

Breads

Along with rice, flatbreads create the basis for every Indian meal. If this is your first time, we recommend the assorted bread basket. All breads are baked fresh to order in our clay tandoor oven

- 1. Assorted Bread basket** \$5.25
An assortment of naan, garlic naan and onion kulcha
 - 2. Naan** \$1.50
The signature flatbread of India
 - 3. Garlic Naan** \$1.75
Naan tossed and baked with garlic and cilantro
 - 4. Tandoori Roti** \$1.50
Unleavened whole wheat bread
 - 5. Cheese Kulcha** \$2.25
Leavened bread stuffed with mozzarella
 - 6. Peshawari Kulcha** \$2.50
Leavened bread stuffed with shredded dried coconut, cashew nuts and raisins
 - 7. Onion Kulcha** \$2.25
Leavened bread stuffed with onion, cilantro and spices
 - 8. Chappathi (2 pcs)** \$2.50
Unleavened whole wheat bread baked on the griddle
- ### Soups
- 9. Vegetable / Tomato** \$2.25
 - 10. Chicken** \$2.75
- ### Appetizers
- 11. Samosa** \$3.50
Fried turnover stuffed with potatoes, green peas, spices served with mint and tamarind sauce
 - 12. Palak Tikki** \$3.95
Mini bun shaped fingerling made from spinach and potatoes
 - 13. Chicken/Shrimp Kakori** \$4.75
Boneless chicken/shrimp sautéed with bell pepper and onions enclosed in a crispy wrapper
 - 14. Vegetable Kakori** \$3.95
Sautéed bell pepper and onions enclosed in a crispy wrapper
 - 15. Lasoon Ki Gobi** \$3.95
Fried cauliflower florets tossed with tangy garlic sauce served with onion rings
 - 16. Onion Pakora** \$3.95
Fried onion coated with spiced gram flour batter served with mint and tamarind sauce
 - 17. Crispy Shrimp** \$4.99
Hand breaded shrimp seasoned with a blend of mild spices and fired
 - 18. Malai Kebab** \$9.95 (Serves two)
Boneless chicken breast marinated in yogurt and mild spices and baked in clay oven

- 19. Chilly Chicken** \$6.95
An Indian oriental delicacy of chicken cubes cooked in soy sauce glaze

Chicken/Lamb/Beef Entrées

All entrées served with basmati pilaf and naan
** Lamb & Beef entrées - \$14.95**

- 20. Tikka Masala** \$13.95/
\$14.95
Your choice of meat marinated in yogurt and mild spices baked in the clay oven and finished in a rich tomato sauce. The most popular dish in USA
 - 21. Saag** \$13.95/
\$14.95
Your choice of meat cooked in a creamy spinach sauce flavored with aromatic mild spices
 - 22. Nilgiri** \$12.95/
\$14.95
Your choice of meat cooked in a very delicate sauce which is a blend of cilantro, mint and coconut milk (green sauce)
 - 23. Vindaloo (spicy)** \$12.95/
\$14.95
Your choice of meat slow cooked in a very robust tangy sauce prepared with broiled spices ground together in vinegar
 - 24. Chettinad (spicy)** \$12.95/
\$14.95
Your choice of meat cooked in a traditional south Indian gravy of onion and tomatoes flavored with curry leaves, coriander, coconut
 - 25. Do Pyaza** \$12.95/
\$14.95
Your choice of meat sautéed with onion paste, fried onion, diced bell pepper and tomatoes
 - 26. Patia (mild)** \$13.95/
\$14.95
Your choice of meat cooked in a sweet and sour mango sauce flavored with cumin
 - 27. Curry** \$12.95/
\$14.95
The most well known of all, in turmeric we make a special blend of spices to make our curry sauce very flavorful and most liked.
 - 28. Shahi Korma** \$13.95/
\$14.95
Like the name suggest it is a royal sauce made with a blend of cashew and almond paste, cream and aromatic spices to give it a rich texture
- ### Vegetable Entrées
- All entrées served with basmati pilaf and naan
- 29. Dal of the day** \$8.95
Chef's choice of lentil of the day.
 - 30. Palak Kofta (spinach)** \$10.95
Spinach dumplings cooked in a rich tomato sauce
 - 31. Baingan bharta (Eggplant)** \$9.95
Mashed roasted eggplant cooked to a delicate perfection with mild spices and herbs
 - 32. Baingan Lajawab** \$10.95
Pan fried slices of eggplant layered with tomato sauce rich in herbs and topped with cheese

- 33. Vegetable Korma** \$10.95
A blend of vegetables cooked in rich creamy sauce
- 34. Aloo Gobi / Aloo Methi / Aloo Mutter** \$9.95
Potato with cauliflower/fenugreek herb/peas
- 35. Okra Masala** \$9.95
Diced okra cooked with tomatoes, bell pepper, ground herbs and spices
- 36. Vegetable Chettinad** \$9.95
A blend of vegetables cooked in coconut milk with a special blend of spices
- 37. Paneer Tikka Masala/Paneer Saag/Paneer Mutter** \$11.95
Homemade cottage cheese with tikka masala/spinach/peas

Seafood Entrées

All entrées served with basmati pilaf and naan

- 38. Shrimp (Tikka masala/ Nilgiri/ Goan/ Madras)** \$14.95
Shrimp cooked in your choice of the above sauces.
- 39. Fish Curry (Nilgiri / Goan / Madras)** \$13.95
Tilapia fillet cooked in your choice of the above sauces.
- 40. Seafood medley (Shrimp, scallops & salmon)** \$16.95
Cooked in a creamy mild flavored curry sauce (with broccoli & carrots optional)
- 41. Grilled Tilapia/Salmon** \$13.95
Fillet of tilapia/salmon seasoned with cumin, paprika and lemon juice grilled on a flat griddle served on a bed of crunchy vegetable.

