

Halal Gluten Free Vegan Jain Spicy



Customize Your Spice Level
1-2-3-4-5 and INDIAN SPICY

Appetizers

Samosa

Crispy, shaped turnovers, seasoned potatoes and green peas.

Lamb Samosa

Minced Lamb, onion, green chillies, lemon juice, canola oil, ginger, garlic, spices, mint, cilantro, turmeric, salt.

Samosa Chaat

Crispy, shaped chickpea turnovers served with chickpea curry, sev and a mint sweet curd-tamarind chutney.

Aloo Tikki Chaat

Potato dumplings mixed with onion, coriander and Indian spice, served with yogurt, tamarind and sev.

Dahi Puri

Round hollow crispy fried dumplings stuffed with potatoes, black chickpeas, yogurt, mint & tamarind. Topped with sev.

Pani Puri

Round hollow crispy fried dumplings stuffed with potatoes & black chickpeas. Served with flavored tangy water.

Okra Fried

Battered crispy fried Okra.

Onion Bhajia

Flour and chickpea battered deep fry onion with carom seed, turmeric and Indian spice.

Bang Bang Potatoes NEW ITEM

Sautéed fried potatoes tossed with onion, bell pepper, scheszwan and chilli garlic sauce.

Holi 65

Chicken dipped in a rice batter with Indian spices, deep fried and sautéed with ginger and curry leaves.

Schezwan Chicken Wings NEW ITEM

Six battered fried wings tossed in scheszwan sauce.

Soups

Tomato Soup

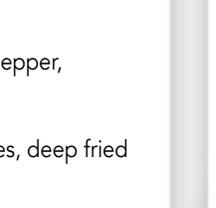
Creamy tomato soup flavored with garlic.

Hot N Sour Soup (Chicken or Vegetable)

Vegetable soup with a spicy tangy flavor.

Lentil Soup NEW ITEM

Yellow lentils cooked in ginger, cilantro & Indian spices.



Indo Chinese

Chili Paneer

Indian cottage cheese, sautéed bell pepper and manchurian sauce.

Chili Chicken

Juicy piece of chicken sautéed with onion, bell pepper and chilli garlic sauce.

Gobi Manchurian

Crispy cauliflower tossed in manchurian sauce and veggies.

Lassoni Gobi

Crispy batter cauliflower in chili-garlic sauce.

Fried Rice

Basmati rice sautéed with soy sauce and fresh vegetables. Your choice of:

Vegetable • Chicken & Egg • Schezwan

Hakka Noodles

Traditional Chinese noodles, Hakka style. Your choice of:

Vegetable • Chicken & Egg • Schezwan

Tandoori Dawat

(COOKED IN CLAY OVEN) served with rice

Paneer Tikka (Tandoori or Achari)

Paneer (cottage cheese) cubes and veggies marinated with yogurt sauce infused both ground spice.

Seekh Kebab

Minced lamb seasoned with mace, cardamom, ginger and fresh mint.

Lamb Chops

Rack of lamb, marinated with sour cream, Indian spices and cooked in a tandoor.

Chicken Tandoori

Bone-in chicken, marinated with yogurt and Indian spices.

Chicken Tikka

Smoky, white meat chicken cubes cooked in a clay oven with yogurt, ginger, garlic and Indian spices.

Tandoori Shrimp

Jumbo shrimp marinated in fresh ground spices and ginger.

Tandoori Salmon

Marinated and drizzled with mustard oil and Indian Spice.

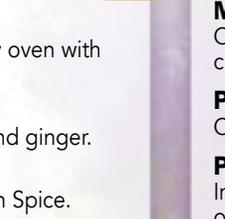
Tandoori Whole Fish

Fresh whole tender fish with special tandoor seasoning.



Biryani Selection

Dum Rice cooked with spices, fresh mint, saffron and rose water. Your choice of: **Vegetable, Egg, Chicken, Lamb, Goat, Shrimp or Paneer** NEW ITEM



Main served with rice

Chicken • Lamb • Goat • Fish • Shrimp • Paneer • Vegetable

Tikka Masala

Creamy, tomato based curry.

Korma

Creamy cashew sauce and Indian spices.

Vindaloo

Spicy, dry red chili sauce based curry.

Saag

Sautéed spinach and ground spices.

Jalferzi

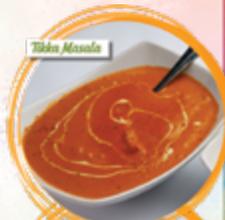
Bell pepper, onion and green chillies cooked in a stir-fry style.

Kadai

Onion and bell pepper cooked in a thick gravy.

Dhaba Curry

Cooked with special house sauce, fresh ginger, garlic & spices.



Subzi Ke Baag Se (VEGETARIAN)

Dal Makhni NEW ITEM

Creamy buttery black lentils simmered on low heat for a unique flavor.

Dum Aloo Gobi

Potato and cauliflower simmered in an onion tomato sauce.

Holi Dal Tadka

Mixed lentils, tempered with rusted cumin, onion, garlic and fresh cilantro.

