

VEGETARIAN DELIGHTS

Served with Basmati Rice, Dal & Hot Onion Chutney.

- Saag Paneer** 9.95
A flavorful blend of fresh spinach, ginger, onion and cubes of homemade cottage cheese cooked in light spices. Garnished with shredded Makhan.
- Dal Makni** 9.95
A royal lentil dish cooked with fresh ginger, garlic, onions and tomatoes. Garnished with shredded makhan.
- Kabuli Channa** 9.95
A North Indian specialty-Subtly flavored chickpeas and potatoes tempered with ginger and garlic.
- Baingan Bartha** 9.95
A classic dish, whole eggplant roasted over charcoal flame gently tempered with aromatic herbs and spice.
- Navrathan korma** 9.95
Garden fresh mixed vegetables cooked in cashews, raisins and cream.
- Shahi Paneer Korma** 10.95
Homemade cheese cubes cooked in cream and nuts.
- Paneer Bhuna** 10.95
- Aloo Saag** 9.95
Fresh Spinach cooked with Potatoes.
- Matter Paneer** 9.95
A classic dish in Northern India-Fresh homemade low fat cottage cheese gently cooked with tender garden peas and fresh spices.
- Aloo Matter** 9.95
Fresh garden peas cooked with Potatoes.
- Vegetable Curry** 9.95
Mixed garden fresh assorted vegetables cooked in light spices.
- Malai Kofta** 9.95
Vegetable balls cooked in velvet sauce and fresh ground nuts.

CHICKEN SPECIALTIES

Served with Basmati Rice, Dal & Hot Onion Chutney.

- Chicken Curry** 10.95
Boneless chicken cooked with fresh onions, garlic and unique blend of spices.
- Chicken Chili Masala (white meat)** 11.95
Boneless Diced Chicken Tandoori Cooked with spices, green chili, Onions and papars. Very HOT.
- Chicken Vindaloo** 10.95
Very tender piece of chicken marinated with tomato and fresh lemon, then cooked with potatoes ginger hot spices and fresh green herbs. Very HOT.
- Chicken Korma** 10.95
Tender pieces of chicken marinated in fresh cream, tossed in fine herbs, spices and nuts, then cooked in its own gravy.
- Chicken Mushroom** 10.95
Boneless chicken curry cooked with mushrooms.
- Chicken Tikka Masala (white meat)** ... 11.95
Boneless diced chicken Tandoori cooked in rich creamy tomato sauce.
- Butter Chicken** 12.95
Pieces of deboned Tandoori chicken, pan cooked in freshly ground and blended spices, light cream and nuts.
- Chicken Saag** 10.95
Chicken cooked with spinach.
- Chicken Bhuna** 10.95
Boneless chicken pan roasted with spices, onions and tomatoes.
- Chicken Mango (white meat)** 11.95
Chicken breast cooked with Sweet N' Sour mango sauces and garnished with green herbs - very delicious.
- Chicken Tikka Saag (white meat)** 11.95
Boneless roasted Chicken Tandoori style, Cooked with spinach.
- Goa Chicken Curry** 11.95
The famous chicken curry of Goa style prepared with freshly ground coconut and an array of masterfully blended spices.

SEAFOOD SPECIALTIES

Served with Basmati Rice, Dal & Hot Onion Chutney.

- Fish Curry** 10.95
Boneless, skinless haddock cooked with onions and peppers in a light sauce.
- Fish Vindaloo** 11.95
Haddock fish cooked with potatoes and very hot curry.

MORE SEAFOOD SPECIALTIES

- Salmon Curry** 12.95
Salmon saturated in a mixture of chopped onions, peppers and rare herbs and spices.
- Shrimp Saag** 12.95
King size shrimp cooked with spinach.
- Shrimp Vindaloo** 12.95
King size shrimp cooked with potatoes and very hot curry sauce.
- Shrimp Do-Piazza** 13.95
King size shrimp cooked with onion, green pepper and fresh tomato.
- Shrimp Korma** 12.95
King size shrimp marinated in gram masala sauce then cooked in light cream and tomato sauce enriched with cashews.
- Goa Shrimp Curry** 12.95
The famous shrimp curry of Goa style prepared with freshly ground coconut and an array of masterfully blended spices.
- Shrimp Tandoori Masala** 13.95
Jumbo shrimp dipped in a marinade of yogurt and exotic spices grilled over charcoal and cooked with fresh onion and tomatoes.

LAMB SPECIALTIES

Served with Basmati Rice, Dal & Hot Onion Chutney.

