



THANK YOU  
FOR VISITING  
TOUCH OF ASIA  
PLEASE  
COME  
AGAIN



WELCOME  
TO  
TOUCH OF ASIA  
RESTAURANT

Catering and take-out available.

# THE CUISINE OF INDIA

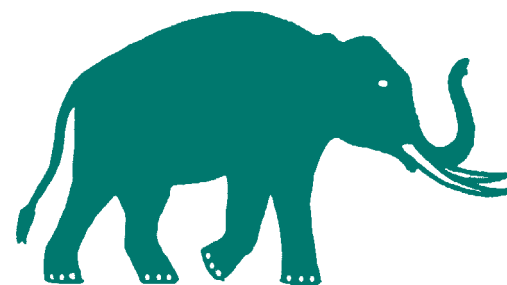
Indian cuisine is among the most varied and enjoyable of all ethnic foods because of terrain, climate and the infusion of people of many different religions into Indian culture over thousands of years.

The taste that people savor in a Indian dish may range from the delicate to the hearty, the piquant to the fiery. Americans often think of most Indian cookery as being of the latter category. However, it is the inclusion of on e ingredients, chilies, which makes food “hot”. By toning down the use to do chilies, as well as some of their richer ingredients. Touch of Asia offers that are gentler, but retain the flavor, aroma and texture for which Indian cuisine is rightfully famous.

Touch of Asia is pleased to present a wide selection of Indian haute cuisine made from the finest and freshest ingredients. Our menu offers a welcome change from the ordinary that is not only pleasing to the palate, but a healthful alternative as well, owing largely to the use of a variety of vegetables and leaner meats.

Frequent visits to the Touch of Asia and sampling different items on the menu will make you a connoisseur of exotic Indian cuisine.

We hope your dining experience at Touch of Asia will be an enjoyable one!



## SATURDAY & SUNDAY LUNCH THALI SPECIAL

(Served Saturday & Sunday, 11:30 AM - 3:00 PM)


### Vegetarian ...includes

Vegetable Samosa, 2 Vegetable Dishes of the Day, Dal Makhani, Raita, Chutney, Naan, Rice, Papadam, Dessert \$9.95

### Non-Vegetarian ...includes

Vegetable Samosa, Chicken of the Day, Lamb of the Day, Dal Makhani, Raita, Naan, Rice, Papadam, Chutney, Dessert \$10.95

### SOUTH INDIAN AND CHAAT SPECIALS



Idli Sambar . . . . .	4.95
Medhu Vada Sambar . . . . .	5.25
Sada Dosa . . . . .	5.25
Masala Dosa . . . . .	7.50
Mysore Sada Dosa . . . . .	6.25
Mysore Masala Dosa . . . . .	8.50
Uttapum . . . . .	4.95
Onion Uttapum . . . . .	5.95
Vegetable Uttapum . . . . .	6.50
Dahi Wada . . . . .	4.25
Aloo Chaat . . . . .	4.95
Dahi Puri . . . . .	4.95
Pani Puri . . . . .	5.25
Bhel Puri . . . . .	4.95
Sev Puri . . . . .	4.95
Puri Bhaji . . . . .	8.95
Chana Bhatura . . . . .	8.95
Fried Idli . . . . .	8.95
Sambar . . . . .	2.95
Samosa Chaat . . . . .	8.95
Aloo Tiki Chaat . . . . .	8.95

