
GLOSSARY

Dakshin: In Indian Language (Hindi) Means South.

Saffron: Comes from saffron stigma of crocus sativus plant. It provides aroma & flavor to food, it's expensive than gold.

Garam Masala: Combination of different spices usually 5 or more spices, (cinnamon, cardamom, nutmeg, bay leaf, cumin, coriander).

Halal: Meat that has been slaughtered in the manner prescribed by the sharia (muslim dietary law)

Lychee: Chinese fruit having a thin brittle shell enclosing a sweet jelly like pulp and a single seed.

Plantain: Raw Bananas

Chat: In hindi is a plate of savory snacks, it derives from "chatna"(to taste), little spicy and sweet

Kadai: It's a utensil to cook special indian delicacies.

It's spinach & mustard leaves curry based dish eaten with missi roti (chickpea flour bread)

Jalfrezi: Is the method of cooking means "hot fry" or "stir fry".

Paneer: Indian home made cheese made with whole milk & no salt

Makhani: Food enriched with butter & has tomato sauce as base.

Chettinad: Land of chettiyars, community that lived in tamil nadu, chettinad dishes are known for their complex use of spices and secretly guarded recipes.

Vindaloo: Portuguese dish means cooked with vinegar & garlic typically do not have potatoes (aloo) it also means very very hot (hot chillis). In the U. S. A., vindaloo dishes have potatoes.

Naan: Indian bread cooked in clay oven with refined flour.

Gosht: Means any kind of red meat generally lamb or goat

North Indian food: age-old culinary secrets come alive in delightful preparations, each adding their own distinctive

Taste truly revolutionary concepts in indian cuisine. Exotic preparation, marinated to perfection and grilled succulence, await you at Apna Kitchen. Take your pick from variety of kebabs, biriyani, dais chutneys and watch as our master chefs work their magic at the tandoor.

South Indian Food: South indian refers to the cuisines of the southern states of india. Andhra pradesh, karnataka, kerala and tamil nadu. Similarities include the presence of rice as a staple food, the use of lentils mild spices, dried red chillies, fresh green chillies, coconut and native fruits and vegetables.

Mughlai Food: Back in the 14th century, the moghuls invaded the indian subcontinent; known as the land of millets, honey, and other rich treasures. In return they left behind a trail of destruction as well as the kebab. Though the kebab was at first only barbequed meat sprinkled with salt, soon it caught the fancy of indian chefs who spent many years perfecting it to a sublime art.

Indo Chinese Food: Is the adaptation of "chinese seasoning" and "cooking techniques"

Vegetarian: Food without the use of animal products like milk or milk based condiments.

Curry Leaves: The leaves of the plant mirruga "koenigii" with a flavor reminiscent of curry powder these leaves are almost a staple ingredient in south indian cooking

Ghee: Clarified butter

Tamarind: Also known as indian date the fruit of a large tree native to india with a sweet & sour taste

15% Gratuity added for parties of 6 or more.



Apna Kitchen

Indian Restaurant



Welcome Swagat Nalvatavu Ji ayan nun Yeyachi
Swagatam Shagatom Enna vishayam Ao padharo
Yaa sahib Khush amaadiid Banni



Apna Kitchen



812-376-7000

Lunch Buffet: 11:30- 2:30 Mon-Fri
12:00- 3:00 Sat-Sun

Northern Indian, Southern Indian, Indo Chinese, and Chat

Apna Kitchen

Soups

RASAM.....	\$ 3.95
Traditional spicy south Indian soup flavored with black peppers and spices	
SOMBAR.....	\$ 3.95
Mulligatawny soup.....	\$ 3.95
National soup of India with lentils and spices	
Attu Kaal Soup(paya soup).....	\$ 4.95
Healthy soup prepared with goat leg and spices	
Lentil soup.....	\$ 3.95
Lentil cooked on slow flame and flavored with fresh herbs	
Apna Kitchen Soup.....	\$ 3.95
Tomato Soup.....	\$ 3.95

