



INDIAN GRILL & BAR

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www.lnrestaurant.com

Chapel Hill: 984.234.3409
Durham: 919.748.3456
Raleigh: 919.900.7825

VEG APPETIZER

Vegetable Samosa (2 pcs) <i>(Crispy fried pastry stuffed with peas and potatoes)</i>	\$6.99
Spinach / Mix Vegetable Pakoda  <i>(Deep fried snack made with gram flour and spices with spinach / vegetables)</i>	\$8.99
Samosa Chaat <i>(Chaat made with samosa, chickpea curry, various chutneys and spices.)</i>	\$9.99
Vegetable Cutlet (2 pcs)  <i>(Minced vegetables with spices, bread-crumbed and deep fried)</i>	\$8.99
Cutlet Chaat <i>(Chaat made with veg cutlet, chickpea curry, various chutneys and spices.)</i>	\$11.99
Chilli Baby Corn  <i>(Fried pieces of baby corn are combined with a spicy, sweet, Indo-Chinese sauce)</i>	\$12.99
Chilli Garlic Mushroom  <i>(Batter fried mushroom tossed with chef's special chilli-garlic sauce)</i>	\$12.99
Chilli Paneer <i>(Batter fried Indian cottage cheese tossed in sweet, spicy, hot and sour chilli sauce)</i>	\$13.99
Paneer Chukka  <i>(Fried paneer sauteed on grill with homemade spices)</i>	\$13.99
Gobi Pepper Fry  <i>(Batter fried cauliflower sauteed with curry leaf and spices)</i>	\$12.99
Gobi Manchurian  <i>(Batter fried cauliflower tossed with manchurian sauce)</i>	\$12.99
NON - VEG APPETIZER	
Chicken 65 <i>(Deep fried boneless chicken marinated with a blend of chefs special spices)</i>	\$13.99
Chilli Chicken <i>(Boneless Chicken stir fried with hot green chillies, onion, garlic & soy sauce)</i>	\$13.99
Knockout Chicken  <i>(Boneless Chicken sauteed on wok with Chef's special sauce, onion & bellpepper)</i>	\$14.99
Chicken Lollipop <i>(Drums of chicken marinated in chefs special spices and deep fried)</i>	\$15.99
Apollo Fish  <i>(Spicy batter coated fish deep fried with chef's special sauces)</i>	\$14.99
Shrimp 65 <i>(Deep fried shrimp marinated with a blend of chef's special spices)</i>	\$16.99
Chicken Chukka  <i>(Boneless chicken pieces sauteed on grill with homemade spices)</i>	\$14.99
Goat / Lamb Chukka  <i>(Choice of Goat (with bone) or Lamb sauteed on grill with homemade spices)</i>	\$17.99
Pomfret Fish Fry <i>(Tawa fried fish that is tender from inside & crispy from outside)</i>	\$19.99

TANDOOR SPECIALITIES

Tandoori Paneer Tikka  <i>(Cottage cheese marinated in yogurt and tandoori spices)</i>	\$16.99
Hariyali Paneer Tikka  <i>(Cottage cheese marinated with Mint & Cilantro paste, spices and herbs)</i>	\$16.99
Tandoori Chicken Tikka  <i>(Boneless chicken tender marinated in tandoori spices)</i>	\$17.99
Tandoori Chicken  <i>(Chicken leg quarter marinated in special tandoori spices)</i>	\$17.99
Campfire Jerk Chicken  <i>(Drums of chicken marinated in chefs special and cooked jerk style)</i>	\$17.99
Chicken Seekh Kebab  <i>(Flavorful ground chicken croquettes, seasoned with Indian spices)</i>	\$17.99
Hariyali Murg Kebab  <i>(Chargrilled chicken in aromatic green sauce of cilantro, mint and spices)</i>	\$17.99
Tandoori Salmon  <i>(Salmon fillet marinated in special in house spices)</i>	\$21.99
Tandoori Shrimp  <i>(Shrimp grilled with special spices in clay oven)</i>	\$20.99
Bombay Lamb Chops  <i>(Juicy lamb ribs marinated in special spices)</i>	\$24.99
Tandoor Mixed Grill Platter  <i>(Tandoori sampler - hariyali murg kebab, tandoori shrimp, lamb chops, chicken tikka)</i>	\$24.99

