Kismet
Fine Cuisine Of India

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 acquired 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)
Bill & Ashi

230 Wickenden Street
Providence, R.I. 02903

401-453-2288
Fax # 401-272-8440
Aarambh

**APPETIZERS**

- **SAMOSAS**
  - Vegetable $2.50
  - Meat $2.95
  - Crisp turnovers stuffed with spiced vegetables or ground Lamb.

- **VEGETABLE PAKORA**
  - Mix vegetable fritters.
  - $3.75

- **CHICKEN PAKORA**
  - Tender pieces of Chicken delicately spiced, golden fried.
  - $3.75

- **PANEER PAKORA**
  - Home made cheese fritters.
  - $3.75

- **TENGRI KEBAB**
  - Chicken drumsticks marinated and baked in tandoor.
  - $3.95

- **FISH PAKORA**
  - Cubed filet of fish seasoned with fresh herbs, golden fried.
  - $3.95

- **ASSORTED PLATTER**
  - A combination of vegetarian and non-vegetarian appetizers.
  - $4.95

**SOUPS**

- **MULLIGATAWNEY SOUP**
  - A lentil soup, garlic, ginger and lemon flavored.
  - $1.95

- **COCONUT SOUP**
  - Shredded coconut and cream soup (warm & sweet).
  - $1.95

**SHAHI TANDOOR SE**

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

- **TANDOORI MURGA**
  - Young half Chicken marinated in spices, herbs and yogurt overnight then baked to perfection in Tandoor. (White Meat)
  - $4.95

- **MALAI KEBAB**
  - All white meat of chicken, marinated in special marinade baked on skewers on a slow charcoal fire.
  - $4.95

- **MURG TIKKA**
  - Chunks of all white meat chicken, marinated in yogurt and freshly ground spices then baked in Tandoor.
  - $4.95

- **MUTTON TIKKA**
  - Boneless pieces of Lamb lightly marinated in spices and cooked in Tandoor.
  - $4.95

- **SEEKH KEBAB**
  - Ground Lamb flavored with freshly ground spices and herbs and cooked on skewers in Tandoor.
  - $4.95

- **TANDOORI FISH**
  - Chunks of blue fish marinated in special masala and baked in Tandoor.
  - $10.95

- **TANDOORI PRAWNS**
  - Jumbo shrimps in delicate herbs and spices, then baked in Tandoor.
  - $11.95

- **TANDOORI MIX GRILL**
  - A combination of delicious Tandoori specialties.
  - $12.95

**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** $9.95
    House special - Vegetables 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.

- **CHICKEN NAN** $4.25
  - 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**

*Accompaniments*

- **RAITA** $2.75
  - Cool whipped homemade yogurt with cucumber, diced onions, tomatoes and fresh mint.

- **KACHUMBER SALAD** $2.75
  - Chopped cucumbers, onions, tomatoes, green peppers 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.
Aarambh

APPETIZERS

SAMOSAS
- Vegetable $2.50
- Meat $2.95

VEGETABLE PAKORA
- Mixed vegetable fritters $2.15

CHICKEN PAKORA
- Tender pieces of Chicken delicately spiced, golden fried $2.35

PANEER PAKORA
- Pan fried cheese fritters $2.15

TENGHRI KEBAB
- Chicken drumsticks marinated and baked in tandoor $2.15

FISH PAKORA
- Cubed fillets of fish marinated with fresh herbs, golden fried $3.95

ASSORTED PLATTER
- A combination of vegetable and non-vegetarian appetizers $8.25

SOUPS

MULLIGATAWNEY SOUP
- A spiced soup, garlic, ginger and tamarind flavoured $1.95

COCONUT SOUP
- Shredded coconut and cream soup (palm & pepper) $1.95

SHAHI TANDOOR SE

Tandoor is charcoal fired clay-pot ovens, which retain the juices and flavors of the meats and give them a distinct taste and flavor. This style of cooking is thousands of years old in India.

TANDOORI MURGA
- Young half Chicken marinated in spices, herbs and yoghurt overnight then baked to perfection in Tandoor (White Meat) $14.95

MALAI KEBAB
- All white meat of chicken, marinated in special marinade baked on skewers on a charcoal grill $11.95

MURG TIKKA
- Chunks of all white meat chicken, marinated in yogurt and freshly ground spices then baked in Tandoor $9.75

MUTTON TIKKA
- Boneless pieces of Lamb lightly marinated in spices and cooked in Tandoor $9.75

SEEKH KEBAB
- Ground Lamb flavoured with freshly ground spices and herbs and cooked on skewers in Tandoor $9.75

TANDOORI FISH
- Chunks of blue fish marinated in special masala and baked in Tandoor $11.95

