Nut Free / Dairy Free</i>	13.95
<i>Shrimp Cooked in a Wok with Tomatoes, Ginger and Garlic</i>	
Shrimp Vindaloo – <i>Gluten Free / Nut Free / Dairy Free</i>	13.95
<i>Spiced Tender Pieces of Shrimp Cooked in Spicy Tangy Sauce</i>	
Shrimp Korma – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Shrimp Cooked in Chef's Special Spiced Sauce Made with Yogurt</i>	
Saag Shrimp – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Fresh Baby Spinach Cooked with Seasoned Succulent Pieces of Shrimp</i>	
Coconut Shrimp Curry – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Tender Pieces of Shrimp Cooked in Coconut Curry Sauce</i>	
Shrimp Curry – <i>Gluten Free / Nut Free / Contains Dairy</i>	13.95
<i>Spiced Pieces of Shrimp Cooked in Chef's Special Curry Sauce</i>	
Shrimp Tikka Masala – <i>Gluten Free / Nut Free / Contains Dairy</i>	14.95
<i>Succulent Pieces of Shrimp in a Creamy Tomato Sauce</i>	

Drinks

Coca-Cola • Diet Coke • Sprite • Fanta • Poland Spring

20 oz Soda Bottle	2.00	20 oz Bottled Water	1.50
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Catering Pricing

Minimum Catering Order is for 25 People • Free Delivery • Pricing is Per Person

	Price	Vegetarian Entrées	Chicken Entrées	Meat* Entrées	Appetizers & Sides
Freshman Entrant	\$12/pp	2	-	-	Naan Bread, Basmati Rice and Pickle
Sophomore Student	\$14/pp	1	1	-	Naan Bread, Basmati Rice and Pickle
Juniors Journey	\$17/pp	1	1	1	Naan Bread, Basmati Rice and Pickle
Senior Precedential	\$21/pp	1	1	1	Naan Bread, Basmati Rice, Green Salad, Potato & Peas Samosa, 1 Dessert and Pickle
Graduates Command	\$25/pp	2	2	1	Naan Bread, Basmati Rice, Green Salad, Potato & Peas Samosa, 1 Dessert and Pickle

* Meat includes: Mutton, Lamb, Beef and Seafood Entrées

Extras

Vegetarian Samosa, Vegetarian Pakora	\$1/pp
Chicken Samosa, Paneer Pakora, Green Salad, Yogurt Raita	\$1.50/pp
Choice of any Dessert or Mango Lassi, Vegetable Biryani	\$2.50/pp
Chicken Tikka, Chicken Biryani	\$3/pp
Chicken, Lamb or Beef Seekh Kabab OR Mutton / Lamb / Fish Biryani	\$5/pp

Breads & Sides

Naan Bread (2 Pcs)	3.00	Aloo & Paneer Naan (2 Pcs)	4.50
Garlic Naan (2 Pcs)	3.75	<i>Seasoned Potatoes and Indian Farmers Cheese Stuffed Leavened Bread Baked in Clay Oven</i>	
Aloo Paratha (3 Pcs)	6.00	Paneer Paratha (3 Pcs)	7.00
Plain Paratha	4.00	<i>Seasoned Potatoes and Indian Farmers Cheese Stuffed Leavened Bread Baked in Clay Oven</i>	
Raita	2.75	Spinach Paratha (3 Pcs)	6.00
Side Salad	3.00	<i>Seasoned Potatoes, Indian Farmers Cheese and Spinach Stuffed Leavened Bread Baked in Clay Oven</i>	
Tandoori Roti (2 Pcs)	2.50		
Aloo Naan (2 Pcs)	4.25		
<i>Seasoned Potatoes Stuffed Indian Leavened Bread Baked in Clay Oven</i>			
Paneer Naan (2 Pcs)	4.50		
<i>Seasoned Indian Farmers Cheese Stuffed Leavened Bread Baked in Clay Oven</i>			

Desserts

Gulab Jamun	3.00
<i>Deep Fried Reduced Milk and Cheese Balls in Sugar and Cardamom Syrup</i>	
Kheer Saffron and Cardamom Flavored Rice Pudding	3.50
Mango Lassi Yogurt Drink with Mango Pulp	2.75
Rasmalai	4.25
<i>Dessert Consisting of Small Flat Cakes of Indian Farmers Cheese in Sweetened, Thickened Milk, Contains Nuts</i>	

surya indian
kitchen n catering

Consumer advisory warning for raw foods in compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health.
TO ALL OUR CUSTOMERS: Before ordering please inform your server if someone in your party has a food allergy.
Add state meal tax to all prices. Prices, items & offers are subject to change without notice.