SOUTH INDIAN SPECIAL

Idli Sambar  <i>(3 soft & fluffy Idlis served with Sambar and Chutney)</i>	\$9.99
Kaima Idli  <i>(Idli cubes flavored with finely chopped onion, tomato, garlic, capsicum, green chillies and coriander leaves.)</i>	\$13.99
Plain Dosa  <i>(Crispy crepe made with rice and lentils)</i>	\$10.99
Cheese Dosa  <i>(Crispy crepe made with rice and lentils topped with cheese)</i>	\$12.99
Egg Dosa  <i>(Plain dosa topped with beaten eggs seasoned with salt & pepper)</i>	\$13.99
Egg Karam Dosa  <i>(Plain Dosa topped with beaten eggs and spicy powder)</i>	\$13.99
Masala Dosa  <i>(Crispy crepe made with rice and lentils stuffed with potato masala)</i>	\$11.99
Mysore Masala Dosa  <i>(Crispy crepe made with rice and lentils stuffed with potato masala and spicy chutney)</i>	\$12.99
Andhra Karam Dosa  <i>(Crispy crepe made with rice and lentils smeared with spicy powder)</i>	\$13.99

Avocado Dosa  <i>(Crispy crepe made with rice and lentil with a spread of spicy chutney, cheese and avacado)</i>	\$13.99
Onion Uttapam  <i>(Thick crepe topped with onion)</i>	\$13.99
Mixed Vegetable Uttapam  <i>(Thick crepe topped with mix of vegetables)</i>	\$13.99
Chilli Parota  <i>(Shredded layered bread cooked with onions, green bell peppers and chillies, and tomato)</i>	\$13.99
Veg Kothu Parota  <i>(Flaky layered bread cut into pieces and sauteed with veggies & spices)</i>	\$13.99
Egg Kothu Parota  <i>(Flaky layered bread cut into pieces and sauteed with egg & species)</i>	\$14.99
Chicken Kothu Parota  <i>(Flaky layered bread cut into pieces and sauteed with chicken & spices)</i>	\$15.99
Parota - Chicken Kurma <i>(Combo of chicken kurma and handmade multilayered bread)</i>	\$15.99
Parota - Mutton Curry <i>(Combo of mutton curry and handmade multilayered bread)</i>	\$17.99
Parota - Veg Kurma <i>(Combo of veg kurma and handmade multilayered bread)</i>	\$13.99
Idli - Chicken Kurma <i>(Combo of chicken kurma and 2 pcs Idli)</i>	\$15.99
Idli - Mutton Curry <i>(Combo of mutton curry and 2 pcs Idli)</i>	\$17.99
Idli - Veg Kurma <i>(Combo of veg kurma and 2 pcs Idli)</i>	\$13.99

BIRYANI

Hyderabad Veg Dum Biryani  <i>(Rice made with aromatic spices, herbs & mixed vegetables cooked in dum style)</i>	\$14.99
Hyderabad Chicken Dum Biryani  <i>(Rice made with special spices, herbs & chicken served with boiled eggs)</i>	\$16.99
Boneless Chicken Biryani  <i>(Rice made with special spices, herbs & boneless chicken served with boiled eggs)</i>	\$17.99
Bombay Shrimp Biryani  <i>(Rice made with aromatic spices, herbs and shrimp)</i>	\$18.99
Hyderabad Goat Dum Biryani  <i>(Rice made with aromatic spices, herbs & goat cooked in dum style)</i>	\$19.99
Seeraga Samba Goat Biryani  <i>(Goat cooked with Indian spices and Seeraga samba rice)</i>	\$19.99

Contact Us for Your Next Event!

With the best menus, service and presentation, we'll make feeding guests at your next event a breeze.

