

Samunder-Ki-Duniya

World of Seafood

Shrimp Curry	16.95
Large shrimp cooked in a mildly spiced sauce.	
Shrimp Nagrisi	17.95
Large shrimp cooked in spicy coconut flavored sauce.	
Shrimp Dhingri	17.95
Large pieces of shrimp cooked with fresh mushrooms in a cream cauce.	
Shrimp Pasanda	17.95
Large pieces of shrimp marinated in cream and cooked in almond and onion sauce.	
Fish Tikka Masala	17.95
Juicy pieces of fish cooked in a thick tomato, onion and butter sauce.	
Shrimp Sagwala	17.95
Large pieces of shrimp cooked in spinach, flavored with fresh garlic, ginger amd mild spices.	
Shrimp Tikka Masala	18.95
Tandoori broiled shrimp cooked in a thick tomato, onion and butter sauce.	

Subzi Bhandar

Many of Our Vegetarian Dishes

Vegetable Jalfrezi	11.95
Fresh garden vegetables marinated in fresh ginger and garlic, then cooked with natural herbs.	
Saag Paneer	12.95
Spinach and homemade Indian cheese cubes with mild spices.	
Mutter Paneer	12.95
Garden green peas and lightly fried homemade cheese cubes, cooked in a mildly spicy sauce.	
Palak Aloo	11.95
Potatoes cooked with spinach and flavorful spices.	
Aloo Gobi	11.95
Florets of cauliflower stir fried with masala and potatoes, then cooked with tomato and onion.	
Mushroom Mutter	11.95
Garden green peas and mushrooms cooked in a midly spicy sauce.	
Aloo Chole	10.95
Chickpeas and potatoes cooked in a combination of garam masala and herbs.	
Baigan Bhurtha	12.95
Eggplant roasted in the tandoor and sauteed with green peas, ginger and garlic Punjabi style.	
Dal Makhani	10.95
Lentils cooked on slow heat and sauteed with butter, onion, tomato, ginger and garlic.	
Bhindi Masala	12.95
Whole okra stuffer with oriental spices and sauteed with onions, tomatoes and peppers.	
Malai Kofta	12.95
Homemade cheese stuffed in vegetable balls, cooked in a mildly spiced cream sauce.	
Navratan Korma	12.95
A combination of mixed vegetable marinated in yogurt and cooked in cream and specially blended spices.	
Paneer Masala	13.95
Homemade cottage cheese with onions and tomatoes, and cooked in a masala sauce. A special delicacy.	

Biryanis

Rice Specialties- Cooked with Yogurt & Spices to perfection with Nuts & Raisins.

Shrimp Biryani	17.95
Lamb Biryani	16.95
Chicken Tikka Biryani	15.95
Vegetable Biryani	12.95
Shahjahani Biryani	16.95
Saffron Basmati Rice cooked with boneless pieces of chicken, cubes of lamb and shrimp.	
Neelam Special Biryani	15.95
Saffron Basmati Rice cooked with chicken, broccoli, fruits and homemade cheese cubes.	

Combination Dinners

House Special	19.95
Chicken Tandoori, Lamb Roganjosh, Vegetable Jal-Frozi, Naan, Basmati Rice, Served with Papadum and a bowl of Mulligatawny soup.	
From the Tandoor	19.95
Includes Chicken Tandoori, Chicken Tikka, Seekh kebab, Shrimp Tandoori, Naan, Basmati Rice, Served with Papadum and a bowl of Muligatawny Soup.	
Vegetarian Thali	17.95
A tasteful adventure with a veriety, consisting of Vegetable Korma, Palak, Aloo, Bayngan Bhurtha, Naan, Basmati Rice, Served with Papadum and a bowl of Mulligatawny Soup. (\$ 2.00 add't for any change of dishes).	
Special Combination for Two	39.95
Chicken Tikka, Seekh Kebab, Lamb Pashawri, Vegetable Jal-Frozi, Naan, Bashmati Rice, served with Papadum and a cup of Mulligatawny Soup.	

Desserts

Firni	3.95
Flavored custard milk with pistachios and almonds.	
Kulfi	4.95
Authentic Indian ice cream flavored with pistachio and rosewater.	
Gulab Jamun	3.95
Juicy deep fried cheese balls dipped in honey flavored syrup.	
Rasmalai	3.95
Homemade cheese balls sweetened in milk and flavored with cardamon, garnished with rosewater and pistachio.	
Ice Cream	3.95
Choice of Mango or Rose.	

