

LUNCH SPECIALS

Lunch served from 11 a.m. - 2:30 p.m., Monday - Friday.
Lunch special served with soup, salad, appetizer, rice and NAN bread.

Chicken Curry Special	5.75	Lamb Curry Special	6.50
Beef Curry Special	5.95	Veg. Curry Special	5.75

(No Substitutions)

APPETIZERS

Served with Hot and Mild Sauces • All Pakodas coated with special batter and deep fried.

POTATO PAKODA	3.50
ONION PAKODA (hot or mild)	3.99
EGGPLANT PAKODA (4 pieces)	3.99
CHILI PAKODA (hot or mild, 4 pieces)	3.99
CHICKEN PAKODA (boneless)	5.25
FISH PAKODA (4 pieces)	5.50
CHEESE PAKODA (4 pieces)	4.25
SPINACH PAKODAS	3.99
MIXED VEGETABLE PAKODA (Assortment of all vegetable Pakodas)	5.75
METHU VADA (4 deep fried pastries made with lentil flour and special Indian spices)	4.25
MASALA VADA (4 deep fried pastries made with garbanzo beans and Indian spices)	4.25
MEAT SAMOSAS (2 crisp patties stuffed with ground beef)	3.99
VEGETABLE SAMOSAS (2 crisp patties stuffed with vegetables)	3.99
POTATO BONDA (4 deep fried patties stuffed with vegetables)	3.99

SOUPS, SALADS & PICKLES

SAMBAR (Thick lentil vegetable soup)	2.25
RASAM (Thin spicy tamarind soup)	1.99
TOSSED GREEN SALAD (Ranch, Italian or Thousand Island)	2.50
INDIAN STYLE HOT SALAD (Tomatoes, green chilies and onions)	2.25
RAITA (Fresh homemade yogurt with spices & fresh vegetables)	2.25
PICKLE (Homemade pickle right in Ravi's)	.99

TANDOORI SPECIALTIES

Served with sliced onions and lemon.

PANNEER TIKKA DRY (Eight pieces of homemade cheese cooked in special spices imported from India and served with grilled onions and lime pieces)	15.50
ROYAL FEAST (Chicken tikka, priti kabab, tandoori chicken, served with nan & soup)	17.50
TANDOORI CHICKEN (Four pieces of chicken marinated in mildly-spiced and cooked in charcoal clay oven) (half)	8.50
TANDOORI CHICKEN (Eight pieces of tandoori chicken) (full)	14.50
CHICKEN TIKKA (Eight pieces of boneless breast chicken marinated and cooked in charcoal clay oven)	14.99
TANDOORI SHRIMP (Mildly spiced and marinated jumbo shrimp roasted in clay oven and served with onions, tomato and lemon)	16.99
PRITI KABAB (Marinated cubes of lamb baked in clay oven)	15.50
CHILLY CHICKEN (Boneless chicken marinated in Indian spices, deep fried and served with grilled onions and chili)	13.99

DINNERS

Complete THALI DINNER includes:

ONE ENTREE (Listed Below), SAMBAR (Thick Lentil Vegetable Soup),
RASAM (Thin Spicy Vegetable Soup), RAITA YOGURT with Vegetables,
DAHAL (Thick Lentil Curry), PAPADUM (Giant Lentil Wafer) or
POORIES (Deep Fried Indian Bread or NAN), RICE PILAF and DESSERT of the day.

A LA CARTE DINNER includes:

ONE ENTREE (Listed Below) and choice of NAN (Popular Tandoori Leavened Baked Bread) or
2 PARATHAS (Pan Fried Indian Bread) or
3 POORIES (Deep Fried Indian Bread) or RICE PILAF.