 - Chef Special  - Vegan  - Gluten free

VEG ENTRÉE (Served with rice)

Aloo Gobi Masala  <small>(Potatoes and cauliflower cooked with special spices topped with julienne ginger)</small>	\$14.99
Channa Masala (Potato optional)  <small>(Flavorful curry made with chickpeas in a spicy onion tomato masala gravy)</small>	\$14.99
Dal Tadka   <small>(Yellow lentil dish tempered with ghee, herbs and spices)</small>	\$13.99
Dal Makhani  <small>(Popular lentil recipe made with whole black lentils and kidney beans)</small>	\$14.99
South Indian Veg Kurma   <small>(Popular South Indian curry dish with vegetables)</small>	\$14.99
Navratan Korma   <small>(Mixed vegetables cooked with blend of nuts and dry fruits in a rich creamy sauce laced with spices)</small>	\$14.99
Gutti Vankaya Kura   <small>(Baby eggplant – cooked with peanut & sesame sauce)</small>	\$15.99
Bhindi Masala  <small>(Okra (lady's fingers) cooked in spices with onion, ginger and tomatoes and tempered with cumin and red chilies)</small>	\$15.99
Baingan Bharta  <small>(Charcoal smoky eggplant cooked until tender and mixed with aromatic spices)</small>	\$15.99
Malai Kofta  <small>(Fresh minced vegetables with nuts and raisins cooked in spicy, creamy sauce)</small>	\$16.99
Kadai Mushroom   <small>(Sautéed button mushrooms in semi dry gravy of spiced tomato sauce with bell peppers and onions)</small>	\$15.99
Eggplant / Okra Pulusu   <small>(Classic Andhra dish consisting of roasted eggplant (brinjal) / okra (lady's fingers) in a sweet and sour stew)</small>	\$15.99
Mutter Paneer / Tofu   <small>(Choice of paneer or tofu with green peas in creamy sauce)</small>	\$16.99
Saag Paneer / Tofu  <small>(Choice of paneer or tofu cooked with spinach and cream)</small>	\$16.99
Paneer / Tofu Butter Masala  <small>(Choice of paneer or tofu cooked in rich creamy tomato sauce spices)</small>	\$16.99
Paneer / Tofu Tikka Masala  <small>(Choice of paneer or tofu cooked in rich creamy tomato sauce with onion and bell peppers)</small>	\$16.99
Mango Lime Paneer / Tofu   <small>(Our Chef's secret and special mango sauce blended with a hint of fresh lime cooked with choice of paneer or tofu)</small>	\$16.99
Tofu Vindaloo   <small>(Diced tofu and potato cooked in Goan special rich and tangy tomato sauce)</small>	\$15.99

EGG ENTRÉE (Served with rice)

Egg Curry  <small>(Boiled eggs cooked in onion and tomato gravy and spices)</small>	\$14.99
Kadai Egg Masala  <small>(Boiled eggs sauteed with cut bell peppers, tomatoes, onions in traditional wok / kadai)</small>	\$14.99

CHICKEN ENTRÉE (Served with rice)

Chicken Tikka Masala  <small>(Boneless chicken tikka cooked in rich creamy tomato sauce with onion & bell peppers)</small>	\$17.99
Chicken Vindaloo  <small>(Chicken and potato cooked in tomato based tangy sauce)</small>	\$17.99
Chicken Saag  <small>(Chicken and fresh spinach cooked in special spices and cream)</small>	\$17.99
Chicken Malai Korma  <small>(Chicken cooked in blend of nuts and creamy sauce)</small>	\$17.99
Butter Chicken  <small>(Boneless chicken thigh pieces cooked in rich creamy tomato sauce spices)</small>	\$17.99
Madras Chicken Curry   <small>(Boneless chicken breast cooked South Indian)</small>	\$17.99
Chicken Jalfareze  <small>(Boneless Chicken simmered in special sauce tossed with onions, bell peppers & tomatoes cooked in clay)</small>	\$17.99
Mango Lime Chicken   <small>(Boneless chicken cooked with fresh Mango flavor with a hint of lime)</small>	\$17.99
Gongura Chicken  <small>(Spicy and slightly sour tasting curry made with chicken, gongura, onions, chilies, spices & herbs)</small>	\$17.99
Karaikudi Chicken Korma   <small>(Spicy and hot dish flavored with aromatic, distinctive spices)</small>	\$17.99

