

Chicken Specialties

- 49. Butter Chicken** 12.95
Boneless chicken cooked with tomatoes, spices, herbs in butter sauce
- 50. Chicken Tikka Masala** 12.95
Boneless chicken cooked with onions and exotic spices in tomato sauce. (a must have dish if not counting calories)
- 51. Chicken Saag** 12.95
Chicken cooked until tender with spinach and green herbs
- 52. Chicken Vindaloo** 12.95
Extra hot & spicy chicken cooked with potatoes in sharp tangy sauce
- 53. Chicken Curry** 12.95
Boneless chicken cooked in our special Indian flavorful spices
- 54. Samrat Chicken Korma** 12.95
Succulent pieces of chicken chunks cooked in tasty curry
- 55. Chicken Jalfrezi** 12.95
Chicken cooked with stir-fry vegetables
- 56. Chilli Chicken** 12.95
Boneless chicken breast sautéed with special sauces, chilies, herbs & spices
- 57. Chicken 65** 12.95
Chicken cooked with fried curry leaves, yogurt & spices
- 58. Khadai Chicken** 12.95
Chicken cooked with green peppers and special khadai spices
- 59. Chicken Pasanda** 12.95
Chicken finished with special almond sauce

Lamb Specialties

- 60. Lamb Curry** 13.95
Fresh lamb chunks cooked in onion sauce flavored with Indian spices and herbs
- 61. Lamb Vindaloo** 13.95
An extremely hot recipe made with boneless lamb and potatoes in sharp, tangy sauce
- 62. Lamb Rogan Josh** 13.95
Fresh chunks of leg of lamb cooked in yogurt curry and flavored with a blend of warm spices
- 63. Lamb Saagwala** 13.95
Succulent lamb pieces cooked with spinach and green herbs
- 64. Lamb Korma** 13.95
Succulent pieces of boneless chunks of lamb cooked in tasty curry
- 65. Lamb Pasanda** 13.95
Lamb cooked in blend of cream, almond & spices
- 66. Lamb Chop Masala** 13.95
Slices of tender pieces of lamb cooked in tandoor and finished in special curry sauce.

Seafood Specialties

- 67. Fish Masala** 13.95
Salmon cooked with onions, tomatoes and spices
- 68. Chepala Pulusu** 13.95
Salmon cooked in spicy tamarind sauce
- 69. Shrimp Maharaja** 14.95
Jumbo Shrimp marinated in yogurt & cooked with tomatoes and mild cream sauce
- 70. Khadai Shrimp** 14.95
Jumbo Shrimp cooked on low heat with traditional spices & khadai masala

Accompaniments

- 71. Pickle** 1.50
lemon, cauliflower, and carrot in spicy pickle flavor
- 72. Raita** 2.50
Cool refreshing yogurt with cucumber, tomatoes, and onion flavored with cumin and coriander
- 73. Mango Chutney** 2.95
pieces of mango made pungent, sweet, and tangy

Desserts

- 74. Gulab Jamoon** 3.95
Two dumplings fried to golden brown and dipped in sugar syrup
- 75. Gajar ka Halwa/Carrot Pudding** 3.95
Finely ground carrot cooked in milk with homemade cheese, honey, and almond
- 76. Rice Pudding** 2.95
Pudding made with rice, raisins and pistachios

Beverages

- 77. Mango Lassi** 2.95
- 78. Sweet or Salt Lassi** 2.95
- 79. Mango/Orange/Pineapple Juice** 2.50
- 80. Iced Tea** 2.50
- 81. Masala Chai (Indian Tea)** 2.50
- 82. Soda** 1.95

Take out Menu

Samrat Indian Cuisine



LUNCH BUFFET

Tue|Wed|Thur|Fri: 11:00am - 2:30pm \$9.50

Sat|Sun: 11:30am - 3:00pm \$9.95

DINNER

Sun|Tue|Wed|Thru: 5:00pm - 9:00pm

Friday/Saturday: 5:00pm - 10:00pm

CLOSED : MONDAY

6480 Landsdowne Center

(intersection of Beulah Street & Telegraph Road)

Alexandria, VA. 22315

We cater for all occasions.

703-541-5555

Please let us know if you have any
Food Allergies.