### SOUTH INDIAN VEGETARIAN ITEMS

<b>IDLI SAMBAR</b>	Two steamed rice patties served w/sambar & coconut chutney.
<b>MEDHU VADA SAMBAR</b>	Two deep fried lentil donuts served w/sambar & coconut chutney.
<b>SADA DOSA</b>	Plain crepe made of rice & lentil flour served w/sambar & coconut chutney.
<b>MASALA DOSA</b>	Lentil crepe made of rice & lentil flour served & coconut chutney.
<b>MYSORE SADA DOSA</b>	Spiced crepe made of rice & lentil flour served w/sambar & coconut chutney.
<b>MYSORE MASALA DOSA</b>	Spiced lentil crepe stuffed w/potatoes, onions & nuts served w/sambar & coconut chutney.
<b>UTTAPUM</b>	Thick pancake made of rice & lentil flour served w/sambar & coconut chutney.
<b>ONION UTTAPUM</b>	Thick pancake made w/onions served w/sambar & coconut chutney.
<b>VEGETABLE UTTAPUM</b>	Thick pancake made w/vegetables served w/sambar & coconut chutney.
<b>DAHI WADA</b>	Lentil balls soaked in yogurt topped w/tamarind chutney.
<b>ALOO CHAAT</b>	Chick peas, potatoes & small hard puri topped w/tamarind chutney.
<b>DAHI PURI</b>	Small puffed puri, served with potatoes sweet chutney, yogurt and topped with boiled lentils.
<b>PANI PURI</b>	Small puffed puri, served w/sweet chutney, potatoes, lentils & hot and spicy water.
<b>BHEL PURI</b>	Rice puffs, small hard puri & potatoes mixed w/onions, mint & tamarind chutney.
<b>SEV PURI</b>	Potatoes & small hard puri layered w/onions, mint & tamarind chutney.
<b>PURI BHAJI</b>	Small potatoes cooked w/South Indian spices served w/puri bread.
<b>CHANA BHATURA</b>	Fried wheat bread served with chick-peas in a curry sauce.
<b>FRIED IDLI</b>	Rice patties mashed and fried with different kinds of spices and onions.

## UPSANHAR

- Desserts -

### Kulfi

Authentic Indian ice cream, flavored with pistachio and cashew nuts .....3.50

### Gulab Jaman

Milk and cheese balls dipped in syrup, served warm .....2.95

### Gourment Ice Cream

Vanilla, chocolate .....2.95

### Kheer

Rice pudding with an Indian touch .....2.95

## THANDA GARAM

- Beverages -

Indian Masala Tea .....1.75

Tea or Coffee .....1.50

Iced Tea .....1.50

Soft Drinks .....1.50

Milk .....1.50

Mango Lassi .....3.50

Mango Shake .....3.50

Mango Juice .....2.95

### Lassi/Salted Lassi

Refreshing drink made with homemade yogurt .....2.75

## AMERICAN FARE

- All Served with Steak Cut Potatoes -

### Stuffed Chicken Breast

Chicken breast filled with broccoli and cheese .....7.95

### Fried Shrimp

Jumbo shrimp breaded and lightly fried .....13.25

### Chicken Fingers

Tender pieces of chicken, batter dipped and fried .....7.95

## ALPAHAR

- Appetizers -

### Tawi Special

Chicken grilled to perfection with onions, green peppers and Garam masala .....12.95

### Chicken Tikka

Marinated chunks of white meat chicken barbecued in charcoal oven spices (5 pieces) .....8.50

### Pakora

Fresh vegetables dipped in a delicately spiced batter and fried to golden perfection (8 pieces) .....4.25

### Vegetable Samosa

Two crisply fried turnovers deliciously filled with mildly spiced potatoes and green peas .....3.25

### Meat Samosa

Two crisply fried turnovers deliciously filled with ground chicken .....4.25

### Panir Pakora

Homemade Indian cheese balls batter dipped and fried until golden .....5.95

### Mixed Appetizer for Two

A combination of vegetables Samosas, Pakoras .....6.95

### Aloo Tikki

Grilled potato patties and green peas flavored with chili peppers and coriander (4 pieces) .....4.50

### Mirchi Pakora

Stuffed hot Indian peppers, batter dipped and gently fried (8 pieces) .....4.25

### Tandoori Mixed Grill for Two

A combination of our appetizing Tandoori Chicken, Shrimp Tandoori, Malai Kabab and Chicken Tikka .....15.95