LAMB / GOAT ENTRÉE (Served with rice)

Lamb / Goat Tikka Masala  <small>(Choice of lamb or goat cooked in rich creamy tomato sauce with onion and bell peppers)</small>	\$19.99
Lamb / Goat Vindaloo  <small>(Choice of lamb or goat and potato cooked in tomato based tangy sauce)</small>	\$19.99
Lamb / Goat Saag  <small>(Choice of lamb or goat and fresh spinach cooked in special spices and cream)</small>	\$19.99
Lamb / Goat Korma  <small>(Choice of lamb or goat braised in blend of nuts and creamy sauce)</small>	\$19.99
Lamb / Goat Rogan Josh  <small>(Choice of lamb or goat braised with a gravy flavored with ginger, garlic and aromatic spices)</small>	\$19.99
Goat Chettinad   <small>(Goat cubes cooked with aromatic spices and coconut from the land of Chettinad)</small>	\$19.99
Gongura Goat  <small>(Traditional goat cooked with gongura & special spices)</small>	\$19.99
Andhra Goat Curry  <small>(Traditional goat cooked with special spices and a hint of coconut)</small>	\$19.99

OUR LOCATIONS

Durham

811 9th Street #150
Durham, NC 27705
919-748-3456

Chapel Hill

100 Meadowmont Village Cir #101
Chapel Hill, NC 27517
984-234-3409

Raleigh

105 Friendly Dr #101
Raleigh, NC 27607
919-900-7825

SEAFOOD ENTRÉE (Served with rice)

Malabar Fish Curry  <small>(Tilapia fish cooked in aromatic spices and coconut gravy)</small>	\$19.99
Salmon Tikka Masala  <small>(Tandoor Salmon fish cooked in rich creamy tomato sauce)</small>	\$23.99
Shrimp Curry Southern Style   <small>(Shrimp cooked with traditional Chennai spices)</small>	\$21.99
Coastal Fish Curry   <small>(Fish marinated with fresh turmeric and salt, cooked with fresh tomatoes)</small>	\$19.99

BREAD / NAAN

Chapathi (2 Pcs)	\$2.99
Plain Naan	\$3.99
Butter Naan	\$3.99
Garlic Naan	\$4.99
Bullet Naan	\$4.99
Cheese & Spinach Naan	\$4.99
Onion Kulcha	\$4.99
Mint & Basil Naan	\$4.99
Rosemary Naan	\$4.99
Chur Chur Naan	\$5.99
Paneer Kulcha	\$5.99
Amritsar Potato Kulcha	\$5.99
Kashmiri Naan	\$5.99
Tandoori Roti 	\$3.99
Raagi Roti 	\$3.99
Parota (2 pcs)	\$5.99
Assorted Bread Platter (Butter, Garlic & Tandoori Roti)	\$12.99

DESSERTS

Orange Delight <small>(Homemade ice cream served in Orange wedge)</small>	\$10.99
Gulab Jamun <small>(Milk based deep fried dumplings soaked in sugar syrup)</small>	\$5.99
Rasamalai  <small>(Indian cottage cheeseballs soaked in sweet thick milk. Served chilled.)</small>	\$6.99
Carrot Halwa  <small>(Fresh grated carrot cooked with milk & cream along with nuts and raisins)</small>	\$5.99
Kulfi (Strawberry, Blueberry, Pistachio, Paan, Malai)  <small>(Homemade frozen Indian ice-cream)</small>	\$6.99
Rice Kheer  <small>(Popular Indian dessert made with rice, milk, nuts, saffron and a touch of cardamom)</small>	\$5.99