- Lamb Saag** 11.95
Boneless pieces of lamb cooked with fresh spinach and flavored with green herbs.
- Lamb Bhuna** 11.95
Boneless lamb pan roasted with spices, onions and tomatoes.
- Lamb Mushroom** 11.95
Lamb curry cooked with mushrooms.
- Lamb Korma** 11.95
Lamb curry cooked with cream and nuts.
- Keema Curry** 11.95
Ground lamb cooked with green peas, tomato and onion.
- Lamb Rogan Josh** 11.95
Boneless tender pieces of lamb cooked with onions, garlic, fresh tomatoes and fresh spices.
- Lamb Vandaloo (Very hot)** 11.95
Very tender pieces of lamb marinated in fresh tomatoes and lemon, then cooked with potatoes, ginger, hot spices and fresh green herbs.
- Lamb Do-Piazza** 12.95
Tender piece of lamb roasted in Tandoor then cooked with onion, green pepper and fresh tomato in curry sauce.

DESSERTS

- Rasmalai** 2.95
Dessert made from homemade fresh cottage cheese and sweetened milk. Served cold.
- Badami Kheer** 2.95
Homemade rice pudding flavored with cardamom and blended with almonds.
- Gulab Jamun** 2.95
A north Indian sweet dessert delicious light pastry ball made from milk fried and soaked sweet syrup

BEVERAGES

- Strawberry Lassi** 2.95
Homemade yogurt drink with fresh strawberry.
- Mango Lassi** 2.95
Homemade yogurt drink with mango.
- Lassi** 2.90
Homemade yogurt drink.
- Mango Juice** 2.95
- Lemonade** 1.50
- Mango shake** 2.95
- Orange Juice** 2.25
- Perrier Water (Spring Water)** 1.95
- Iced Tea or Coffee** 1.50
- Soft Drink** 1.50
- Darjeeling Tea** 1.00
- Coffee** 1.00
- Special Masala Chai** 1.95



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Thank you for joining us today!

LUNCHEON SPECIALS

Monday To Friday 11:30 A.M. To 3:00 P.M. (Except Holidays)

All Luncheon Specials served with Basmati Rice and Hot Onion Chutney.

Vegetable Makhni	5.95	Chicken Curry	6.95
Baingan Bhartha	5.95	Chicken Saag	6.95
Kabuli Channa	5.95	Lamb Rogan Josh	6.95
Dal Maharani	5.95	Lamb Vindallo	6.95
Palak Paneer	5.95	Keema Curry	6.95
Aloo Matter	5.95	Lamb Korma	6.95
Chicken T. Masala (White Meat) ...	6.95	Fish Curry	6.95
Chicken Korma	6.95	Shrimp Bhuna	7.95

SALADS

Indian Salad	1.25	Indian Chef Salad	4.25
<i>Onions, green chilies & lemon.</i>			
Garden Salad	2.95	<i>Mixed greens with fresh roast chicken. Dressing - Homemade indian dressing.</i>	

INDIAN BREADS

Chapati (2 pieces)	2.50	Tandoori Roti (2 pieces)	2.50
<i>Traditional, flat Indian wheat bread.</i>			
Paratha	2.50	Onion Naan	2.95
<i>Multilayer whole wheat bread cooked with butter.</i>			
Poori (2 pieces)	2.50	Garlic Naan	2.95
<i>Crispy, deep-fried puffy bread.</i>			
Aloo Paratha	2.95	Kashmire Naan	3.25
<i>Whole-wheat bread stuffed with potatoes and peas cooked with butter.</i>			
Keema Paratha	3.50	Cheese Naan	3.25
<i>Stuffed with ground lamb and green peas cooked with butter.</i>			
Naan	1.95	Muglai Naan	3.95
<i>Unleavened white flour baked bread.</i>			
		Aloo Naan	2.95
		Bread Basket ... Small 5.95/Large 8.95	
		<i>Good for a group meal. A variety of breads.</i>	

LIGHT AND HEALTHY

Soups (Served with vegetable Pakora)

Vegetable Soup	2.50
<i>Lentils prepared in north Indian Style.</i>	
Coconut Soup	2.50
<i>Coconut, cream, pistachio and hot milk.</i>	
Chicken Soup	2.95

SIDE ORDER

Raita	1.50	Condiments Tray	2.95
<i>Yogurt with shredded cucumbers and mint.</i>			
<i>Raita, Mango Chutney, Mint Chutney and Pickle.</i>			
Mango or Mint Chutney, or Mixed Pickle..... 1.50			

SPECIAL CHAAT

Samosa Chaat (Veg or Meat)	3.95	Tikki Or Samosa Chole	3.95
<i>Crispy turnovers stuffed with spiced potatoes and peas.</i>			
Allo Chaat Papri	3.95	Taaba Allo Tikki Chaat	3.95
<i>Spicy potatoes and wheat chips served with hot and sweet sauce.</i>			
Bhel Poori	3.95	Pani Poori	4.95
<i>A mélange of assorted crisps and noodles, mixed with chopped onion, fresh tomato, and smothered in sweet, sour and spicy chutneys.</i>			
		<i>Bite sized pooris served with Jal Jerra (fire water) mint and cilantro, diced, potatoes beans and tamarind sauce.</i>	

