

Cocktails

1 oz liquor | 9

2 oz liquor | 12

Blue Lagoon

Vodka, blue curaçao, lime juice, 7 Up

Caesar

Vodka, clamato juice, Worcestershire sauce,,
Haweli mix

Funky Buddha

White rum, cointreau, cranberry juice,
blue curaçao

Mango Tango

White wine, mango juice, coconut rum, lime

Mojito

White rum, mint, sweet syrup, soda, lime

Singapore Sling

Gin, pineapple juice, orange juice, 7 Up, lime

Berries & Bubbles

Raspberry vodka, chambord, soda

Kerala's Island

Vodka, cranberry, orange juice

Sangria

Village's bar mix, red or white wine

Martinis

2 oz liquor | 12

Cosmopolitan

Vodka, triple sec, cranberry juice

Kama Sutra

Godet liquor, baja rosa

Mumbai Madness

Bacardi rum, malibu rum, mango juice,
lime juice

Village's Classic

Bombay gin, vermouth mist, olive

Bangalore Beauty

Rum, melon liquor, cranberry juice

Non-Alcoholic

Lassi

Sweet | Salted | 5

Mango | 5

Kids Drinks | 6

Shirley Temple | Godfather

Seasonal Juices | 4

Apple | Orange | Pineapple

Exotic Juices | 5

Mango | Lychee | Guava

Hot Beverages | 4

Masala Chai (Tea)

Coffee | Harbal Tea

Soda | 4



New Asian Village
Ultimate in East Indian Cuisine



Scan Me For Online Menu

Wines & Bubbly

5 oz | 8 oz | BTL

HOUSE WHITE

Moonlight Harvest Pinot Grigio,
Canada 9 | 12 | 29

Bodacious Smooth White,
Canada 11 | 14 | 29

HOUSE RED

Moonlight Harvest Shiraz,
Canada 9 | 12 | 29

Bodacious Smooth Red,
Canada 11 | 14 | 29

HOUSE ROSE

Moonlight Harvest, Rose,
Canada 9 | 12 | 29

RED BTL

Yellow Tale Melbac,
Australia | 30

Peller Estates Proprietor's Reserve Merlot,
Canada | 30

The Ultimate Longshot Cabernet Sauvignon,
USA | 38

Wine O' Clock Shiraz,
Canada | 41

Hess Allomi Napa Valley Cabernet Sauvignon,
USA | 59

Michel Torino Cuma ORGANIC,
Argentina | 49

WHITE BTL

Wallaroo Trail Chardonnay,
Australia | 39

Monkey Bay Sauvignon Blac,
New Zealand | 33

ROSE BTL

Jacob's Creek Moscato Rose,
Australia | 39

BUBBLY BTL

Luna Argenta Prosecco,
Italy | 30

Highballs

1 oz | 2 oz

Highballs liquor | 7 | 10

Rye, Rum, Vodka, Gin, Tequila

Premium Tequila | 9 | 12

Premium Scotch

& Whisky | 9 | 12

Bushmills Irish Whisky, Dewar's White Label,
Jameson Irish Whisky, Johnnie Walker Red, J&B

Beers

From The CAP

Domestic

Bottle (350 ml) | 6

Imported

Bottle (350 ml) | 7

इहुरवात | Staters

Vegetarian Samosay | 9
Crispy dough wafer stuffed with potatoes, green peas, herbs & spices. Served with channa masala.

Lahori Paneer Pakoda | 12
Deep fried home made cottage cheese coated with semolina & spices. Best to taste with mint chutney.

Chicken Malai Tikka | 16
Morsels of chicken, cheese & cream marinade, cardamom, fresh coriander, tanned to perfection.

Multani Paneer Tikka | 16
Tender cubes of cottage cheese marinated in cream, gram flour, special spices & baked in tandoor.

Dilli Ke Pakoda | 7
Delicious traditional Indian starter, dipped in delicate lentil flour & fried golden brown.

