

Pakwaan Speciality

Chicken curry made Pakwaan Style	\$ 12.95
Bone-in goat curry	\$ 14.95
Jumbo shrimp in house special curry	\$ 16.95

Vindaloo

Cooked Goan Style with potatoes	
Chicken	\$ 12.95
Lamb	\$ 14.95

Saag Curry

Fresh spinach and house spices with	
Chicken	\$ 12.95
Lamb	\$ 14.95

Avadh Korma

Cooked in a mild creamy almond based sauce flavored with kewda (vetivier) and mixed nuts	
Chicken	\$ 12.95
Lamb	\$ 14.95

Kali Mirch

Cooked with yogurt and freshly ground black pepper corns	
Chicken	\$ 12.95
Shrimp	\$ 16.95

Indo Chinese Entrees

Munchurian

Deep fried in munchurian batter and served in thick soy sauce	
Veggie or Gobi	\$ 11.95
Chicken	\$ 12.95

Veggies in Hot Garlic Sauce

Mix Veggie in hot garlic chilly sauce	\$ 12.95
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Veg Kung Pau

Mix vegetables in Schezuan style spicy sauce with charred red chillies & roasted peanuts	\$ 11.95
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Sweet & Sour Vegetables

Fresh mixed vegetables in Indo Chinese style sweet & sour sauce	\$ 11.95
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Crispy Eggplant

Chinese eggplant in spicy batter, fried and sauteed in garlic and scallion sauce	\$ 11.95
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Tofu Mushroom

Tofu with mushroom in hot chillie-garlic sauce	\$ 11.95
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Schezuan Chicken

Chicken in schezuan style spicy sauce with charred red chillies & roasted peanuts	\$ 12.95
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Sesame Chicken

Chicken in chilli sauce tossed with sesame seeds ..	\$ 12.95
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Chilli Dishes

Green chilly and bell peppers in thick soy sauce with	
Chicken	\$ 12.95
Lamb	\$ 14.95
Fish	\$ 14.95
Shrimp	\$ 16.95

Rice & Noodles

Laknowi Briyani

Long grained basmati rice slow cooked and layed with choice of	
Mixed Vegetables	\$ 11.95
Egg OR Chicken	\$ 12.95
Lamb OR Goat OR Shrimp	\$ 14.95

Pulau

Varieties of Basmati Rice	
Plain	\$ 3.95
Jeera Matar Pulao	\$ 6.95
Onion Matar Chilli	\$ 6.95

Hakka Noodles

Indo Chinese style stir fried hakka noodles	
Veggie OR Egg	\$ 10.95
Chicken OR Shrimp	\$ 12.95
House Special	\$ 14.95

Fried Rice

Stir fried long grained basmati rice with	
Veggie OR Egg	\$ 10.95
Chicken OR Shrimp	\$ 12.95
House Special	\$ 14.95

Clay Oven Breads

Naan / Butter Naan / Roti

Clay oven breads w/o butter or whole wheat (Roti) ..	\$ 1.95
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Paratha

Clay oven layered whole wheat bread	
Plain OR Pudina (Mint)	\$ 3.95
Hariyali Bano (Green Chillies, peppers & coriander) ..	\$ 3.95

Kulcha

Varieties of clay oven stuffed bread	
Lasoni (Garlic) OR Pyazi (Onion) OR Aloo(Potatoe) ..	\$ 3.95
Gosht(Lamb) OR Murg(Chicken)	\$ 4.95

Condiments

Masala Papad	\$3.95	Raita	\$3.95	Green Salad	\$4.95
Achar	\$1.95	Mango Chutney	\$1.95	Papad	\$1.95

Desserts

Home made desserts

Rasmalai

Cottage cheese dumplings soaked in sweetened, thickened milk delicately flavored with cardamon	\$ 4.95
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Gulab Jamun

Milk solids & flour rolled into balls, deep fried and soaked in sugar, rose water & cardamon syrup	\$ 4.95
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Gajar Ka Halwa

Rich carrot pudding with nuts and dried fruits	\$ 4.95
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Kheer

Rich rice pudding with nuts and dried fruits	\$ 4.95
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Party Trays

