

Gaylord Dinner Menu

Appetizers

Gaylord's Tandoori Sampler Platter

Roasted chicken tikka, boti & seekh kabab

Classic crispy Lamb Samosa

Indian spiced ground lamb and sweet peas

Tandoori roasted Bombay Chicken Wings

Spicy chicken wings

Vegetarian

Vegetarian Appetizer Sampler Platter

Veg samosa, pakoras, papadam

Classic Crispy Vegetable Samosa

Spiced Russett potatoes and sweet peas

Vegetable Pakora

Cauliflower and spiced russet potato fritters

Sindhi Aloo Tikki

Spiced croquettes made from potatoes

Paneer Tikkas

Tandoori roasted and spiced Indian farmer's cheese

Began Aftab

Pan fried eggplant with coriander tomato masala sauce

Papadam

Pepper crusted crispy lentil crackers

Soups-Salads-Sides

Saffron Seasoned Crab Bisque

S.F. Bay Dungeness crab saffron carrot bique

Mulligatawny Soup

Spiced chicken and lemon soup

North Indian Timatar Soup

Gaylord's original Indian spiced tomato soup

Organic Baby Field Greens and Crispy Papadam

Chick peas, cucumber and star anise vinaigrette

Chicken Tikka Salad

Tandoori chicken breast, lotus root, ginger apricot dressing

Spiced Brown Sugar Cure Jumbo Sea Scallop Salad

Watermelon and mint champagne vinaigrette

Raita

Fresh yoghurt and grated cucumbers

Mango Chutney

Sweet mango relish

Entrees from the Tandoori Clay Oven

All served with Indian spiced dal and organic greens

Roasted Tandoori Half Chicken

Marinated in yoghurt and Indian spices

Seekh Kabab

Clay oven roasted round lamb, coriander, fennel kabab

Chicken Tikka Kabab

Masala spiced tandoori roasted boneless chicken breast

Boti Kabab

Garam masala spiced tandoori roasted lamb cubes

Fish Tikka Kabab

Lemon sea bass tikka kababs tandoori charbroiled

Tandoori Roasted Salmon Kababs

Marinated in yogurt with Indian spices

Tandoori Fire Roasted Jumbo Tiger Prawns

Marinated in ginger served with clove and saffron scented basmati rice

Barra Kabab

Slow roasted rack of lamb with Indian herbs and spices

Gaylord's Tandoori Platter

Tandoori chicken, tikka kabab seek kabab, Lemon Sea Bass kabab with naan

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Artisanal Breads from the Tandoori Clay Oven

Poori

Wok fried whole wheat bread

Naan

Tandoori fired classic Indian bread

Onion Kulcha

Naan bread stuffed with scallions and grilled onions

Roasted Garlic Naan

Naan bread with crushed garlic and chaat masala

Kabuli Naan

Leavend bread stuffed with nuts, raisins and sun dried cherries

Roti

Tandoori baked whole wheat bread

Paratha

Flaky and buttery whole wheat bread

Aloo Paratha

Whole wheat bread stuffed with spiced potatoes and sweet peas

Paneer Paratha

Whole wheat bread stuffed with spiced Indian farmer's cheese

Pudina Paratha

Whole wheat bread stuffed with mint

Keema Naan

Naan bread stuffed with garam masala spiced ground lamb

Assorted Bread Basket

Onion kulcha, roti, aloo paratha

Slow Braised Lamb Curries

Gosht Vindaloo

Braised leg of lamb & potatoes in spicy masala brown sauce

Rogan Josh

Curry leaf & cinnamon slow braised leg of lamb with fresh coriander

Aloo Gobi

Garlic & turmeric sautéed cauliflower and Russet potatoes

Lamb Pasanda

Yoghurt marinated lamb simmered with saffron, almond cashew sauce

Sag Gosht

Mustard seed braised leg of lamb with spicy garlic spinach sauce

Karahi Gosht

Stir fried lamb with bell peppers, onion, tomatoes and fresh coriander

Tandoori Roasted Masala Lamb Chops

Rosemary & cardamom spiced red curry sauce

Chicken Curries

Chicken Tikka Masala

Tandoor roasted chicken simmered in saffron, fennel tomato sauce

Chicken Makhanwala

Shredded charbroiled chicken breast with a fenugreek seasoned decadent tomato butter sauce