### Panir Chilli

Chunks of panir sauteed in hot indian peppers, onions & tomatoes, exta spicy .....10.95

## GARAM SHORBE

- Soups -

### Subzi Soup

Fresh mixed vegetable and lentil soup .....2.95

### Tamatar Soup

Delicately spiced tomato soup .....2.95

### Shahi Murg Shorbe

A traditional chicken soup subtly flavored with herbs and spices .....3.25

### Sambar

Spicy Vegetable Lentil Soup .....2.95

# ROTI GHAR

- *Homemade Indian Bread* -

<b>Paratha</b>	
Buttered pan baked all purpose wheat flat bread .....	3.00
<b>Bhatura</b>	
Wheat bread deep fried to a golden crisp .....	2.25
<b>Naan / Butter Naan</b>	
Traditional white bread, baked in the Tandoor .....	2.25
<b>Garlic Naan</b>	
Traditional white bread, baked in the Tandoor and sprinkled with garlic on top .....	2.50
<b>Tandoori Roti</b>	
Round shaped whole wheat bread baked in the Tandoor and served piping hot .....	1.95
<b>Chapatti</b>	
Pan grilled whole wheat bread .....	2.25
<b>Puri</b>	
Two deep fried balloon puffed breads .....	2.25
<b>Aloo Paratha</b>	
Paratha bread stuffed with delicately spiced potatoes .....	4.25
<b>Moughalai Paratha</b>	
Leavened bread stuffed with minced meat .....	4.25
<b>Onion Kulcha</b>	
Scrumptious unleavened bread stuffed with onions and spices .....	3.25
<b>Panir Kulcha</b>	
Exotic unleavened bread filled with homemade cheese and spices .....	3.50
<b>Shahi Kulcha</b>	
Delicious unleavened bread stuffed with your choice of chicken or minced meat and spices .....	3.95

# LAWAZAMAAT

- *Accompaniments* -

<b>Dahi Wada</b>	
Lentil balls served in yogurt and topped with Tamarind Chutney .....	4.25
<b>Raita</b>	
Grated cucumber made in homemade yogurt with mint leaves .....	1.50
<b>Achar</b>	
Hot and spicy Indian pickles .....	1.25
<b>Papadam</b>	
Two thin and crispy lentil flat breads .....	1.50
<b>Mango Chutney</b>	
A special preparation of sweet and spicy mango slices .....	2.25
<b>Kachumbar</b>	
Diced onions, tomatoes, chili peppers and chopped coriander with hint of lemon juice .....	1.25
<b>Salad</b>	
Red onions/chill/lemon salad .....	1.75

# JODU BHOJAN

- *Combination Dinners for Two* -

*All Combination Dinners Include Soup, Pakora, Papadam,  
Basket of Bread, Rice, Daal, Dessert and Tea*

## Tandoori Combination

Chicken Samosa, Tandoori Chicken, and Chicken Tikka Masala

## Vegetarian Combination

Vegetarian Samosa, Panir Masala, Bhartha, Raita and Achar

## Tangy Combination

Chicken Samosa, Lamb or Beef Vindaloo and Shrimp Bhuna

## Spicy Combination

Chicken Samosa, Chicken Makhani and Shrimp Vindaloo

For Two

\$39.95

For Three

\$58.95

# BIRYANIS

- *Rice Specialties* -

*All Biryanis Served with Raita*

## Chicken Biryani

Basmati rice cooked with chicken mixed with onions, fresh ginger, cashew  
nuts and golden raisins, flavored with saffron and delicate spices.....12.95

## Lamb Biryani

Tender pieces of lamb, cooked in basmati rice,  
cashew nuts, golden raisins, and exotic spices .....13.95

## Shrimp Biryani

Special imported basmati rice cooked with shrimp,  
cashew nuts, golden raisins, saffron and delicate light spices .....14.95

