



SOUP

Mulligataway soup	3.50
A Classic lentil soup from india , with vegetables and spices	
Days soup	3.50
Check with your servers for todays chefs creation	
Chicken Soup	3.50
Boneless chicken soup, with herbs and spices	

APPETIZERS

Meat Samosas (2)	4.50
Spicy turnovers stuffed with minced lamb and spices	
Vegetable Samosas (2)	4.00
Spicy turnovers stuffed with potatoes and green peas	
Aloo Tikki	4.00
Spicy potato patties crisp fried and served with assorted chutneys	
Chicken Tikka	6.50
Tender pieces of chicken marinated in spices and yogurt cooked on skewers in tandoor	
Vegetable Pakoras	4.50
Fresh cut vegetables, deep fried in chick pea batter	
Chicken Pakoras	5.50
Boneless white meat tender pieces of chicken, deep fried in chick pea batter	
Paneer Pakora	5.00
Fresh home-made cheese, deep fried in spicy chick pea batter	
Jheenga poori	7.50
Shrimp sautéed with herbs & spices and served with deep fried puffed bread	
Bukhara Vegetarian Platter	8.00
Assorted combination of vegetable Pakoras, Samosa, Tikka and cheese Pakoras	
Bukhara Non-Vegetarian Platter	9.00
Meat Samosa, Chicken Tikkam Seekh Kabab and Chicken Pakoras	
Chef's Combination Platter	9.00
Assorted vegetarian and non-vegetarian appetizers	

CHAAT AND SALADS

Light eats and Indian street food

Organic green salad	6.00
Fresh organic garden greens tossed in a raspberry vinaigrette	
Tandoori Chicken Caesar	6.00
Romaine tossed in an Indian Caesar dressing with shredded tandoori chicken	
Aloo Papri Chaat	5.50
Spiced potatoes and fried wheat wafers with yoghurt and a sweet n sour sauce	
Aloo Tikki Chaat	4.50
Spicy potato patties deep fried, mixed with cucumbers , chickpeas and tomatoes delicately tossed with our sweet and sour tangy sauce	
Jheenga Chaat	7.00
Succulent shrimp and cucumber delicately tossed in our sweet and sour tangy sauce	
Chicken Chaat	6.00
Pieces of white meat chicken and cucumber tossed in our sweet and sour tangy sauce	
Dahi Bhala	5.50
Lentil dumplings in tempered yogurt and date tamarind chutney	

TANDOORI SPECIALTIES

Tandoori Chicken	half 12.00	full 18.00
Tender chicken, marinated in yogurt and spices and broiled on skewers in our Tandoor		
Tandoori Tikka	13.50	
Boneless white meat chicken cubes marinated in yogurt and freshly ground spices, cooked on skewers over charcoal		
Seekh Kabab	13.50	
Finely minced lamb, seasoned with chopped onions, herbs and spices then baked on skewers in our Tandoor		
Tandoori Mixed Vegetable Grill	17.50	
Fresh vegetables like cauliflower, tomatoes, onions, summer squash, green peppers, mushrooms, broccoli and zucchini marinated, and barbequed in our Tandoor		

Tell your server your preference

 **Mild**  **Medium**  **Hot**

Tandoori Shrimp	17.50
Fresh jumbo shrimp marinated in delicately spiced yogurt and baked on skewers	
Tandoori Mixed Grill	17.50
Combination of sizzling Tandoori specialties like Tangari Chicken, Chicken Tikka, Seekah Kebab, and Tandoori Shrimp served with sautéed onions, garnish with garden salad	
Tandoori Salmon Tikka	16.50
Thick pieces of fresh salmon filet marinated and baked in our tandoor, served with Bistro potatoes	
Tandoori Rack of Lamb	20.50
Lamb chops marinated in yogurt and spices, barbequed to perfection in our Tandoori oven and served with mango chutney	

CHEF'S SPECIAL DINNERS

Traditional Indian homes serve "thalis ", Indian set meals that offer a wide array of dishes to sample

Bukhara Vegetarian Thali	17.00
A traditional vegetarian Indian meal served in a Thali, with vegetable soup, Samosa, choice of two vegetarian entrees, Raita, Rice Pullau, poori, dessert and tea or coffee	
Bukhara Vegetarian Dinner for Two	32.00
Vegetable Soup, vegetable Samosa, choice of two vegetarian entrees, Naan Raita, Rice Pullau, dessert and coffee or tea	
Bukhara Special Dinner for One	24.00
Soup, vegetable Samosa, sizzling Tandoori Chicken, Chicken Tikka, Seekh Kabab, choice of any entrée (excluding Tandoori specials) rice Pullau, Naan dessert and coffee or tea	
Bukhara Royal Dinner for Two	44.00
Soup, Samosas, Seekh Kabab, Chicken Tandoori, Chicken Tikka, Boti Kabab, choice of two entrees (excluding Tandoor Specials) Rice Pullau, Naan, dessert and tea or coffee	

