

## APPETIZERS

### *Non –Vegetarian*

#### **Chicken Tikka**

*Marinated chunks of chicken barbecued in the charcoal oven* **9.95**

#### **Malai Chicken Kabab**

*Chicken chunks marinated in ginger and garlic, broiled in the Tandoor* **9.95**

#### **Fish Tandoori**

*Chunks of fresh salmon marinated in herbs and spices, broiled in the Tandoor* **11.95**

#### **Shrimp Tandoori**

*Fresh, king-size shrimp gently seasoned and slowly Broiled over charcoal in the Tandoor* **12.95**

#### **Chicken Samosa**

*Fried turnovers filled with ground chicken* **5.95**

#### **Tawi Chicken**

*Chicken grilled to perfection with onions, green peppers And oriental spices* **12.95**

#### **Tandoori Mixed Grill**

*A combination of our appetizing Tandoori Chicken, Chicken Tikka, Malai Kabab, Boti Kabab, Shrimp Tandoori and Fish Tikka* **21.95**

## APPETIZERS

### *Vegetarian*

#### **Vegetable Samosa**

*Fried turnovers deliciously filled with mildly spiced potatoes and peas* **4.95**

#### **Aloo Tikki**

*Potato patties and peas flavored with chili peppers and coriander* **4.95**

#### **Harabhara Kabab**

*Fresh spinach balls scrumptiously spiced and deep-fried* **6.95**

#### **Pakora**

*Fresh vegetables dipped in a delicately spiced batter and fried to golden perfection* **5.95**

#### **Mixed Appetizer for Two**

*A combination of Vegetable Samosa, Pakoras and Papadam* **7.95**

#### **Panir Tikka**

*Marinated cubes of homemade cheese barbecued in charcoal oven* **10.95**

## SOUPS

#### **Tomato Soup**

*Delicately spiced tomato soup* **4.95**

#### **Mulligatawny Soup**

*An Anglo-Indian invention of spicy split pea soup* **5.95**

*Visit Cross Culture restaurant and savor the fineness of Indian Cuisine. More than curry, Indian cuisine is as diverse as its culture, languages, regions and climate. Cross Culture offers a selection of Indian haute cuisine made from the finest and freshest ingredients. We tone down the use of chilies and enhance some of the richer ingredients to create dishes that are gentler but retain the flavor, aroma and texture for which Indian cuisine is rightfully famous. Our menu offers a welcome change from the ordinary that is not only pleasing to the palate, but a healthful alternative as well, with the use of vegetables and leaner meats. Cross Culture serves both vegetarian and non-vegetarian cuisine for Eat-in and take out*



## HOMEMADE INDIAN BREADS

### **Naan**

*Traditional white bread,  
baked in the tandoor* **2.95**

### **Garlic Naan**

*Healthy unleavened bread  
stuffed with fresh garlic* **3.25**

### **Panir Kulcha**

*Exotic unleavened bread  
filled with homemade cheese  
and spices* **3.95**

### **Onion Kulcha**

*Scrumptious unleavened bread  
stuffed with onions  
and spices* **3.95**

### **Tandoori Roti**

*Whole wheat bread baked in the  
tandoor* **2.95**

### **Puri**

*Two deep fried  
balloon puffed breads* **3.50**

### **Paratha**

*Buttered pan-baked,  
wheat flat bread* **3.25**

### **Aloo Paratha**

*Paratha bread stuffed with  
delicately spiced potatoes* **4.25**

### **Bread Basket**

*A combo of three house favorite  
breads Naan, Onion Kulcha  
and Puri* **8.95**

## ACCOMPANIMENT

### **Daal Makhani**

*Black beans and lentils  
simmered in cream for hours,  
lightly fried in butter with fresh  
onion, ginger & garlic* **11.95**

### **Channa Masala**

*Chick peas and tomatoes cooked  
in traditional spices* **12.95**

### **Raita**

*Grated cucumber made in  
homemade yogurt with mint  
leaves* **2.50**

### **Achar**

*Hot and spicy  
Indian pickles* **2.50**

### **Papadam**

*Three thin and crispy lentil flat  
breads* **1.95**

### **Mango Chutney**

*A special preparation of sweet  
and spicy mango slices* **3.25**

### **Kachumber Salad**

*Diced onions, tomatoes, chili  
peppers and chopped coriander  
with a hint of lemon juice* **2.75**