Bhel Puri | 9
Puffed rice with vegetables, corianders leaves and glazed with green and tamarind chutney.

Amritsari Fish | 14
Named after the city where it originated. Carom flavoured deep fried fish.

Lamb Seekh Kabab | 19
Minced lamb with ginger, green chillies, cilantro and aromatic herbs mixture. Baked in tandoor and served with yogurt mint sauce.

Aloo Tikki | 9
Griddle fried potato patty. Served with channa masala.

Chatpati Papadi | 9
Crispy dough wafers with potatoes, chick peas, chillies, yogurt, tamarind chutney

Chicken 65 | 17
Chicken strips battered with chettinad spices, curry leaves and green chillies.

Tandoori Soya Chaap | 18 Soya chaap glazed with house tandoori masala and baked in tandoor.

इहुरबा | Soups

Tamaatar Shorba | 7
Coriander flavored tomato soup tempered with Herbs & Spices

Daal Ka Shorba | 7
Yellow lentil soup with fresh coriander and garam masala

Murg Ka Shorba | 8
Chicken stock, black salt n pepper with herbs & spices.

अपना तन्दूर | Tandoori Kabab Platters

All dishes prepared in our clay oven. Includes saffron rice & roasted herbed potatoes served on hot sizzling iron plate.

Tandoori Chicken | H 18 | F 29
An all time favorite. Traditional marinated whole chicken, baked in the tandoor.

Crispy Veggies | 17
Fresh rainbow vegetables toasted in a ginger, garlic Indo-Chinese sauce.

Maharaja Lamb | 22
Tandoori glazed boneless lamb served to perfection.

Chicken Tikka | 19
Chicken breast marinated in yogurt with a hint of cracked aromatic spices, grilled on a low flame to perfection.

Fish Tikka | 18
Delicious sea basa fish marinated with mild Indian spices, baked in our tandoor.

Saefood Ka Khazana | 28
Our combination of jumbo prawns, crab, scallops, mussels, squid & sea basa fish sauteed with herbs, spices.

Lamb Chops | 21
All time favorite! A special marinated tender boned lamb chops baked to perfection in tandoor glaze.

Prawns Tandoori | 18
Delicious traditional western Indian starter. Jumbo prawns marinated & rost in tandoor.

Tandoori Mix Grill | 28
New Asian Village's combination of meat kababs in one place on hot sizzling platter.

चौबट्टे इष्टतौ

Chhole Bhature | 12
Crispy puffed bhatura, Punjabi chana, pickle, seasoned chillies

Chef Special Soup | 8 | 9
Mulligatany | Chicken
Lentil Soup | Corn Soup

Makki Ki Roti Sarson ka saag | 12
Corn flour roti, mustard leaves gravy, white butter

Punjabi Kadi Pakoda | 16
Lentil Fritter, yogurt gravy, curry leaves served with Basmati Rice

चौबट्टे थेाँ | Village Platter

VEG | 17

SHAHI PANEER OR PALAK PANEER
DAL TADKA
FRESH MIX VEG KADAI
VEG BIRYANI
NAAN/ROTI
RAITA
SALAD
GULAB JAMUN

NON-VEG | 19

BUTTER CHICKEN OR LAMB ROGANJOSH
DAL TADKA
FRESH MIX VEG KADAI
VEG BIRYANI
NAAN/ROTI
RAITA
SALAD
GULAB JAMUN



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हिंदी चीनी | Indo - Chinese Cuisine

Spring Rolls Veg | 9 Chicken | 12
Crispy rolls stuffed with vegetables or chicken, served with sweet chilli chutney.

Peppercorn Chicken | 18
Black pepper marinated chicken breast tossed with ginger, garlic, onion & chilli.

Szechuan Chicken | 18 Fish | 18
Spicy szechuan sauce cooked with onion, red green peppers & celery.

Fried Rice Veg | 14 Chicken | 18
Stir fried rice with toban djan, vegetables, ginger garlic, chillis & soy sauce.

Honey Chilli Gobhi | 16
Fresh battered cauliflower, fried and glazed with honey and ginger.