An 18% gratuity will be added to the bill on parties of six or more.
Minimum American Express, Visa/MasterCard must be over \$15.00

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REGIONAL SPECIALTIES

A selection of dishes picked up from across the Indian subcontinent , glorifying the countrys culinary diversity

Bhel 5.50

A mixture of puffed rice, gram flour sev, crushed poories, tomatoes and onions. Served with hot and sweet chutneys

Pav Bhaji 7.50

Famous Bombay style potatoes, cauliflower, peas, carrots, tomatoes, beans and onions seasoned to your preferred degree of spiciness and

Served with naan 8.50

Served with barbecued chicken 9.50

Served with barbecued lamb 9.50

DOSA

South Indian style crepes made with rice and lentils and served with coconut chutney and sambhar (lentil soup)

Masala Dosa 9.00

Crepe stuffed with potatoes and onions

Chicken Dosa 11.00

Crepe stuffed with barbequed chicken and potatoes

Lamb Dosa 12.00

Crepe stuffed with barbequed lamb and potatoes

Mysor Dosa 9.00

Crepe spread with a layer of tamarind and coconut

Mysor Masala Dosa 10.00

Above stuffed with potatoes and onions

Idli Sambhar 7.50

Steamed south Indian rice cakes with coconut chutney and sambhar

Medu Vada 7.50

White lentil dumplings served with sambhar

Uttapam 10.00

A thick pancake made with rice and lentils, topped with tomatoes, onions, peppers and fresh coriander. Served with coconut chutney and sambhar

with barbecued chicken 11.00

with barbecued lamb 11.50

VEGETARIAN

Malai Kofta 13.50

Vegetable balls cooked in a creamy nut sauce with fresh herbs and spices

Baingan Bhartha 12.50

Eggplant specialty baked over open flame, mashed and sautéed with onions, garlic, ginger and spices

Aloo Gobhi 12.50

Cauliflower and potatoes cooked with tomato, onion, herbs and spices

Saag Paneer 12.50

Spicy Spinach cooked with pieces of home-made cheese

Mutter Paneer 13.50

Fresh green peas cooked with home-made cheese chunks, herbs and light spices

Aloo Palak 12.50

Potatoes and spinach cooked with cream, onions, tomatoes and ginger

Aloo Chole 12.50

Whole chickpeas and potato balls cooked with onions, tomatoes and spices in a sauce garnished with fresh coriander

Aloo mutter 12.50

Fresh green peas cooked in a delicately spiced sauce with potatoes

Bhindi Masala Kadahi 13.50

Fresh okra, cooked with onions, ginger, tomatoes and Indian spices served in a miniature wok

Dal Makhani 12.50

Lentils sautéed in butter with fresh herbs and spices, garnished with fresh coriander

Shahi Paneer Korma 13.50

Homemade cheese sautéed with fresh ginger, garlic, onion, tomato, garnished with nuts and raisins and cooked in a creamy tomato sauce

Shahi Navratan Korma 13.50

Nine different fresh garden vegetables sautéed with fresh ginger, garlic, onion, tomato, garnished with nuts and raisins in a creamy tomato sauce

OUR VEGAN SELECTION

Bukhara is committed to healthy and diverse menu selections

Mushroom samosas 6.00

Cumin spiced mushroom and ginger filling in a pastry pramid

Tofu saag 13.00

A delectable combination of fresh tofu tossed in a spinach gravy

Aloo palak 13.00

Baby potatoes simmered with chefs select spices , mustard greens and spinach

Mixed vegetables 13.00

An Indian spiced seasonal vegetable medley

Pindi Chhole 13.00

Straight from the north west of india , a stirfry of chickpeas bell peppers and tomatoes

Rajmah masala 13.00

Kidney beans in an onion tomato sauce

Baingan do aloo 13.00

Twice cooked eggplant tossed with potatoes , cilantro and scallions

BIRYANI

India's version of the pilaf made with Basmati, India's long-grained, flavorful rice, scented with cardamon and saffron

Vegetable Biryani 13.50

Basmati rice cooked with exotic spices, herbs, fresh vegetables, cashews, almonds, and raisins

