

APPETIZERS

Bang Bang Potatoes

Sautéed fried potatoes tossed with onion, bell peppers, schezwan and chilli garlic sauce.

Bhel

Puffed rice, crispy chickpea, lemon juice, onion, and tomato tossed in fried okra, tamarind, and mint chutney.

Dahi Puri

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

Fried Okra

Battered crispy fried okra.

Holi 65

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

Lamb Samosa

Minced lamb seasoned with ginger, garlic, spices, turmeric and salt.

Onion Bhajia

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

Pani Puri

Hollow crispy fried dumplings stuffed with potatoes, and black chickpeas. Served with flavored tangy water.

Samosa

Crispy shaped chickpea turnovers, with seasoned potatoes, & green peas.

Samosa Chaat

Crispy turnovers with chickpea curry, mint and pomegranate, sev, sweet yogurt, tamarind chutney.

SOUPS

Hot N Sour Soup

Vegetable soup with spicy tangy flavour, served with fried noodles. Choice of Chicken or Vegetable.

Lentil Soup

Yellow lentils cooked in ginger, cilantro, & Indian spices.

Tomato Soup

Creamy tomato soup flavoured with garlic and topped with croutons.

Halal

Jain

Gluten-Free

Vegan

Spicy

1-2-3-4-5 & INDIAN SPICY

INDO CHINESE

Chili Chicken

Chicken sautéed with onion, bell peppers, & chilli garlic sauce.

Chili Garlic Momo's

Choice of **Chicken** or **Vegetable** dumplings sautéed in onion, bell peppers, and cabbage tossed in schezwan sauce.

Chili Paneer

Indian cottage cheese, sautéed bell pepper & manchurain sauce.

Fried Rice

Basmati rice sauteed with soy sauce and fresh vegetables.

**Vegetable** or **Chicken & Egg** **Schezwan**

Gobi Manchurian

Crispy cauliflower tossed in manchurian sauce & veggies.

Hakka Noodles

Traditional Chinese noodles, Hakka style.

**Vegetable** or **Chicken & Egg** **Schezwan**

Lassoni Gobi

Crispy batter cauliflower in chili-garlic sauce.

vegetarian specialties | served with rice

SUBZI KE BAAG SE

Dum Aloo Gobi

Potato and cauliflower simmered in an onion-tomato sauce.

Eggplant Bharta

Smoky grilled chopped eggplant cooked with green peas in an onion-tomato sauce with Indian spices.

Holi Dal Tadka

Lentils tempered with rusted cumin, onion, garlic, & cilantro.

Malai Kofta

Minced cashew, raisins, and vegetable cheese dumplings cooked in onion gravy sauce.

Methi Malai

Green peas and cheese cooked in a creamy fenugreek curry.

Okra Masala

Cut crispy fried okra, tossed with onion, cubed tomatoes, & spices.

Paneer Kurchan

Cottage cheese marinated in Indian spices with onion, bell peppers & cooked in an onion-tomato gravy.

Pindi Chole

Chickpeas, Punjabi style, cooked in an onion tomato gravy.

Shaam Savera

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

BIRYANI

Dum rice cooked with spices, fresh mint, saffron, and rose water. Served with Raita.

**Chicken**  
**Egg**

**Goat**  
**Lamb**  
**Paneer**

**Shrimp**  
**Vegetable**

served with rice

MAIN DISH

**Chicken** • **Lamb** **Goat** • **Shrimp**  
**Fish** • **Paneer** • **Veggie** • **Egg**

Dhaba Curry

Special house sauce, fresh ginger, garlic, and spices.

Kadai

Onion and bell pepper cooked in a thick gravy.

Korma

Creamy onion, cashew curry sauce, and Indian spices.

Lassoni Curry

Garlic, fenugreek, and Indian spices. Cooked in onion and tomato based curry.

cooked in clay oven | served with rice

TANDORI DAWAT

Chicken Seekh Kebab

Marinated ground minced meat with Indian spices cooked in a clay oven.

Seekh Kebab

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

Tangdi Kebab

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

Lamb Chops

Six pieces of Lamb chops marinated with sour cream, Indian spices, and cooked in a tandoor.