Appetizers Northern

Vegan Samosa Veg.....	\$3.95
Potatoes and fine herbs in stuffed pastry	
Vegan Veg Pakora.....	\$3.95
Deep fried chickpeas, flour-coated potatoes, onions, and cauliflower	
Vegan Kurkure Pakora.....	\$3.95
Spinach and onion deep fried crispies	
Meat Samosa.....	\$4.95
Spiced turnover stuffed with minced lamb and spices	
Chicken Pakora.....	\$4.95
Tender pieces of chicken deep fried with chickpea batter and spices	
Paneer Pakora.....	\$4.95
Fresh homemade cheese dipped in chickpea flour and lightly spiced	
Apna Vegetarian Platter.....	\$6.95
Pakoras, samosas, Aloo Tikki and Paneer Pakora	
Apna Non Veg. Platter.....	\$7.95
Malai, Achari, Haryali Kababs, Chicken Tikki, and Tandori Chicken	
Chicken Tikka.....	\$7.95
Succulent cubes of boneless white chicken marinated in yogurt and mild spices, roasted in a clay oven	
Tandoori Wings.....	\$6.95
Chicken wings marinated in yogurt and mild spices, cooked in a clay oven	

Combo Specials

Apna Kitchen Special.....	\$14.95
Rasam, medhu vada, sambhar, Avial, poriyal, kozhambu, yogurt, papad, pickle, rice, dessert	
Chef Special Thali.....	\$17.95
1 chicken, 1 lamb curry, dal, spinach, mixed vegetables, yogurt, tandori papad, dessert	
Chennai Platter.....	\$9.95
Masala dosa, idlly, medhuvada, sambhar, dal vada, chutney	

Indo Chinese Soups

Sweet Corn Veg. Soup.....	\$3.95
Sweet Corn Chicken Soup.....	\$4.95
Hot & Sour Soup.....	\$3.99
Curry Flavor Corn Veg. Soup.....	\$3.95
Mix Vegetable Soup.....	\$3.95



Appetizers Southern

Vaz Hakkai Bhajji.....	\$4.95
Fresh sliced plantain dipped in batter and spice, deep fried	
Mirchi Bhajji.....	\$4.95
Fresh banana peppers stuffed with spices and deep fried (Hot)	
Aloo Bonda.....	\$4.95
Potatoes and spices rolled in rounds shape and deep fried	
Dahi Vada.....	\$4.95
Lentil Doughnuts in yogurt	
Medhu Vada.....	\$4.95
Spiced lentil doughnuts served with sambhar and chutneys	
Rasam Vada.....	\$4.95
Sambhar Vada.....	\$4.95
Lentil doughnuts dipped in sambhar and flavored with ghee	
Masala Fried Fish.....	\$6.45
Catfish cubes marinated with spices and fried	
Chicken 65.....	\$7.95
Chicken cubes marinated with spices and deep fried	
Apna Chicken.....	\$6.95
Iddly.....	\$4.95
Steamed rice and lentil cakes served with sambhar and chutneys	
Vegetable Cutlets.....	\$4.95
Mashed vegetables and potatoes, breaded and deep fried	

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Apna Kitchen Specials Briyani

(All entrees served with rice)

- Chicken Briyani.....\$12.95
Chicken pieces in creamy, spicy blend of ginger garlic, onions, and fresh herbs combined with saffron flavored basmati rice
- Veg Briyani.....\$10.95
Seasoned vegetables blend with basmati rice and spices
- Lamb Briyani.....\$15.95
Lamb meat cooked with onion, ginger, garlic and Indian finest fresh herbs combined with basmati rice
- Goat Briyani.....\$14.95
Simmer tender morsels of goat meat cooked in spicy tomato, onion gravy and combined with saffron basmati rice
- Egg Briyani.....\$10.95
Boiled eggs combined with basmati rice, onion, tomato, ginger, and garlic sauce
- Shrimp Briyani.....\$15.95
Shrimps cooked in flavored sauce combined with basmati rice
- Kashmiri Pulav.....\$12.95
Basamati Rice with fruits and nuts flavored with saffron

Noodles

(All entrees served with rice)

