



bangles
Indian cuisine

DINNER MENU

DINNER SERVED DAILY
Starting 5:30 pm

BANGLES 3 COURSE CHEF'S TASTING \$29

1st Course (Choose One)

Corn & curry leaf soup Pureed roasted corn, curry leaves, thai chili, touch of coconut milk; served with naan

Watermelon sprout salad Watermelon chunks, arugula, ginger, coconut with lemon-honey dressing

Lotus Root Scallops Pan seared scallops, lotus root with spiced cumin, agave sauce

Vidalia Onion Pakora Sweet onions rubbed with chickpea flour, ginger, garlic, fennel, lightly fried & served with eggplant chutney

2nd Course (Choose One)

Kale Chutney Dosa Kale, onions, ginger, garlic, tamarind, potatoes

Paneer & Peas Dosa Filled with seasoned farmers cottage cheese mixed with fresh peas & cilantro

Moong Lentil Dosa Fine paste of moong lentils, onions, ginger, chillies filled with potato masala

Roasted Corn & Peas Uttapam Roasted corn, peas & cilantro

3rd Course (Choose One)

Lamb Pepper Fry Slow cooked with onions, tomatoes, ginger, garlic, mint & cardamom; served with lemon rice

Chettinad Chicken Curry Chicken cooked in South Indian style with curry leaves, tomatoes & black pepper; served with uttapam

Coconut Prawn Masala Shrimp prepared with onion-tomato gravy & coconut milk, served with dosa

Malai Kofta Seasonal vegetable cheese balls cooked in mildly spiced creamy sauce; served with butter naan

Dhal Tadka Slow flamed moong lentils cooked with tomatoes, onions, touch of cream; served with butter naan

SOUP AND SALAD

Corn & curry leaf soup Pureed roasted corn, curry leaves, thai chili, touch of coconut milk; served with naan \$6

Kozhi Milagu Saaru Slow cooked chicken broth soup with aromatic Indian spices \$7

Rasam Spicy broth of tomatoes, peppercorn, garlic, cumin, tamarind & lentils \$5

Watermelon sprout salad Watermelon chunks, arugula, ginger, coconut with lemon-honey dressing \$7

Farmers cheese artisan salad Artisan greens with cucumber, radish, berry, farmers cheese with sweet cilantro dressing \$7

CHAAT

Savory snacks flavored with tangy spices typically called "a street food sensation" in India

Bhel Puri Puffed rice mixed with diced mangoes, potatoes, onions, cilantro and tomatoes; served with mint and tamarind chutneys \$7

Dahi Puri Small hollow crispy puri filled with yogurt, mashed potatoes, cilantro; served with mint and tamarind chutneys \$7

Dahi Papdi Flat crispy puri topped with potato, mint, tamarind, seasoned yogurt \$7

Samosa Chole Fried pastry filled with spiced potatoes, onions, peas and lentils presented with garbanzo beans and tamarind chutney \$7

SMALL PLATES

Pan Seared Scallops Pan seared scallops on lotus root chips with spiced cumin agave sauce \$9

Masala Calamari Tender calamari sautéed with mild spices & coconut milk \$9

Vegetable Pakora Seasonal vegetables rubbed with chickpea flour, ginger, garlic, fennel, lightly fried & served with eggplant chutney \$8

Idly Sambar/Vada Sambar Lentil/Rice dumplings served with sambar & chutneys \$6

Dahi Vada Lentil fritters covered with seasoned yogurt decorated with mint & tamarind chutneys \$6

Curry Leaf Fried Chicken Boneless free range chicken spiced and marinated in yogurt overnight, served with raita \$9

Samosa Homemade savory pastry filled with spiced mashed potatoes, green peas; served with cilantro & tamarind chutneys \$6

Lasuni Gobi Batter fried cauliflower florets tossed with sweet tomato sauce \$8

Corn Meal Fish Pakora Overnight marinated fish rubbed with corn meal, and chili garlic chutney \$9

TANDOOR

Baluchi Murg Tikka Boneless chicken marinated in yogurt, ginger & cream cheese \$13

Saffrani Macchi Local fish coated with saffron, ginger, mint, green chilies & roasted gram flour; served with dahi mint \$14

Bhatti Jhinga Fresh shrimps marinated in cardamom, cloves, yogurt, caraway & lime \$14

Tandoori Chicken Chicken on bone marinated in yogurt, chilies, aromatic spices & lime \$13

Tandoori Seekh Kebab Skewered fresh minced lamb with coriander, cumin, cardamom & cashew nuts \$14

Laal Mirch Paneer Kebab Fresh cottage cheese marinated in chili powder, turmeric, yogurt & spices \$13

Bangles Assorted Kebab Platter Chef's assortment of kebabs \$18

ENTREES

Murgh Makhni Chicken cooked with fresh tomatoes pureed with coriander, cumin, garam masala & a touch of cream; served with naan \$17