Beverages

Indian Tea	2.95
Our famous tea flavored wit herbs and spices.	
Coffee / Iced Tea	2.95
Mineral Water or Perrier (Bottle)	3.95
Soda (Sparkling)	1.95
Choi of Coke, Diet Coke, 7-Up, Ginger Ale, Sparkling.	
Lassi	3.50
Refreshing homemade yogurt drink flavored with rosewater served sweet or salty.	
Mango Lassi	3.50
The refreshing combination of Mango Shake and our traditional Lassi Drink.	
Pina Colada	3.50
Freshly prepared (non-alcoholic).	
Mango Milk Shake	3.50
Mango Fruit-flavored shake prepared fresh.	
Juice	2.95
Mango or Orange.	
Non-Alcoholic Beer	2.95

NEELAM

EXOTIC INDIAN CUISINE

"The Finest Indian Restaurant in New Jersey"

295 Springfield Ave.
Berkeley Heights, NJ 07922
Tel. (908) 665-2212
www.neelamrestaurant.com

Lavish Lunch Buffet
Monday Thru Friday

OPEN 7 DAYS

MON - SAT 11:30 - 2:30

SUN - THUR 5:00 - 10:00

FRI - SAT 5:00 - 10:30

**PARTY ROOM
AVAILABLE**

Visit Our New Location

The Clay Oven
AUTHENTIC INDIAN CUISINE

1140 Route 46 East, Ledgewood, NJ 07852
T. 973.252.7270

We cater for all occasions

Shuruvat

Vegetable Pakora A delicious combination of mixed vegetable fritters, delicately spiced, then fried with special batter.	4.95
Samosa Vegetable (2) Crisp turnover filled with mildly spiced potatoes and green peas. A vegetarian delight.	4.95
Samosa Meat (2) Turnover filled with curried minced meat.	5.50
Chicken Pakora Tender pieces of chicken delicately spiced and batter fried.	6.95
Aloo Papri Chat Homemade crispy flour crackers mixed with potatoes, black peas, onion and roasted lentils, tossed in homemade yogurt and tooped with a tangy tamarind sauce flavored with Indian spices.	5.95
Onion Bhajia Thinly sliced onion batter fried, delightful flavored fritters, served with tamarind sauce.	5.95
Shrimp Pakora Tender pieces of shrimp marinated in chick pea flour then lightly fried to a mouth watering delicacy.	8.95
Neelam Special Appetizer Neelam's combination of Chicken Tikka, Seekh Kabab, Somosa Meat and Aloo Tiki.	9.95
Tandoori Assorted Grill An assortment of Neelam's finest tandoori delights, Chicken Tikka, Reshmi Kebab and seekh Kabab.	9.95
Vegetable Assorted Platter A wonderful vegetarian combination of Vegetable Somosas, Mix Pakoras and Papadum.	8.95

Condiments

Papadum Thin and crispy lentil wafer.	2.95
Raita Grated cucumber in homemade yogurt, mixed with mint leaves and fresh herbs.	2.95
Mango Chutney Sweet and spicy chutney.	2.95
Achar Hot and spicy pickels from India.	2.95

Soups and Salad

Mulligatawany Soup A traditional soup made with lentils and vegetables, midly flavored with fresh herbs and spices, and served with a lemon wedge.	4.95
Murgh Shorba Our heart warming soup freshly prepared with chicken, garlic, ginger, vegetable and a touch of specially blended spices.	5.95
Neelam Special Salad Garden fresh vegetable garnished with freshly prepared creamy ginger, garlic, mint flavored dressing or oil and vinegar dressing.	5.95

Rotighar

House of Homemade Indian Breads

Paratha Buttered pan fried flat bread.	2.95
Poori Deep Fried Puffed light bread.	2.95
Roti The traditional Indian style whole wheat bread baked in the tandoor (clay oven).	2.95
Naan The traditional Punjabi tear-drop shaped white bread baked in the tandoor (clay oven). It is delicious with or without butter.	2.95
Onion, Paneer, Kulcha Mild, scrumptious unleavened bread filled with onion and homemade cheese, baked in the tandoor (clay oven).	3.95
Garlic Naan Naan flavored with fresh garlic, baked in the tandoor (clay oven)	3.95
Aloo Gobhi Kulcha Delightful unleavened bread stuffed with flavored potatoes and cauliflower, baked in the tandoor (clay oven)	3.95
Peshawari Naan Our special unleavened bread layered with fresh coconut mixed with raisins and nuts, then baked in the tandoor (clay oven)	4.95
Pudina Laacha Naan Delicious multi-layered whole wheat bread topped with fresh mint and baked in the tandoor (clay oven).	3.95
Kashmiri Paratha Delicious multi-layered whole wheat bread topped with fresh mint and baked in the tandoor (clay oven).	4.95