## Vegetable Biryani

Indian basmati rice cooked and fried with fresh vegetables,  
cashew nuts and golden raisins .....11.95

## Egg Biryani

.....11.95

## Goat Biryani

.....14.95

## SAMUNDERI DUNYA

- Seafood Specialities -

	<b>Fish</b>	<b>Shrimp</b>
<b>Fish or Shrimp Vindaloo</b> Exotically prepared in a very spicy gravy .....	13.95	14.95
<b>Fish or Shrimp Curry</b> Cooked with fresh ginger and garlic in a light spicy sauce .....	13.95	14.95
<b>Shrimp Nargisi</b> Large, fresh shrimp prepared in a spicy coconut sauce and eggs .....		14.95
<b>Shrimp Bhuna</b> Shrimp cooked with onions, tomatoes, green peppers and light spices an uncommon flavor! .....		14.95
<b>Shrimp Saagwala</b> Large, fresh shrimp sauteed with spinach and enhanced with mild Indian spices .....		14.95
<b>Shrimp Masala</b> Large, fresh shrimp cooked in a rich tomato, onion and cream sauce .....		15.95

## GOSHT LAZIZ

- Beef & Lamb Specialties -

	<b>Beef</b>	<b>Lamb</b>
<b>Beef or Lamb Curry</b> Chunks of tender beef or lamb cooked in mildly spiced .....	12.95	13.95
<b>Beef or Lamb Vindaloo</b> Spiced beef or lamb cooked in a very spicy sauce .....	12.95	13.95
<b>Beef or Lamb Korma</b> An exotic preparation of beef or lamb in a creamy spiced sauce .....	13.50	14.50
<b>Beef or Lamb Nargisi</b> Tender beef or lamb prepared in a spicy coconut sauce and eggs .....	13.50	14.50
<b>Lamb Chili</b> Chunks of lamb sauteed in hot Indian peppers, onions and tomatoes, extra spicy .....		13.95
<b>Lamb Rogan Josh</b> Tender cubes of lamb marinated in Eastern spices, sauteed with chopped tomatoes in a creamy sauce.....		14.50
<b>Lamb Saagwala</b> Tender lamb prepared with fresh spinach, coriander and other fragrant herbs .....		13.95
<b>Lamb Bhuna</b> Chunks of lamb and Northern spices cooked with tomatoes, onions and green peppers.....		13.95
<b>Lamb Achari</b> Lamb cooked with onions, garlic, tomatoes, and fresh chili peppers, flavored with pickled spices.....		13.95
<b>Goat Curry</b> Chunks of tender goat cooked in mildly spiced.....		14.95
<b>Goat Kadahi</b> Chunks of tender goat with sauteed garlic, ginger and tomatoes.....		14.95
<b>Goat Chilli</b> Chunks of goat sauteed in hot Indian peppers, onions and tomatoes, extra spicy.....		14.95

## TANDOOR NAMOONE

Specialties from the  
- Charcoal Clay Oven -

### Tandoori Chicken

Spring chicken marinated in fresh spices and lemon, then barbecued over flaming charcoal in the Tandoor (6 pieces) .....

12.95

### Chicken Tikka

Tender boneless white meat chicken subtly flavored with spices and barbecued on a skewer in the Tandoor (8 pieces) .....

13.50

### Malai Kabab

White Meat chicken chunks marinated in ginger and garlic, broiled in the Tandoor (8 pieces) (with curry sauce add \$3.00) .....

14.50

### Seekh Kabab

Ground chicken marinated with herbs and spices, then broiled on skewers over charcoal in the Tandoor (6 pieces) .....

13.95

### Boti Kabab

Tender morsels of lamb marinated in special spices, then broiled in the Tandoor (8 pieces) .....

14.95

### Shrimp Tandoori

Fresh, king size shrimp gently seasoned and slowly broiled over charcoal in the Tandoor (8 pieces) .....

