



# KABITA

## FOOD MENU

### TRADITIONAL

### RESTAURANT

#### EXOTIC APPETIZERS

<b>FISH PAKORA</b> (Boneless Fish pieces dipped in Batter & Fried)	9
<b>CHICKEN PAKORA</b> (Boneless Chicken pieces dipped in Batter & Fried)	9
<b>LAMB SAMOSA (2)</b> (Crispy Patties Stuffed, Spiced Green Peas with Minced Lamb)	9

#### VEG. APPETIZERS

<b>PAPADUM</b> (Crispy spiced Lentil Wafers)	3
<b>PAKORA</b> 6 / 7 / 7 / 6 / 8 <b>ALOO / GOBHI / CHILLI / MIX / CHESSE</b> (Dipped in Batter and Deep Fried Vegetables/Chilli/Cheese)	
<b>VEGETABLE SAMOSA (2)</b> (Crispy patties stuffed with spiced potatoes and green peas)	6
<b>ALOO TIKKI (5)</b> (Potato patties, spiced and deep-fried)	6
<b>VEGETABLE ASSORTED</b> (Assortment of samosa, mix pakora & aloo tikki)	9

#### SOUPS

<b>DAL SOUP</b> (Spicy Lentil Soup)	7
<b>TOMATO SOUP</b> (Tomato Ketchup, Cream, Herbs & Spices)	7
<b>TRADITIONAL INDIAN MULTIGATAWAY SOUP</b> (A delicious Lentil Soup made with chicken, herbs, and Indian spices)	8

#### CLASSIC INDIAN BREADS

Indian Bread Freshly Tandoor (Clay-Oven) Baked	
<b>TANDOORI CHAPATI</b> (Leavened whole wheat flour bread baked in Tandoor)	3
<b>PLAIN NAAN</b>	3

<b>GARLIC NAAN</b> (Leavened flour bread with spiced bits of Garlic)	4
<b>KEEMA NAAN</b> (Leavened flour bread with spiced bits of Lamb)	7
<b>MURGH NAAN</b> (Leavened flour bread with spiced bits of Chicken)	7
<b>MAHARAJA NAAN</b> (Naan stuffed with nuts, coconut & cherries)	7

<b>LACHHA PARATHA</b> (Buttered and layered whole wheat bread baked in Tandoor)	5
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<b>ALOO PARATHA</b> (Leavened flour bread stuffed with spiced Potatoes baked in Tandoor)	6
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<b>GOBHI PARATHA</b> (Leavened flour bread stuffed with spiced Cauliflower baked in Tandoor)	6
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<b>PANEER PARATHA</b> (Leavened flour bread stuffed with spiced Cheese baked in Tandoor)	7
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<b>ONION KULCHA</b> (Leavened flour bread stuffed with spiced onions)	6
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<b>BHATURA (2)</b> (Deep fried leavened flour bread)	5
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<b>POORI (2)</b> (Deep fried whole wheat bread)	5
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<b>ASSORTED BREADS</b> 10 (Assortment of Lachha Paratha, Garlic Nan & Nan)	
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#### DELICIOUS VEGETARIAN DISHES

<b>CHANA MASALA</b> (Garbanzo beans in a special blend of spices)	13
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<b>DUM ALOO</b> (Potatoes cooked with herbs and spices)	13
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<b>DAL MAKHNI</b> (Creamed lentils, delicately spiced)	13
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<b>NAVRATTAN KORMA</b> 13 (Vegetables with homemade cheese and nuts in a mild cream sauce)	
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<b>BHINDI MASALA</b> 13 (Okra sautéed with onion, tomato, cilantro and spices)	
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<b>SHAHI KORMA</b> 14 (Pure rich cream cooked with cashew, pistachios, herbs and spices)	
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<b>MUSHROOM MATTAR</b> 13 (Mushroom and green peas in spices, herbs and gravy)	
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<b>CHEESE CHILLI</b> 13 (Cheese onion, bell peppers, chili and spices)	
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<b>CHEESE TOMATO</b> 13 (Cubes of cheese cooked with tomato ketchup, cream, herbs, and spices)	
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<b>MATAR PANEER</b> 13 (Cubes of homemade cottage cheese and green peas in spicy gravy)	
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<b>SAAG PANEER</b> 13 (Fresh spinach cooked in herbs and homemade cheese)	
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<b>PANEER BHURJI</b> 16 (Homemade cheese cooked with onion, peas and spices)	
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<b>KARAHI PANEER</b> 14 (Homemade cheese cooked in butter gravy with, onions, tomato and bell peppers)	
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<b>PANEER MAKHNI</b> 14 (Paneer cooked in cream and spices)	
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<b>PANEER MASALA</b> 14 (Homemade cheese cooked in bell pepper, onions and spices)	
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<b>YELLOW DAL</b> 13 (Yellow lentils cooked with chopped onions, garlic and Indian spices)	
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<b>MALAI KOFTA</b> 13 (Mixed vegetables and cottage cheese balls cooked in butter sauce)	
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<b>ALOO GOBHI MASALA</b> 13 (Cauliflower and potatoes cooked with herbs and spices)	
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<b>BAINGAN BHARTHA</b> 13 (Eggplant baked in a clay-oven and cooked with onions, tomatoes and spices)	
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<b>MUSHROOM MASALA</b> 13 (Mushroom cooked in bell pepper, onions and spices)	
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<b>KADI PAKORA</b> 13 (Garbanzo bean flour cooked in yogurt, onions, and spices with pakora)	
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Please notify your server of any food allergies.