CHICKEN SPECIALTIES:

	A La Carte	Thali
<i>CHICKEN CURRY (Boneless chicken cooked with mild spices and sauce)</i>	9.25	10.99
<i>CHICKEN MASALA CURRY (Boneless chicken cooked in a special sauce made with nuts, tomatoes, carrots and Indian spices)</i>	9.99	11.99
<i>CHICKEN KORMA (Boneless chicken cooked with yogurt, nuts, coconut, tomatoes and Indian spices)</i>	9.99	11.99
<i>CHICKEN SAAG (Boneless chicken and spinach, tomatoes and mild spices)</i>	9.99	11.99
<i>CHICKEN VINDALOO (Boneless chicken cooked with red chilies, tomato sauce and cashewnut sauce, very hot)</i>	9.99	11.99
<i>CHICKEN MAKHANI (Boneless tandoori chicken cooked in tomato sauce, fresh cream, butter and cashewnut sauce)</i>	9.99	11.99
<i>CHICKEN TIKKA MASALA (Boneless chicken breast marinated in mild spices baked in clay oven cooked in tomato sauce and Indian spices)</i>	10.25	12.50
<i>TANDOORI CHICKEN (Chicken baked in a clay oven)</i>	9.99	11.99

LAMB SPECIALTIES:

<i>LAMB CURRY (Boneless lamb cubes cooked in mild spices and sauce)</i>	10.25	13.25
<i>LAMB SAAG (Boneless lamb cooked in mildly spiced gravy with onions and spinach)</i>	10.25	13.25
<i>LAMB VINDALOO (Boneless lamb cubes with fresh herbs, spices and potatoes, very hot)</i>	10.25	13.25
<i>LAMB KORMA (Boneless lamb cooked in yogurt & mild sauce and herbs)</i>	10.25	13.25

BEEF SPECIALTIES:

<i>BEEF CURRY (Tender boneless beef cooked in mild spices and sauce)</i>	9.99	11.99
<i>BEEF SAAG (Boneless beef pieces cooked with spinach lightly seasoned with herbs and spices)</i>	9.99	11.99
<i>BEEF KORMA (Tender beef cooked in yogurt and mild sauce and herbs)</i>	9.99	11.99
<i>BEEF VINDALOO (Cubes of beef cooked in rich sauce with potato)</i>	9.99	11.99
<i>BEEF KEEMA (Ground beef cooked in mild spices and sauce)</i>	9.99	11.99

SEAFOOD:

A La Carte Thali

SHRIMP MASALA (<i>Jumbo shrimp cooked in special sauce made with nuts and tomatoes, carrots and spices</i>)	11.25	13.99
SHRIMP SAAG (<i>Tender pieces of jumbo shrimp sauteed with spinach lightly seasoned with herbs and spices</i>)	11.25	13.99
SHRIMP VINDALOO (<i>Shrimp cooked in hot and spicy sauce</i>)	11.25	13.99
FISH MASALA (<i>Boneless pink salmon cooked in special sauce made with nuts and tomatoes, carrots and special Indian spices</i>)	11.25	13.99
FISH SAAG (<i>Tender boneless fish sauteed with spinach lightly seasoned with herbs and special Indian spices</i>)	11.25	13.99
FISH VINDALOO (<i>Boneless pink salmon cooked in hot and spicy sauce with tomatoes and onions and special spices</i>)	11.25	13.99

DINNER SPECIALTIES**BIRIANI SPECIALS:**

CHICKEN BIRIANI (<i>Chicken and basmati rice, special rice that comes from India cooked with freshly blended spices</i>)	10.50	12.50
LAMB BIRIANI (<i>Boneless lamb cooked with fresh spices and basmati rice and served with lamb curry sauce yogurt with vegetables</i>)	10.75	13.75
BEEF BIRIANI (<i>Boneless beef cooked with fresh spices and basmati rice and served with curry sauce and yogurt sauce made with vegetables</i>)	10.50	12.50
SHRIMP BIRIANI (<i>Jumbo shrimp cooked with basmati rice with special sauces</i>)	11.50	14.25
VEGETABLE BIRIANI (<i>Fresh vegetables cooked with special rice and spices</i>)	9.75	11.50
STEAMED WHITE BASMATI RICE		1.99
BASMATI RICE (<i>Fresh vegetables cooked with rice and spices</i>)		3.99

VEGETARIAN DISHES:

