

# East India Grill

— CUISINE OF INDIA —



DINE IN · TAKE OUT · CATERING

**253.529.9292**



Mon thru Thu: 11am to 10pm · Fri & Sat: 11am to 11pm · Sun: 11am to 9pm

# EAST INDIA GRILL



*Party Trays Available in Small & Large Sizes  
to accommodate your party needs.*

## East India Grill

— CUISINE OF INDIA —

Please let your server know if you are allergic to any food. ~Thank you!



Some of our entrées are garnished with nuts. If you are allergic to them, please inform the server. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may cause, increase in your risk of food illness. Especially if you have a medical condition \* We reserve the right to refuse service to anyone. Sales tax charged on all food and beverage items. Prices and items are subject to change without notice. Pictures are for reference only.



# EAST INDIA GRILL

## Introduction

**India!** A land so rich in tradition has seen the rise of many civilizations. It would be surprising if Indian food had remained untouched by the hands of history. The variety and range of food in India is different in every region and can amaze any cuisine connoisseur. Indian food gets its characteristic taste, subtlety, and aroma from the country's vast reservoir of spices. The introduction of the Tandoor. An oven made of earth, heated by charcoal fire came from Mogul Empire rulers of India from the sixteenth to the nineteenth centuries. The Moguls defined elegant food and its presentation. Mogul cooking, not surprisingly, represents splendor, beauty, and certain elegance in every dish.

**Every** dish is a feast in itself. There is a misconception about Indian cuisine that the food is supposed to be hot and spicy. Rather, the spices are the ingredients that give the food its delicious flavor and taste and can be adjusted to the individual palate.

**Relax!** Enjoy our wonderful hospitality, great ambiance, good music and our food art. We thank you for the opportunity of being part of our dining experience.



East India Grill  
31845 Gateway Center Blvd. S  
Federal Way, WA 98003  
Phone: 253-529-9292  
Fax: 253-529-2912  
Website: [www.eastindiagrillwa.com](http://www.eastindiagrillwa.com)

GF = Gluten Free: All rice dishes, papadum, and pakoras are gluten free.  
Samosas, naan, roti contains gluten

We reserve the right to refuse service to anyone  
Minimum order \$15 per person  
18% gratuity added to parties with 6 or more people.

# APPETIZERS & SOUP



Samosa

## APPETIZERS

*Served with chutney*



Aloo Tiki

### **Aloo Tiki 10.95**

Golden fried, mashed potatoes, topped with garbanzo, yogurt chutney and sprinkle with mild herbs.

### **Vegetable Samosa 8.95**

Seasoned potato and peas in crispy party shell.

### **Meat Samosa (Beef) 10.95**

Seasoned minced beef in a crispy party shell.

### **Vegetable Pakoras 8.95**

Seasoned mixed vegetable fritters coated with chickpea batter, fried to perfection.

### **Fish Pakora 12.95**

Cubes of fish coated in chickpea batter fried to perfection.

### **Chicken Pakoras 11.95**

Cubes of chicken coated in chickpea batter, fried to perfection.

### **Paneer Pakoras 11.95**

Homemade cheese cubes in chickpea batter fried to perfection.

### **Samosa Chaat 12.95**

Samosa mixed with garbanzo beans, yogurt, onion, chutney and sprinkled with light herbs.

### **Lasuni Gobi Pakoras (Cauliflower) 11.95**

Seasoned cauliflower fritters simmered in sweet 'n sour garlic sauce.

### **Curried Mussel 14.95**

Steamed mussels simmered in our own ginger garlic curry wine sauce. (This sauce is awesome, we recommend Naan for dipping).



Curried Mussels

## SOUP

### **Daal Soup 9.95**

Specially prepared lentil soup w/mild herbs.



Daal



# SALADS, SIDES & INDIAN BREAD



## SALADS

### **Kashmiri Salad 13.95**

Seasoned cucumber, tomatoes on Romaine topped with house dressing.

### **Kachumber Salad 13.95**

Red onion, cucumber, tomatoes, green bell pepper, lemon juice & chat masala.

### **Onion Salad 11.95**

Onion, jalapeno, lemon juice & chat masala.

### **Mango Salad 14.95**

Romaine, cucumber, tomatoes with mangoes & mango dressing.

## SIDE ORDERS

### **Mint Chutney, Tamarind 7.95**

### **Mango Chutney 7.95**

Sweet tangy mango relish.

### **Raita 6.95**

Yogurt dressing with shredded cucumber & carrots.

### **Basmati Rice (GF) 6.95**

### **Mango Pickle 4.50**

### **Papadum (GF) 4.50**

### **Rice Pilaf (GF) 13.95**

### **Tikka Sauce 13.95**



Sauces



Rice Pilaf



Garlic Nan Bread

## INDIAN BREADS

No meal can be complete without exquisite Naan!

