

We believe that the joy of eating lies in the art of cooking. That's why at KISMET, each meal is carefully prepared with the right blends, so as to enhance your palate. It represents an expertise aquired over the years in the art of Indian cooking.

Most of the dishes in the menu are spiced, in a traditional yet subtle way, though, we can alter the spices according to your taste.

We welcome you to KISMET. Please settle back, relax and have a truly delightful dining experience.

Namaskar (Indian Greetings)

Billa & Ashi

230 Wickenden Street Providence, R.I. 02903 401-453-2288

Pan# 401-272-8440.

Aarambh

APPETIZERS

SAMOSAS	Vegetable	\$ 2.50	Meat	\$ 2.95
Crisp turnovers	stuffed with spiced veg	etables or ground	Lamb.	375
VEGETABLE PAR	CORA			3.95
Mix vegetable j	fritters.			5.57)
CHICKEN PAKO	RA			5.95
Tender pieces of	of Chicken delicately sp	iced, golden fried.		3:75
PANEER PAKOR	A			3.95
Home made ch	eese fritters.			5.50
TENGRI KEBAB.				5-95
Chicken drums	ticks marinated and bak	ted in tandoor.		
EISH PAKORA				5.95
Cubed filet of f	ish seasoned with fresh	herbs, golden frie	d.	6,95
ASSORTED PLAT	TER			7.95
A combination	of vegetarian and non-	vegetarian appetiz	ers.	

SOUPS

MULLIGATAWNEY SOUP	\$ 1.95
A lentil soup, garlic, ginger and lemon flavored.	
COCONUT SOUP	1.95
Shredded coconut and cream soup (warm & sweet).	

SHAHI TANDOOR SE

Please allow 20 minutes for preparation. Served with Kali-Dal and Rice Pulao

Tandoor is charcoal fired clay-pit oven, which retains the juice and flavors of meats and gives them a distinct taste and flavor.

This style of cooking is centuries-old tradition in India.

	8.95
TANDOORI MURGA	\$4.25
Young half Chicken marinated in spices, herbs and yogurt overnight	1099
then baked to perfection in Tandoor. (White Meat)	¥1.25
MALAI KEBAB	2.95
All white meat of chicken, marinated in special marinade baked on skewers	7.25
on a slow charcoal fire.	9.25
MURG TIKKA	9.95
Chunks of all white meat chicken, marinated in yogurt and	
freshly ground spices then baked in Tandoor.	9.75
MUTTON TIKKA	295
Boneless pieces of Lamb lightly marinated in spices and cooked in Tandoor.	9:43
SEEKH KEBAB	9.95
Ground Lamb flavored with freshly ground spices and herbs and	nan
cooked on skewers in Tandoor.	7:15
TANDOORI FISH	10.95
Chunks of blue fish marinated in special masala and baked in Tandoor.	
TANDOORI PRAWNS	11.95
Jumbo shrimps in delicate herbs and spices, then baked in Tandoor.	
TANDOORI MIX GRILL	12.95
A combination of delicious Tandoori specialties.	

CHAWAL KE NAMOONE

Rice Specialties

BIRYANI

An aromatic blend of fragrant Basmati Rice with flavorful spices, herbs and nuts.

VEGETABLE	\$ 8.95	SHRIMP\$ 11.95
CHICKEN	9.50	RICE PULAO 1.95
LAMB	9.95	KISMET BIRYANI
		fruits and nuts.

ROTI

Bread

(Fresh breads baked to order in tandoor.)

ROGINI NAN	\$ 1.95
Leavened bread baked in tandoor.	
ALU NAN	2.95
Leavened baked bread stuffed with seasoned mashed potatoes.	
STUFFED KULCHA	2.95
Soft leavened baked bread stuffed with your choice of seasoned onions or	
shredded homemade cheese.	
PESHAWARI NAN	3.25
Leavened baked bread stuffed with raisins and nuts.	7.95
CHICKEN NAN.	3551
Leavened baked bread stuffed with chicken.	
POORI	1.25
Whole wheat deep fried puffy bread.	
KHASTA ROTI	1.75
Whole wheat baked bread.	
PARATHA	1.95
Whole wheat buttered baked bread.	

SATH MEIN

DIAILI IVILLIA	
Accompaniments	225
RAITA	
Cool whipped homemade yogurt with cucumber, diced	onions, tomatoes
and fresh mint.	
KACHUMBER SALAD	2.75
Chopped cucumbers, onions, tomatoes, green peppers of	and fresh
coriander tossed in herbs, spices and lemon juice.	
MANGO CHUTNEY or HOMEMADE PICKLES	(Mixed or Carrot)1.75
PAPADAM	1.00

Sundried lentil wafers.