18% of Gratuity added to parties of 6 or more.

MON CLOSED | TUE-THURS 11am-9.30 pm  
FRI-SAT 11am - 10 pm | SUN 11 am - 9 pm

3064 El Camino Real Santa Clara, CA 95051  
Ph : 408.769.2600 | Fx : 408.769.2601

## TANDOORI SPECIAL

<b>TANDOORI CHICKEN</b> (4pc/8pc) (Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted)	13/19
<b>CHICKEN TIKKA KABAB</b> (Boneless Chicken Cubes Marinated Overnight in Spices and Roasted)	17
<b>SEEKH KABAB</b> (Minced Lamb Meat blended with Spices and Herbs. Cooked in Skewers)	17
<b>TANDOORI PRAWNS</b> (Jumbo Prawns Marinated in Spices, Herbs & Roasted)	21
<b>MALAI CHICKEN TIKKA</b> (Tender Boneless pieces of Chicken Breast marinated in slightly spiced Cream & Roasted)	17
<b>FISH TIKKA</b> (Cubes of Fish marinated in Yogurt & Spices)	19

## SEAFOOD DELICACIES

Add Rice & Naan To Your Entree \$4.5

<b>FISH CURRY</b> (Boneless Fish cubes in spicy Gravy)	17
<b>FISH MASALA</b> (Boneless Fish Cubes cooked with Onions, Bell Peppers, Tomatoes, Herbs and Spices)	17
<b>PRAWNS SAAGWALA</b> (Prawns Cooked in Fresh Spinach & Spices)	19
<b>PRAWN VINDALOO</b> (Prawn in Spicy Hot Gravy with Potatoes)	19
<b>PRAWN PEPPER MASALA</b> (Prawn Cooked with Fresh Bell Peppers, Onions and Spices)	19
<b>PRAWN CURRY</b> (Prawn Cooked with Herbs and Spices)	19

## FRAGRANT TENDER LAMB CURRIES

Add Rice & Naan To Your Entree \$4.5

<b>LAMB PASANDA</b> (Tandoori Lamb in mildly spiced cream sauce & nuts)	18
<b>LAMB DO PIAZA</b> (Lamb cooked in spices with herbs & onions)	18
<b>LAMB SAAGWALA</b> (Lamb cooked with spiced creamed spinach)	18
<b>KARAHI GOSHT</b> (Lamb cooked with bell peppers, onions, tomatoes & spices)	18
<b>LAMB KORMA</b> (Boneless lamb cooked in yogurt, cream sauce and cashew nuts)	18
<b>LAMB VINDALOO</b> (Lamb in hot, spicy sauce with potatoes)	18
<b>LAMB PUNJABI</b> (Lamb in a hot, spicy sauce with garlic, ginger and spices)	18
<b>ROGAN JOSH</b> (Lamb Cooked with Onions & Spices)	18
<b>KEEMA MATTAR</b> (Minced Lamb with Green Peas)	18

## STREET FOOD

<b>DHAI BHALLA (2PCS)</b> (Deep Fried Lentil Flour Balls served with Yogurt & Chutney)	9.5
<b>SAMOSA CHOLLE CHAAT</b> (Samosa Served with Chana Gravy, Yogurt, Chutney & Onions)	10.5
<b>TIKKI CHOLLE CHAAT</b> (Fried Potato Patties Served with Chana Gravy, Yogurt, Chutney & Onions)	10.5
<b>CHOLLE BHATURE</b> (Channa Masala served With Bhatura (2) Onion & Pickle)	12.5