16.95

### Tandoori Mixed Grill

A combination of our appetizing Tandoori Chicken (2 pieces), Shrimp Tandoori (2 pieces), Malai Kabob (2 pieces) and Chicken Tikka (4 pieces) .....

16.95

# VAISHNAU BHOJAN BHANDAR

- Vegetarian Specialties -

## Navratan Korma

A royal entree..Nine garden fresh vegetable gently simmered in a coconut spice-laced cream sauce with nuts.....12.95

## Malai Kofta

Homemade vegetable balls cooked in a mildly-spiced creamy sauce with coconut and nuts .....12.95

## Bhartha

Eggplant roasted in the Tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic .....11.95

## Palak Panir

Fresh, homemade Indian cheese gently cooked with garden spinach and mild spices .....12.95

## Aloo Beans

Potatoes and fresh cut green beans cooked in Asian spices.....11.95

## Aloo Baingan

Fried eggplant and potatoes, cooked with onions, tomatoes and chili peppers .....11.95

## Aloo Gobhi

Fresh cauliflower and potatoes, cooked with onions, tomatoes and Indian seasonings .....11.95

## Aloo Palak

Potatoes cooked in spinach and flavorful spices.....11.95

## Dum Aloo

Potatoes filled with cheese and cooked in a mild cream sauce .....12.95

## Mutter Panir

Peas and homemade cheese cubes cooked in a mildly spiced sauce.....11.95

## Shahi Panir Bhurji

Homemade cheese, fresh peas and yogurt cooked with onions, garlic, ginger and tomatoes.....12.95

## Bhindi Masala

Okra sauteed with onions, tomatoes, and Oriental spices.....11.95

## Panir Masala

Homemade cheese cubes mixed with onions and tomatoes, cooked in our special batter.....12.95

## Chana Masala

Chick peas and fresh tomatoes cooked in traditional spices.....10.95

## Mixed Vegetables

Garden fresh mixed vegetables in light oriental spices.....11.95

## Daal Makhani

Black beans and lentils simmered in cream for hours, lightly fried in butter with fresh onions, ginger & garlic.....10.95

## Yellow Daal

.....9.95

## Panir Chilli

Chunks of panir sauteed in hot indian peppers, onions, & tomatoes, extra spicy .....13.95

# BAHAR-E-MURG

- Boneless Chicken Specialties -

## Chicken Tikka Masala

Tender white meat chicken broiled in the Tandoor, then cooked in a rich tomato, onion and cream sauce .....13.95

## Chicken Nargisi

White meat chicken delicately laced in a coconut, peanut, and sesame seed sauce .....13.95

## Chili Chicken

Chunks of white meat chicken sauteed in hot Indian peppers, onions and tomatoes, extra spicy .....13.95

## Chicken Cashmere

Chunks of chicken cooked in a mild cream sauce with cashew nuts and golden raisins .....13.95

## Chicken Karahi

White meat chicken with sauteed garlic, ginger and tomatoes.....13.95

## Chicken Curry

Curried chicken pieces cooked in light Asian spices .....11.95

## Chicken Vindaloo

Fresh chicken exotically prepared in a very spicy gravy .....11.95

## Chicken Saagwala

Chicken pieces sauteed with spinach and enhanced with mild Indian spices.....12.95

## Chicken Bhuna

Chicken pieces cooked with tomatoes, green peppers and onions .....11.95

## Chicken Korma

Chicken pieces cooked in a mild cream sauce and fresh green coriander.....13.95

## Chicken Makhani (Butter Chicken)

Tandoor baked chicken cooked in Oriental spices with tomatoes and butter.....13.95

## Chicken Mumtali

Mild, white meat chicken cooked in coconut cream with raisins and cashews .....14.95

## Chicken Achari

Chicken cooked with onions, garlic, tomatoes, and fresh chili peppers, flavored with pickled spices .....12.95