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Appetizers

Served with Tamarind and Mint Sauce

- Vegetable Samosas** (2 Pcs) 3.25
Spiced Potato and Green Pea Turnovers
- Chicken Samosas** (2 Pcs) 4.00
Ground Seasoned Chicken Turnovers
- Pakora** 4.45
Mix Vegetable Fritters
- Paneer Pakoras** (5 Pcs) 5.25
Indian Farmers Cheese Fritters
- Paneer Stuffed Aloo Tikki** 5.25
Spiced Potato Round Cutlet Filled with Indian Farmers Cheese
- Batata Vada** 5.95
Round Seasoned Potato Fritter
- Vegetable Cutlets** 6.95
Round Seasoned Vegetable Patties Made of Spinach, Potatoes and Indian Farmers Cheese

From Our Grill

Our Tandoori & Kabab Items are Served with Salad, Makhani Sauce and Basmati Rice (Please Specify Medium or Hot)

- Chicken Tikka** 9.95
Grilled Chicken Breast Pieces Marinated in Yogurt and Spices
- Chicken Seekh Kabab** 10.95
Grilled Minced Meat of Chicken with Herbs and Spices and Cooked on Skewers
- Lamb Seekh Kabab** 11.95
Grilled Minced Meat of Lamb with Herbs and Spices and Cooked on Skewers
- Beef Seekh Kabab** 11.95
Grilled Minced Meat of Beef with Herbs and Spices and Cooked on Skewers

Surya Specials

(Please Specify Medium or Hot)

- Aloo Poori** – Nut Free / Vegan 8.95
Fluffy Deep Fried Indian Bread Served with Spiced Potatoes and Peas
- Dahi Poori** – Nut Free / Contains Dairy 6.95
Round Poori Shell is First Broken on Top and Partially Filled with the Main Stuffing of Mashed Potatoes or Chickpeas
- Chole Poori** – Nut Free / Vegan 8.95
Fluffy Deep Fried Indian Bread Served with Spiced Chana Masala
- Samosa Chaat** – Nut Free / Contains Dairy 6.95
Potatoes and Peas Turnovers Topped with Spiced Chickpeas, Yogurt, Cilantro, Mint Sauce and Tamarind Sauce, Garnished with Chaat Masala and Cilantro
- Aloo Tikki Chaat** – Nut Free / Contains Dairy 6.95
Spiced Round Potato Cutlets Topped with Spiced Chickpeas, Yogurt, Mint and Cilantro Sauce and Tamarind Sauce, Garnished with Chaat Masala and Cilantro
- Dahi Papdi Chaat** – Nut Free / Contains Dairy 6.95
Crisp Fried Dough Wafers (Papri) Along with Boiled Chickpeas, Boiled Potatoes, Yogurt, Mint and Cilantro Chutney and Topped with Chaat Masala, Boondi and Tamarind Sauce, Garnished with Cilantro
- Pani Poori** – Nut Free / Vegan 5.95
Round Hollow Puri, Fried Crisp and Filled with a Mixture of Flavored Water, Tamarind Chutney, Chili, Chaat Masala, Potatoes, Onions and Chickpeas

Daily Specials

Served with Basmati Rice and Two Made to Order Tandoori Roti or Naan Bread

- 1. All Vegetable Combo Platter** 9.25
Choice of any Two Vegetable Entrées
- 2. Chicken & Vegetable Combo Platter** 10.25
Choice of One Chicken & One Vegetable Entrée
- 3. Meat & Vegetable Combo Platter** 11.45
Choice of One Meat & One Vegetable Entrée
- 4. Chicken & Meat Combo Platter** 12.45
Choice of One Chicken Entrée & One Meat Entrée

- Combo Selections:**
- Saag Paneer • Chana Masala
 - Aloo Matar • Daal Makhani
 - Vegetable Korma • Aloo Gobhi
 - Punjabi Kadhi Pakora
 - Balagan Bharta
 - Chicken Tikka Masala
 - Chicken Curry • Coconut Chicken
 - Chicken Vindaloo • Kadal Chicken
 - Goat Curry • Lamb Vindaloo
 - Beef Curry