Any item can be made according to your taste.
www.samratmahal.com

Appetizers

- 1. Aloo Tikki (2 pieces)** 3.95
Mashed potato cutlets seasoned with Indian herbs & spices
- 2. Onion Pakoras** 3.95
Mildly spiced onion fritters
- 3. Spinach Pakoras** 3.95
Fresh spinach and sautéed onions cooked in chickpea flour batter
- 4. Vegetable Cutlet (2 pieces)** 3.95
Deep fried vegetable patties
- 5. Vegetable Samosa (2 pieces)** 4.95
Vegetable patties stuffed with potatoes and peas
- 6. Samosa Chat** 4.95
Vegetable samosa and chick peas in tamarind & mint sauce and flavorful spices
- 7. Chicken Pakoras** 4.95
Spiced Julienne chicken dipped in chickpea batter & fried
- 8. Assorted Appetizers** 7.50
Combination of vegetable samosa, vegetable pakora and chicken pakora
- 9. Lamb Seekh Kabob** 6.95
Ground lamb grilled with blended herbs and spices
- 10. Crab Cake** 4.95
Crab blended with potatoes, herbs, and spices
- 11. Ginger Shrimp** 5.95
Jumbo Shrimp marinated with ginger and cooked with herbs & spices
- 12. Fish Fry** 5.95
Strips of salmon marinated in Indian spices and deep fried

Soup/Salad

- 13. Mulligatawny Soup** 3.95
- 14. Tomato Soup** 3.95
- 15. Desi Salad** 3.95

Bread

- 16. Tandoori Naan** 1.95
Leavened white flour bread baked in tandoor
- 17. Tandoori Roti** 1.95
Leavened whole wheat bread baked in tandoor

- 18. Plain paratha** 2.50
Whole wheat bread baked in tandoor
- 19. Aloo patatha** 2.95
Whole wheat bread stuffed with mashed potatoes
- 20. Garlic Naan** 2.95
White flour bread made with fresh garlic and coriander
- 21. Onion Kulcha** 2.95
White flour bread stuff with spiced onions and amchur
- 22. Paneer/Cheese Naan** 2.95
White flour bread stuffed with home made cheese and Indian spices

Rice Specialties

- 23. Vegetable Biryani** 10.95
Basmati rice flavored with saffron and fresh mixed vegetables
- 24. Chicken Biryani** 12.95
Spicy chicken cooked with basmati rice and flavored with saffron, nuts, and spices
- 25. Lamb Biryani** 13.95
Chunks of lamb and aromatic basmati rice sautéed in herbs and spices
- 26. Shrimp Biryani** 14.95
Jumbo Shrimp cooked with aromatic Basmati rice and sautéed in herbs and spices
- 27. Basmati Rice** 1.95
Aromatic steamed basmati rice

Vegetarian Specialties

- 28. Malai Kofta** 9.95
Minces carrots, potatoes, fruits, and nuts dumplings finished in mughlai sauce
- 29. Mutter Paneer** 9.95
Home made cottage cheese cooked with green peas
- 30. Palak Paneer** 9.95
Fresh garden spinach with cottage cheese cooked in a flavorful curry sauce
- 31. Shahi Paneer** 9.95
Cottage cheese cubes in a flavorful tomato sauce
- 32. Aloo Gobhi Masala** 9.95
Potatoes and cauliflower cooked with exotic Indian spices

- 33. Tadka Daal** 9.95
Mildly spiced lentil curry
- 34. Eggplant Bharta/Bangan ki sabzi** 9.95
Eggplant roasted in tandoor then sautéed with onion and cooked in Indian spices
- 35. Okra Masala/Bhindi Masala** 9.95
Okra served with onion, peppers and herbs
- 36. Saag Aloo** 9.95
Quartered potatoes & fresh spinach cooked in flavored curry
- 37. Vegetable Korma** 9.95
A combination of mixed vegetables in tasty curry
- 38. Khadai Paneer** 9.95
Fresh home-made cubes of cheese stir-fried in a khadai with onions, ginger, tomatoes and green peppers
- 39. Dal Makhani** 9.95
Black lentil cooked in low heat & tossed with ginger, garlic, onions, tomatoes, & spices
- 40. Aloo Mutter** 9.95
Potatoes and peas cooked in special home-made sauce
- 41. Channa Masala** 9.95
Chick peas cooked in tangy tomato sauce flavored with various Indian spices

Tandoori (Charcoal Barbecues)

and Kabobs

- 42. Tandoori Chicken** 12.95
Chicken marinated in yogurt, and barbecued in tandoor
- 43. Tandoori Chicken Tikka** 13.95
Chicken charbroiled in tandoor & cooked to bring out the intricate flavor
- 44. Lamb Seekh Kabob** 13.95
Ground lamb prepared with special blend of spices and skewered on tandoor
- 45. Lamb Boti Kabob** 14.95
Lightly spiced lamb cooked in tandoor
- 46. Tadoori Shrimp** 14.95
Jumbo shrimp marinated with special herbs and spices and cooked on skewers in tandoor
- 47. Tandoori Salmon** 16.95
Fresh fillet of salmon marinated in yogurt, lemon juice and cooked in tandoor
- 48. Special Sizzling grill** 20.95
Combination of tandoori chicken tikka, lamb seekh kabob, lamb boti kabob, tandoori shrimp and tandoori salmon served on the sizzler.