

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.

Rosemary Potatoes NEW ITEM

Potato wedges sauteed with Rosemary, garlic & Indian spices.

Bang Bang Potatoes

Sauteed fried potatoes tossed with onion, bell pepper, schezwan and chilli garlic sauce.

Onion Bhajia

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

Holi 65

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

Soups

Sweet Corn Soup NEW ITEM

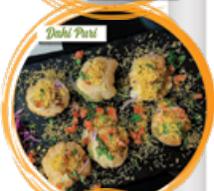
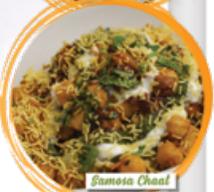
Mix vegetables, corn kernels & garlic cooked together.

Hot N Sour Soup (Chicken or Vegetable)

Vegetable soup with a spicy tangy flavor.

Lentil Soup

Yellow lentils cooked in ginger, cilantro & Indian spices.



Indo Chinese

Lemon Pepper Shrimp NEW ITEM

Shrimp cooked with bell pepper, garlic, and chili garlic sauce.

Chili Chicken

Chicken sautéed with onion, bell pepper and chilli garlic sauce.

Chili Paneer

Indian cottage cheese, sautéed bell pepper and manchurian sauce.

Gobi Manchurian

Crispy cauliflower tossed in manchurian sauce and veggies.

Lassoni Gobi

Crispy batter cauliflower in chili-garlic sauce.

Fried Rice

Basmati rice sauteed 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

Tandoori Paneer Tikka

Paneer 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 Malai NEW ITEM

Chicken breast marinated in malt vinegar, Amul cheese & Indian spices, cooked in the clay oven.

Tangdi Kebab NEW ITEM

Chicken leg quarter marinated in sour cream, Indian spices and cooked in the clay oven.

Chicken Tikka

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

Tandoori Salmon Tikka NEW ITEM

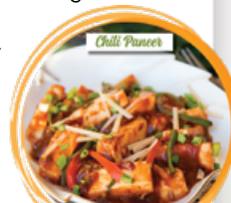
Fresh marinated salmon, drizzled in mustard oil & Indian Spices.

Tandoori Shrimp

Jumbo shrimp marinated in fresh ground spices and ginger.

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, Shrimp, Paneer, Chicken, Lamb, Goat, or Egg**

Main

served with rice
Chicken • Lamb • Goat • Fish • Shrimp
Paneer • Egg • Vegetable

Tikka Masala

Creamy, tomato based curry.

Korma

Creamy cashew sauce & Indian spices.

Vindaloo

Spicy, dry red chili sauce curry.

Saag

Sauteed spinach and ground spices.

Lassoni Curry NEW ITEM

Spicy sour cream, garlic, fenugreek and Indian spices, cooked in onion tomato gravy.

Dhaba Curry

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

Kadai

Onion and bell pepper cooked in a thick gravy.

Subzi Ke Baag Se (VEGETARIAN)

Shaam Savera NEW ITEM

Cottage cheese dumpling coated with spinach, Indian spices, in tomato and cashew gravy.

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

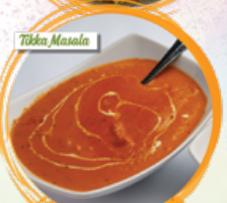
Chickpeas in an onion-tomato gravy prepared Punjabi style.

Paneer Bhurji NEW ITEM

Crumble cottage cheese cooked in onion and tomato gravy seasoned with Indian spices.

Paneer Kurchan NEW ITEM

Cottage cheese marinated in Indian spices with onion, bell peppers and cooked in onion tomato gravy.



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 with 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.

Masala Khichdi Kadhi NEW ITEM

Rice & lentils cooked together, tempering with clarified butter & Indian herbs. Served with papad and achar.

Haryali Chicken NEW ITEM

Bone-in chicken, marinated with mint, cilantro and Indian herbs. Cooked in onion tomato gravy.

Mango Chicken Curry

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

Green Pulao NEW ITEM

Basmati sautéed in mixed vegetables, spinach, clarified butter & cumin seeds.

Lamb Chops Masala

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

Lamb Kofta NEW ITEM

Lamb dumplings slowly cooked in onion tomato gravy and Indian herbs.

Matka Chicken

(Special Order 24 Hours Early)

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

Surti Gotala

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



Surti Gotala

Breads

Peshwari Naan

Stuffed with a mixture of nuts.

Plain Naan

Butter Naan

Garlic Naan

Chili Garlic Naan

Rosemary Naan

Truffle Parmesan Naan

NEW ITEM

Cheese Naan

Holi Special Naan

Tandoori Roti



Garlic Naan



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

Sides

Mint Yogurt Dipping

Jeera Rice

French Fries

Raita

Indian Pickle

Masala Papad

Papadum

Homemade Salad

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

Extra Chutney

Mango, Tamarind, Mint, Onion or Scheswan Chutney

Desserts

Mango Cheesecake

Gulab Jamun

Ice Cream Jalebi NEW ITEM

Carrot Pudding NEW ITEM

Mini Holi Dessert NEW ITEM

Dessert Platter NEW ITEM

Beverages

Mango Frooti

Jeera Soda NEW ITEM

Lassi NEW ITEM

Strawberry, Chocolate, or Mango... sweet & salted

Masala Chaas (Butter Milk)

Chai Tea

Smartwater Water

Sparkling Water

Nescafe Hot or Cold NEW ITEM



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

3102 W 23rd St
Panama City, FL 32405
850.215.3030

280 Eglin Parkway NE
Fort Walton Bch, FL 32547
850.362.6077

10859 Emerald Coast Pkwy
Miramar Beach, FL 32550
850.353.2630

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.

HOLI
ON WHEELS
850.750.1418



BRING HOLI TO YOU!

For inquires on booking our food truck for your next party or event!

HoliRestaurants.com

*Dishes are garnished with FRESH CILANTRO & GINGER.

LUNCH • DINNER • TAKEOUT • DELIVERY • CATERING