**TANDOORI  
SPECIALITIES**  
*THE CHARCOAL CLAY  
OVEN*

**Chicken Tikka**

*Marinated chunks of chicken  
barbecued in the  
charcoal oven **15.95***

**Malai Chicken Kabab**

*Chicken chunks marinated in  
ginger and garlic,  
broiled in the tandoor **15.95***

**Tandoori Chicken**

*Chicken marinated in  
fresh spices and lemon,  
then barbecued over  
flaming charcoal  
in the tandoor **15.95***

**Tandoori Fish Tikka**

*Chunks of fresh salmon  
marinated in herbs and spices,  
broiled in the tandoor **18.95***

**Shrimp Tandoori**

*Fresh, king-size shrimp  
gently seasoned and slowly  
broiled over charcoal  
in the tandoor **19.95***

**Boti Kabab**

*Tender morsels of lamb  
marinated in special spices,  
then broiled in the  
tandoor **18.95***

**Tandoori Mixed Grill**

*A combination of our  
appetizing Tandoori Chicken,  
Chicken Tikka, Malai Kabab  
Boti Kabab, Shrimp Tandoori  
and Fish Tikka **21.95***

**Panir Tikka**

*Marinated cubes of homemade  
cheese barbecued in charcoal  
oven **15.95***



**BIRYANIS**

*Treasures of Basmati  
Rice- An aromatic blend  
of long grain rice and  
exotic spices and fresh  
herbs*

**Chicken 15.95**

**Lamb 16.95**

**Shrimp 18.95**

**Vegetable 14.95**

**Chef Special Biryani**

*Special imported basmati rice  
Cooked with chicken, lamb,  
shrimp ,cashew nuts,  
golden raisins and delicate  
light spices **19.95***

**SEAFOOD**

*Your Choice ... **\$21.95***

**Fish or Shrimp Curry**

*Cooked with fresh  
ginger and garlic  
in a lightly spiced  
sauce*

**Fish or Shrimp Vindaloo**

*Exotically prepared  
in a very spicy  
sauce*

**Shrimp Nargisi**

*Large, fresh shrimp  
prepared in a special  
coconut sauce  
with eggs*

**Shrimp Tikka Masala**

*Extra large shrimp  
broiled in the tandoor,  
then cooked in a  
rich tomato, onion  
and cream sauce*

**Shrimp Achari**

*Shrimp cooked with onions,  
garlic, tomatoes  
and fresh chili peppers,  
flavored with pickled spices*

**Shrimp Karahi**

*Shrimp cooked with onions,  
tomatoes, green peppers and  
light spices ....an uncommon  
flavour*

## ENTRÉE SELECTION

### VEGETARIAN

*Your Choice...\$15.95*

#### **Navaratan Korma**

*A royal entrée...nine garden fresh vegetables gently simmered in a coconut spice-laced cream sauce with nuts*

#### **Malai Kofta**

*Homemade vegetable balls cooked in a mildly spiced creamy sauce with coconut and nuts*

#### **Panir Masala**

*Homemade cheese cubes mixed with onions and tomatoes, cooked in our special sauce*

#### **Palak Panir**

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

#### **Panir Cashmere**

*Cubes of panir cooked in Onion gravy and cream sauce With cashew nuts and raisins*

#### **Mutter Panir**

*Peas and homemade cheese cubes cooked in mildly spiced sauce*

#### **Aloo Gobhi**

*Fresh cauliflower and potatoes, cooked with onions, tomatoes and Indian seasoning*

#### **Aloo Baingan**

*Eggplant and potatoes with onions, tomatoes and chilli peppers cooked to perfection*

#### **Bhindi Masala**

*Okra sautéed with onions, tomatoes and oriental spices*

### CHICKEN

*Your Choice...\$17.95*

#### **Chicken Tikka Masala**

*Tender boneless pieces of chicken broiled in the tandoor, then cooked in a rich tomato, onion and cream sauce*