Chettinad Chicken Curry Chicken cooked in South Indian style with curry leaves, tomatoes & black pepper; served with uttapam \$17

Goat Sukha Dry spicy mutton; served with paratha \$18

Lamb Pepper Fry Slow cooked with onions, tomatoes, ginger, garlic, mint & cardamom; served with lemon rice \$18

Madras Fish Curry Local fish cooked with shallots, tomatoes, garlic, coconut & curry leaves; served with basmati rice \$17

Coconut Prawn Masala Shrimp prepared with onion-tomato gravy & coconut milk; served with dosa \$18

Paneer Makhni Paneer with fresh tomatoes pureed with coriander, cumin, garam masala, cream; served with butter naan \$16

Channa Batura Garbanzo masala served with puffy wheat bread \$13

Dhal Tadka Slow flamed moong lentils cooked with tomatoes, onions, touch of cream; served with butter naan \$13

Malai Kofta Seasonal vegetable cheese balls cooked in mildly spiced creamy sauce; served with butter naan \$16

Vegetable Jalfrezi Combination of seasonal vegetables prepared in spicy tangy sauce; served with butter naan \$16

Kale Panner Indian cottage cheese prepared with fresh kale, turmeric, cream & spices; served with butter naan \$16

(Additional sides – Lemon rice, Yogurt rice, Naan, Roti \$3)

BIRIYANI

Hyderabadi Biryani Aged basmati rice cooked dum style with aromatic spices (Chicken-daily/Goat -weekends), served with raita \$15/\$17

Vegetable Biryani Aged basmati rice cooked dum style with aromatic spices, served with raita \$13

DOSA *(Thin savory rice & lentil crepe)*

Plain Dosa Thin rice and lentil crepe \$9

Cheese Dosa Thin crepe filled with mild cheeses \$11

Masala Dosa Dosa filled with mashed potatoes spiced with mustard, onions, turmeric & cashew nuts \$12

Egg Dosa Dosa spread with egg and spices \$13

Paneer & Peas Dosa Filled with seasoned farmers cottage cheese mixed with fresh peas & cilantro \$13

Moong Lentil Dosa Fine paste of moong lentils, onions, ginger, chillies filled with potato masala \$12

Paper Masala Thin, crispy, oversized dosa with a side of potato masala \$13

Kale Chutney Dosa Kale, onions, ginger, garlic, tamarind, potatoes \$13

Habanero Mango Chutney Dosa (SUPER SPICY) Habanero, mango, onions, tomatoes, potatoes & cilantro \$13

Lamb Kheema Dosa Minced lamb, potatoes & peas \$13

Rava Masala Crispy semolina wheat dosa with spiced creamy potatoes & cashews \$12

Onion Rava Masala Semolina wheat dosa on caramelized onions with spiced creamy potatoes & cashews \$13

UTTAPAM *(Rice & lentil pancake)*

Paneer & Peas Uttapam Topped with authentic spices, peas, cilantro & farmers cottage cheese \$13

Onion Uttapam Topped with caramelized onions & cilantro \$12

Roasted Corn & Peas Uttapam Roasted corn, peas & cilantro \$13

Tomato Onion Uttapam Tomatoes, onions, chili & cilantro \$13

Potato Masala Uttapam Homemade potato masala, onions & chili \$12

TANDOORI BREADS

Naan Flat leavened bread made of white flour and baked to perfection in a tandoor (Plain \$3, Garlic/Butter \$3.5)

Whole Wheat Roti Unleavened whole wheat bread \$3

Paratha Layered whole wheat bread (Plain \$3, Sprinkled with mint \$3.5)

Cheese Kulcha Naan stuffed with cheddar & cottage cheese \$4

Truffle Naan Leavened bread drizzle of truffle oil \$4

Tawa Paratha Layered bread cooked on flat grill \$4

DESSERTS

Coconut & Fennel Custard Fennel infused coconut flan \$7

Nutella Dosa Nutella spread dosa with banana & coconut \$6

Red Beet Halwa Saffron Payasam Sweet reduced beets, saffron, vermicelli \$6

Gulab Jamun Fried milk dumpling soaked in cardamom sweet syrup \$5

Maple Glazed Berry Kuzhi Paniyaram Crisp & spongy snack made with jaggery, glazed berry, coconut & cardamom \$5

Rasamalai Sweet cottage cheese patties, cardamom, rose water, pistachios \$5

BEVERAGES

Madras Coffee South Indian coffee made with milk \$4

Masala Chai Spiced milk tea made by brewing black tea with aromatic spices \$4

Strawberry Lemonade / Pina Colada \$4

Mango Lassi Cold drink with sweetened mango pulp mixed with yogurt and cream \$4

Soda Coke, Diet Coke, Pepsi, Diet Pepsi & Sprite \$3

Bottled Water Still or Sparkling \$5



To-Go/Delivery Orders ☎ 610-269-9600
Banquet booking/Catering ☎ 484-889-9831
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