Biryani

A wholesome meal with a choice of meats, seafood, egg or vegetables and Basmati rice cooked in exclusive aromatic spices flavored with rose water and garnished with mint and cilantro.

- 42. Chicken** \$13.95
- 43. Lamb** \$14.95
- 44. Shrimp** \$14.95
- 45. Egg** \$10.95
- 46. Vegetable** \$10.95
- 47. Turmeric Special (Chicken, Lamb & Shrimp)** \$16.95

Tandoor Grilled Entrées

Indian style barbecue wherein meats, seafood or vegetables are marinated in yogurt and ground spices along with ginger and garlic paste and slow cooked in the clay oven on metal skewers served with plain naan and a side of basmati pilaf.

- 48. Tandoori Chicken** \$11.95
Half a chicken bone in
- 49. Chicken Tikka** \$13.95
Boneless pieces of chicken breast
- 50. Malai Tikka Kebab** \$13.95
Boneless pieces of chicken breast seasoned with mild spices and baked

51. Shrimp Kebab	\$14.95
<i>Shrimp marinated in mild spices and baked in oven</i>	
52. Lamb Boti Kebab	\$14.95
<i>Lamb pieces marinated in mild spices and baked in the clay oven</i>	
53. Beef Kebab	\$13.95
<i>Top sirloin marinated in mild spices for tenderness and cooked to order</i>	
54. Mixed Grill Platter	\$16.95
<i>A combination of Chicken, shrimp, lamb, beef and shrimp cooked in the clay oven</i>	

South Indian Specialties

All south Indian specialties served with sambar a robust lentil soup with vegetables and two types of chutneys

55. Idly (Available for dinner only)	\$4.00
<i>Steamed rice and lentil cakes</i>	
56. Vada	\$4.00
<i>Mildly spiced and fried lentil donuts</i>	
57. Dosa - Plain / Mysore / Rava / Onion Rava	\$7.00
58. Masala Dosa - Plain Masala/ Mysore Masala/Rava Masala/Onion Rava Masala	\$7.50
59. Uttapam	\$7.50
<i>Indian rice pancake served with sambar and chutneys</i>	
<i>Choice of up to 3 toppings: onion, tomato, green chili, peas and/or carrots</i>	

Accompaniments

60. Steamed Rice/ Sambar/ Mango Chutney/ Papadum/ Raittha	\$1.50
61. Yogurt/ Pickle	\$1.25

Desserts

62. Cheese Cake with Mango Glace	\$4.50
63. Raas Leela/ Carrot Halwa	\$3.50
64. Gulab Jamun/ Rice Kheer	\$2.95

Kids Corner

65. Mini Vegetable Uttapam Glazed with Honey	\$4.00
66. Vegetable Pizza Bread	\$4.50
67. Cheese Cone Dosa	\$5.00
68. Crispy Chicken	\$4.75
69. Crispy Shrimp	\$5.25
70. French Fries	\$1.99

Drinks

71. Mango Lassi/Sweet Lassi/Salted Lassi	\$2.75
<i>Refreshing yogurt shake</i>	
72. Masala Tea	\$1.95
<i>prepared with cardamom, cloves, cinnamon & whole milk</i>	
73. South Indian Coffee	\$2.25
<i>prepared with whole milk</i>	
74. Soda Iced Tea/Coffee	\$1.95
75. Fruit Juice – Mango,Apple or Orange	\$2.25

Welcome to Turmeric!

Our name is derived from a staple spice of Indian cooking. Turmeric is used in virtually all curries (gravies). The plant from which turmeric is derived the *curcuma longa* has long been used in Indian cooking as well as in Ayurvedic medicines (Indian homeopathic medicine). Turmeric has been used in Indian and Chinese medicine for centuries as an anti-inflammatory and anti-septic.

We invite you to come and enjoy our unique interpretation of Indian Cuisine. We offer a variety of regional Indian cooking incorporating the common as well as the unique.

Pick from Indian favorites such as Tandoori chicken, Tikka Masala to specialties uniquely our own like Chetinarad, Nilgiri and Madras curry. We combine Northern and Southern Indian influences in our cooking. Many of the spices we use are familiar to most people such as; cinnamon, ginger, clove, Cilantro, paprika, and bay leaves. Then there are spices that may be unusual to most like; aniseed, cardamom, coriander, cumin and fennel. Indian cuisine is the combination of many of these spices to make unique dishes with a flavor explosion unlike any cuisine you have ever tasted.


We at Turmeric welcome any questions you may have about what foods would suit your taste and most dishes can be served as hot and spicy or mild.

Our goal is to offer a distinctive dining experience for our customers from a variety of menu options to assiduous customer service.

Come and experience the flavors of Turmeric!

 Signature Dish

 Spicy hot dish that can only be prepared hot

 Vegetarian dish (may contain dairy)

We cannot be responsible for any allergy caused by consuming our food cooked, raw or made to order. If you do have any food related allergies, please inform the manager.

Turmeric Indian Restaurant & Bar

Authentic North & South Indian Banquet

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Carry Out Menu

Lunch buffets on every
Tuesdays through Sundays

Hours of Operation
Tue - Fri: 11am – 2:30pm and 5pm–10pm
Weekends: 11am - 3pm and 5pm – 10pm
(We are closed on Mondays)

We offer catering services for all occasions.

"Quality and Service"
is Our Motto