- Hakka Noodles Veg.....\$6.95
Veg noodles sautéed with vegetables
- Hakka Noodles Chicken.....\$7.95
Chicken noodles sautéed with vegetables, eggs, and chicken pieces
- Apna Masala Noodles Veg.....\$7.95
Noodles sautéed with veg and house special spices
- Chow Mein Veg.....\$6.95
Veg noodles sautéed with vegetables and spices in chili sauce
- Chow Mein Chicken.....\$7.95
Chicken noodles sautéed with vegetables and spices in chili sauce
- Singapore Noodles Veg.....\$6.95
Soft veg noodles tossed with sweet and spicy sauce
- Singapore Chicken.....\$7.95
Soft chicken noodles tossed with sweet and spicy sauce



Salads

- Beet Root Salad.....\$3.95
Plain fresh cut beet root on bed of cabbage
- Garden Salad.....\$3.95
Assorted cut veggies on bed of cabbage
- India Salad.....\$3.95
Onions, tomatoes, cucumber, lemon and green chillies
- Apna Chicken Salad.....\$5.95
Fresh marinated chicken on bed of cabbage with mint chutney



“If you don’t see your favorite ask your server & our Chef’s will take pride to create a Masterpiece for you!”

Apna Kitchen

Lamb/Goat

(All entrees served with rice)

Lamb Curry.....	\$15.95
Fresh cubes of lamb in a thick sauce of onion, tomato, garlic, ginger, herbs and spices	
Lamb Kadai.....	\$15.95
Lamb cooked with onion, ginger, garlic, and kadai masala	
Sukha Lamb.....	\$15.95
Fresh cubes of lamb in a thick sauce of onion, tomato, garlic, ginger, herbs and spices	
Sukha Goat.....	\$15.95
Fresh cubes of goat in a thick sauce of onion, tomato, garlic, ginger, herbs and spices	
Lamb Rogan Josh.....	\$15.95
Tender lamb cooked in clarified butter, browned onions, fresh ginger, a touch of garlic, and simmered in spices and yogurt	
Lamb Vindaloo.....	\$15.95
Lamb marinated in vinegar and spices, cooked with potatoes in a hot tangy sauce	
Lamb Korma.....	\$15.95
Lamb cooked with select spices, herbs and nuts in a mild cream sauce	
Lamb Gosht.....	\$15.95
Lamb cooked in slow flame with all ingredients cooked one at a time	
Lamb Saag.....	\$15.95
Lamb cooked with spinach and fresh ginger	
Hyderabadu Goat/Lamb.....	\$15.95
Goat/Lamb cooked in a spicy onion and yogurt sauce	
Goat/Lamb Chettinad.....	\$15.95
Goat/lamb cooked with chettinad masala and tempered with curry leaves	
Goat/Lamb Pepper Masala.....	\$15.95
Goat/Lamb cooked with crushed black pepper curry sauce	

Chicken

(All entrees served with rice)

Chicken Curry.....	\$12.95
Boneless chicken cooked with onions, garlic, ginger and spices	
Chicken Tikka Masala.....	\$13.95
White meat tandoori chicken cooked in a delightful bright, tangy cream sauce	
Chicken Kadai.....	\$12.95
Boneless chicken cooked with fresh tomatoes, onions, garlic and spices garnished with coriander and ginger	
Chicken Vindaloo.....	\$12.95
Boneless chicken with potatoes in a hot tangy sauce	
Butter Chicken.....	\$12.95
Chicken tandoori cooked in a creamy tomato sauce	
Chicken Korma.....	\$12.95
Cooked with delicate spices, herbs, nuts, and raisins in a mild cream sauce	
Chicken Saag.....	\$12.95
Chicken cooked with spinach and sautéed in butter with fresh spices	
Apnak Phaniamurg.....	\$12.95
Deviled chicken cooked with black pepper flavored with chettinad spices	
Karai Kudi Chicken.....	\$12.95
Chicken cooked with south Indian spices and coconut milk	
Chicken Pepper Masala.....	\$12.95
Chicken cooked in a black pepper flavored gravy	
Kodi Iggury.....	\$12.95
Andhra style chicken cooked in a spicy curry sauce	
Sukha Chicken.....	\$12.95
Dry chicken cooked with spices, onions, and tomatoes	