TANDOORI PRAWNS
- Jumbo shrimp in delicate herbs and spices, then baked in Tandoor $12.95

MURG KHAZANA

Chicken Specialties

MURG TIKKA LABABBAR
- Tender pieces of Tandoori Chicken white meat cooked rich tomato gravy with sultana flavour of fresh herbs $10.95

MURG MADARS
- A South Indian specialty - Hot and spicy $5.95

MURG CURRY
- Boneless Chicken cooked in thick lightly spiced gravy $6.95

MURG MUGHALI
- A true mughuli specialty. Succulent boneless pieces of chicken in a blend of rich almonds and cashew nuts, cream sauce $6.95

MURG JALFREZIE
- Chicken cooked with fresh coriander, tomatoes, delicate spices, salted onions and bell peppers $5.95

MURG PALAK
- Boneless chicken cooked with delicately spiced spinach $6.95

KADAI MURG (Chef's Special)
- Boneless pieces of baked white meat tandoori chicken, fenugreek and fresh coriander flavored, served with bell peppers, onions and tomatoes $10.95

KASHMIRI KHAZANA

Lamb Specialties

LAMB CURRY
- Tender boneless leg pieces cooked in thick, lightly spiced gravy $10.95

LAMB PALAK
- Succulent pieces of Lamb cooked in delicately spiced spinach $6.95

KEEMA
- Ground Lamb cooked with peas, onions and tomatoes $6.95

LAMB PASANDA
- A North Indian delicacy. Juicy cubed lamb leg cooked with nuts in lightly creamed sauce, flavoured with fenugreek $9.95

LAMB MADARS
- A South Indian specialty. Hot and spicy $10.95

KADAI LAMB (Chef's Special)
- Chunks of barbecued Lamb cooked with onions, bell peppers, tomatoes and fresh coriander $10.95

SAMOONDER SE

Seafood Specialties

GOAN PRAWN CURRY
- A Goan specialty. Shrimp cooked in rich onions, tomatoes and coconut gravy $12.95

PRAWN MADARS
- A South Indian specialty - Hot and spicy $10.95

PRAWN PALAK
- Shrimp cooked with delicately spiced spinach $10.95

TANDOORI PRAWN MASALA
- Tandoori baked Shrimp, cooked with mushrooms and peppers in tomato sauce $10.95

FISH JALFREZIE
- Fish fillets cooked with onions, peppers, tomatoes and mushrooms $10.95

FISH MADARS
- A South Indian specialty - Hot and spicy $10.95

KADAI-MACHLI (Chef's Special)
- Barbecued chunks of fish cooked with fenugreek flavoured sautéed onions, peppers, mushrooms and tomatoes $10.95

BAGICHA

Vegetarian Specialties

DAL MAHABANI
- Black lentils cooked with garlic, ginger, tomatoes and delicate spices $3.50

PESHAWARI CHOLE
- Garbanzo beans cooked with onions, herbs and tomatoes $3.50

PALAK PANEER
- Fresh spinach and homemade cheese cooked with a touch of diced onions and a variety of herbs and spices $3.75

MATAR PANIR
- Green peas with fresh paneer cooked with homemade cheese $3.50

BAINGAN BHURTA
- An open flame baked eggplant seasoned with onions and tempered with herbs and spices $3.50

KADAI PANEER (Chef's Special)
- Chunks of home made cheese cooked in Chef's special sauce $3.95

SABZI Kofta
- Chilled, carrot, potatoes, peas and homemade cheese marinated, gently tempered with spices, cooked in special sauce $3.75

SHAHI SABZI
- A combination of gently tempered fresh vegetables $3.75

ALU GOBI!
- Chilli, onion and potatoes cooked with garlic, ginger and onions $1.95

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

Beverages

MANGO LASSI .......................................................... $ 2.25
A cool, refreshing, mango flavored, delicious homemade yogurt drink.

MASALA LASSI ......................................................... 2.25
Whipped homemade yogurt flavored with crushed cumin, salt and pepper drink.

LASSI ................................................................. 1.95
Honey and sugar sweetened yogurt drink.

FRESHLY BREWED 100% COLOMBIAN or DECAF ........... 0.95

MASALA TEA .......................................................... 0.95
Freshly brewed darjeeling tea flavored with aromatic herbs.

SOFT DRINKS ................................................................ 0.95

MINERAL or SPARKLING WATER ............................. 1.50

NON-ALCOHOLIC WINE ........................................... 2.25

NON-ALCOHOLIC BEER ............................................ 1.95

MISHTHAN BHANDAR

Desserts

KESERI BADAMI KHEER ........................................... $ 2.25
Almond and raisins rice pudding flavored 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.