Chicken Biryani 13.50

Basmati rice, chicken chunks, fresh vegetables, nuts, raisins, and spices, garnished with fresh coriander

Beef Biryani 14.50

Basmati rice, beef chunks, fresh vegetables, nuts, raisins and spices, garnished with fresh coriander

Lamb Biryani 14.50

Juicy pieces of lamb, fresh vegetables, Basmati rice and spices, garnished with almonds cashews and raisins

Tell your server your preference



Mild



Medium



Hot

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Shrimp Biryani	17.50
Saffron flavored Basmati rice cooked with shrimp, almonds, cashews, raisins and vegetables	
Bukhara Special Biryani	17.50
Basmati rice's cooked in butter with shrimp, fish, chicken, lamb, paneer (cheese), vegetables, almonds, cashews, raisins and garnished with fresh mint	
Kashmiri pulao	9.50
Nuts , peas and fruit cooked in a ginger scented rice pilaf	

BEEF

Kofta roghanjosh	13.50
Beef meatballs braised in a kashmiri gravy	
Beef Curry	13.50
Chunks of beef cooked in a spicy sauce of tomatoes and onions	
Beef Saagwala	14.00
Beef cubes cooked with fresh spinach and spices	
Beef Bhuna	13.50
Boneless beef pieces with sliced onion, tomato, spices and bell peppers garnished with fresh coriander	
Beef Vindaloo	13.50
Beef cubes cooked with potatoes, a touch of vinegar and spicy sauce	
Beef Mushroom	13.50
Beef cooked with exotic spices, herbs and freshly sliced mushrooms	
Beef Garlic	13.50
Beef cubes with roasted garlic and spices	
Beef korma	14.50
Braised beef in a mild creamy sauce	

CHICKEN

Chicken Tikka Masala	14.00
Diced boneless, white meat chicken Tandoori style, and cooked in rich tomato cream sauce	
Chicken Jalfrezi	13.50
Boneless chicken pieces cooked with vegetables, fresh herbs and exotic Indian spices	

Chicken Vindaloo	13.50
Boneless Chicken cooked with potatoes and tangy sauce	
Chicken Saagwala	13.50
Boneless chicken cooked with spinach and freshly ground spices	
Chicken Curry	12.50
Boneless chicken cooked in thick curry sauce	
Chicken Mushroom	13.50
Boneless chicken, mushrooms and exotic herbs and spices	
Chicken Do-Piazza	13.50
Fresh boneless chicken, pan roasted with onions, tomatoes, bell peppers, scallions and spices	
Shahi Chicken Korma	13.50
Boneless chicken, exotic spices, herbs & nuts in a mild cream sauce	
Chicken Tikka Kadahi	13.50
Barbequed boneless white meat chicken marinated in a spicy yogurt, baked in our clay oven, mixed with sliced onions, peppers, tomatoes and mushrooms in a sauce with exotic spices	
Chicken Makhni	13.50
The universally popular chicken in rich butter sauce with herbs and spices	

LAMB

Lamb Curry	13.50
Cubes of lamb cooked with spices in a delectable gravy	
Lamb Vindaloo	14.50
Lamb pieces marinated in vinegar & spices, with potatoes in a spicy tomato and onion sauce	
Lamb Bhuna	14.50
Boneless lamb with sliced onion, tomato, spices and bell peppers garnished with fresh coriander	
Rogan Josh	14.50
Lamb cooked with exotic spices, herbs and nuts and a mild cream sauce	
Lamb Tikka Saagwala	14.50
Chunks of boneless lamb cooked with spinach and exotic spices, garnished with fresh coriander	

Tell your server your preference

 Mild  Medium  Hot

Lamb Korma	14.50
Lamb cooked with exotic spices, herbs, cashews, almonds and raisins in a mild cream sauce	
Keema Mutter	14.50
Minced Lamb cooked with peas, onions, tomato, herbs, and spices	
Lamb Tikka Masala	15.00
Cubes of lamb baked in a clay oven and folded into a creamy tomato sauce	