Eggplant Bharta

Smoky grilled chopped eggplant cooked with green peas, onion tomato sauce and Indian spice.

Methi Malai

Green peas and cheese cooked in a creamy fenugreek curry.

Malai Kofta

Cheese & vegetable dumplings stuffed with a raisin-saffron cream sauce.

Pindi Chole

Chickpeas in an onion-tomato gravy prepared Punjabi style.

Paneer Adraki NEW ITEM

Indian cottage cheese cooked in ginger, cashew paste and onion-tomato sauce.

Okra Masala

Cut fried okra tossed with onion, cubed tomatoes and spices.

Masala Frankie NEW ITEM

Served with french fries. Indian street food style tacos loaded with scheszwan sauce, vegetables, potato veggies and choice of: **Paneer, Chicken, or Vegetables.**

Holi Specials served with rice

Lal Mass Lamb Shank

SIGNATURE DISH

Slow-braised lamb shank in Indian spices.



Lal Mass Lamb Shank

Lamb Rogan Josh

Slow-cooked lamb in classic Kashmiri style curry.

Goat Curry

A classic northern Indian dish. Baby goat cooked in onion and tomato.

Cheese Butter Masala

Cooked with onion, bell pepper and a creamy tomato sauce made with India's Favorite Amul Cheese.

Butter Chicken

Chicken cooked in tomatoes and fenugreek leaves.

Egg Curry

Eggs cooked in onion and tomato gravy with coconut milk.

Mango Chicken Curry

Boneless chicken breast cooked with onion, tomato, ginger and garlic.

Lamb Chops Masala **NEW ITEM**

Cooked with special house sauce, ginger, garlic, and fresh spices.

Surti Gotala

Shredded hard boiled eggs, mixed in our house spices and topped with India's favourite Amul Cheese.

Lasooni Chicken Curry **NEW ITEM**

Boneless chicken marinated overnight in spicy sour cream, garlic, feugreek and Indian spices, cooked in onion and tomato gravy.

Matka Chicken **(Special Order 24 Hours Early)**

Cooked whole chicken in the pot. A secret recipe from Nadiad, Gujarat.

Breads

Plain Naan

Butter Naan

Garlic Naan

Chili Garlic Naan

Cheese Naan

Rosemary Naan

Holi Special Naan **NEW ITEM**

Roti Tandoori

Chapati

Unleavened whole wheat flour bread.



Garlic Naan

Lachha Paratha

Layer of bread made with wheat flour.

Peshwari Naan

Rich stuffed breads with a mixture of nuts.



Firefighters, EMS, Police,
Veterans & Active Duty Military
10% DISCOUNT
FOR DINE-IN & TO-GO.

Accompaniments

Mint Yogurt Dipping

Jeera Rice

Potato Wedges

French Fries

Raita

Indian Pickle

Masala Papad

Extra Chutney

Mango, Tamarind, Mint,
Onion or Schezwan
Chutney

Homemade Salad

Mixture of cabbage,
carrot, onion, bell
pepper & house spices.

Desserts

Mango Cheesecake **NEW ITEM**

Cheese cake drizzled with
mango pulp.

Gulab Jamun

Rice Pudding

Indian Ice Cream

Mango, Kesar Pista

Falooda **NEW ITEM**

Mixing of rose syrup, vermicelli,
sweet basil seeds with milk,
served with ice cream.

Beverages

Indian Soft Drinks

Thumps Up, Limca, Coconut Water

Lassi

Mango, Sweet, or Salted

Masala Chaas (Butter Milk)

Coca-Cola Products

Chai Tea

Iced Tea

Coffee



Mango Lassi



Masala Chaas

Kid's Specials

Chicken Nuggets Meal

with cheese naan and french fries.

Chicken Nuggets • French Fries

Milk plain, chocolate or strawberry



A FLAVOR OF JOY

Panama City, FL • Fort Walton Bch, FL • Miramar Bch, FL

WHAT IS HOLI?

Holi is one of the most important festivals of the Hindus which also marks the arrival of spring. Holi is celebrated for two days and each day has its own significance.

Holika Dahan takes place on day one where wood and dung cakes are burned with parch green ears barley on the flames of Holi at night on a fixed hour. The whole ritual is a symbolic representation of good defeating evil. Rangwali Holi is a celebration of good over evil which occurs on day two where people gather in public spaces and take part in singing, dancing, throwing coloring (gulal), and sprinkling of color water on each other.

All barriers like caste, creed, position and language are forgotten and is celebrated with feeling of love and friendship. Holi is widely known as festival of color which is celebrated as a symbol of color, joy, love and triumph of good over evil.



A FLAVOR OF JOY

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HoliIndianKitchen.com



A FLAVOR OF JOY

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Panama City, FL 32405
850.215.3030
HoliIndianGrill.com



Follow us for Upcoming Events & Specials!

*Dishes are garnished with FRESH CILANTRO & GINGER.

LUNCH • DINNER • TAKEOUT • DELIVERY • CATERING