Desserts

Banana Fry.....	\$4.95
Bananas marinated in honey and cinnamon deep fried and garnished with sesame seeds	
Vermicelli Payasam.....	\$4.95
Very thin strands of pasta cooked in milk and nuts	
Date pancakes.....	\$5.95



Seafood

(All entrees served with rice)

Kerela Fish Curry.....	\$15.95
Catfish cooked with coconut flavored curry sauce	
Fish Vindaloo.....	\$15.95
Catfish cubes cooked with potatoes in a hot tangy sauce	
Fish Curry.....	\$15.95
King Fish Steak.....	\$15.95
King fish steak marinated with spice and shallow fried and served with fish gravy	
Madras Fish Curry.....	\$15.95
Catfish cubes cooked in a tamarind based coconut gravy	
Chepala Palusa.....	\$15.95
Andhra style catfish cubes cooked in a tamarind based spicy curry sauce	
Goan Prawn Curry.....	\$15.95
Tiger shrimps cooked in a tangy curry sauce	

Desserts

Khoya Kheer.....	\$3.95
Rice cooked in slow sweetened milk with pistachios and raisins	
Kesari Rasmalou.....	\$3.95
Cottage cheese dumplings poached in saffron flavored reduced milk, and garnished with pistachios	
Gulab Jammun.....	\$3.95
Deep fried cheese and milk balls soaked in syrup sugar, flavored with carda mon	
Faloda Kulfi.....	\$3.95
Thin rasmalai, rose syrup, and very thin vermicelli served with India ice cream	
Fruit Custard.....	\$3.95
Fresh fruit, served with Indian style custard	

Apna Kitchen

Appetizers

Indo Chinese

- Veg. Spring Roll.....\$6.95
Shredded vegetables rolled and fried. Served with hot garlic sauce
- Chili Cauliflower.....\$6.95
Crispy fried cauliflower with onions, peppers, and spices
- Gobi Manchurian.....\$6.95
Batter fried cauliflower tossed with tangy sauce
- Chili Mushroom.....\$6.95
Crispy fried mushroom with onions, peppers, and spices
- Chili Chicken (Dry).....\$7.95
Cubes of chicken tossed with onions, peppers, and spices
- Chili Manchurian (Dry).....\$7.95
Cubes of chicken tossed with tangy sauce
- Baby Corn Pepper Salt.....\$6.95
Crispy fried baby corn tossed with onions, bell peppers, and spices
- Golden Fried Prawn.....\$8.95
Crispy fried jumbo prawns served with hot garlic sauce
- Crispy Fried Vegetable.....\$6.95
Crispy fried brocolli, cauliflower, carrots, onions, and bell peppers served with spicy sauce
- Paneer Chili (Dry).....\$6.95
Cottage cheese tossed with onions, peppers, and spices

Chat

- Dahipuri.....\$5.95
A savory snack, puffed shell filled with potatoes, mint, tamarind, and sweet yogurt garnished with thin sev and chopped cilantro
- Panipuri.....\$5.95
Puffed fried crisp hollow shell filled with watery mixture of tamarind, mint, and spices
- Bhelpuri.....\$5.95
Puffed rice mixed with diced potatoes, tomatoes, and chilies, tossed in tamarind, mint, and chutneys garnished with cilantro and thin sev
- Samosa Chole.....\$5.95
Stuffed potato triangles served with chickpea stew and garnished with a variety of chutneys
- Fresh Seasonal Fruit Chat.....\$5.95
- Aloo Tikki Chat.....\$5.95
Potatoes and fresh herbs served with chickpea stew
- Sev Batata Puri.....\$5.95
Crisp shells with potatoes and chutneys



Rice

- Puliogare Anna.....\$6.95
Tamarind rice
- Chitranna.....\$6.95
Lemon rice
- Bisi bele bhath.....\$6.95
Spiced sambhar and rice
- Tomato Rice.....\$6.95
- Thenghai Anna.....\$6.95
Coconut rice with tomato chutney
- Mosaranna.....\$7.95
Cold yogurt rice served with mango pickle
- Vegetable Pulao.....\$7.95
Aromatic basmati rice served with vegetable stew