Chicken Masala

Gaylord's classic turmeric spiced chicken curry sauce

Chicken Pasanda

Yogurt marinated chicken simmered with saffron almond cashew cream sauce

Chicken Sagwala

Mustard seed braised chicken with garlic spinach sauce

Chicken Vindaloo

Chicken & Russet potatoes braised in hot spicy brown sauce

Karahi Chicken

Karahi stir fried chicken, bell peppers, onions, tomatoes, coriander

Fish and Prawn Curries

Prawn Bhuna

Tandoori fired tiger prawns with tomato & clove scented tomato sauce

Prawn Pepper Masala

Karahi tossed black pepper tiger prawns, bell peppers & onions

Fish Tikka Masala

Tandoori fired, yoghurt & turmeric marinated fish chunks in masala

Goa Prawns

Toasted almond and pistachio tiger prawns with ginger coconut milk curry

Goa Fish Curry

Coconut poached white fish chunks with fresh curry leaves and fenugreek

Prawns Vidaroo

Skillet seared tiger prawns & Russet potatoes braised in hot masala

Traditional Indian Vegetarian Curries

Mattar Paneer

Indian farmer's cheese and sweet peas in a saffron tomato sauce

Bengan Bharta

Puree of tandoori fired globe eggplant and tomatoes

Bhindi Masala

Sautéed fresh okra sprinkled with mango powder

Channa Masala

Garbanzo beans & black cumin with fresh coriander

Dal Makhani

Cardamom scented butter whipped lentils flavored with curry leaves

Yellow Dal

Clove scented butter whipped yellow moong beans flavored with mustard seeds

Navaratan Korma

Indian farmer's cheese, green beans, turnips, sweet peas, in butter milk cream sauce

Sag Paneer

Indian farmer's cheese in a spicy garlic spinach puree

Malai Kofta

Paneer cheese, veg potatoe croquettes with fenugreek

Vegetable Masala

Roasted dry masala spiced sautéed market fresh vegetables

Shahi Paneer

Gaylord's classic paneer cheese simmered in tomato almond cashew cream sauce

Zeera Aloo

Baby yellow potatoes sautéed with onion, mustard & cumin seeds

Saffron Scented Biryani

Served with cucumber raita

Prawn Biryani

Skillet sautéed Indian black tiger prawns in cardamom saffron basmati rice

Chicken Biryani

Cassoulet of chicken breast with saffron & ginger scented basmati rice

Lamb Biryani

Mughlai style braised leg of lamb in cinnamon saffron scented basmati rice

Vegetable Biryani

Market fresh mixed vegetables in saffron scented basmati rice

Rice Pullao

Clove & saffron marbled basmati pullao and sweet green peas

Dessert

Rasmala

Indian Cheese topped with a saffron flavored milk cream sauce

Kulfi

Saffron flavored ice cream with pistachios

Kheer

Indian rice pudding, sprinkled with nuts

Gulab Jamun

Sweet cheese rounds dipped in syrup/a classical treat

Ice Cream

Ask for available flavors

Beverages

Lassi

Classic Indian Yoghurt drink, served sweet or salted

Mango Lassi

Classic Indian Yoghurt drink with Mango

Coffee/Darjeeling Tea

Darjeeling Masala Chai

We carry a good selection of ports, cognacs and liqueurs by the glass

Prix Fixe

Maharaja Dinner

*House Green Salad
Tandoori Chicken
Rogan Josh
Chicken Tikka Masala
Sag Paneer
Onion Lulcha
Basmati Rice Pullao
Choice of Dessert
Tea / Coffee*

Indian Royal Feasts

*Tandoor Dinner
House Green Salad
Barra Kabab
Chicken Tikka Kabab
Tandoori Prawn
Dal Makhani
Raita
Naan Bread
Basmati Rice Pullao
Choice of Dessert
Tea/Coffee*

Thali (Vegetarian)

*House Green Salad
Papadum
Mattar Paneer
Dal Makhani
Sag Aloo
Navaratan Korm
Raita
Poori
Choice of Dessert
Tea / Coffee*