## CHICKEN CURRIES

Add Rice And Naan To Your Entree \$4.5

<b>CHICKEN CURRY</b> (Chicken pieces in Tomatoes, Onion sauce and crushed Cashew Nuts)	15
<b>CHICKEN KORMA</b> (Boneless Chicken cooked in Cheese, Cream, Cashew Nuts and Gravy)	15
<b>CHICKEN MUSHROOM</b> (Chicken & Mushroom cooked in Spicy Gravy)	15
<b>CHICKEN VINDALOO</b> (Chicken cooked in a Hot, Spicy sauce with Potatoes)	15
<b>CHICKEN CHILLI</b> (Chicken, Onion, Bell Peppers, Chili & Spices)	15
<b>CHICKEN MAKHNI</b> (Boneless Tandoori Chicken marinated in Ginger, Garlic, Yogurt, Vinegar & Spices in a special Yogurt Sauce)	15
<b>CHICKEN SAAGWALA</b> (Chicken cooked with spiced Cream Spinach)	15
<b>CHICKEN DO PIAZA</b> (Chicken cooked in Spices with Herbs & Onions)	15
<b>CHICKEN TIKKA MASALA</b> (Charcoal-Boiled Chicken in moderately Spiced Sauce)	17
<b>KARAHI CHICKEN</b> (Chicken cooked in Butter Gravy with Bell Peppers, Onions, Tomatoes & Spices)	15

## GOAT CURRIES

Add Rice And Naan To Your Entree \$4.5

<b>GOAT CURRY</b> (Goat cooked with onions & Spices)	17
<b>GOAT VINDALOO</b> (Goat cooked in a Hot, Spicy Sauce with Potatoes)	17
<b>GOAT DO PIAZA</b> (Goat cooked in Spices with Herbs & Onions)	17
<b>GOAT SAAGWALA</b> (Goat cooked with Spiced Cream Spinach)	17
<b>GOAT MASALA</b> (Goat cooked with Bell Peppers, Onions, Tomatoes & Spices)	17
<b>KARAHI GOAT</b> (Goat cooked in Butter Gravy with Bell Peppers, Onions, Tomatoes & Spices)	17

## KABILA SPECIAL

<b>NON-VEGETARIAN THALI</b> (Lamb or Chicken Curry, Vegetable of the Day, Raita, Rice, Salad & Nan )	22
<b>VEGETARIAN THALI</b> (Malai Kofta or Dal Makhni, Vegetable of the Day, Raita, Rice, Salad, Nan)	20

## DINNER FOR TWO

<b>NON-VEGETARIAN</b> (Non-Vegetable Assorted, Chicken Makhni, Vegetable of the Day, Salad, Rice, Nan, Garlic Nan)	42.99
<b>VEGETARIAN</b> (Vegetable Assorted, Paneer Makhni, Vegetable of the Day, Salad, Rice, Nan, Garlic Nan)	39.99

## BIRIYANI

<b>BIRYANI VEGGIE</b> (Basmati Rice Cooked with Saffron, aromatic Spices and Morsels)	13
<b>BIRYANI</b> CHICKEN / GOAT / LAMB / PRAWN (Basmati Rice Cooked with Saffron, aromatic Spices and Morsels)	14/16/17/20
<b>PULAO RICE</b> (Basmati Rice cooked with cumin & Green Peas)	5

## SIDES

<b>GREEN SALAD</b> (Sliced Cucumber, Tomato, Onion and Fresh Greens)	5.5
<b>CUCUMBER RAITA</b> (Yoghur with Cucumber & Roasted Cumin)	3.5
<b>DAHI</b> (Plain Yogurt)	3.5

## DESSERTS

<b>RAS MALAI</b> (Homemade Cottage Cheese cooked in a Syrup & dipped in Milk, Sauce, Rose Water, Sprinkled with Pistachios)	6
<b>KULFI</b> (Homemade Ice Cream with Pistachios Nuts)	6
<b>GULAB JAMUN</b> (Cottage Cheese Balls, Deep Fried and dipped in light syrup & Rose Water)	5
<b>FRUIT RAS MALAI</b> (Mixed Fruit in a Milk Sauce with Cashew)	6
<b>KHEER</b> (Made from special Rice cooked with Milk & Sugar, Served Cold with Nuts & Pistachios)	5

Sales tax will be added.  
We Reserve the right to Refuse Service to anyone.  
Item and Prices are subject to Change without Notice.  
We accepted all Credit Cards.  
We are not responsible for Articles Left In the Restaurant

*Catering is Our Specialty*

Food To Go Available  
Dishes Are Prepared To Your Personal  
Taste, Mild, Medium Or Spicy

[www.kabilarestaurant.com](http://www.kabilarestaurant.com)