Tandoori Specials

Treasures from the Clay Oven

Tandoori Chicken Chicken marinated in yogurt, mild spices and roasted over charcoal in the tandoor.	13.95
Chicken Tikka Tender boneless pieces of chicken marinated with flavorful spices, then roasted over charcoal in the tandoor.	14.95
Seekh Kebab Chopped lamb mixed with onions and herbs, then roasted on a skewer in the tandoor.	15.95
Paneer Tikka Cubes of homemade cottage cheese marinated with ginger and mild spices, then baked in the tandoor. Served with broiled onions and green peppers.	13.95
Reshmi Kebab Succulent pieces of chicken marinated with herbs and almond paste, then roasted in the tandoor.	14.95
Sultani Seekh Kebab Mild, tender morsels of lamb marinated in our special recipe, then broiled with complimenting additions in the tandoor.	16.95
Jhingrihol (Shrimp) Tandoori Fresh shelled shrimp, lightly seasoned and slowly broiled with complimenting additions in the tandoor.	18.95
Machli (Fish) Tandoori Juicy fish filet, marinated in herbs and spices, broiled over charcoal in the tandoor and served on a fresh garden salad.	17.95
Chicken Malai Kebab Boneless pieces of chicken breast marinated in ginger and garlic malai sauce flavored with saffron & cinnamon - cooked to melt-in-your-mouth tenderness in a clay oven.	15.95

Gosht Laziz

Several of Our Lamb Specialties

Gosht Vindaloo Finely cut lamb marinated in vinegar and Indian spices. Cooked in a tangy, sharp sauce served extra hot. A goan special.	14.95
Lamb Saag Finely chopped garden fresh spinach cooked with lamb in an authentic spicy herbal sauce.	14.95
Lamb Roganjosh Cubes of lamb marinated in Indian spices, cooked with chopped tomatoes in a creamy sauce. A memorable dish for lamb lovers.	15.95
Lamb Dansik Boneless pieces of lamb marinated in honey, vinegar and spices, then cooked with lentils.	15.95
Bhindi Gosht Fresh okra and selected pieces of lamb, marinated in herbs and cooked according to our chef's secret recipe.	15.95
Lamb Peshawri A rare delicacy for northwest India. Juicy pieces of lamb specially prepared, then simmered in sour cream and black pepper flavored sauce.	15.95
Keema Punjabi Masala Fresh American spring chopped lamb marinated in yogurt cooked with green peas and freshly spices.	15.95
Lamb Tikka Masala Marinated sliced lamb baked in the tandoor, then cooked in a thick tomato, onion and creamy butter sauce.	16.95

*(All dishes are available prepared to your taste - mild, medium or hot
Served with Basmati Rice)*

Bahar-e-Murg

Chicken Specialties

Chicken Curry or Vindaloo A special treat for lovers of hot spicy Indian food. A delicious combination of vinegar marinated chicken cubes in a tangy sauce (mild or hot).	13.95
Chicken Sagwala Boneless chicken cooked in pureed fresh garden spinach and mild spices.	13.95
Chicken Kashmiri Boneless pieces of chicken marinated in honey, vinegar and Indian spices and cooked with lentils.	14.95
Chicken Dansik Boneless pieces of chicken cooked with pineapple chunks and flavored with fresh spices.	14.95
Chicken Tikka Masala Tender boneless pieces of white meat chicken roasted in the tandoor, then cooked in a thick tomato, onion and creamy sauce.	14.95
Chicken Shahi Korma Juicy pieces of chicken specially prepared by the chef, then simmered in a light flavored yogurt sauce.	14.95
Chicken Dhingri Boneless chicken cooked with mushrooms in a flavorful creamy sauce. A house delicacy..	14.95
Chicken Makhni The most popular Indian delicacy, butter chicken (tandoori baked), cooked with chopped tomatoes and a creamy sauce.	14.95
Chicken Bhuna Boneless pieces of chicken cooked with onion, tomatoes and flavored with garam masala.	14.95