



# KAARVAN

## THE INDIAN KITCHEN



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### The Indian Kitchen

The largest Indian restaurant in Tashkent, Uzbekistan, we specialize in Indian cuisine boasting authentic Indian food made with age old traditional Indian cooking techniques curating the true flavors and tradition of Indian cuisine. The menu brings to the table the careful selection of dishes from all across the Indian subcontinent, featuring aromatic curries of the back waters from Kerala to tandoori specialties of the Punjabi cuisine, all crafted with attention to detail. With warm and inviting ambiance, along with our friendly service, adding to the dining experience, our aim is to take you on a detour of great Indian dining experience. So come follow through this exuberant experience of a kind here in Kaarvan

# SOUP

## NON-VEGITERIAN SOUP

### CREAM OF CHICKEN SOUP

Simple authentic chicken soup fused with green veggies, cloves, black pepper, and freshly chosen herbs.

55000

### CHICKEN HOT & SOUR SOUP

Delicious peppery soup made with chicken, mixed vegetables, ginger, garlic cooked in a hot and sour broth.

35000

### CHICKEN SWEET CORN SOUP

A thick, warm soup with chicken broth, creamed sweet corn, carrots with cropped zucchini with mild spices.

40000

### CHICKEN MANCHURIAN SOUP

A fusion of Chinese manchow and freshly prepared chicken broth with dry, roasted red chillies, ginger, garlic and some sesame seeds.

45000

## VEGITERIAN SOUP

### CREAM OF TOMATO SOUP

Stirred freshly boiled tomatoes with whipping cream, parmesan cheese, chicken stock, garlic, onion with basic sweetness of sugar.

50000

### VEG SOUP

A delightful fusion of different freshly picked vegetables boiled with corn starch served with green herbs and garnish with mint.

45000

### VEG MANCHOW SOUP

A fusion of Chinese manchow and freshly prepared vegetable broth with dry, roasted red chillies, ginger, garlic and some sesame seeds.

45000

### MUSHROOM SOUP

Button mushrooms are sauteed with onion and garlic, then combined with flour and butter to make a thick roux.

55000

# SNACKS

## NON-VEGETARIAN SNACKS

### CHICKEN TIKKA

Boneless chicken marinated with curd, coriander, mint, lemon & garlic roasted over charcoal.

75000

### TANDOORI CHICKEN

Chicken wings & leg piece marinated with curd, coriander, mint, lemon & garlic with a flavor of Tandoor.

85000

### CHICKEN MALAI TIKKA

Sweet milk cream marinated chicken with cashew paste and a fused blend of traditional Indian spices.

85000

### AFGHANI CHICKEN TIKKA

Boneless chicken marinated in garlic ginger paprika cumin turmeric with Afghan spices.

85000

### CHICKEN BLACK PEPPER TIKKA

Boneless chicken marinated in tangy yogurt and black pepper with generous garlic and lemon.

80000

### GARLIC CHICKEN TIKKA

Boneless chicken marinated with Indian spices, garlic, strained curd, ginger and garlic, with smoked fusion of coal.

80000

### TANDOORI CHICKEN WINGS

Fresh chicken wings seasoned with cumin, garam masala, coriander and Indian paprika.

60000

### CHICKEN TANGRI

Chicken drumsticks marinated with sour yogurt, lemon grilled over charcoal fire garnished with coriander leaves.

85000

## VEGETERIAN SNACKS

### PANEER TIKKA

70000

### PANEER MALAI TIKKA

Freshly cottage cheese marinated with sweet cream and delicate flavours of India.

80000

### VEG. PAKORA

Crispy vegetable fritters seasoned with salt, paprika and concoction of mixed spices.

55000

**PANEER PAKORA** 70000

Paneer, fried till golden seasoned with salt, paprika and concoction of roasted spices.

**BREAD PAKORA** 60000

Bread with gram flour and mixture of spices, seasoned to perfection with Indian spices like chaat masala, paprika, cumin filled with tangy potato mixture.

**AALOO TIKKI CHAT** 40000

Crispy potato patties made with herbs and roasted Indian spices, shallow fried and served with mouth watering coriander mint chutney and yogurt.

**AALOO SAMOSA** 30000

A tasty Indian snack made with a little pocket of fried dough filled with delicious spiced potato, coriander and chillies Served with authentic flavourful green chutney.