Vegan Entree

(All entrees served with rice)

- Chana Masala.....\$10.95
Delicious chickpeas in an exotic blend of north Indian spices
- Aloo Gobhi.....\$10.95
Cauliflower and potatoes tossed with Indian herbs and spices
- Baigan Bhartha.....\$10.95
Charcoal roasted eggplant, tempered with Indian spices
- Dal Tadke Wali.....\$10.95
Homestyle yellow lentil tempered with Indian spices
- Bhindi Malsala.....\$10.95
Fresh Okra cooked with chopped onion spices
- Aloo Jeera Kalimir.....\$10.95
Crushed black pepper and cumin sautéed potato
- Rajmah Masala.....\$10.95
Relishing kidney beans cooked in onion tomato masala
- Vegetable Chettinad.....\$10.95
- Vegetable Hyderabad.....\$10.95
- Mirchi Ka Salan.....\$10.95
Banana peppers in rich cashew & onion based gravy
- Bombay Aloo.....\$10.95
- Chennai Aloo.....\$10.95
- Vegetable Curry.....\$10.95

Apna Kitchen

Vegetarian

(All entrees served with rice)

Palak Paneer.....	\$10.95
Mattar Paneer.....	\$10.95
Homemade cheese and green peas tossed with herb and spices in curry sauce	
Malai Kofta.....	\$10.95
Deep fried cottage cheese & vegetable balls cooked in a delicately flavored gravy	
Navratan Korma.....	\$10.95
Fresh diced vegetables of season, cooked in rich creamy gravy, garnished with cashew nuts	
Paneer Makhani.....	\$10.95
Fresh homemade cheese cooked with creamy tomato sauce	
Dal Makhani.....	\$10.95
Household favorite from plains of Punjab, black lentil simmered overnight on a slow fire. and enriched with butter	
Shahi Panner.....	\$10.95
Fresh homemade cheese cooked with cashew and onion gravy	
Sarson Ka Saag.....	\$10.95
Mustard greens and spinach cooked with ginger and spices	
Kadai Paneer.....	\$10.95
Homemade cheese cooked with chopped bell pepper in yogurt and sauce	
Metha Malai Matter.....	\$10.95
Lahori Masala Paneer.....	\$10.95
Batter fired cottage cheese cooked in rich onion gravy	
Sukhi Sabzi.....	\$10.95
Dry vegetables preparation of the day and season	
Haryali Bhurji.....	\$10.95
Grated cottage cheese and spinach spiked with Indian spices	
Vegetable Korma.....	\$10.95
Paneer Tikka Masala.....	\$10.95
Bagara Baigan.....	\$10.95
Stuffed baby eggplant cooked in thick tomato sauce	
Vendai Puzhikozhambu.....	\$10.95
Okra sautéed in garlic and cooked in tamarind and yogurt based gravy	
Guthi Van Kaya.....	\$10.95
Small egg plant cooked with peanuts, red chillies, and onion, tomato based gravy	
Egg Curry.....	\$10.95
Boiled eggs cooked with fresh grounded spices and tomato, onion curry	

Beverages

Mango Milkshake.....	\$2.95
Lassi.....	\$2.95
Mango Lassi.....	\$2.95
Mango Juices.....	\$1.95
Soft Drinks	
Coke, Diet Coke, Sprite, Lemon.....	\$1.50
Iced Tea.....	\$1.50
Black Tea or Coffee.....	\$1.50
Masala Tea.....	\$1.95
Fresh Coconut Water.....	\$3.95

Sides

Rice bowl.....	\$2.45
Sambhar.....	\$2.95
Rita.....	\$2.45
Papad.....	\$1.95
House salad.....	\$2.95
Pickel.....	\$1.95