Choice of:	Half Tray	Full Tray
Vegetables	\$ 45.00 to \$ 65.00	\$ 90.00 to \$ 110.00
Chicken	\$ 55.00 to \$ 70.00	\$ 105.00 to \$ 125.00
Goat	\$ 75.00 to \$ 90.00	\$ 120.00 to \$ 145.00
Desserts	\$ 50.00 to \$ 75.00	\$ 110.00 to \$ 130.00
Veg Appetizers	\$ 40.00 to \$ 60.00	\$ 60.00 to \$ 95.00
NonVeg Appetizers	\$ 55.00 to \$ 65.00	\$ 100.00 to \$ 135.00

*We cater for all occasions
Party space & party packages*

*Please inform us of any nuts
allergies as they are used in
most of our dishes*

pakwaan

Fine Indian Cuisine

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Visit us at our web site
www.pakwaanNJ.com
For Weekly Specials and Upcoming Events

Tue thru Thurs Lunch Buffet \$8.95

Fri thru Sun Lunch Buffet \$10.95

Wednesday Dinner Buffet \$14.95

Lunch	Dinner
Tuesday – Sunday	Tuesday – Sunday
11:30 am to 2:30 pm	5:00 pm to 10:00 pm

Monday Closed

BYOB

We accept all major credit cards



Soups

Shorba

Lentil Soup OR Tomato Soup\$ 4.95
Chicken Soup OR Lentil Chicken Soup\$ 4.95

Sweet Corn Soup

Indo Chinese style sweet corn soup
Veggie OR Chicken\$4.95

Hot & Sour Soup

Indo Chinese style hot & sour soup
Veggie OR Chicken\$4.95
Shrimp.....\$5.95

Coriander & Lemon Soup

Indo Chinese style coriander flavored tangy soup
Plain OR Chicken\$4.95
Shrimp.....\$5.95

Appetizers

Dahi Sev Poori

Mini pooris stuffed with chickpeas & potatoes. Served with spiced yogurt\$ 6.95

Aloo Papri Chaat

Cube of potatoes & wafers served with yogurt\$ 6.95

Samosa

Pastries stuffed with potatoes, peas and nuts\$ 4.95

Sabzi Pakora

Vegetable fritters\$ 4.95

Mirch Lasoni Pakora

Green chillies dipped in a garlic batter & deep fried ..\$ 4.95

Bhel Pouri

Puffed rice with onions and tomatoes served with tangy tamarind sauce\$ 6.95

Dahi Ke Kabab

Potatoes patties stuffed with cottage cheese & spices served with spiced yogurt\$ 6.95

Tawa Pakwaan

Bell peppers, tomatoes and onions sauteed with Paneer (cottage cheese) OR Murg (Chicken)\$ 7.95
Jhinga (Shrimp)\$ 8.95

Noorani Kabab

Combination of minced chicken and lamb, cooked in tandoor.....\$ 7.95

Macchli Pakwaan

Fish rubbed with special house spices then finished in hot oil\$ 7.95

Indo Chinese Appetizers

Crispy Lotus Roots

Indo Chinese style lotus root stir fried with onions and honey sauce\$ 6.95

Chilli Paneer

Cottage cheese cubes and fresh green chilly sauteed in Indo Chinese style spicy soy sauce\$ 7.95

Spring Rolls

Indo Chinese style spring rolls
Veggie OR Chicken\$ 7.95

Dry Munchurian

Indo Chinese style fried munchurian balls
Gobi OR Veggie\$ 7.95
Chicken\$ 8.95

Drums of Heaven

Herbs and chilly marinated chicken wings, wok fried and served with chilly garlic sauce\$ 7.95

Momo

Indo Chinese style fried dumplings
Veggie OR Chicken\$ 7.95

Clay Oven Sizzlers

Tandoori Paneer Tikka

Cottage cheese rubbed in Tandoori spices grilled in clay oven\$ 12.95

Murg Tandoori

Bone-in-chicken marinated in yogurt & authentic Indian spices
Half\$ 14.95
Full\$ 20.95

