

◆ **For Catering** ◆ **For Gathering**
 ◆ **For Corporate** ◆ **For Special Event**



APPETIZER SPECIALS

Hariyali Chicken (Chicken marinated in a vibrant blend of cilantro, mint, yogurt, and aromatic spices, grilled to flavorful perfection.)	13.99	Chicken Pepper Fry (Dry) (Juicy chicken cooked with crushed black pepper, onions, and South Indian spices for a fiery, flavorful fry.)	16.99
Chicken Manchurian (Deep-fried battered chicken cooked in our signature tangy Manchurian sauce made with tomato ketchup, soy sauce, chili sauce, and fresh garlic.)	13.99	Hyderabad Chicken 65 (Wet) (Crispy battered chicken tossed in a special 65 sauce made with yogurt, hot chili sauce, and Indian spices)	13.99
Chilli Chicken (Crispy battered chicken stir-fried in a house-made chilli sauce with soy sauce, chili sauce, and Indian spices.)	13.99	Chicken 65 (Dry) (Chicken marinated in Flavors' special masala made with yogurt, lemon juice, and Indian spices, then deep-fried to golden perfection)	13.99
Chicken Lollipop (4pcs) (Chicken wings marinated, battered, and deep-fried to a crispy, juicy Indo-Chinese favorite.)	13.99	Gobi Manchurian (Deep-fried battered cauliflower cooked in our signature tangy Manchurian sauce made with tomato ketchup, soy sauce, chili sauce, and fresh garlic.)	13.99
Mushroom Pepper (Chicken wings marinated, battered, and deep-fried to a crispy, juicy Indo-Chinese favorite.)	13.99	Chilli Gobi (Deep-fried cauliflower florets tossed in our special chilli sauce made with soy sauce, chili sauce, and aromatic Indian spices.)	13.99
Goat Sukka (Tender goat pieces slow-cooked with coconut, spices, and herbs in a traditional Mangalorean dry-style preparation.)	17.99	Chilli Paneer (Soft paneer cubes battered, fried, and coated in a flavorful chilli sauce blended with soy sauce, chili sauce, and Indian spices).	13.99
Chicken Sukka (A dry Mangalorean-style chicken dish cooked with roasted spices, coconut, and curry leaves for rich, aromatic flavor.)	16.99	Veg Manchurian (Crispy battered vegetable balls tossed in a tangy, house-made Manchurian sauce with tomato ketchup, soy sauce, chili sauce, and fresh garlic.)	13.99
Goat Pepper Fry (Dry) (Tender goat pieces sautéed with black pepper, curry leaves, and aromatic spices for a bold, spicy flavor.)	17.99		

MAIN COURSE CURRIES

Aloo/Gobi/Paneer- \$15.99; Chicken: \$15.99; Lamb: \$24.99; Goat \$20.99; Shrimp: \$24.99

(Served with 16oz Curry+ Steamed Rice)

Butter Sauce

(Butter Sauce made with rich tomato sauce, little onion sauce, heavy cream and Indian spices).

Tikka Sauce

(Tikka sauce is made with onion sauce, tomato sauce, heavy cream, Indian Spices, bellpeppers and sliced onions)

Saag

(Saag Sauce (Spinach, diced onions, tomatoes, Indian Spices) cooked with tomato sauce, very less heavy cream and Indian Spices)

North Indian Korma

(Korma Sauce made with onions sauce, tomato sauce, cashew nuts, yogurt, heavy cream and Indian spices)

Madras Curry (Dairy free)

Vindaloo (Dairy free)

(Vindaloo sauce made with tomato sauce, onion sauce, vinegar, fresh diced potatoes and Indian spices)

Kadai

(Kadai Sauce made with tomato sauce, onion sauce, diced bellpeppers, diced onions and Indian spices).

Gongura (Dairy free)

(Gongura sauce made with sorrel leaves cooked to perfection with Indian Spices)

Curry (Dairy free)

(Curry sauce made with tomato sauce, onion sauce and Indian Spices)

Chettinad

(Chettinad sauce made with groudred sundried spices, curry leaves, tomato sauce, onion sauce, red chillies & mustards.)

