



SOUP

- Mulligataway soup** 4.00
A Classic lentil soup from india , with vegetables and spices
- Days soup** 4.00
Check with your servers for todays chefs creation
- Chicken Soup** 4.50
Boneless chicken soup, with herbs and spices

APPETIZERS

- Meat Samosas (2)** 5.00
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
- Diva Vegetarian Platter** 9.50
Assorted combination of vegetable Pakoras, Samosa, Tikka and cheese Pakoras
- Diva Non-Vegetarian Platter** 10.50
Meat Samosa, Chicken Tikkam Seekh Kabab and Chicken Pakoras
- Chef's Combination Platter** 12.00
Assorted vegetarian and non-vegetarian appetizers
- Naan wih**
Our unique creation , naan rollups with your choice of
 - Chicken tikka** 8.00
 - Lamb seekh kebab** 8.00

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 12.50 full 20.00
Tender chicken, marinated in yogurt and spices and broiled on skewers in our Tandoor
- Tandoori Tikka** 15.50
Boneless white meat chicken cubes marinated in yogurt and freshly ground spices, cooked on skewers over charcoal
- Seekh Kabab** 15.00
Finely minced lamb, seasoned with chopped onions, herbs and spices then baked on skewers in our Tandoor
- Tandoori Mixed Vegetable Grill** 15.50
Fresh vegetables like cauliflower, tomatoes, onions, summer squash, green peppers, mushrooms, broccoli and zucchini marinated, and barbequed in our Tandoor

- Tandoori Shrimp** 18.50
Fresh jumbo shrimp marinated in delicately spiced yogurt and baked on skewers
- Tandoori Mixed Grill** 19.50
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** 19.50
Thick pieces of fresh salmon filet marinated and baked in our tandoor, served with Bistro potatoes
- Tandoori Rack of Lamb** 23.50
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
- Diva Vegetarian Thali** 17.00
A traditional vegetarian Indian meal served in a Thali, with vegetable soup, Samosa, choice of two vegetarian entrees, raita, rice, poori, dessert and tea or coffee
 - Diva Vegetarian Dinner for Two** 32.00
Vegetable Soup, vegetable Samosa, choice of two vegetarian entrees, Naan Raita, rice, dessert and coffee or tea
 - Diva Special Dinner for One** 24.00
Soup, vegetable Samosa, sizzling Tandoori Chicken, Chicken Tikka, Seekh Kabab, choice of any entrée (excluding Tandoori specials) rice Naan dessert and coffee or tea
 - Diva 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

Tell your server your preference



For Takeout and Deliver please call (617)629-4963

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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



REGIONAL SPECIALTIES

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

Bhel 8.50 **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 **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 12.00 **12.00**

Crepe stuffed with potatoes and onions

Chicken Dosa 14.00 **14.00**

Crepe stuffed with barbequed chicken and potatoes

Lamb Dosa 14.00 **14.00**

Crepe stuffed with barbequed lamb and potatoes

Mysor Dosa 12.00 **12.00**

Crepe spread with a layer of tamarind and coconut

Mysor Masala Dosa 12.50 **12.50**

Above stuffed with potatoes and onions

Idli Sambhar 7.50 **7.50**

Steamed south Indian rice cakes with coconut chutney and sambhar

Medu Vada 7.50 **7.50**

White lentil dumplings served with sambhar

Uttapam 12.00 **12.00**

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 13.00

with barbecued lamb 13.50

VEGETARIAN

Malai Kofta 14.50 **14.50**

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

Baingan Bhartha 14.00 **14.00**

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

Aloo Gobhi 14.00 **14.00**

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

Saag Paneer 14.00 **14.00**

Spicy Spinach cooked with pieces of home-made cheese

Mutter Paneer 14.00 **14.00**

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

Aloo Palak 13.00 **13.00**

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

Aloo Chole 13.00 **13.00**

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

Aloo mutter 13.00 **13.00**

Fresh green peas cooked in a delicately spiced sauce with potatoes

Bhindi Masala Kadahi 13.50 **13.50**

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

Dal Makhani 12.50 **12.50**

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

Shahi Paneer Korma 15.00 **15.00**

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

Shahi Navratan Korma 14.00 **14.00**

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 **6.00**

Cumin spiced mushroom and ginger filling in a pastry pramid

Tofu saag 14.00 **14.00**

A delectable combination of fresh tofu tossed in a spinach gravy

Aloo palak 14.00 **14.00**

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

Mixed vegetables 14.00 **14.00**

An Indian spiced seasonal vegetable medley

Pindi Chhole 14.00 **14.00**

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

Rajmah masala 14.00 **14.00**

Kidney beans in an onion tomato sauce

Baingan do aloo 14.00 **14.00**

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 14.50 **14.50**

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

Chicken Biryani 14.50 **14.50**

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

Beef Biryani 14.50 **14.50**

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

Lamb Biryani 15.50 **15.50**

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

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Mild Medium Hot

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246 Elm Street • Somerville



- Shrimp Biryani** 18.50
Saffron flavored Basmati rice cooked with shrimp, almonds, cashews, raisins and vegetables
- Diva Special Biryani** 19.50
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** 14.00
Boneless beef pieces with sliced onion, tomato, spices and bell peppers garnished with fresh coriander
- Beef Vindaloo** 14.00
Beef cubes cooked with potatoes, a touch of vinegar and spicy sauce
- Beef Mushroom** 14.00
Beef cooked with exotic spices, herbs and freshly sliced mushrooms
- Beef Garlic** 14.00
Beef cubes with roasted garlic and spices
- Beef korma** 14.50
Braised beef in a mild creamy sauce

