

*"For Those Looking For A Healthy Food Choice"*

# AJANTA

## INDIA RESTAURANT

*Fine Indian Cuisine*

**- Dishes Can Be Made From Mild To Extra Hot -**

**Take Out  
Available**

### Tandoori Specialties

1. Chicken Tandoori Half Chicken Marinated And Cooked In Clay Oven
2. Shrimp Tandoori Marinated Shrimps Cooked In Clay Oven
3. Chicken Tikka Marinated Pieces Of Boneless Chicken Cooked In Clay Oven
4. Fish Tikka Marinated Fish Pieces Cooked In Clay Oven

### Beef Specialties

1. Beef Curry Boneless Beef Cooked In An Onion Sauce With Fresh Ginger Garlic, Tomatoes And Spices
2. Beef Vindaloo Boneless Beef In Garlic, Ginger, Vinegar, Touch Of Cream And Cooked With Potatoes
3. Keema Matar Minced Beef Cooked In Onions, Peas, Garlic, Ginger And Other Spices

### Vegetarian Specialties

1. Aloo Choley Chick Peas And Potatoes Cooked In Thick Curry Sauce
2. Matar Paneer Green Peas Cooked With Fresh Mild Homemade Cheese
3. Malai Kofta Mixed Vegetable Balls Cooked In Tomato And Onion Sauce
4. Saag Paneer Fresh Cheese Cubes And Spinach Cooked With Cream And A Variety Of Spices
5. Aloo Saag Potatoes And Spinach Cooked In Cream Sauce
6. Aloo Vindaloo Potatoes Cooked In A Tangy Sharp Sauce And Vinegar
7. Aloo Matar Potatoes And Peas Cooked In Onion Sauce And Spices
8. Mixed Vegetables Vegetables Cooked With Spices And A Touch Of Curry Sauce
9. Nav Rattan Korma A Delicious Combination Of Vegetables And Nuts Cooked In Cream Sauce
10. Vegetable Jalfrezi Vegetables Cooked With Green Peppers, Tomatoes And Onions
11. Paneer Chilli Fresh Cheese Cubes Cooked With Tomatoes, Onions And Green Chillies
12. Dal Makhani Lentils Cooked With Spices And A Touch Of Cream
13. Bhartha Mashed Eggplants Prepared With Spices, Onions And Peas
14. Aloo Gobi Cauliflower And Potatoes Cooked With Spices
15. Bhindi Masala Okra Cooked With Onions And Spices
16. Mushroom Matar Mushrooms And Peas Cooked In A Delicious Curry Sauce
17. Saag Choley Combination Of Creamed Spinach And Chick Peas
18. Saag Mushroom Mushrooms Cooked With Creamed Spinach
19. Paneer Makhani Homemade Cheese Cubes Cooked In Cream Sauce And Spices

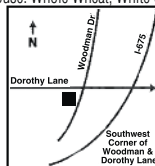
### Fish & Shrimp Dishes

Are Also Available With Curry, Masala, Saag, Vindaloo, Korma, & Bhuna  
Appetizers, Soups, Salads, Side Dishes Available. Full Menu Available In House. Whole Wheat, White & Fried Breads Served

**3063 Woodman Dr.  
Dayton 45420**

**937-296-9200**  
**Fax 937-296-9201**

[www.AjantaIndiaCuisine.com](http://www.AjantaIndiaCuisine.com)



**Open 7 Days**

**For Reservations / Catering  
Call 937-296-9200**

*All Major Credit Cards Are Accepted.*

**Daily Lunch Buffet  
Evening Buffet Mon & Tues**

### Rice Specialty Dishes

1. Vegetable Biryani Basmati Rice Blended With Mixed Vegetables
2. Chicken Biryani Basmati Rice Blended With Boneless Chicken Pieces And Nuts
3. Lamb Biryani Lamb Pieces Cooked With Rice
4. Shrimp Biryani Fresh Shrimps Cooked With Rice
5. Mixed Biryani Chicken And Lamb Pieces Cooked With Rice
6. Rice Basmati Rice

### Chicken Specialties

1. Chicken Curry Chicken Pieces Cooked In Thick Curry Sauce
2. Chicken Korma Chicken Pieces Mixed With Raisins, Cashews And A Touch Of Cream
3. Chicken Tikka Masala Marinated Chicken Pieces Cooked In Thick Tomato, Onion And Butter Sauce
4. Chicken Vindaloo Potatoes And Chicken Pieces Cooked In A Sharp Sauce And Vinegar
5. Chicken Saag Chicken Pieces Cooked With Creamed Spinach
6. Chicken Tikka Saag Marinated Chicken Pieces Cooked With Creamed Spinach
7. Chicken Dal Creamed Lentils And Chicken Pieces Blended With Spices
8. Chicken Mushroom Tender Chicken Pieces Cooked With Mushrooms
9. Chicken Matar Combination Of Chicken Pieces And Green Peas
10. Chicken Jalfrezi Chicken Pieces Cooked With Green Peppers, Tomatoes And Onions
11. Chicken Sabaz A Delicious Combination Of Vegetables And Chicken Pieces
12. Chilli Chicken Chicken Pieces Cooked With Green Chillies, Tomatoes And Bell Peppers
13. Chicken Makhani Perfect Combination Of Marinated Chicken Pieces, Butter, Cream And Tomatoes
14. Chicken Rogan Josh Chicken Pieces Prepared With Tomato Sauce And A Touch Of Yogurt

### Lamb Specialties

1. Lamb Curry Lamb Pieces Cooked In Thick Curry Sauce
2. Lamb Korma Lamb Pieces Mixed With Raisins, Cashews And A Touch Of Cream
3. Lamb Do Piazza A Delicious Combination Of Lamb Pieces, Tomatoes, Onions And Green Peppers
4. Lamb Vindaloo Lamb Pieces Cooked With Potatoes In A Sharp Tangy Sauce
5. Lamb Saag Lamb Pieces Cooked With Creamed Spinach
6. Lamb Mushroom Lamb Pieces Cooked With Mushrooms And A Touch Of Curry Sauce
7. Lamb Rogan Josh Perfect Combination Of Lamb Pieces, Tomato Sauce And Yogurt
8. Gobi Goshat Lamb Pieces And Cauliflower Cooked In Curry Sauce