This warm bread is excellent as an appetizer or accompaniment to any meal.

### **Naan 5.95**

### **Garlic & Basil Naan 6.95**

### **Onion & Cilantro Naan 9.95**

### **Jalapeno Naan 9.95**

### **Stuffed Paneer Naan 9.95**

### **Stuffed Parmesan Cheese Naan 9.95**

(add jalapeno 2.00)

### **Stuffed Spinach Cheese Naan 9.95**

(add garlic topping 2.00)

### **Stuffed Spinach Naan 9.95**

### **Stuffed Potato Naan 9.95**

### **Stuffed Cauliflower Naan 10.95**

### **Keema Naan (Beef) 10.95**

### **Tandoor Baked Paratha (Wheat) 10.95**

### **Tandoor Roti (Wheat) 7.95**



Tandoor

# EAST INDIA GRILL SPECIALTIES & SEAFOOD



Tandoor



Ginger Prawn Coconut

## FROM THE TANDOOR

*All dish from the tandoor Gluten Free*

### Tandoori Chicken 21.95

Savory yogurt-marinated chicken, roasted to perfection in our clay oven, served with fresh vegetable.

### Chicken Tika 22.95

Boneless cubes of chicken marinated and roasted in the tandoor.

### Saffron Lamb Medallions 27.95

Saffron yogurt-marinated medallions of succulent lamb roasted in the tandoor.

## EAST INDIA GRILL SPECIALTIES

### Mixed Grill 28.95

Rack of Lamb, Tandoori Chicken, Chicken Tika & Lamb Kebab.



Mixed Grill

### Rack of Lamb 28.95

Rack of Lamb marinated in garlic ginger & a touch of mustard oil, flame in the clay oven.



Chicken Tika

### Seafood Grill 28.95

Marinated fillet 12-ounce salmon & 3 pieces jumbo prawns cooked to perfection in our clay oven. Served with fresh vegetables.

## SEAFOOD ENTREES

*All Seafood Entrees Gluten Free*

### Shrimp Biryani 22.95

Jumbo prawn sautéed in crackling fresh curry leaves & mustard seeds, simmered in onion, ginger, garlic, tomato onion-curry glazed basmati rice. Served with fresh yogurt.

### Fish Curry 22.95

Cubes of fish (Salmon) sautéed in fresh garlic, ginger, onion, cilantro, tomato sauce.

### Ginger Prawn Coconut Masala 22.95

Jumbo prawn sautéed in onion, ginger, garlic, tomato-curry sauce finished with coconut milk.

### Lasuni Fish 22.95

Seasoned cube of fish marinated herbs, garlic, and tomato base sauce.

### Grilled King Salmon Fillet 27.95

Local King Salmon fillet, seared on flat grill, topped with lemon, garlic, herbs, & chat masala. Served with fresh vegetable & tika curry sauce.

### Grilled Jumbo Prawns 27.95

Served with garlic, fresh herb, chat masala & lemon. Served with fresh vegetable & tika curry sauce.

### Grilled Tilapia Fillets 22.95

Flat Grilled fillets, marinated in light garlic and herb. Served with fresh vegetable & tika curry sauce.

## Ask For Special!

### Grilled Pork Chop 27.95

Marinated in our fresh herbs and spices. Served with fresh vegetable & tika curry sauce.



# LAMB & CHICKEN ENTREES



*Lamb Rogan Josh*

## LAMB ENTREES

Each dish served with basmati rice.  
All Lamb Entrees Gluten Free.

### **Lamb Vindaloo 21.95**

*Lamb & potatoes in tangy curry sauce.*

### **Lamb Palak 21.95**

*Lamb cooked in spinach gravy & finished with garlic cream.*

### **Lamb Curry (Bone In) 24.95**

*(Highly Recommended) Moist, rural, unique, low heat cooking in garlic ginger, crackling fresh curry leaves, simmered in onion, tomato gravy sauce.*

### **Lamb Rogan Josh 21.95**

*Lamb medallions cooked with fresh tomatoes, onion, cilantro, garlic & ginger curry sauce.*

### **Lamb with Coconut 21.95**

*Tender medallions of lamb sautéed with garlic ginger coconut sauce.*

### **Lamb Biryani 21.95**

*Lamb sautéed in crackling fresh curry leaves & mustard seeds simmered in tomato, onion, curry sauce glazed basmati rice. Served w/fresh yogurt.*

### **Karahi Lamb 21.95**

*Boneless lamb sautéed in garlic, ginger, onion, bell pepper.*

### **Lamb Korma 21.95**

*Tender medallions of lamb cooked in rich cashew sauce lightly sautéed in garlic ginger & onion sauce.*