#### **Chicken Curry**

*Curried chicken pieces cooked in light Asian spices*

#### **Chicken Vindaloo**

*Fresh chicken exotically prepared in very spicy gravy*

#### **Chicken Korma**

*Chicken pieces cooked in a mild cream sauce with fresh green coriander*

#### **Chicken Cashmere**

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

#### **Chicken Saagwala**

*Boneless chicken pieces sautéed with spinach and enhanced with mild Indian spices*

#### **Chicken Karahi**

*Boneless chicken with sautéed garlic, ginger and tomatoes*

### LAMB OR BEEF

*Your Choice...\$19.95*

#### **Lamb or Beef Curry**

*Chunks of tender lamb or beef cooked in a mildly spiced sauce*

#### **Lamb or Beef Vindaloo**

*Spiced lamb or beef cooked in a very spicy sauce*

#### **Lamb Rogan Josh**

*Tender cubes of lamb marinated Eastern spices, sautéed with chopped tomatoes in creamy sauce*

#### **Lamb Boti Masala**

*Tender cubes of lamb cooked in a rich tomato, onion and cream sauce*

#### **Lamb or Beef Korma**

*An exotic preparation of lamb or beef in a creamy spiced sauce*

#### **Lamb or Beef Nargisi**

*Tender lamb or beef prepared in a spicy coconut sauce with eggs*

#### **Lamb Karahi**

*Chunks of lamb and Northern spices cooked with tomatoes, onions and green peppers*

#### **Lamb Saagwala**

*Tender lamb prepared with fresh spinach, coriander and other fragrant herbs*

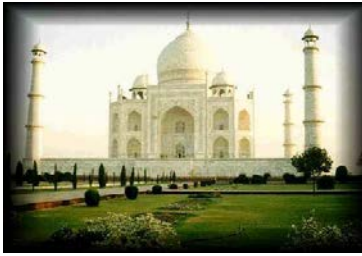
#### **Lamb Achari**

*Lamb cooked with onions, garlic, tomatoes and fresh chili peppers, flavored with pickled spices*

*All entrees served with steamed Basmati Rice*

*An 18% service charge will be added to parties of 6 or more*

*For special dietary restrictions or needs, please contact with a member of our culinary team*



## DESSERTS

### Mango Sundae

Vanilla ice cream served with mango slices and topped with Mango pulp and whipped cream **6.50**  
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### Persian Falooda

Rose flavored milk mixed with falooda sev, tukmuria seeds and topped with ice cream **6.50**

### Gulab Jamun

Milk and cheese balls dipped in syrup, served warm **4.50**

### Rasmalai

Homemade cheese simmered with milk and nuts, served cold **4.95**

### Kulfi

Authentic Indian ice cream, flavored with pistachio And cashew nut **4.95**

### Mango D' Fengo

Chef's special creation with fresh mangoes and fruits, topped with walnuts and whipped cream **5.95**

### Ice Cream

Different flavors of mango, kesar pista tutti-fruitti, chocolate or vanilla **5.50**

## BEVERAGES

### Lassi – Sweet or Salted

Refreshing drink made with homemade yogurt **3.95**

### Flavored Lassi

Mango or Strawberry **5.5**

### Milk Shakes

Mango, Vanilla Or Strawberry **4.95**

### Indian Masala

Iced-Tea **4.50**

Indian Masala Tea **2.25**

Coffee **2.25**

Soda – Coke, Diet Coke Sprite or Ginger Ale **2.25**

## **B.Y.O.B**

**All Major Credit Cards Accepted**

**Off-Premises Catering Available**

### **Address:**

**62-64 West State Street,  
Doylestown  
(Bucks County)  
PA 18901**

### **Telephone**

**(215) 489-9101**

### **Fax:**

**(215) 489-9104**

### **email:**

**crossculturedoylestown@verizon.net**

**Visit our other location at:**

**13 Klines Court  
Lambertville  
New Jersey 08530**

### **Telephone**

**(609)397-3600**

### **Fax**

**(609)397-3500**

### **email:**

**crossculturelambertville@verizon.net**

**Menu Items & Prices may vary from other location**