



Pamposh Restaurant

Take Out Menu

Appetizer (Accompanied by house chutneys)

<i>Aloo Tikki</i>	Potato patties spiced with herbs and onions	\$ 3.50
<i>Mixed Vegetable Pakora</i>	Mixed vegetable fritters cooked in garbanzo bean batter	\$ 3.50
<i>Vegetable Samosa</i>	Savory triangular pastry stuffed with spiced potatoes and peas	\$ 3.95
<i>Mixed Seafood-Tikka Kebab</i>	Succulent marinated tandoori grilled seafood	\$ 6.95
<i>Artichoke-chili Pakora</i>	Artichoke, sweet chili, homemade cheese and herbs	\$ 6.95
<i>Mixed Platter</i>	Mixed vegetable pakora, chicken pakora, and aloo tikki	\$ 7.25

Soups And Salads

<i>Dal Shorba</i>	Curried lentil soup garnished with chopped vegetables	\$ 3.00
<i>Mulugutawny Chicken Soup</i>	Curried lentil soup with herbs and tender morsels of chicken	\$ 3.95
<i>Mixed Sonoma greens</i>	Seasonal fresh greens, cherry tomatoes in house vinaigrette dressing	\$ 5.50
<i>Pamposh Salad</i>	Avocado, cucumber, roma tomatoes, mozzarella cheese, in a tandoori roasted lemon-basil vinaigrette dressing served in crispy spiced lentil wafer	\$ 6.50

Naan (Breads -leavened dough baked in the clay oven)

<i>Plain Nan</i>	Traditional Indian tandoori bread	\$ 1.95
<i>Pamposh Nan</i>	Naan topped with basil, garlic and spices	\$ 3.00
<i>Spinach Nan</i>	Naan topped with baby fresh spinach	\$ 3.00
<i>Onion Kulcha</i>	Naan stuffed with onions and fresh cilantro	\$ 3.00
<i>Paneer Kulcha</i>	Naan stuffed with grated cottage goat cheese, lightly spiced	\$ 4.50

Vegetable Dishes

<i>Dal Makhani</i>	Lentils slow cooked in aromatic herbs and spices	\$ 8.95
<i>Aloo Gobi</i>	Cauliflower and potatoes garnished with tomatoes and cilantro	\$ 8.95
<i>Bhindi Masala</i>	A savory blend of diced okra, onions, garlic, tomatoes and ginger	\$ 9.95
<i>Sag Paneer</i>	Homemade cheese cooked with baby fresh spinach in creamy tomato sauce	\$ 9.95
<i>Baigan Bhartha</i>	Chopped, oven-roasted eggplant cooked in creamy yogurt sauce	\$ 8.95
<i>Chana Masala</i>	Garbanzo beans with herbs in tamarind sauce	\$ 8.95
<i>Mixed Vegetable Korma</i>	Assortment of blanched vegetables in creamy yogurt sauce	\$ 8.95
<i>Mushroom Mattar</i>	Mushroom curry sauce with tomatoes, ginger and peas	\$ 8.95
<i>Mattar Paneer</i>	Peas and Fresh homemade cheese cooked in pan fried gravy	\$ 9.95

Tandoori Specialties

<i>Tandoori Chicken</i>	Chicken marinated with ginger, garlic, yogurt, mustard and spices	\$ 12.50
<i>Chicken Tikka Kebab</i>	Grilled boneless pieces of chicken, marinated in our unique blend of spices	\$ 13.95
<i>Lamb Boti Kebab</i>	Cubes of boneless lamb marinated in spices and lemon juice	\$ 14.95
<i>Tandoori Tiger Prawn</i>	Large, mouthwatering prawns lightly seasoned and slowly grilled in the Tandoor	\$ 15.95
<i>Fish Tikka Kebab</i>	Juicy pieces of fresh fish marinated in garlic, ginger and grilled in Tandoor	\$ 15.95

Pan Fried Curries (can be served mild, medium or spicy)

Lamb

<i>Lamb Vindaloo</i>	Succulent pieces of boneless lamb and potatoes cooked in hot spicy sauce	\$ 13.95
<i>Rogan Josh</i>	Boneless lamb cooked in mild curry sauce with saffron, cardamom and cloves	\$ 13.95
<i>Lamb Sagwala</i>	Lamb cooked in a curry of spices and baby fresh spinach	\$ 14.95

Chicken

<i>Chicken Tikka Masala</i>	Tandoori chicken sautéed in creamy curry sauce with a dash of fenugreek	\$ 12.95
<i>Chicken Curry</i>	Traditional Chicken curry with herbs and spices	\$ 12.95
<i>Chicken Jal Frazzey</i>	Chicken curry in a sauce of bell peppers, ginger, onions, garlic, cilantro, homemade cheese and spices.	\$ 12.95
<i>Chicken in Apricot Sauce (Chef special)</i>	Boneless chicken cubes cooked in apricot sauce with herbs	\$ 14.95

Seafood

<i>Bhuna Prawn</i>	Sautéed jumbo prawns in curry sauce	\$ 15.95
<i>Kadhai Prawn</i>	Prawns slow cooked with spices, bell peppers and onions	\$ 15.95
<i>Pamposh Fish Curry</i>	Fish cooked in ginger, garlic and spices	\$ 15.95
<i>Prawns in Apricot Sauce</i>	Prawns cooked in apricot sauce and creamy coconut milk	\$ 15.95

Accompaniments

<i>Pamposh Rice</i>	Steam cooked basmati rice with sweet peas and roasted cashew nuts	\$ 1.95
<i>Raita</i>	Grated cucumber, roasted cumin, mustard seeds and herbs in yogurt	\$ 2.50
<i>Mango Chutney</i>	Classic Indian chutney with great mango texture and a spicy flavor	\$ 2.50

Pamposh Restaurant
52, Mission Circle, Suite 110
Santa Rosa, CA 95409

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Phone (707) 538-3367  
Fax (707) 537-6623  
Email: [contact@pamposhrestaurant.com](mailto:contact@pamposhrestaurant.com)  
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Hours of operation:

Dinner
Tuesday-Sunday 5:00-9:00 pm