Blackbean Chicken | 18
Cooked in black bean sauce with ginger, garlic & selected spices.

Chilli Paneer | 18 Fish | 17
Capsicum, onion, ginger tossed in soya and garlic chilli sauce.

Lollipop Chicken (4pcs) | 18
Chicken, ginger garlic paste, soya, red chilli sauce.

Manchurian Veg | 16 Chicken | 18
Manchurian balls cooked with onions, capsicums, chilli garlic & dark soya sauce.

Garlic Blackened Fish | 18
Basa fish marinated in garlic & cooked in cast iron with blackened seasoning.

Salt N Pepper Prawns | 24
King prawns fry with purple onion, chilli flakes, garlic & garnish with lime juice.

Hakka Noddles Veg | 16 Chicken | 18
Lo-mein noodles, stir fry and tossed with fresh ingredients.

रोटी के लोकारो | Tandoori Breads

Naan | 4
Leavened bread in our clay oven.

Lucchedar Naan | 6
Layered white flour bread filled with butter.

Tandoori Roti | 4
Whole wheat oven wood bread baked in tandoor.

Tandoori Alu Paratha | 7
Potato stuffed whole wheat bread with hint of spice & herbs.

Chicken Walla Naan | 8
Naan stuffed with fine chopped chicken, spices, herbs & baked in tandoor.

Garlic Naan | 6
Leavened bread in our clay oven.

Paneer walla Naan | 7
Naan stuffed with freshly grated homemade paneer.

Tawe ki Chapati | 4
Our Royal Treat! Jumbo prawns cooked in a butter sauce.

Poori | 4
Special Savory fried whole wheat bread.

Coconut Naan | 6
Naan filled with coconut glazed with honey.

Alu walla Naan | 6
Potato stuffed naan.

Piyaj walla Naan | 6
Onion stuffed naan (Indian onion cake).

Warqi Paratha | 6
whole wheat multi layered bread baked in tandoor.

Bhatura | 5
Special Savory fried whole wheat bread.

Missi Roti | Pooda | 6
A special preparation for gluten free bread made with chickpeas flour.

बाहर ए बासमती | Rice n Biryani

Basmati Rice | 6
Steamed Indian basmati rice.

Jeera Rice | 9
Carom flavored Basmati rice with green peas.

Zafrani Goat Biryani | 22
Basmati rice simmered with goat in mace, herbs, spices & hint of fresh mint leaves.

Saffron Rice | 7
Saffron flavored Indian basmati rice.

Vegetable Pulao | 14
Basmati rice simmered with mix vegetables in mace, saffron, spices & hint of fresh mint leaves.

Dum Chicken Biryani | 19
Basmati rice simmered with chicken in mace, herbs, spices & hint of fresh mint leaves.

Coconut Basmati Rice | 7
Coconut flavored Indian basmati rice.

Lemon Rice | 11
Indian basmati rice, fresh curry leaves, turmeric, ginger & green chillies .

Hydrabad Lamb Biryani | 22
Basmati rice simmered with lamb in mace, herbs, spices & hint of fresh mint leaves.

खाने के साथ | Side Orders

Raita | 6
Cool yogurt mixed with grated cucumber & carrots.

Achaar (pickles) | 4
Mixed pickles & preserved lime

Chutney | 4
Homemade Mint, Mango & Tamarind.

Mirchi Curry | 6
Hot curry sauce to spice up your meal.

Dahi | 6
Pure homemade yogurt made in kitchen.

Desi Salad | 7
Fresh garden vegetables Indian style.



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रिहानदाला के पददरने | Chef's Specialties

Each dish is served with naan bread.

Apna Navratan Korma | 19

New Asian Village's highly recommended. A vegetarians dream! Rainbow vegetables & homemade paneer cooked in thick a creamy sauce.

Dum Alu Bharwan | 19

Roasted stuffed potatoes baked in the clay oven & smothered in fragrant gravy.