APPETIZERS FOR APPETITES

Fish Pakora (4 Pcs)	4.95	Vegetable Mix Appetizers	5.95
Papad (2 slices)	1.00	<i>Vegetable pakora, vegetable samosa, aloo tikki cheese pakora.</i>	
<i>Black bean wafer; Very light.</i>			
Vegetable Pakora (5 Pcs.)	2.95	Mixed Appetizers	6.95
<i>Mixed vegetable fritters.</i>			
Batata Vada (2 Pcs.)	2.50	Shrimp Pakora (5 Pcs.)	6.95
<i>Potatoes Patti.</i>			
Vegetable Samosa (2 Pcs.)	2.50	<i>Extra large shrimp marinated in mixture of mild spices and crisp fried.</i>	
<i>Crispy turnovers stuffed with spiced potatoes and peas.</i>			
Meat Samosa (2 Pcs.)	2.95	Pav Bhaji	6.95
Cheese Pakora (2 Pcs.)	2.95	<i>Famous Bombay style potatoes, cauliflower, peas, carats, tomatoes, beans and onion seasoned to your preferred degree of spiciness and served with toasted roll.</i>	
<i>Homemade cheese slices stuffed with delicious batter and deep-fried.</i>			
Chicken Pakora (5 Pcs.)	3.95	Chicken Tikki	6.95
<i>Tender boneless chicken breast marinated in lightly spiced batter and crisp fried.</i>			

SOUTH INDIAN SPECIALTIES

Dosa: Crepes made with rice and lentils served with coconut chutney and sambhar (Spice vegetable soup).

Plain Onion Dosa	4.95	Uttapam	Veg-5.95/Non veg-6.95
Masala Dosa	5.95	<i>A thin pancake made with rice and lentils topped with onion, tomato, peppers and fresh coriander served with coconut chutney and sambhar.</i>	
Chicken Dosa	6.95	Dahi Vada	2.95
<i>Stuffed with chicken & potatoes.</i>			
Lamb Dosa	6.95	<i>A savory doughnut, deep fried with delicate spices and soaked in a yogurt.</i>	
<i>Stuffed with lamb & potatoes.</i>			
Sambar Vada	2.95	Idli Sambhar (2)	3.95
<i>A savory doughnut, deep-fried with delicate spices and soaked in a sambhar.</i>			

HOUSE SPECIALS

A royal Indian meal served on a stainless steel platter with a choice of soup and Basmati rice, Raita, Poori bread. Choice of desert.

Vegetarian Thali	12.95	Non Vegetarian Thali	13.95
<i>Variety of vegetables (Kabuli Chana, Baingan Bartha, Palik Paneer)</i>			
<i>Variety of meat (Lamb Curry, Chicken Curry, Chicken-Tikka Masala)</i>			

RICE SPECIALTIES

Vegetable Biryani	10.95	Shrimp Biryani	12.95
<i>Basmati rice cooked with a variety of fresh vegetables seasoned with herbs and toasted with almonds, cashews and raisins. Very aromatic!</i>			
Nizami Biryani	11.95	Special Monsoon Bistro Biryani .	14.95
<i>Royal specialty from Hyderabad. long grain Basmati rice cooked with lamb or chicken in a delegate blend of exotic spices and toasted with nuts.</i>			
<i>Saffron flavored Basmati rice cooked with extra large shrimp seasoned with fresh ground spices and toasted with nuts and vegetables.</i>			
Basmati Rice			
1.95			

DINNER

All Dinners are served with Dal, Basmati Rice, and hot onion chutney. If you prefer your food either mild or spicy, please let us know.

TANDOORI SPECIALTIES

Tandoor is a charcoal oven made with Clay. Tandoori is traditional old-fashioned style of cooking about two Thousand years old. Food cooked in clay oven is very juicy, healthy and light and has its own kind of smoky delicious flavor. Served with Dal, Basmati Rice & Hot Onion Chutney

Stuffed Bell Pepper	10.95	Kelami Kebob	11.95
<i>Stuffed with vegetables, herbs and spices then roasted in tandoor.</i>			
Paneer Tikka	10.95	Tandoori fish (salmon or haddock)	13.95
<i>Homemade pieces of cheese marinated and grilled in clay oven.</i>			
Chicken Tandoori.. Half 11.95/Full 19.95		<i>Thick pieces of fresh salmon filet marinated and baked in our tandoor served with bistro potatoes.</i>	
<i>Spring chicken marinated in yogurt and spices and grilled in clay oven.</i>			
Seekh Kebob	11.95	Shrimp Tandoori	13.95
<i>Minced lamb with spices and baked in clay oven.</i>			
Lamb Boti Kebob	12.95	Mix Tandoori Grill	14.95
<i>Juicy chunks of lamb marinated in yogurt and spices and clay oven broiled.</i>			
<i>Delicious combinations of lamb, chicken, fish and shrimp tandoori.</i>			