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CHEF SPECIALS

(Served with 16oz Curry+ Steamed Rice)

Dal Makhani (Black lentils in a creamy sauce slow cooked overnight to perfection)	15.99	Mutter Paneer (Green peas and home made paneer in a flavorful & mildly spiced tomato and onion sauce)	15.99
Rajma (Red kidney beans simmered in a rich, spiced tomato-onion gravy until creamy and comforting.	15.99	Kadai Eggplant (Tender eggplant cooked in a kadai-style tomato-onion masala with bold flavors.)	15.99
Navaratan Korma (Mixed-vegetable curry cooked in a rich, creamy korma sauce with aromatic Indian spices.)	15.99	Chana Masala (Chickpeas simmered in tomato-onion gravy bursting with bold North Indian flavors.)	15.99
Goat Roganjosh (Goat braised chunks cooked with a gravy based on browned onions or shallots, yogurt, ginger, garlic and aromatic spices)	20.99	Chana Saag (Chickpeas cooked in spinach gravy for a hearty and wholesome flavor.)	15.99
Fish Curry with Mango (Tender fish simmered in a tangy, mildly spiced mango-infused gravy)	24.99	Aloo Gobi Masala (Potatoes and cauliflower cooked in a flavorful, spiced tomato-onion masala with classic Indian aromas.)	15.99

BIRYANI'S

Chicken Dum Biryani (Saffron basmati rice steamed along with chicken (with bones) marinated & cooked in traditional spices)	14.99	Veg Dum Biryani (Basmati Rice cooked with potatoes, carrots, butter, nutmeg, mace, pepper, cloves, cardamom, cinnamon, bayleaves, ginger, garlic and saffron)	12.99
Vijayawada Special Chicken Biryani (Plain dum biryani mixed with gravy made chicken pakora, yogurt, onions, mint and cashews	15.99	Veg Kheema Biryani	14.99
Chicken Fry Piece Biryani	15.99	Gutti Vankaya Biryani	14.99
Gongura Chicken Biryani	16.99	Vijayawada Paneer Biryani (Plain dum biryani mixed with a spicy gravy made of paneer pakora, yogurt, onions, mint, and cashews.	15.99
Gongura Mutton Biryani	18.99	Monagadu Paneer Biryani	16.99
Goat Dum Biryani (Bone-in goat pieces cooked with Basmati Rice and traditional spices)	16.99	Monagadu Chicken Biryani	16.99

PULAV'S

Chicken Fry Piece Pulav	15.99	Vijayawada Paneer Pulav	15.99
Vijayawada Chicken Pulav	15.99	Gutti Vankaya Pulav	14.99
Gongura Chicken Pulav	16.99	Gongura Paneer Pulav	15.99

MANDI

Juicy Chicken Mandi Tender, slow-cooked chicken leg quarter topped with juicy sauce served over mandi rice)	19.99	Juicy Goat Mandi Tender, slow-cooked juicy goat leg quarter served over fragrant, spiced mandi rice)	24.99
Juicy Masala Chicken Mandi mandi rice served with a richly spiced, tender whole chicken leg quarter coated in flavorful masala topped with juicy sauce	19.99	Juicy Fish Mandi Flavorful mandi rice served with perfectly seasoned, tender fish cooked to juicy perfection.	24.99
Juicy Tandoori Chicken Mandi mandi rice topped with a juicy, tandoori-marinated whole chicken leg quarter	19.99		

Extra chicken pc	9.99
Extra Goat pc	12.99
Extra Fish pc	12.99
Extra Rice	9.99

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INDIAN BREADS

Plain Naan (Bread made of leavened white flour, cooked in a clay oven).	3.29
Butter Naan (Bread made of leavened white flour, cooked in a clay oven and topped with butter).	3.69
Garlic Naan (Bread made of leavened white flour, freshly minced garlic added, and baked in a clay oven; topped with butter).	3.99
Aloo Naan (Bread made of leavened white flour, stuffed with mashed potatoes and baked in a clay oven).	5.99
Pyaz Naan (Bread made of leavened white flour, stuffed with chopped onions and baked in a clay oven).	5.99
Bullet Naan (Fresh naan dough stuffed with jalapeños and baked in a clay oven).	6.99
Cheese Naan (Whole wheat bread stuffed with grated cheese and baked in a clay oven).	6.99
Chilli Cheese Naan (Naan stuffed with paneer, cheese, and chillies, seasoned with spices).	7.99
Kashmiri Naan (Fresh naan dough stuffed with dry fruits and baked in a clay oven).	8.99
Kheema Naan (Naan stuffed with minced lamb and spices, then cooked in a clay oven).	11.99

