

CELEBRATING 23 YEARS & COUNTING



**Aditi**

INDIAN DINING

KINGSTOWNE | UNION STATION

## THE DISTINGUISHED GUEST

Aditi, the name of an ancient goddess, symbolizes the cyclical nature of life.

The Sanskrit word, Aditi, denotes abundant, joyful and unbroken creative power that sustains the universe.

Colloquially, Aditi means 'distinguished guest'.

## FIRST IMPRESSION

### ⑤ SAMOSA

Seasoned potato and peas wrapped in a light pastry pouch 4.49

### ⑤ SAMOSA CHAAT

Crushed potato pastry topped with onions, chickpeas, crispy noodles, yogurt, raisins, tamarind and cilantro sauce 5.49

### ⑤ BABY SPINACH CHAAT

Crispy baby spinach with sweet yogurt, raisins, tamarind and cilantro dressing 6.49

### ★⑤ CHILLI PANEER

Spiced homemade cheese cubes sautéed with ginger, garlic, and green chillies; accented with bell peppers, tomatoes and onions 5.99

### ★ SALT & PEPPER FISH

Diced tilapia sautéed with crushed black pepper, ginger, garlic, onions, green pepper and soy 6.99

### SHRIMP BAGARI

Shrimp sautéed in a rich tomato cream sauce and tempered with mustard; accompanied with garlic bread bits 7.99

### LEMON PEPPER CALAMARI

Seasoned and tossed with an aromatic blend of spices and herbs; accented with fresh lemon 6.99

### TANDOORI CHICKEN WINGS

Tender chicken wings marinated in yogurt, ginger, garlic, cumin and roasted chili powder; charbroiled and served with a cilantro sauce 6.99

### KERALA COCONUT LAMB

Peppered lamb cubes sautéed with coconut flakes, onions, spices and finished with curry leaves 7.99

## SOUP + SALAD

### MALAI MURGH SALAD

Diced strips of marinated charbroiled chicken with salad green, tomatoes, onions and cucumber; tossed in a chef's signature dressing 6.99

### ⑤ ADITI GARDEN SALAD

Refreshing combination of salad greens, tomatoes, onions and cucumber; served with our house vinaigrette 4.99

### ⑤ YELLOW LENTIL SOUP

[MULLITGATAWNY]  
Colonial favorite "Pepper Water", enhanced with lentils and a savory spice blend 4.49

### GINGER & GARLIC CHICKEN SOUP

[MURG SHORBA]  
Chicken consommé subtly flavored with herbs and spices 4.99

## BIRIANI

Steamed basmati rice dishes cooked with your choice and a combination of fragrant spices; served with raita, lemon pickle & fire-roasted pappad

- Chicken 13.99
- Lamb 14.99
- Goat 14.99
- Shrimp 15.99
- 🍷 Mixed Vegetable 11.99

## THALI 'PLATE'

Not available for takeout.

An Indian meal with dishes varying from one regional cuisine to another; choice served with rice, naan, dal, raita, salad, lemon pickle and Kesari Kheer

## NON-VEGETARIAN

Served with two vegetable curries of the day and a choice of chicken or lamb curry 16.99

## 🍷 VEGETARIAN

Served with three vegetable curries of the day 15.99

## GRANDEUR

### TANDOORI PLATTER

Sampler of Chicken Tikka, Malai Kabab, Lamb Kabab, Reshmi Kabab and Herbed Tandoori Shrimp; served with rice, yellow lentils and freshly baked tandoori naan 19.99

## TANDOOR + GRILL

Marinated classics cooked in a traditional clay oven or grilled to perfection, choice served with rice and yellow lentils

### CHICKEN TANDOORI

Half spring chicken marinated in yogurt, garlic, spices and lemon juice; roasted on skewers in a clay oven 15.99

### HERBED TANDOORI SHRIMP

Jumbo tiger prawns marinated in yogurt, garlic, spices and lemon juice; roasted on skewers in a clay oven 17.99

### BOMBAY SALMON

Fillet marinated in garlic, spices and lemon juice; grilled to perfection 15.99

### CHICKEN TIKKA

Boneless pieces of tender chicken subtly flavored with our house spices and herbs; roasted on skewers in a clay oven 14.99