### **Lamb Tikka Masala 21.95**

*Tandoor baked tender lamb, simmered in our own signature tomato cream sauce.*

## CHICKEN ENTREES

*Each dish served with basmati rice.  
All Chicken Entrees Gluten Free*

### **Chicken Tikka Masala 20.95**

*Roasted boneless chicken breast simmered in tomato cream sauce.*

### **Chicken Vindaloo 20.95**

*Chicken & potatoes in tangy curry sauce.*

### **Ginger Chicken Coconut 20.95**

*Roasted chicken boneless simmered in onion tomato curry sauce with coconut milk.*

### **Mango Chicken Curry 20.95**

*Roasted chicken boneless sautéed in crackling fresh curry leaves & mustard seeds simmered in tomato onion curry sauce with mango.*

### **Chicken Karahi 20.95**

*Roasted boneless chicken sautéed garlic, garlic, onion, and bell pepper.*

### **Murg Bahar 20.95**

*Boneless chicken breast stuffed spinach mushroom & shredded paneer folded into rich cashew curry sauce.*

### **Chicken Biryani 20.95**

*Chicken sautéed in crackling fresh curry leaves & mustard seeds simmered in tomato, onion, curry glazed basmati rice. Served with fresh yogurt.*

### **Chicken Palak 20.95**

*Chicken cooked in spinach gravy & finished with garlic ginger cream sauce.*

### **Chicken Korma 20.95**

*Chicken cooked in rich cashew curry sauce.*

### **Butter Chicken 20.95**

*Boneless tandoori chicken simmered in tomato onion cream sauce.*

### **Majestic Chicken 20.95**

*Bite size chicken sautéed with garlic, ginger, with dry pepper. Simmered in rich, creamy-sweet sauce. (Highly Recommend)*

# VEGETARIAN ENTREES



Kofta



Aloo Gobi



Daal

## VEGETARIAN'S DELIGHT

*Each Dish served with basmati rice.  
All Vegetarian's Gluten Free*

### **Paneer Palak (Sag) 19.95**

*Cubed cheese crackled with cumin, folded into our spinach mustard garlic curry sauce.*

### **Channa Masala 18.95**

*Yukon Gold potatoes & garbanzo beans, with fresh ginger, coriander & tomatoes.*

### **Muttar Paneer 18.95**

*Homemade cubes of cheese with peas & tomato onion sauce.*

### **Mushroom Masala 18.95**

*Fresh cut mushrooms, simmered in our own signature garlic, ginger, fresh onion, and tomato cream sauce.*

### **Kashmiri Kofta 18.95**

*Vegetable & cheese dumplings in our tomato cashew cream sauce.*

### **Aloo Gobi 18.95**

*Braised potatoes & cauliflower cooked in cumin seeds, fresh tomatoes, onion, garlic, and ginger.*

### **Fire Roasted Eggplant Bharta 19.95**

*Roasted & puree eggplant sautéed with fresh ginger, garlic, onion, tomato & cilantro finished with a touch of cream.*

### **Daal Makhani 18.95**

*Delicately-spiced & gently simmered lentil, lightly sautéed with garlic, onion & tomatoes.*

### **Karahi Paneer 19.95**

*Homemade cheese, onion, green & red bell pepper, prepared in kadai (traditional wok) sautéed in garlic & ginger sauce.*

### **Paneer Tikka Masala 19.95**

*Homemade cheese simmered in rich tomato cream sauce.*

### **Shahi Paneer 19.95**

*Homemade cheese crumbled and simmered in rich tomato butter cream sauce.*

### **Vegetable Biryani 18.95**

*Freshly-cut vegetable sautéed in garlic and ginger, tomato curry sauce & glazed basmati rice. Served with fresh yogurt.*

### **Vegetable Korma 19.95**

*Vegetable sautéed in rich cashew sauce, garlic-ginger & onion sauce.*

### **Daal Tarka 18.95**

*Slow cooked lentil sautéed in fresh garlic, onion, tomatoes, garlic & fresh herbs. (Highly Recommend)*

### **Majestic Paneer 19.95**

*Cubes of Paneer (homemade cheese) sautéed with garlic ginger, simmered with rich creamy sweet sauce (highly recommended)*



## DESSERTS



**Mango Mousse**



**Gulab Jamun**



**Cashew Halwa**

Mango Mousse .....	9.95	Gulab Jamun .....	8.95
Mango Ice Cream .....	8.95	Rice Pudding .....	8.95
Vanilla Ice Cream.....	8.95	Cashew Halwa .....	8.95

## East India Grill Lunch Buffet

Served Mon thru Sun  
11 am – 3 pm

**\$19<sup>95</sup>**



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