- Extra Sides:**
- Vegetable... 5.25
 - Chicken... 6.25
 - Goat/Lamb/Beef... 7.25

Vegetarian Entrées

Our Wide Range of Vegetable Items are Served with Basmati Rice (Please Specify Medium or Hot)

- Aloo Curry** – Gluten Free / Nut Free / Vegan
Potatoes Cooked with Tomatoes and Cumin Seeds, Garnished with Fresh Ginger
- Aloo Gobhi** – Gluten Free / Nut Free / Vegan
Potatoes and Cauliflower Cooked in Mild Spices with Tomatoes and Ginger
- Aloo Matar** – Gluten Free / Nut Free / Vegan
Potatoes and Green Peas Cooked in Spiced Onion and Tomato Gravy
- Baingan Bharta** – Gluten Free / Nut Free / Vegan
Open Flame Roasted Eggplant Cooked to Perfection with Chef's Special Blend of Tomatoes, Onions and Ginger Sauce
- Chana Masala** – Gluten Free / Nut Free / Vegan
Chickpeas Soaked Overnight and Cooked with Onions, Ginger, Garlic and Freshly Ground Spices
- Daal Makhani** – Gluten Free / Nut Free / Contains Dairy
Black Lentils and Kidney Beans Slow Cooked with Chef's Special Mild Spices
- Paneer Tikka Masala** – Gluten Free / Nut Free / Contains Dairy
Seasoned Pieces of Indian Farmers Cheese in a Rich Creamy Tomato Sauce
- Punjabi Kadhi Pakora** – Gluten Free / Nut Free / Contains Dairy
Gram Flour Fritters in Yogurt Sauce Tempered with Mustard Seeds and Curry Leaves
- Saag Paneer** – Gluten Free / Nut Free / Contains Dairy
Fresh Baby Spinach and Indian Farmers Cheese Cooked in Mild Spices
- Vegetable Korma** – Gluten Free / Nut Free / Contains Dairy
Handpicked Assorted Fresh Vegetables Cooked to Perfection in a Creamy Tomato Sauce with Spices
- Kadhahi Paneer** – Gluten Free / Nut Free / Contains Dairy
Indian Farmers Cheese with Bell Peppers Cooked in a Wok with Tomatoes, Ginger and Garlic in a Medium Spiced Sauce
- Aloo Palak** – Gluten Free / Nut Free / Contains Dairy
Potatoes and Fresh Baby Spinach Cooked with Ginger and Garlic in Chef's Secret Recipe
- Chole Palak** – Gluten Free / Nut Free / Contains Dairy
Fresh Baby Spinach and Chickpeas Cooked with Ginger and Garlic in Chef's Secret Recipe
- Aloo Chole** – Gluten Free / Nut Free / Vegan
Potatoes and Chickpeas Cooked in Onion, Ginger and Garlic Sauce
- Aloo Baingan** – Gluten Free / Nut Free / Vegan
Fresh Eggplant and Potatoes Cooked with Tomatoes and Ginger in Mild Spices
- Daal Tarka** – Gluten Free / Nut Free / Vegan
Yellow Lentils Cooked with Onions, Tomatoes, Ginger and Garlic, Tempered with Cumin Seeds and Garnished with Cilantro
- Paneer Butter Masala** – Gluten Free / Nut Free / Contains Dairy
Seasoned Pieces of Indian Farmers Cheese in a Rich Buttery Tomato Sauce
- Chana Butter Masala** – Gluten Free / Nut Free / Contains Dairy
Chickpeas Cooked in a Rich Buttery Tomato Sauce
- Paneer Chana Butter Masala** – Gluten Free / Nut Free / Contains Dairy
Seasoned Pieces of Indian Farmers Cheese in a Rich Buttery Tomato Sauce
- Aloo Chana Butter Masala** – Gluten Free / Nut Free / Contains Dairy
Seasoned Pieces of Potatoes and Chickpeas Cooked in a Rich Buttery and Creamy Tomato Sauce
- Baingan Butter Masala** – Gluten Free / Nut Free / Contains Dairy
Open Flame Roasted Eggplants Cooked to Perfection with Chef's Special Blend of Tomatoes, Onions and Ginger in a Buttery and Creamy Tomato Sauce