### MALAI KABAB

Chicken breast cubes marinated in hung curd, cashew paste, saffron, cardamom and olive oil; roasted on skewers in a clay oven 15.99

### RESHMI KABAB

Minced chicken breast marinated with green herbs and spices; roasted on skewers in a clay oven 14.99

### LAMB SHAHJAHANI KABAB

Succulent lamb cubes marinated in a chef's special masala; roasted on skewers in a clay oven 18.99

## CURRY

A dish of vegetables, meat or seafood served in unique sauces that have been perfectly seasoned with fresh herbs and regional spices; served with rice

## TRADITIONAL

### SAAG

Coarsely chopped spinach cooked with ginger, cumin, fenugreek; finished with a unique spice blend

Chicken 13.99

Lamb 14.99

Shrimp 15.99

🍷 Paneer 12.99

🍷 Chana 10.99

### KORMA

Creamy mild sauce made from a mixture of spices, almonds, nutmeg and cashews

Chicken 13.99

Lamb 14.99

Shrimp 15.99

🍷 Mixed Vegetable 11.99

### MAKHANI

Mild sauce made from plum tomatoes and regional spices; enriched with butter

Butter Chicken 13.99

Shrimp 15.99

🍷 Paneer 12.99

### ★ VINDALOO

Tangy hot sauce made with Kashmiri chilies, garam masala, garlic and vinegar; mixed with potatoes

Chicken 13.99

Lamb 14.99

Shrimp 15.99

### KADAI

Seared in a wok with tomatoes, onions, bell peppers and regional spices

Chicken 13.99

Lamb 14.99

Shrimp 15.99

🍷 Paneer 12.99

★ Spicy 🍷 Vegetarian

## MASALA

*Mild tomato cream sauce with onions,  
bell peppers and regional spices*

Chicken Tikka 13.99

Shrimp 15.99

⑤ Paneer Tikka 12.99

## REGIONAL

### ★ CHICKEN VEPUDU

ANDHRA PRADESH

*Tender chicken chunks cooked  
with onions, green chillies, ginger,  
garlic and curry leaves in a spicy  
dry masala sauce* 13.99

### ★ PEPPER CHICKEN

(CHETTINAD KOZHI): TAMIL NADU

*Cooked with tomatoes, onions,  
ginger, garlic, coconut and  
freshly ground pepper* 13.99

### MANGO CHICKEN

KONKAN REGION

*Curry leaf tempered chicken  
in a creamy sweet and sour  
Alphonso mango sauce* 13.99

### ★ CHILI CHICKEN

NEPAL

*Cooked in a tangy tomato sauce  
with onions, ginger, green chilies  
and a hint of soy sauce; a classic  
Indo-Chinese preparation* 14.99

### MADRAS CHICKEN/LAMB

TAMIL NADU

*Chicken or lamb cooked in a  
tangy tomato sauce with dried  
red chilli, ginger and slow roasted  
ground coconut* 13.99/15.99

### LAMB MAPPAS

KERALA

*Lamb cubes simmered in green  
masala, coconut milk,  
ground coriander seed and  
roasted red chillies* 15.99

### LAMB ROGAN JOSH

KASHMIR

*Cubes cooked in a mildly  
spiced onion based sauce* 15.99

### PAHADI VEAL CHOPS

UTTAR PRADESH

*Slow braised veal in a blend of spices  
and accented with fresh herbs; glazed  
with chef's special masala sauce* 18.99

### MALABAR GOAT PEPPER FRY

KERALA

*Fennel seed and curry leaf tempered  
goat sauteed with red onions,  
ginger, garlic, grated coconut and  
freshly ground pepper* 14.99

## BENGALI SALMON CURRY

BENGLADESH

*Salmon fillets cooked in an exquisite  
sauce of plum tomatoes and  
Bengal's five spice concoction* 15.99

### COCHIN SHRIMP CURRY

(KONJU CURRY): KERALA

*Simmered in a spiced coconut  
sauce; accented with ginger  
and curry leaves* 15.99