**SAMOSA CHAT** 40000

**VEG. SEEKH KEBAB** 70000

## INDO-CHINESE

### NON-VEGITERIAN CHINESE

**CHILLI CHICKEN DRY/GRAVY** 65000

Indo-Chinese appetizer made by tossing fried chicken in spicy hot chilli sauce.

**CHICKEN MUNCHURIAN DRY/GRAVY** 65000

Indo Chinese appetiser made of fried chicken in Manchurian sauce.

**CRISPY PEPPER CHICKEN** 65000

Crispy seasoned chicken, fried up with crunchy onions and spicy chillies.

**DRUMSTICK HEAVEN** 75000

Charcoal roasted chicken mashed and mixed with sizzling baked potatoes, deepfried with spices and cheese served on chicken drumsticks

**CHICKEN NOODLES** 65000

Chicken noodles are a delicious flavour packed meal of stir fried noodles, chicken, vegetables and sauces. Made in Chinese Hakka Style.

**EGG NOODLES** 60000

Egg Noodles is a delightful, flavoursome, delicious, melt in mouth meal made by cooking hakka noodles & then seasoned with herbs and spices.

**HAKKA CHICKEN NOODLES** 55000

Indian street style noodles packed with bold & spicy flavours.

**CHILLY GARLIC CHICKEN NOODLES** 65000

Tender, juicy chicken enveloped in a fiery blend of garlic and chili, alongside perfectly cooked wide noodles.

**SINGAPORI CHICKEN NOODLES** 70000

Stir-fried cooked rice vermicelli, curry powder, vegetables, scrambled eggs and marinated chicken

## VEGETARIAN CHINESE

### CHILLY PANEER

68000

Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce.

### VEG MANCHURIAN

55000

Crispy veg balls in manchurian sauce is a delicious dish from Indian Chinese cuisine.

### VEG NOODLE

50000

Noodles are dressed in a spicy concoction of soy sauce, chilli flakes, fresh garlic and ginger and a generous amount of black pepper.

### VEG HAKKA NOODLES

55000

Popular Indo-Chinese dish of stir fried noodles, veggies and sauces.

### VEG SINGAPORI NOODLES

65000

Delicious variety of stir-fried noodles that we get in Indo Chinese restaurants or take aways in India.

### VEG FRIED RICE

45000

Made with a hearty mix of fresh vegetables, green onions, seasonings and spices.

### PANNER FRIED RICE

60000

Savoury, spiced and delicious stir fried rice variant made with soft paneer cubes.

### CHILLY GARLIC FRIED RICE

55000

spicy main course recipe made with long grain rice and chilli garlic sauce.

### VEG CHILLI GARLIC NOODLES

55000

Asian Chinese-style garlic noodles includes noodles cooked with dry red chillies and red chili sauce for a vibrant delicious taste.

## MAIN COURSE

### NON-VEGITERIAN

### BUTTER CHICKEN

85000

The secret to the tender, flavour infused chicken is a spice infused yogurt marinade made with fresh ginger, garlic, lemon juice and spices.

### CHICKEN MASALA

70000

Chicken masala is a simple Indian dish made with chicken, spices, herbs, onions and tomatoes.

**CHICKEN TIKKA MASALA** 85000

**CHICKEN CURRY** 70000

Chicken stewed in an onion- and tomato-based sauce, flavoured with ginger, garlic, tomato puree, chilli peppers and a variety of spices.

**KADHAI CHICKEN** 80000

Spicy, smokey chicken cooked in a karahi or wok and simmered with ground spices and large cubes of onions.

**CHICKEN LABABDAR** 85000

Chicken lababdar is a delicious North Indian dish that combines tender pieces of Chicken with a rich tomato-onion based gravy.

**HANDI CHICKEN** 80000

Handi chicken is a delicious dish made with chicken cooked on a low flame for a long time. Handi is a Hindi word for an earthen.

**CHICKEN KORMA** 85000

Chicken korma is a traditional Mughlai dish where bone in the chicken is cooked with the spices onion paste yogurt and nuts.

**CHICKEN RARA** 90000

Chicken Rara or Murgh Rara is a popular North Indian chicken curry preparation wherein chicken is cooked and served in a spicy and lip-smacking chicken mince gravy.

**CHICKEN BHUNA** 90000

Chicken bhuna is a delicious, flavoursome and popular North Indian dish of chicken stir fried and slow cooked in a spicy bhuna masala.