Paratha will be served with Raitha or Achaar if Both: \$3

Aloo Paratha (Dhaba style, whole wheat round bread stuffed with spiced green peas and potatoes).	10.99
Amritsari paratha (Bread made of leavened white flour, cooked in a clay oven and topped with butter).	11.99
Gobi Paratha (Dhaba style, whole wheat round bread stuffed with spiced cauliflower).	11.99
Pyazi Paratha (Dhaba style, whole wheat round bread stuffed with spiced onions).	9.99
Paneer Paratha (Dhaba style, whole wheat round bread stuffed with mozzarella cheese and paneer seasoned with spices)	11.99
Chicken Paratha (Dhaba style, whole wheat round bread stuffed with mozzarella cheese and paneer seasoned with spices)	12.99

COMBOS

Lamb, Goat: 14.99, Chicken: \$12.99
Veg: \$11.99 Paneer: \$12.99

Choice of Curry	8oz
Dal of the Day	4oz
White Rice	8oz
Butter Naan/Plain Naan	1/2 Naan
Appetizer of the Day	4oz
Dessert of the Day	4oz

TEA & COFFEE

Masala Tea (Large)	3.99
Coffee (Large)	3.99

BEVERAGES

Soft Drink (Coke, Diet Coke, Sprite, Dr. Pepper, Diet Pepper, Coke Zero, Lemonade)	3.99
Ice Tea (Sweet / Un Sweet)	3.99
Masala Tea (Hot)	4.50
Mango Lassi	5.99
Fresh Lime Soda (Salt / Sweet)	6.99
Lassi / (Sweet / Salt)	5.99
Indian Filter Coffee	5.50
Thumps	3.99
Falooda	8.99
Milk Shake	7.99

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Jai Kitchen Special Menu



BREAKFAST

Idli (3pcs) Lentil soup, peanut chutney, tomato chutney served with steamed rice dumplings	7.99
Podi Idli (Lentil soup, peanut chutney, tomato chutney served with steamed rice dumplings topped with andhra special podi)	8.99
Medu Vada (3pcs) (Deep fried lentil dumplings made with urad flour, served with sambar)	9.99
Chole Puri (Soft fluffy deep fried whole wheat bread served with potato curry)	13.99
Chole Bhatura (Soft fluffy deep fried served with chickpea curry)	13.99

DOSA

Plain Dosa (Crepe made with fermented lentil batter)	10.99
Ghee Dosa (Crepe made with fermented lentil batter with clarified butter)	11.99
Onion Dosa (Crepe made with fermented lentil batter and stuffed with chopped red onions)	11.99
Masala Dosa (Soft fluffy deep fried whole wheat bread served with potato curry)	11.99
Ghee Masala Dosa (Crepe made with fermented lentil batter, clarified butter and stuffed with potato masala)	12.99
Onion Masala Dosa (crepe made with fermented lentil batter and stuffed with chopped red onions and potato masala)	12.99
Mysore Masala Dosa (Lentil and rice crepes coated with red sauce stuffed with potato masala)	11.99
Onion & Chilli Masala Dosa (Lentil and rice crepes coated with red sauce stuffed with potato masala)	12.99
Andhra Karam Dosa (crepe topped with special andhra chilli sauce)	11.99
Andhra Ghee Karam Dosa (crepe topped with special andhra chilli sauce)	12.99
Cheese Dosa (crepe made with fermented lentil batter and stuffed with cheese)	11.99
Plain Pesarattu (crispy crepe made with freshly ground and lightly fermented whole green gram (moong dal) batter, cooked to golden perfection)	11.99
Upma Pesarattu crispy crepe made with freshly ground and lightly fermented whole green gram (moong dal) batter, stuffed with upma)	13.99
Onion & Chilli Pesarattu (crispy crepe made with freshly ground and lightly fermented whole green gram (moong dal) batter, stuffed with onion and chillies)	12.99