Chicken Malai

Chicken breast marinated in malt vinegar, Amul cheese, and Indian spices. Cooked in the clay oven.

Chicken Tandoori

Bone-in chicken, marinated with sour cream, and Indian spices.

Chicken Tikka

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

Tandoori Momo's

Choice of **Chicken** or **Vegetable** dumplings marinated in Indian spices and sour cream. Cooked in Tandoor.

Tandoori Paneer Tikka

Paneer cubes and veggies, marinated with sour cream, & infused both ground spices. Cooked in tandoor.

Tandoori Salmon Tikka

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

Tandoori Shrimp

Jumbo shrimp marinated in sour cream, fresh ground spices and ginger.

Tandoori Whole Fish

Fresh whole tender fish, cooked in a clay oven with special tandoor seasoning.

Madras Curry

Creamy coconut & onion based curry with Indian spices.

Saag

Sautéed spinach and ground spices.

Tikka Masala

Creamy Onion and tomato based curry

Vindaloo

Spicy, dry red chili sauce curry.

served with rice

HOLI SPECIALS

Butter Chicken

Chicken cooked in creamy tomato and fenugreek leaf sauce.

Cheese Butter Masala

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

Chicken Kofta Curry

Chicken kofta cooked in onion gravy & cashew sauce.

Goat Curry

A classic North Indian dish. Goat meat cooked in onion and tomato sauce.

Haryali Chicken

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

Signature Dish Lal Mass Lamb Shank

Slow-braised lamb shank cooked in Indian spices.

Lamb Chops Masala

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

Lamb Kofta

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

Lamb Rogan Josh

Slow-cooked lamb in classic Kashmiri style curry.

Mango Chicken Curry

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

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.



Enjoy your food?

Buy the kitchen a round of beers \$5

## BREADS

**Plain Naan**

**Basil Pesto Garlic Naan**

**Butter Naan**

**Cheese Naan**

**Chili Garlic Naan**

**Garlic Naan**

**Holi Special Naan**

**Lachha Paratha** \*Vegan Upon Request

**Peshwari Naan**

Stuffed with a mixture of nuts.

**Rosemary Naan**

**Tandoori Roti** \*Vegan Upon Request

**Truffle Parmesan Naan**

## SIDES

**Dipping Yogurt** Plain or Mint

**Indian Pickle**

**Jeera Aloo**

Potato cooked in garlic, cumin seed & turmeric.

**Jeera Rice**

**House Salad**

Cabbage, carrot, onion, bell pepper, & house spices.

**Onion Salad**

**Masala Papad**

**Papadum**

**Raita**

**Sauteed Veggies**

Garlic sauteed mix vegetables

**Side of Chutney**

Mango Chutney | Tamarind Chutney

Mint Chutney | Schezwan Chutney

**Sidewinder Fries**

## DESSERTS

**Dessert Platter** *Dine-in Only*

**Gulab Jamun**

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

**Kulfi** Mango or Pistachio

**Mango Cheesecake**

**Rasmalai**

Creamy & milky syrup made with cottage cheese balls.

**Rice Pudding**

**Shahi Tukda**

Ghee fried bread, thickened sweetened milk, and nuts.

## BEVERAGES

*See our drink menu for a full list of beverages*

**Chai Tea**

**Jeera Soda**

**Limca**

**Mango Juice** Glass | Gallon *(To-Go Only)*

**Mango Lassi** Glass | Gallon *(To-Go Only)*

**Masala Chaas** Glass | Gallon *(To-Go Only)*

**Sparkling Water**

**Spring Water**

**Thumbs Up**

## KID'S SPECIALS

**Chicken Nuggets Kids Meal**

with cheese naan, sidewinder fries, & drink.

**Chicken Nuggets**

**Sidewinder Fries**

**Milk** plain, chocolate, or strawberry



FINGER BOWL SERVICE \$2.99 PER BOWL

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FOR YOUR  
NEXT  
EVENT!



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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 & take part in singing, dancing, throwing coloring (gulal), & sprinkling of color water on other.

All barriers like caste, creed, position, and language are forgotten and is celebrated with feeling of love & 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.



Catering Service Available For Your Next Event! [HoliRestaurants.com](http://HoliRestaurants.com)