CHICKEN

- Chicken Tikka Masala** 16.00
Diced boneless, white meat chicken Tandoori style, and cooked in rich tomato cream sauce
- Chicken Jalfrezi** 15.50
Boneless chicken pieces cooked with vegetables, fresh herbs and exotic Indian spices

- Chicken Vindaloo** 15.50
Boneless Chicken cooked with potatoes and tangy sauce
- Chicken Saagwala** 15.50
Boneless chicken cooked with spinach and freshly ground spices
- Chicken Curry** 15.50
Boneless chicken cooked in thick curry sauce
- Chicken Mushroom** 15.50
Boneless chicken, mushrooms and exotic herbs and spices
- Chicken Do-Piazza** 15.50
Fresh boneless chicken, pan roasted with onions, tomatoes, bell peppers, scallions and spices
- Shahi Chicken Korma** 15.50
Boneless chicken, exotic spices, herbs & nuts in a mild cream sauce
- Chicken Tikka Kadahi** 15.00
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** 15.00
The universally popular chicken in rich butter sauce with herbs and spices

LAMB

- Lamb Curry** 14.00
Cubes of lamb cooked with spices in a delectable gravy
- Lamb Vindaloo** 15.50
Lamb pieces marinated in vinegar & spices, with potatoes in a spicy tomato and onion sauce
- Lamb Bhuna** 15.50
Boneless lamb with sliced onion, tomato, spices and bell peppers garnished with fresh coriander
- Rogan Josh** 15.50
Lamb cooked with exotic spices, herbs and nuts and a mild cream sauce
- Lamb Tikka Saagwala** 16.50
Chunks of boneless lamb cooked with spinach and exotic spices, garnished with fresh coriander

- Lamb Korma** 15.50
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** 16.50
Cubes of lamb baked in a clay oven and folded into a creamy tomato sauce

CHEFS SPECIALS

- Soft Indian "kulcha tacos"** 9.00
Choice of channa masala, tawa chicken or boti lamb
- Beef jalapeno vindaloo** 17.00
Beef cubes tempered in a jalapeno vindaloo gravy
- Tofu kebabs** 8.00
Vegan delight ,Indian spiced hulled chickpea and tofu patties
- 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** 20.00
Lamb chops braised in a curry leaf ginger coconut sauce
- Tandoori duck masala** 22.00
Duck tikkas tossed in a fenugreek tomato sauce
- Tandoori "rainbow trout"** 26.00
Whole fish cooked in the tandoor and served with a cumin pilaf / curry leaf potatoes and coconut chutney
- Shanghai Chicken** 18.00
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** 4.00
- Chilli mozzarella naan** 4.50

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SEAFOOD

Shrimp Curry Fresh jumbo shrimp cooked in a spicy curry sauce with fresh coriander	18.50
Tandoori Swordfish Masala Chunks of fresh swordfish in a creamy tomato sauce with a touch of fenugreek	16.50
Shrimp Saagwala Juicy shrimp cooked with fresh spinach and exotic spices	19.50
Shahi Shrimp Korma Juicy Jumbo Shrimp in a creamy sauce with nuts and raisins	19.50
Shrimp Vindaloo Shrimp cooked in a spicy sauce wit potatoes, onions and a touch of white wine vinegar	17.00
Shrimp Do-Piazza Juicy shrimp pan roasted with ginger, garlic, onions and spices	19.00
Kerala Fish Curry Fresh swordfish in a sauce with curry leaf, mushrooms, green peppers and onions	18.50
Tandoori Shrimp Masala Fresh jumbo shrimps, tandoori style, cooked in a rich cream of tomato sauce	20.50

BREAD

Naan Unleavened white flour bread baked in our Tandoor	3.00
Tandoori Roti Round shaped whole wheat bread baked in a clay oven and served piping hot	3.00
Punjabi Paratha Multi-layer whole wheat bread, cooked with butter on a griddle	3.50
Chapati (2) Thin, unleavened cooked on a griddle served with or without butter	3.50
Garlic Naan Unleavened white flour bread stuffed with chopped fresh garlic and coriander and baked in our Tandoor	3.50
Chicken Naan Handmade bread stuffed with diced chicken, herbs and spices	4.50
Keema Naan White flour bread stuffed with spices and minced lamb	4.50

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

DESSERTS

Rasmalai Fresh home-made cheese patties, cooked in a special condensed milk with pistachios and rosewater	3.95
Gulab Jamun Condensed milk and homemade cheese balls deep fried in butter with syrup	3.95
Mango Ice Cream Homemade ice cream made with a mangos and fresh cream sweetened to perfection	3.95
Mango Mulba sundae Homemade mango sundae with vanilla ice cream, mango, fresh whipped cream topped with a fresh mango slice	4.95
Punjabi Kulfi Exotic ice cream from India with saffron, almonds and nuts	3.95
Kheer Cooling rice pudding flavored with cardamon and garnished with pistachios	3.50

BEVERAGES

Lassi A delicious yogurt shake (sweet or salty) with rosewater	3.25
Mango Lassi A delicious mango yogurt shakes	3.50
Fruit Juice Flavors include: Mango, pineapple, grapefruit, apple or cranberry	2.50
Soda, Tea, Coffee	2.50
Mineral Water	2.50
Masala Tea Darjeeling tea made with flavorful spices and milk boiled together in water	2.50
Fresh Squeezed Orange Juice	3.50
Fresh Squeezed Lemonade	2.75
Espresso	2.50
Cappaccino	2.95
Non-Alcoholic Beer	
Side Orders	
Raita Yogurt with shredded cucumbers, potato and mint	2.00
Plain Yogurt	1.50
Papadum Lightly Spiced lentil wafers	2.00
Mixed Pickle	1.50
Mango Chutney	1.50
Basmati Rice	3.00
Brown Rice	4.00



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