**TAWA CHICKEN** 70000

**MUTTON CURRY** 85000

Mutton curry is a dish of slow cooked mutton (goat or lamb) in a spicy gravy.

**MUTTON KADHAI** 90000

**MUTTON DAHI WALA** 90000

This is an authentic, mouth watering, lip smacking delicacy. It has smooth gravy with pieces of mutton cooked in aromatic spices, curds and onion.

**MUTTON KORMA** 90000

This simple crowd-pleasing dish has tender & succulent pieces of lamb/ mutton simmered in an amazingly delicious and super flavourful gravy.

**MUTTON HANDI** 95000

Pieces of lamb or mutton braised with a gravy flavoured with garlic, ginger and aromatic spices.

**MUTTON BHUNA** 90000

Delectable north Indian braised meat dish made with meat (goat, mutton or lamb), browned onions, fragrant spices and yogurt.

**MUTTON RARA** 95000

Rara gosht recipe is marinated with a variety of spices that gives it a tantalizing taste.

**EGG CURRY** 65000

Egg curry is flavourful, delicious and goes well with roti, naan, paratha or rice.

**EGG BHURJI** 75000

Egg bhurji is a simple scrambled eggs dish made with spices, eggs & herbs. Serve it with rice, roti or bread.

## VEGETARIAN

|   |       |
|---|-------|
| <b>DAAL MAKHANI</b>   | 75000 |
| All time Indian classic, an exotic mix of pulses cooked in butter, with an added punch of spices like cumin, and Indian paprika.                  |       |
| <b>DAAL TARKA</b>   | 60000 |
| Gram pulses cooked thrice with different techniques and special blend of simple spice like cardamon, cumin and cinnamon.                          |       |
| <b>PANEER BUTTER MASALA</b>   | 72000 |
| Lightly pan-fried cottage cheese in a thick tangy gravy of tomatoes and onion packing a punch of green chillies and smoothness of cashew paste.   |       |
| <b>KADHAI PANEER</b>  | 75000 |
| Pan-fried vegetables sauted in butter and spices like cinnamon, cardamon and special blend of kadhai masala with roasted cottage cheese           |       |
| <b>PALAK PANEER</b>   | 75000 |
| Slow cooked spinach sauted in an iron skillet with fresh cottage cheese and choicest seasoning straight from Indian sub continent                 |       |
| <b>MIX VEG.</b>   | 65000 |
| Bring to table all the seasonal vegetables cooked in light aromatic herbs like celantro and pan fried with intact spices like clove and cinnamon. |       |
| <b>AALOO GOBHI</b>  | 55000 |
| Indian dish made from potatoes (aloo) and cauliflower (gobi) as well as Indian spices, aromatics, and herbs.                                      |       |
| <b>SHAHI PANEER</b>   | 80000 |
| Rich, aromatic & delicious tasting restaurant style Mughlai dish made with paneer, onions, yogurt, spices & nuts.                                 |       |
| <b>JEERA AALOO</b>  | 40000 |
| Simple delicious made with potatoes, spices & cumin as the main ingredients. Very basic spice powders are used to flavour it.                     |       |
| <b>CHANA MASALA</b>   | 58000 |
| Delicious, flavoursome and healthy Indian meal. A protein-packed, vegan and gluten-free dish.   |       |
| <b>PANEER LABABDAR</b>  | 80000 |
| Paneer lababdar gravy is made of a spicy cashew tomato paste that is cooked with sautéed onions.  |       |
| <b>MUSHROOM MASALA</b>  | 75000 |
| Delicious Indian curry made with mushrooms, onions, tomatoes, spices & herbs.   |       |
| <b>HANDI PANEER MASALA</b>  | 78000 |
| A delicious and creamy gravy cooked in a handi.   |       |
| <b>PANEER TIKKA MASALA</b>  | 75000 |

## PANEER PASANDA

Made with stuffed paneer slices which are batter coated, fried and served in a smooth onion, tomato cashew gravy.

75000

## MALAI KOFTA

Potato paneer balls served with a flavourful, creamy and delicious curry. It is served with naan, roti, paratha.

80000

## PANEER BHURJI

popular vegetarian Indian dish made with scrambled Indian cottage cheese (paneer), onions, tomatoes and spices.