Hyderabadi Biryani

Each Dish is Slow Cooked to Perfection with Long Grain Basmati Rice Flavored with Exotic Spices & Saffron • Served with Raita (Yogurt Sauce) (Please Specify Medium or Hot)

- Beef Hyderabadi Biryani** . . . 12.95
Spiced Pieces of Beef – Certified Halal
- Chicken Hyderabadi Biryani** . . . 10.95
Spiced Pieces of Chicken – Certified Halal
- Fish Biryani** 11.95
Spiced Tilapia
- Lamb Hyderabadi Biryani** . . . 13.95
Spiced Pieces of Lamb – Certified Halal
- Mutton Hyderabadi Biryani** . . 12.95
Spiced Pieces of Baby Goat – Certified Halal
- Shrimp Biryani** 14.95
Spiced Pieces of Shrimp
- Vegetable Hyderabadi Biryani** . 9.95
Assorted Vegetables

All Items 10.45



Chicken Entrées

Our Wide Range of Chicken Items are All Halal Certified • Served with Basmati Rice (Please Specify Medium or Hot)

- Kadhahi Chicken** – Gluten Free / Nut Free / Dairy Free 11.95
Tender Pieces of Chicken Cooked in a Wok with Tomatoes and Ginger, Garnished with Bell Peppers
- Chicken Tikka Masala** – Gluten Free / Nut Free / Contains Dairy 11.95
Grilled Pieces of Chicken in a Creamy Tomato Sauce
- Chicken Curry** – Gluten Free / Nut Free / Contains Dairy 11.95
Spiced Pieces of Chicken with Chef's Special Curry Sauce
- Coconut Chicken Curry** – Gluten Free / Nut Free / Contains Dairy 11.95
Chicken Cooked in Coconut Curry Sauce
- Chicken Vindaloo** – Gluten Free / Nut Free / Dairy Free 11.95
Chicken in Spicy Tangy Sauce with Potatoes
- Saag Chicken** – Gluten Free / Nut Free / Contains Dairy 11.95
Fresh Baby Spinach Cooked with Seasoned Succulent Pieces of Chicken
- Chicken Korma** – Gluten Free / Nut Free / Contains Dairy 11.95
Chicken Cooked in Chef's Special Spiced Sauce Made with Yogurt
- Butter Chicken** – Gluten Free / Nut Free / Contains Dairy 11.95
Grilled Pieces of Chicken in a Creamy Tomato Sauce with Fenugreek Leaves
- Chicken Butter Masala** – Gluten Free / Nut Free / Contains Dairy 11.95
Tender and Seasoned Pieces of Chicken Cooked in a Buttery and Creamy Tomato Sauce
- Chicken Chole Butter Masala** – Gluten Free / Nut Free / Contains Dairy 11.95
Tender and Seasoned Pieces of Chicken and Chickpeas Cooked in a Buttery and Creamy Tomato Sauce
- Chicken Baingan Butter Masala** – Gluten Free / Nut Free / Contains Dairy 11.95
Open Flame Roasted Eggplant Cooked with Tender and Seasoned Pieces of Chicken in a Buttery and Creamy Tomato Sauce
- Chicken Saag Butter Masala** – Gluten Free / Nut Free / Contains Dairy 11.95
Fresh Baby Spinach Cooked with Tender and Seasoned Pieces of Chicken in a Buttery and Creamy Tomato Sauce
- Chicken Chole Korma Masala** – Gluten Free / Nut Free / Contains Dairy 11.95
Tender and Seasoned Pieces of Chicken and Chickpeas Cooked in a Yogurt based Korma Sauce
- Chicken Saag Korma Masala** – Gluten Free / Nut Free / Contains Dairy 11.95
Fresh Baby Spinach Cooked with Tender and Seasoned Pieces of Chicken in a Yogurt based Korma Sauce
- Chicken Baingan Korma Masala** – Gluten Free / Nut Free / Contains Dairy 11.95
Open Flame Roasted Eggplant Cooked with Tender and Seasoned Pieces of Chicken in a Yogurt based Korma Sauce

Beef Entrée

Our Beef Curry is Halal Certified • Served with Basmati Rice (Please Specify Medium or Hot)

- Beef Curry** – Gluten Free / Nut Free / Contains Dairy 11.95
Succulent Pieces of Beef Cooked in our Special Curry Sauce