CHEFS SPECIALS

Beef jalapeno vindaloo	17.00
Beef cubes tempered in a jalapeno vindaloo gravy	
Minted Chutney Scallops	10.00
with pickled onions and mulligatawny hotshot	
Mango basil chicken	17.00
Chicken Morsels tossed in a roasted mango sauce with fresh basil, bell peppers	
“Lychee “ shrimp	22.00
Sweet and sour shrimp with a tomato lychee sauce	
Coconut lamb chop curry	18.00
Lamb chops braised in a curry leaf ginger coconut sauce	
Tandoori duck masala	19.00
Duck tikkas tossed in a fenugreek tomato sauce	
Vegetable Manchurian	16.00
Minced vegetable balls in a ginger soy sauce	
Shanghai Chicken	17.00
Chinese hakka style chilli chicken with ginger and green chillis	
Hakka noodle bowl	14.00
Chicken or vegetarian	
Punjabi Kadhi Pakora	13.00
Tempered yoghurt curry with chickpea patties	
Basil and poppy seed naan	3.50
Chilli mozzarella naan	4.00

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SEAFOOD

Shrimp Curry	16.50
Fresh jumbo shrimp cooked in a spicy curry sauce with fresh coriander	
Tandoori Swordfish Masala	16.50
Chunks of fresh swordfish in a creamy tomato sauce with a touch of fenugreek	
Shrimp Saagwala	17.50
Juicy shrimp cooked with fresh spinach and exotic spices	
Shahi Shrimp Korma	17.50
Juicy Jumbo Shrimp in a creamy sauce with nuts and raisins	
Shrimp Vindaloo	17.00
Shrimp cooked in a spicy sauce wit potatoes, onions and a touch of white wine vinegar	
Shrimp Do-Piazza	17.00
Juicy shrimp pan roasted with ginger, garlic, onions and spices	
Kerala Fish Curry	16.50
Fresh swordfish in a sauce with curry leaf, mushrooms, green peppers and onions	
Tandoori Shrimp Masala	17.50
Fresh jumbo shrimps, tandoori style, cooked in a rich cream of tomato sauce	

BREAD

Naan	3.00
Unleavened white flour bread baked in our Tandoor	
Tandoori Roti	3.00
Round shaped whole wheat bread baked in a clay oven and served piping hot	
Punjabi Paratha	3.50
Multi-layer whole wheat bread, cooked with butter on a griddle	
Chapati (2)	3.50
Thin, unleavened cooked on a griddle served with or without butter	
Garlic Naan	4.00
Unleavened white flour bread stuffed with chopped fresh garlic and coriander and baked in our Tandoor	
Chicken Naan	4.00
Handmade bread stuffed with diced chicken, herbs and spices	
Keema Naan	4.00
White flour bread stuffed with spices and minced lamb	

Basil Naan	4.00
Unleavened white flour bread and baked in our Tandoor	
Onion Kulcha	4.00
Unleavened white bread stuffed with onions, baked in our Tandoor	
Bhatura	3.00
Refined flour deep fried puffed bread	
Poori (2)	3.00
Whole wheat, deep fried puffed bread	
Aloo Paratha	4.00
Whole wheat bread, stuffed with spiced potatoes, cooked on a griddle with butter	
Aloo Naan	4.00
Unleavened bread stuffed with potatoes and peas and baked in Tandoor	
Pashawary Naan	4.50
Unleavened white flour bread stuffed with raisins and almonds, baked in a clay oven	

DESSERTS

Rasmalai	4.50
Fresh home-made cheese patties, cooked in a special condensed milk with pistachios and rosewater	
Gulab Jamun	4.50
Condensed milk and homemade cheese balls deep fried in butter with syrup	
Ice Cream	4.50
Homemade ice cream with a choice of mango , ginger , coconut and Pistachio flavours	
Mango Mulba sundae	4.00
Homemade mango sundae with vanilla ice cream, mango, fresh whipped cream topped with a fresh mango slice	
Punjabi Kulfi	4.00
Exotic ice cream from India with saffron, almonds and nuts	
Kheer	4.00
Cooling rice pudding flavored with cardamon and garnished with pistachios	

BEVERAGES

Lassi	2.50
A delicious yogurt shake (sweet or salty) with rosewater	
Mango Lassi	3.00
A delicious mango yogurt shakes	
Fruit Juice	2.50
Flavors include: Mango, pineapple, grapefruit, apple or cranberry	
Soda, Tea, Coffee	2.00
Mineral Water (Still or Sparkling)	3.00/6.00
Masala Tea	2.50
Darjeeling tea made with flavorful spices and milk boiled together in water	
Fresh Squeezed Orange Juice	3.00
Fresh Squeezed Lemonade	3.50

Side Orders

Raita	2.00
Yogurt with shredded cucumbers, potato and mint	
Plain Yogurt	1.50
Papadum	2.00
Lightly Spiced lentil wafers	
Mixed Pickle	1.50
Mango Chutney	1.50
Basmati Rice	3.00

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