Jhilmil Chilli Chicken | 23

Boneless chicken stir fried with onions, bellpeppers & spiced in a tangy tomato sauce.

Butter Chicken | 21

New Asian Village's highly recommended. Tandoori grilled chicken in an ambrosialtomato gravy cooked in the classical way, with oodles of butter and cream.

Shahi Paneer Takatak | 22

Authentic homemade paneer cooked in our fragrant thick butter sauce with light herbs & spices.

Prawn Butter Masala | 26

Our Royal Treat! Jumbo prawns cooked in a butter sauce.

Mughlai Beef Korma | 23

Lean beef cooked in a special sauce created with aromatic ground spices topped with a touch of plain homemade yogurt.

Chicken Tikka Masala | 23

England's famous dish! Chicken breast tikka cooked in thick creamy gravy flavored with herbs & spices.

Mughlai Malai Kofta | 22

Soft and crispy dumplings in special creamy mughlai gravy.

Desi Butter Chicken

Half Chicken 26 | Whole Chicken 39

Our special take on butter chicken like the way served in New Delhi.

लहत के इाथे | Meat & Sea Food Dishes

Curry

An onion & tomato base flavored gravy with herbs & spices.

Roganjosh

A spicy thin curry cooked with cracked whole spices.

Kadhai

Thick delicious chopped gravy cooked with sauteed onions, bell peppers & tomatoes.

Chettinad

A special coconut base gravy with a hint of black pepper & tamarind.

Masala

Creamy thick sauce cooked with herbs & spices.

Saagwalla

The addition of fresh spinach and cream makes the dish healthier as well as tastier.

Lababdaar

A mughlai style dish made with onion & tomato creamy sauce.

Bhuna

Meat cooked in our thick gravy with onions & roasted tomatoes..

Vindaloo

South Indian curry with a touch of tamarind & topped with shredded coconut.

Your Choice of Meat & Sea Food

Chicken | 18 Lamb | 21 Fish | 18 Goat | 21 Beef | 19 Jumbo Shrimp | 24

इाबजुडन के बहार | Vegetarian delights

Palak Paneer | 18

Fresh spinach & paneer makes the dish healthier as well tastier.

Channa Pindi | 16

Well prepared chick-peas topped with tomatoes & onions. Recommended with bhatura (in bread section).

Daal Makhani | 17

A mixture of lentils & kidney beans cooked with butter as the name suggests. Laced with cream.

Daal Tadka | 16

Yellow lentils tempered with tomatoes, herbs and spices.

Baigun Ka Bharta | 17

Succulent roasted eggplant sauteed with fresh chopped onions & tomatoes.

Bhindi Bhaji / Alu | 19

Tender baby okra sauteed with a choice of onions or potatoes, in tomato sauce, herbs & spices.

Mattar Paneer | 17

Homemade paneer & peas in rich creamy thick curry.

Aloo Gobhi ki Nazaket | 17

Famous combination of potatoes & fresh cauliflower cooked with herbs & spices.

Kadhai Paneer | 19

Homemade paneer cooked in a thick delicious curry cooked with sauteed onions, bell peppers & tomatoes.



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लडैतहा | Speciality Desserts

Faluda Kulfi | 9

Delhi speciality - Homemade ice cream, Garnished with crushed pistachios & rice noodles.

Tilli Walli Kulfi | 6

Delhi speciality - Homemade ice cream, on the bamboo stick Garnished with crushed pistachios.

Moong Daal Halwa | 7

Punjab speciality - Moong daal (Split Green gram) crushed and thickened with sugar & clarified butter.

Gajrella | 7

Punjab speciality - Fresh grated red carrots cooked with heating milk till it is thickened, in an open iron pan.

Rasmalai | 8

Bikaner speciality - Homemade cheese patty in a sweet cream sauce with a touch of pistachios.

Gulaab Jaamun | 7

Northern speciality - Amazing condensed milk balls served in a sweet syrup.

Feature Dessert | 8

Please ask the server for the available dessert of the day.