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PANEER PAKORA	L			3.95
Home made che	ese fritters.			6.57
TENGRI KEBAB				535
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EISH PAKORA				5.95
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MURGI KHAZANA

Chicken Specialties

MURG TIKKA LABABDAR	59.50
Broiled pieces of Tandoori Chicken (white meat) cooked in rich	
tomato gravy with subtle flavor of fresh herbs.	4.50
MURG MADRAS	8,95
A South Indian specialty - Hot and spicy.	
MURG CURRY	8.25
Boneless Chicken cooked in thick lightly spiced gravy.	8.50
MURG MUGHLAI	8.93
A true mughlai specialty. Succulent boneless pieces of chicken in a	
blend of rich almonds and cashews, cream sauce.	8.50
MURG JALFREZIE	8.95
Chicken cooked with fresh coriander, tomatoes, delicate spices,	
sauteed onions and bell-peppers.	8:50
MURG PALAK	8.93
Boneless Chicken cooked with delicately spiced spinach.	9,95
KADAHI MURG (Chef's Special)	10.95
Boneless pieces of baked white meat tandoori chicken, fenugreek and fresh coriander flavored, sauteed with hell-penners, onions and tomatoes	

KASHMIRI KHAZANA

Lamb Specialties

LAMB CURRY	895
Tender boneless leg pieces cooked in thick, lightly spiced gravy.	9:25
Succulent pieces of Lamb cooked in delicately spiced spinach.	9.75
KEEMA	200
Ground Lamb cooked with peas, onions and tomatoes. LAMB PASANDA	2:75
A North Indian delicacy. Juicy cubed lamb leg cooked with nuts in lightly creamed sauce, flavored with fenugreek.	9.70
LAMB MADRAS	295
A South Indian speciality. Hot and spicy. KADAHI LAMB (Chef's Special)	2:25
Chunks of barbecued Lamb cooked with onions, bell-peppers, tomatoes and fresh coriander.	

SAMOONDER SE

Seafood Specialties

GOAN PRAWN CURRY	\$ 11.95
A Goan specialty. Shrimp cooked in rich onions, tomatoes and coconut;	gravy. 10.95
PRAWN MADRAS	11.95
A South Indian specialty - Hot and spicy.	10.95
PRAWN PALAK.	11.95
Shrimp cooked with delicately spiced spinach.	13695
TANDOORI PRAWN MASALA	12.95
Tandoori baked Shrimp, cooked with mushrooms and peppers in tomato	sauce. 9-9c
FISH JALFREZIE	10.95
Fish filet cooked with onions, peppers, tomatoes and mushrooms.	9.95
FISH MADRAS.	10.95
A South Indian specialty - Hot and spicy.	1195
KADAHI-MACHLI (Chef's Special)	12.95
Barbecued chunks of fish cooked with fenugreek flavored sauteed onions mushrooms and tomatoes.	, peppers,

BAGICHA

Vegetarian Specialties

DAL MAHARANI	57:50
Black lentils cooked with garlic, ginger, tomatoes and delicate spices.	167
PESHAWARI CHOLE	7.930
Garbanzo beans cooked with onions, herbs and tomatoes.	79)
PALAK PANEER	7.95
Fresh spinach and homemade cheese cooked with a touch of diced onion.	s and
a variety of herbs and spices.	7.50
MATAR PANEER	7.95
Petite garden fresh peas cooked with home made cheese.	75
BAINGAN BHURTA	7.95
An open flame-baked fresh egg-plant sauteed with onions and tempered v	vith
herbs and spices.	290
KADAHI PANEER (Chef's Special)	8.95
Chunks of home made cheese cooked in Chef's special sauce.	795
SABZI KOFTA	8.95
Cauliflower, carrots, potatoes, peas and home made cheese morsels,	217.
gently tempered with spices, cooked in special sauce.	7.50
SHAHI SABZI	7.95
A combination of gently tempered fresh vegetables.	7.50
ALU GOBHI	7.95
Caulislower and potatoes cooked with garlic, ginger and onions.	

All entrees served with Rice Pulao and onions and mint chutney.

JALPAAN Beverages

MANGO LASSI\$ 2.2	25
A cool, refreshing, mango flavored, delicious homemade yogurt drink.	
MASALA LASSI	.5
Whipped homemade yogurt flavored with crushed cumin, salt and pepper drink	k.
LASSI)5
Honey and sugar sweetened yogurt drink.	
FRESHLY BREWED 100% COLOMBIAN or DECAF	15
MASALA TEA	95
Freshly brewed darjeeling tea flavored with aromatic herbs.	
SOFT DRINKS 0.9	15
MINERAL or SPARKLING WATER 1.5	50
NON-ALCOHOLIC WINE 2.2	25
NON-ALCOHOLIC BEER 1.9	95

MISHTHAN BHANDAR

Desserts

KESERI BADAMI KHEER	\$ 2.25
Almond and raisins rice pudding flavore	ed with saffron and crushed cardamom.

7% meal Tax applicable

CREDIT CARDS - MINIMUM \$ 10.00

CORKAGE FEES \$ 1.00 PER BOTTLE

Management not responsible for personnel loss.

TAKE OUT AVAILABLE

Catering for all occasions.