80000

## KASHMIRI DUM AALOO

75000

# BIRYANI

## NON- VEGITERIAN

### CHICKEN BIRYANI

Aromatic, delicious and spicy one pot chicken biryani made with basmati rice, spices, chicken and herbs

80000

### CHICKEN HYDRABADI DHUM BIRYANI

recipe yields very aromatic biryani rice with delicious, soft tender & succulent chicken with bursting flavours.

85000

### MUTTON BIRYANI

Mutton biryani is the epitome of Indian cuisine, with layers of beautifully spiced mutton and tender grains of rice topped with coriander and fried onions

90000

### MUTTON HYDRABADI DHUM BIRYANI

recipe yields very aromatic biryani rice with delicious, soft tender & succulent MUTTON with bursting flavours

95000

### EGG BIRYANI

Fragrant basmati rice cooked with aromatic biryani spices, herbs & boiled eggs

55000

## VEGETARIAN

### VEG BIRYANI

A popular spice and vegetables mixed favoured rice one pot meal recipe.

68000

### VEG. HYDRABADI DUM BIRYANI

Hydrabadi Veg Biryani is having mixed vegetables marinated in spicy yogurt and made with steamed rice

75000

### PANEER BIRYANI

dum cooked with basmati rice, paneer, spices, yogurt, herbs and nuts.

70000



## SALAD / RAITA

### FRESH GREEN SALAD

Easy Green Salad with mixed greens, tomatoes, cucumber, red onion, Parmesan cheese, croutons, and a quick balsamic vinaigrette.

65000

### CUCUMBER SALAD

made with fresh dill, onions, and a sweet and tangy vinegar dressing.

35000

### ONION SALAD

made with thin raw onion rings, spices and herbs.

20000

### TOMATO SALAD

A healthy side dish filled with juicy ripe tomatoes, thinly sliced onions, & fresh herbs in a simple oil & vinegar dressing.

30000

### MIXED FRUIT RAITA

Fruit raita is sweet raita variant made with fresh yogurt, mixed fruits and a few ground spices.

50000

### VEGETABLE RAITA

Healthy raita variant made in Indian households with assorted veggies, yogurt and seasonings.

35000

## RICE

### PLAIN RICE

plain yet fragrant boiled basmati rice

30000

### JEERA RICE

Fragrant basmati rice is scented with cumin seeds, cardamom and green chilli for lovely, long grains

35000

### GREEN PEA PULAO

classic Indian rice pilaf made with basmati rice, whole spices, herbs and of course green peas

40000

### VEG PULAO

55000



## THALI

### VEG KAARVAN SPEACIAL THALI

SHAHI PANEER + DAL MAKHANI + MIX VEG + 2 TANDOORI ROTI \ 2 LACHA PARATHA + VEG PULAO + RAITA \ CHUTNEY + DESERT

135000

### NON- VEG KAARVAN SPEACIAL THALI

BUTTER CHICKEN + TANDOORI CHICKEN + 2 TANDOORI ROTI \ 2 LACHA PARATHA + CHICKEN BIRYANI + RAITA \ CHUTNEY + DESERT

145000

# BREAD / ROTI

|   |       |
|---|-------|
| <b>TAWA ROTI</b><br>A charred whole wheat flour Indian bread that is soft and can be served along with any kind of curries.                                     | 12000 |
| <b>TANDORI ROTI</b><br>Flatbread made with whole wheat and traditionally cooked in tandoor.   | 10000 |
| <b>TAWA BUTTER ROTI</b><br>Butter roti is a restaurant popular flatbread made with whole wheat flour.   | 15000 |
| <b>TANDORI BUTTER ROTI</b>  | 12000 |
| <b>BUTTER NAAN</b><br>Naan is a leavened flatbread mostly cooked in a tandoor.  | 20000 |
| <b>PLAIN NAAN</b><br>Soft unleavened bread baked in clay oven.  | 15000 |
| <b>BUTTER GARLIC NAAN</b><br>Soft, fluffy, homemade naan bread, brushed with melted garlic butter.  | 22000 |
| <b>MISSI ROTI</b><br>Savoury and nutty flavoured flatbreads made with a mix of whole wheat flour, gram flour and spices.  | 22000 |
| <b>LACHHA PARATHA</b><br>crispy flaky layered whole wheat flatbreads made with a simple unleavened dough consisting of whole wheat flour, salt and ghee or oil. | 20000 |
| <b>PLAIN PARATHA</b><br>Paratha is an Indian flatbread that is a staple in many Indian homes served for breakfast.  | 15000 |
| <b>ALOO PARATHA</b><br>Stuffed parathas are made with spiced potato filling.  | 22000 |
| <b>PYAZ PARATHA</b><br>Whole wheat flatbreads stuffed with flavourful onions, spicy green chillies and savoury spices.  | 22000 |
| <b>PANEER PARATHA</b><br>Indian stuffed flatbread made with a whole wheat flour dough and filled with savoury, spiced, grated paneer.                           | 30000 |
| <b>GOBHI PARATHA</b><br>Unleavened whole wheat flatbread stuffed with a spiced grated cauliflower filling.  | 25000 |
| <b>BEETROOT PARATHA</b>   | 40000 |

