



808-825-8888

<http://www.foodsohawaiidelivery.com>

# Kamana Kitchen

## Appetizers

Veg Samosa	\$6.95
<i>Two pieces of delicious peas, potatoes herbs and spice combination wrapped in a crispy pastry</i>	
Vegetable Pakora	\$6.95
<i>A mixture of shredded vegetables dipped in a special seasoned batter and fried.</i>	
Chicken Pakora	\$7.95
<i>Tender home-made cottage cheese filled with a delicious mixture of chicken, herbs and spices immersed in a special batter and fried</i>	
Paneer Pakora	\$7.95
<i>Tender homemade cottage cheese filled with a delicious mixture of potatoes, peas, herbs and spices immersed in a special batter and fried</i>	
8pcs Mixed Pakora	\$8.95
<i>Mix plate with vegetable pakora, chicken pakora and paneer pakora</i>	
Meat Samosa	\$7.95
<i>Two pieces of a meat, peas, herbs and spices combination wrapped in a crisp pastry</i>	
Vegetable Soup	\$5.95
<i>An assortment of vegetables flavored with herbs and spices in a mildly spiced broth</i>	
Daal Soup	\$6.95
<i>An exotic blend of Lentils, herbs and spices</i>	
Mulagatani Soup	\$6.45
<i>An exotic blend of lentils, herbs and spices</i>	

## Breads

Plain Naan	\$3.45
Garlic Naan	\$3.95
Roti	\$3.95
<i>Grilled-Baked bread usually made with white wheat flour</i>	
Pesawari Naan	\$5.45
Cheese Naan	\$4.95
Onion Kulcha	\$4.45
<i>Enriched white flour bread layered with chopped onions and fresh coriander</i>	
Paratha	\$3.95
<i>Hand made roll with layers</i>	
Aloo Paratha	\$5.45
<i>Paratha stuffed with mixture of potatoes, peas and spices</i>	

## Rice Specialties

Chicken Biryani	\$16.95
<i>A traditional favorite of aromatic rice tossed with boneless chicken and a variety of spices and nuts garnished with raisins</i>	
Basmati Rice	\$2.95
Vegetable Biryani	\$14.95
Lamb Biryani	\$17.95
Shrimp Biryani	\$18.95

## Vegetarian Dishes Served with Rice

Navaratna Korma	\$16.95
<i>Mixture of vegetables cooked in creamy sauce</i>	
Malai Kofta	\$16.95
<i>Croquets made from soft homemade cottage cheese, potatoes and vegetables simmered in a delicious rich sauce sauteed with almonds</i>	
Sweet Potato Masala	\$16.95
<i>Sweet potato cooked in gravy of exotic blend of herbs and spices</i>	
Matar Paneer	\$16.95
<i>Green peas cooked with herbs and spices then mixed with our delicate pieces of homemade cottage cheese, served in a creamy sauce</i>	
Palak Paneer	\$16.95
<i>A flavorful blend of creamy spinach and cubes of our delicate homemade Cottage Cheese with herbs and spices</i>	
Kadhai Paneer	\$15.95
<i>House made whole milk cheese sauteed and cooked with bell pepper, and onion in a rich tomato sauce</i>	
Mushroom Matar	\$14.95
<i>Mushrooms delicately simmered in a rich creamy butter sauce complimented with a unique blend of spices</i>	
Aloo Matar	\$14.95
<i>Green peas and potatoes cooked with herbs and spices served in a creamy sauce</i>	
Daal Makhni	\$15.95
<i>Combined of mainly black and other lentils cooked slowly overnight, tempered with spices and herbs than slightly finished with butter</i>	
Baigan Bharta	\$15.95
<i>Whole eggplant char-grilled over an open flame mashed and seasoned with herbs than sauteed with onions, tomatoes and fresh cilantro</i>	
Paneer Tikka Masala	\$16.95
<i>Tandoori baked homemade cubed cheese sauteed with traditional spices and finished with a classic tomato and cream sauce</i>	
Chana Masala	\$13.95
<i>Chickpeas and potatoes cooked in gravy of exotic blend of herbs and spices</i>	
Aloo Gobi	\$14.95
<i>Traditional punjabi combination of cauliflower and potatoes cooked with cumin and spices</i>	
Mixed Vegetable Curry	\$13.95
<i>Assorted vegetables cooked with herbs and spices served in a typical home-style creamy sauce</i>	
Yellow Daal Fry	\$13.95
<i>Various yellow Lentils cooked with herbs and spices</i>	