### ⑤ CURRIED VEGETABLE CROQUETTES

(MALAI KOFTA): DELHI

*Simmered in a tomato and  
cream based sauce* 12.99

### ⑤ GREEN PEAS & HOMEMADE CHEESE

(PANEER MUTTAR): PUNJAB

*Homemade cubes cooked in a  
light sauce with green peas  
and spices* 12.99

### ⑤ CAULIFLOWER & POTATO

(GOBI ALOO): PUNJAB

*Cooked with a classic blend  
of regional spices and herbs;  
flavored with cumin* 11.99

### ⑤ BAKED EGGPLANT

(BAINGAN BHARTA): PUNJAB

*Charbroiled in the tandoor and  
cooked with onions, tomatoes  
and spices* 11.99

### ⑤ SPICED OKRA

(BHINDI MASALA): UTTAR PRADESH

*Cooked with tomatoes, onions, chilies  
and a special ground spice mixture;  
accented with fennel seeds* 11.99

### ⑤ MANGALOREAN VEGETABLE CURRY

KARNATAKA

*Coastal favorite with vegetables,  
coconut milk and spices* 11.99

### ⑤ YELLOW LENTILS

(DAL TADUKA): DELHI

*Delicately spiced and tempered with  
ginger, garlic and mustard seeds* 9.99

### ⑤ BLACK LENTILS

(DAL MAKHANWALA): PUNJAB

*Seasoned with regional spices  
and cooked in a mild tomato  
sauce; enriched with butter* 10.99

### ⑤ CHICKPEAS & POTATO

(CHOLE ALOO): PUNJAB

*Cooked with a chef's special blend  
of spices; accented with cumin* 10.99

## SWEET NOTE

### KESARI KHEER

(RICE PUDDING)

*Slow braised and cooked with  
milk, topped with nuts; flavored  
with saffron and enriched  
with dried fruits* 3.99

### RASMALAI

*Soft velvet patties of homemade  
cheese in sweetened milk and  
rosewater syrup; served cold and  
garnished with raisins* 4.99

### KULFI

*Rich Indian ice cream, topped  
with cardamom; choice of  
pistachio or mango* 4.99

### GULAB JAMUN

*Warm honey soaked milk dumplings  
served with a hint of cardamom* 3.99

### MITHAI (SWEET) TASTER

*Assortment of Gulab Jamun,  
Mango Kulfi and Rasmali* 8.49

## BREAD

### NAAN

Leavened white flour bread,  
freshly baked in our clay oven

Regular 2.49

Garlic 3.49

Peshwari (Dried Fruits & Nuts) 4.49

### PARATHA ALOO

Whole-wheat flour bread stuffed with  
spiced potatoes and peas, freshly  
baked in our clay oven 3.49

### ONION KULCHA

Leavened white flour bread stuffed  
with chopped onions and spices,  
freshly baked in our clay oven 3.49

### ROTI

Whole wheat flour bread,  
freshly baked in our  
clay oven 2.49

### PURI

Deep-fried, puffed whole-wheat  
flour bread 2.99

### BREAD BASKET

Assortment of Paratha Aloo,  
Onion Kulcha and Puri 8.99

## SIDE

### RICE BOWL

Basmati rice 1.49

### LEMON PICKLE

Tangy blend of preserved lemons  
and Far-Eastern spices 1.29

### MANGO CHUTNEY

Sweet and sour mango relish 1.29

### CUCUMBER RAITA

Refreshing combination of yogurt,  
cumin and cucumbers 1.29

### FRESH ONIONS & CHILIES

Sliced onions rings sprinkled  
with chat masala and topped  
with green chilies 1.29

### HOT & SWEET SAMPLER

Assortment of Raita, Lemon Pickle  
and Mango Chutney 3.49

## Food for thought.

Let Aditi Indian Dining cater your  
next party and/or office event.

For more information visit us  
online at [myaditi.com](http://myaditi.com)

Join us for an  
'all you can eat'

## LUNCH BUFFET

Daily 11:30 AM - 2:30 PM

"Voted area's BEST  
Indian food in both  
quality and value by  
local customers."