

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.

### Fried Okra

Battered crispy fried okra.

### Bang Bang Potatoes

Sautéed 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 sautéed with ginger and curry leaves.

## 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

Yellow lentils cooked in ginger, cilantro & Indian spices.



## Indo Chinese

### 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.

### Hakka Noodles

Traditional Chinese noodles, Hakka style. Your choice of: **Chicken & Egg**, **Vegetable**, or **Schezwan**

### Fried Rice

Basmati rice sautéed with soy sauce and fresh vegetables. Your choice of: **Chicken & Egg**, **Vegetable**, or **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

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

### Tangdi Kebab

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

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, cooked in a clay oven with special tandoor seasoning.



## Biryani Selection

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

## 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.

### Lassoni Curry

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

### Saag

Sautéed spinach and ground spices.

### 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

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.

### Okra Masala

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

### 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 and vegetable dumplings stuffed with a raisin-saffron cream sauce.

### Pindi Chole

Chickpeas in an onion-tomato gravy prepared Punjabi style.

### Paneer Bhurji

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

### Paneer Kurchan

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.

### 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

### Truffle Parmesan Naan NEW ITEM

### Plain Naan

### Butter Naan

### Garlic Naan

### Chili Garlic Naan

### Rosemary Naan

### Cheese Naan

### Holi Special Naan

### Peshwari Naan

Stuffed with a mixture of nuts.

### Tandoori Roti

### Lachha Paratha



Garlic Naan



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



## Sides

### Mint Yogurt Dipping

### Plain Yogurt NEW ITEM

### 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 Schezwan Chutney

## Desserts

### Rasmalai NEW ITEM

Creamy, milky syrup made with cottage cheese balls

### Mango Cheesecake

### Gulab Jamun

Indian dessert of fried dough balls that are soaked in sweet, sticky sugar syrup.

### Rice Pudding

### Shahi Tukda NEW ITEM

Ghee fried bread, thickened sweetened milk, and nuts.

### Ice Cream NEW ITEM

Choice of Vanilla or Rooh Afza

### Dessert Platter NEW ITEM

Dine-In Only

## Beverages

### Mango Juice NEW ITEM

### Jeera Soda NEW ITEM

### Thumbs Up

### Limca

### Lassi

Mango... sweet & salted

### Masala Chaas (Butter Milk)

### Chai Tea

### Smartwater

### Sparkling Water



Masala Chaas

Check out our drink menu for a full list of available beers & wines.

## 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

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## 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

LUNCH • DINNER • TAKEOUT • DELIVERY • CATERING

\*Dishes are garnished with FRESH CILANTRO & GINGER.