## Chicken Dishes Served with Rice

Chicken Tikka Masala	\$17.95
<i>tender pieces of boneless breast marinated and roasted in the tandoor then sauteed with onions and green peppers in our delicious house sauce</i>	
Chicken Makhani	\$17.95
<i>sauteed pieces of chicken cooked in our special makhani ( rich butter sauce ) blended with several spices</i>	
Chicken Curry	\$15.95
<i>A unique combination of chicken and indian spices cooked in a flavorful curry sauce made the traditional home cooked way</i>	
Chicken Kadhai	\$15.95
<i>Boneless chicken sauteed with onions, ginger, green peppers and tomatoes flavored with herbs and spices</i>	
Chicken Madrashai	\$15.95
<i>Boneless pieces of chicken sauteed with black mustard seeds, fresh curry leaves then seasoned with coconut milk, turmeric and our dry spices</i>	
Chicken Korma	\$17.95
<i>boneless pieces of chicken prepared in a sauce thickened with yogurt, nuts and flavored with fennel seeds</i>	
Chicken Saag	\$15.95
<i>a flavorful blend of chicken and creamed fresh spinach</i>	
Chicken Vindalu	\$15.45
<i>our chefs special preparation of boneless chicken and diced potatoes cooked in a tangy sweet sour sauce. A flavorful and spicy dish cooked in exotic spices vinegary gravy</i>	

## Lamb Dishes Served with Rice

Lamb Curry	\$17.95
<i>A tasty dish of lamb cooked in a combination of herbs and special spices served in curry sauce</i>	
Lamb Tikka Masala	\$19.95
<i>Boneless pieces of Lamb sauteed with onions, ginger, green peppers and tomatoes flavored with herbs and spices</i>	
Lamb Vindalu	\$16.95
<i>Boneless pieces of lamb and diced potatoes cooked with ginger and spices in a sweet sour sauce. A flavorful and spicy dish cooked in exotic spices vinegary gravy</i>	
Lamb Korma	\$19.95
<i>Tender pieces of lamb cooked in a sauce thickened with yogurt, nuts and flavored with fennel seeds</i>	
Lamb Kadhai	\$18.95
<i>Lamb meat slow cooked in tomato curry with flavored spices and herbs</i>	

## Tandoori

## Accompaniments

Raita	\$3.95
<i>Homemade natural yogurt with grated cucumber and roasted cummins</i>	
Mango Chatney	\$3.45
<i>Sweet and Sour sauce made from raw mango</i>	
Vegetarian Salad	\$6.95
Mixed Pickle	\$3.95
<i>Variety of pickled vegetables for taste and to increase appetite and digestion</i>	
Fresh Garden Salad	\$6.95
Papadum	\$3.95
<i>2 pcs of wafer thin spicy crackers</i>	

## Seafood Dishes Served with Rice

Coconut Fish Curry	\$19.95
<i>Fish cooked in coconut milk, with herbs and spices</i>	
Goan Shrimp Curry	\$19.95
<i>Shrimp Cooked in a flavorful coconut curry sauce with herbs and spices</i>	
Bhuna Shrimp	\$19.95
<i>Shrimp Sauteed with onions and tomatoes with herbs and spices</i>	
Fish Curry	\$19.95
<i>Cooked in a flavorful curry sauce, sauteed with onions and tomatoes with herbs and spices</i>	
Shrimp Tikka Masala	\$21.95
<i>Tandoori Shrimp sauteed with onions, ginger, green peppers and tomatoes flavored with herbs and spices cooked in a creamy sauce</i>	

Chicken Tandoori	\$17.95
<i>whole chicken marinated over night in yogurt, fresh spices, &amp; lemon juice barbecued over flaming charcoal in tandoori oven</i>	
Chicken Tikka Kebab	\$16.95
<i>cubed chicken pieces marinated in yogurt with chefs special indian spices barbecued over flaming charcoal</i>	
Shrimp Tandoori	\$19.95
<i>jumbo shrimp marinated in yogurt, ginger, garlic and delicately flavored with herbs and spices</i>	
Seekh Kebab	\$21.95
<i>minced lamb meat marinated and barbecued over tandoori oven</i>	
Lamb Kebab	\$19.95
<i>cubed lamb meat marinated and barbecued over flaming charcoal</i>	
Mixed Grill	\$21.95
<i>assortment of traditional chicken, lamb, shrimps, seekh kebab</i>	

## Desserts

Gulab Jamun	\$3.95
<i>Juicy cheese balls dipped and served in syrup</i>	
Rice Pudding	\$3.45
<i>Aromatic rice cooked with milk and nuts</i>	