Murg Tikka Jafrani

Boneless chicken cubes marinated in yogurt & authentic Indian spices\$ 12.95

Murg Chops

Bone-in chicken breast overnight marinated with yogurt and spices\$ 12.95

Murg Makhmal Malai

Chicken breast marinated in sour cream, Amul (Indian) cheese & spices\$ 12.95

Murg Lasoni Dil Khush

Chicken cubes marinated in garlic paste\$ 12.95

Murg Achari Kabab

Chicken cubes marinated in traditional pickle paste \$ 12.95

Seekh e' Pakwaan

Minced meat prepared with house special spices, cooked on skewers

Chicken.....\$ 12.95
Lamb\$ 14.95

Gosht Boti Kabab

Lamb cubes marinated in spiced papaya juice\$ 16.95

Jhinga Makhmali

Jumbo shrimp marinated in cashews, almond paste and yogurt\$ 16.95

Tandoori Machhli

Salmon rubbed with lemon, pepper, garlic and Tandoori spices\$ 16.95

Vegetarian Entrees

Paneer Tikka Masala

Home made cottage cheese cooked in tomato based gravy, finished with butter & fenugreek leaves\$ 11.95

Malai Kofta

Home made cottage cheese dumplings, stuffed with dried fruits, cooked in mild gravy\$ 11.95

Paneer Lababdar

Home made cottage cheese sauteed with onions & banana peppers, cooked in auromatic spiced gravy\$ 11.95

Paneer Methi Matar

Home made cottage cheese & garden peas in a rich mild gravy cooked with fenugreek leaves\$ 11.95

Palak Paneer

Delicious hearty North Indian dish, prepared with fresh spinach and home made cottage cheese\$ 11.95

Dum Aloo Kashmiri

Scooped potatoes filled with home made cottage cheese, simmered in tomato based gravy\$ 11.95

Sahi Paneer

Cottage cheese in creamy tomato gravy\$ 11.95

Paneer Bhurji

Grated cottage cheese cooked with onions in creamy tomato gravy\$ 11.95

Baingan Bharta

Eggplant cooked in clay oven & sauteed with onion tomato and spices in Punjabi Style\$ 10.95

Bhindi Masala

Garden fresh okra sauteed with onion, green peppers, tomatoes & dried mango powder (amchur)\$ 10.95

Sabzi Korma

Garden fresh mixed vegetable in mild almond based creamy sauce, flavored with kewda (vetivier)\$ 11.95

Aloo Gobi Palak

Potatoes and cauliflower cooked with spinach\$10.95

Aloo Jeera

Potato cubes cooked with cumin\$ 10.95

Chana Pindi

Chickpeas cooked with onions & tomatoes, spiced with coriander & dried mango, with hint of lime\$ 10.95

Dal Makhni

Slow cooked creamy black lentil dish\$ 10.95

Dal Tadka

Punjabi yellow gram lentil dish\$ 10.95

Non Vegetarian Entrees

Murg Tikka Masala

Marinated chicken baked in Tandoor Oven & finished with tomato & onion based gravy\$ 12.95

Murg Makhani

Tender boneless pieces of Tandoori chicken cooked in a creamy tomato based gravy\$ 12.95

Murg Mirch Methi

Boneless chicken prepared with green chillies, fenugreek leaves, herbs & spices\$ 12.95

Murg Achari

Chicken in achari (tangy) mixture, flavored with traditional pickle spices\$ 12.95

Murg Tikka Aubergine

Chicken Tikka and eggplant\$ 12.95

Murg Lababdar

Chicken sauteed with onions & banana peppers, cooked in auromatic gravy . Chef speciality\$ 12.95

Gosht Rogan Josh

Lamb cubes with house special spices and herbs ..\$ 14.95

Hydrabadi Kheema Ka Salan

Minced lamb cooked with Hydrabadi spices\$ 14.95

Goat Chilli Masala

Bone-in Goat with house special spices and herbs . \$ 14.95

Machhli Methi Masala

Farm raised talapia, marinated overnight with fenugreek and cooked in mild tomato based sauce\$ 14.95

Goan Machhli

Talapia cooked in Goan coconut sauce and spices.\$ 14.95