Breads

Naan.....	\$1.95
Traditional Indian white bread baked in clay oven	
Aloo Naan.....	\$2.95
Naan bread stuffed with potatoes and spices	
Butter Naan.....	\$2.95
Naan with butter	
Garlic Naan.....	\$2.95
Naan bread stuffed with fresh garlic and herbs	
Spinach Naan.....	\$2.95
Naan bread stuffed with spinach	
Chili Naan.....	\$2.95
Naan bread with red chillies	
Peshwari Naan.....	\$2.95
Keema Naan.....	\$2.95
Naan bread with ground lamb and spices	
Tandoon Rori.....	\$2.95
Chapti Tava Rori.....	\$2.95
Poori.....	\$2.95
Aloo Paratha.....	\$2.95
Kulcha (onion, paneer, potato).....	\$3.95
Ginger & Mint Naan.....	\$2.95

Apna Kitchen

Dosai

**Thin rice and lentil crepe
(served with sambhar and chutney)**

Sadai Dosai.....	\$5.95
Thin rice and lentil crepe	
Masala Dosai.....	\$6.95
Thin rice and lentil crepe stuffed with spicy potatoes and onions	
Butter Dosai.....	\$6.95
Thin rice and lentil crepe flavored with butter	
Butter Masala Dosai.....	\$7.95
Thin rice and lentil crepe with spicy potatoes and onions	
Paper Masala Dosai.....	\$8.95
Crispy large and thin rice and lentil crepe	
Mysore Masala Dosai.....	\$8.95
Spicy rice and lentil crepe	
Spring Dosai.....	\$8.95
Thin rice and lentil crepe filled with cabbage and carrots	
Paneer Dosai.....	\$8.95
Thin rice and lentil crepe filled with homemade cheese	
Special Rava Dosai.....	\$8.95
Cream of wheat and rice crepe folded with spicy potatoes and onions	
Onion Rava Dosai.....	\$8.95
Thin crepe from cream of wheat sprinkled with onions	

Tandoor Specialties

Tandoori Chicken.....	\$7.95
Chicken marinated in yogurt, spices, ginger, garlic, green chillies, and cooked in a clay oven	
Tandoori Chicken Full.....	\$12.95
Chicken Tikka.....	\$13.95
Boneless chicken breast marinated in yogurt and spices, baked on skewers	
Malai/Achari Kabab.....	\$13.95
Chicken cubes marinated in special spices, yogurt, cooked in clay oven	
Tandoori Pomfret.....	\$13.95
Promfret fish marinated in fresh lemon juice and spices	
Apna Kastoori Kebah.....	\$13.95
Minced chicken with spices cooked on skewers	
Apna Peshawari Kebah.....	\$13.95
Minced lamb with spices cooked on skewers	



Oothappams

(Rice and lentil pancake)

Kal Dosai.....	\$5.95
Plain lentil pancakes	
Paneer Oothappam.....	\$7.95
Thick rice and lentil pancake topped with homemade cheese	
Tomato and Chili Oothappam.....	\$7.95
Thick rice and lentil pancake topped with tomatoes and chillies	
Mix Vegetable Oothappam.....	\$7.95
Thick rice and lentil pancake topped with mix vegetables	
Onion & Hot Chili Oothappam.....	\$7.95
Thick rice and lentil pancake topped with onion and Thai peppers	
Eruli Oothappam.....	\$7.95
Thick rice and lentil pancake topped with red chili and onion	
Masala Oothappam.....	\$7.95
Thick rice and lentil pancake topped with spices	



Amrit Sari Fish Tikka.....	\$13.95
Catfish marinated in gram flour, spices, and cooked in a clay oven	
Tandoori Aloo.....	\$10.95
Baby potatoes marinated in lemon juice and spices	
Paneer Tikka.....	\$10.95
Homemade cheese marinated in spices and ground chillies	
Tandoori Gobhi.....	\$10.95
Cauliflower marinated in spices and yogurt	
Vegetarian Seekh Kabab.....	\$10.95
Minced vegetables with spices cooked on skewers	
Apna Tandoori Wings.....	\$13.95
Chicken wings cooked in clay oven and tossed in chili sauce	
Tandoori Prawns.....	\$13.95
Fresh prawns marinated in lemon juice and spices	