DOSA SPECIALS

Mutton Kari Dosa (dosa topped with flavorful, spicy mutton keema for a hearty South Indian specialty.)	14.99
Chicken Kari Dosa (dosa layered with flavorful, spiced chicken keema for a hearty South Indian delight).	13.99
Madurai Malli Dosa (dosa infused with fresh coriander and Madurai-style spices for a simple yet flavorful treat).	10.99
Kal Dosa (2pc) with Mutton Curry (Soft, thick kal dosas served with rich, spicy mutton curry for a classic and comforting South Indian combo.)	15.99
Kal Dosa (2pc) with Fish Curry (Soft, thick kal dosas served with flavorful, tangy fish curry for a wholesome South Indian combo.)	15.99
Kal Dosa (2pc) with Veg Kurma (Soft, thick kal dosas served with creamy, mildly spiced vegetable kurma for a comforting vegetarian combo.)	13.99

IDLI SPECIALS

Idli with Fish Curry (3pc idli + 12oz Fish Curry) (Soft steamed idlis served with flavorful, tangy South Indian fish curry for a comforting and satisfying meal.)	15.99
Idli with Mutton Curry (3pc idli + 12oz Curry) (Soft steamed idlis paired with rich, spicy mutton curry for a hearty and comforting South Indian meal.)	15.99

SOUPS

Nandu Rasam (A spicy, aromatic South Indian broth simmered with crab, pepper, and traditional herbs for rich coastal flavor.)	6.99
Milagu Rasam (A warm, pepper-packed South Indian broth made with garlic, spices, and tamarind for soothing, bold flavor).	5.99
Mutton Elumbu Soup (A hearty, slow-cooked bone soup infused with spices, delivering rich flavor and comforting warmth.)	6.99

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APPETIZERS

Mutton Kola Urundai (5pcs) (crispy, aromatic Chettinad-style mutton meatballs packed with bold spice and rich flavor.	9.99
Honey Garlic Cauliflower Crispy cauliflower tossed in a sweet, honey-garlic glaze for the perfect balance of flavor and crunch).	13.99

SNACKS

Onion Pakora (Onions dipped in chickpea flour batter and deep fried for golden perfection served with mint & tamarind chutney)	7.99
Masala Vada (3pcs) (Crispy, deep-fried South Indian lentil fritters made with chana dal, onions, ginger, curry leaves, and spices served with mint & tamarind chutney)	8.99
Vegetable Samosa 2pcs (Crisp patties stuffed with potato and green peas served with mint & Tamarind chutney)	5.99
Onion Samosa (5pcs) (Crisp patties stuffed with potato and green peas served with mint & Tamarind chutney)	6.99
Veg Cutlet (3pcs) (Crisp patties stuffed with potato and green peas served with mint & Tamarind chutney)	7.99
Lamb Kheema Samosa (2pcs) (Crisp patties stuffed with lamb kheema served with mint & Tamarind chutney)	9.99
Chicken Kheema Samosa (2pcs) (Crisp patties stuffed with chicken kheema served with mint & Tamarind chutney)	8.99

BIRYANI'S

Dindigul Thalapakatti Chicken Biryani	16.99
Dindigul Thalapakatti Mutton Biryani	18.99
Chennai Kalyana Chicken Biryani	16.99

CHEF SPECIALS

Veg Kuthu Parotta	14.99
Egg Kuthu Parotta	14.99
Chicken Kuthu Parotta	15.99
Goat Kuthu Patotta	17.99
Parotta 2pcs with Chicken Salna	15.99
Parotta with Veg Kurma	14.99
Parotta with Mutton Kuzhambu	17.99
Egg Kalakki	6.99
Egg Mass	11.99
Tawa Fried Fish	14.99

WEEKEND SPECIALS

SATURDAY & SUNDAY 11 AM- 3 PM; 5 PM - 10 PM

Tamilnadu Special Veg Thali (Kalyana Virundhu)	17.99
Tamilnadu Special Non-Veg Thali (Kari Virundhu)	20.99
Thalapakatti Nalli Biryani	24.99

DESSERT

Pastry	3.99
Eggless Pastry	4.69

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Flavors

Catering

- Corporate
- Special Event
- Gathering
- Any Occasions



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