# SOUTH INDIAN

|                      |       |
|----------------------|-------|
| PLAIN DOSA           | 55000 |
| MASALA DOSA          | 65000 |
| BUTTER MASALA DOSA   | 70000 |
| CHEESE MASALA DOSA   | 75000 |
| PANEER MASALA DOSA   | 80000 |
| IDLI SAMBAR          | 60000 |
| VEG. UTTAPAM         | 80000 |
| ONION/TOMATO UTTAPAM | 70000 |
| MASALA UTTAPAM       | 85000 |
| PANEER UTTAPAM       | 90000 |

# MOMO'S

## NON.VEG MOMO'S

|                                |       |
|--------------------------------|-------|
| TANDORI CHICKEN MOMO'S         | 60000 |
| AFGHANI TANDORI CHICKEN MOMO'S | 65000 |
| FRIED CHICKEN MOMO'S           | 55000 |
| STEAM CHICKEN MOMO'S           | 45000 |

## VEG. MOMO'S

|                        |       |
|------------------------|-------|
| STEAM VEG.MOMO'S       | 45000 |
| FRIED VEG.MOMO'S       | 50000 |
| TANDORI VEG MOMO'S     | 55000 |
| AFGHANI TANDORI MOMO'S | 65000 |
| CHILLY VEG. MOMO'S     | 50000 |

## DESERT

### GULAB JAMUN

Fried dough balls made from milk solids and semolina are soaked in a syrup flavoured with cardamom, rose water, saffron and cloves.

35000

### JALABI

35000

### KHEER

Rice Kheer is an Indian Rice Pudding that is slowly cooked with rice, milk, sugar, nuts, and aromatic spices.

20000

### BANANA PHIRNI

a delicious, creamy, easy to make sweet dish with ripe BANANA, basmati rice, milk, sugar, nuts and flavorings.

30000

## TEA / COFFEE

### MASALA TEA

Indian beverage made by brewing black tea with fragrant spices, sugar and milk.

20000

### LEMON TEA

Refreshing tea where lemon juice is added in black or green tea.

10000

### BLACK TEA

Simple refreshing drink made using tea powder, water without using milk.

10000

### GREEN TEA

Simple refreshing drink made using tea powder, water without using milk.

10000

### ICE TEA

Lemony Iced Tea with black tea, sugar, lemon

20000

### COLD COFFEE

Soft, fluffy, homemade naan bread, brushed with melted garlic butter.

25000

### HOT COFFEE

Savoury and nutty flavoured flatbreads made with a mix of whole wheat flour, gram flour and spices.

22000

Coriander: It is rich in antioxidants and may help lower blood sugar levels. Coriander seeds are also known for their antimicrobial properties.



# BEVERAGES

BANANA SHAKE 65000

PINEAPPLE SHAKE 70000

MILK CHOCOLATE SHAKE 55000

VANILA SHAKE 50000

BLUE BERRY SHAKE 70000

STRAWBERRY SHAKE 45000

MANGO SHAKE (SEASONAL) 90000

SWEET LASSI 40000

SALTY LASSI 30000

DRY FRUIT SWEET LASSI 55000

COKE/ PEPSI/ FANTA/ SPRITE 0.5 / 1 L / 1.5 L 12000/ 15000/ 18000

MINERAL WATER 0.5/ 1L 5000/ 8000

FRESH LIME SODA 35000

MOJITO 45000

FRUIT JUICE

CLASSIC 21500

PREMIUM 25500

SERVICE CHARGES 20 % Additional on total billing



ਭਾਗੀਠੀ  
ਵੇਦਵਰ  
ਭੋਠਾਵਾ

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