DHAL CURRY (<i>Lentils cooked with spinach and tomatoes, onions and mild sauces</i>)	9.25	11.25
VEGETABLE KORMA (<i>Mixed vegetables cooked with sauce and fresh spices and yogurt</i>)	9.25	11.25
VEGETABLE MASALA (<i>Spicy mixed vegetables cooked with special spicy sauce, nuts and tomatoes</i>)	9.25	11.25
MATTUR PANEER (<i>Spicy green peas and homemade cheese cubes</i>)	9.25	11.25
VEGETARIAN CHICKEN (<i>Vegetable protein cooked with special spicy sauce</i>)	9.25	11.25
ALOO GOBI (<i>Fresh cauliflower, potatoes, tomatoes, sauced with fresh herbs and spices</i>)	9.25	11.25
ALOO MATTER (<i>Fresh potatoes and green peas cooked in Indian special sauce made with nuts, tomatoes, carrots and spices</i>)	9.25	11.25
BENGAN BARTHA (<i>Fresh baked eggplant cooked in Indian spices and tomatoes</i>)	9.25	11.25
CHANNA MASALA (<i>Fresh garbanzo beans cooked with herbs, spices, tomatoes and sauce</i>)	9.25	11.25
MUSHROOM MASALA (<i>Fresh mushrooms cooked with Indian spices, onions, tomatoes and sauce</i>)	9.25	11.25
SAAG PANEER (<i>Fresh spinach and homemade cheese cubes cooked with cream, tomatoes, onions and special spices</i>)	9.25	11.25
POTATO CURRY (<i>Fresh potatoes, carrots, onions cooked with very mild sauce</i>)	9.25	11.25
MALAI KUFTA (<i>Vegetable patties made out of nuts and raisins cooked in creamy sauce</i>)	9.25	11.25
ALOO SAG (<i>Fresh spinach and potatoes cooked with cream, tomatoes onions and special Indian spices</i>)	9.25	11.25
CHANA SAG (<i>Fresh garbanzo beans cooked with spinach, herbs, spices, tomatoes and sauce</i>)	9.25	11.25
PANNEER TIKKA MASALA (<i>Tender homemade cheese pieces cooked in special masala sauce, onions, carrots, cloves, green cardamoms and cashew nuts</i>)	9.75	12.25

MADRAS SPECIALTIES

DOSAS are crepes each made with different kinds of lentils and stuffed with slightly spiced potatoes, carrots and onions. Also served with sambar (lentil soup) and hot and mild sauce.

PLAIN DOSA (Made with fermented lentil flour)	4.75
MASALA DOSA (Plain crepe made out of lentil flour and stuffed with vegetables)	6.25
MOONG DOSA (Plain crepe made with green lentils and stuffed with onion, green chilies and cumin seeds)	5.25
MOONG MASALA DOSA (Crepe made with green lentils and stuffed with vegetables)	6.25
RAVA CRISPY DOSA (Crepe made with cream of wheat and rice flour also onions)	6.50
RAVA MASALA DOSA (Crepe made with cream of wheat, rice flour and stuffed with vegetables)	7.25
UTTAPAM (Thick Indian crepe made with lentil flour, onions, chilies and cumin seeds)	5.99
IDLI (Steamed Rice Bread - 4 pieces)	3.99
IDLI SAMBAR (Idli with lentil soup)	one piece . . . 2.99 two pieces . . . 4.25
VADA SAMBAR (Deep fried lentil patties with soup)	one piece . . . 2.99 two pieces . . . 4.25
MYSORE MASALA DOSA (Indian crepe made with lentils and coated with spicy sauce and stuffed with potato curry)	6.50

RAVI'S SPECIAL

One Idli sambar and one masala dosa	7.25
(Add \$1.50 for extra sambar)	
(NO Substitutions)	

FRESH BREAD

PAPADAM (2 giant lentil wafers)	Regular . . . 1.50	Roasted 1.75
POORIS (Deep fried Indian bread - 2 pieces)		1.99
PARATHA (Pan fried Indian bread - 2 pieces)		2.50
ALOO PARATHA (Leavened whole wheat bread stuffed with potatoes fried on pan)		2.75
NAN (Polular Tandoori leavened baked bread)		2.25
KIMA NAN (Leavened bread stuffed with ground beef)		4.25
GARLIC NAN (Nan flavored with garlic)		2.75
ONION KULCHA (Nan stuffed with onions, herbs and spices)		3.25

DESSERTS

KULFI (Indian style ice cream made with milk, nuts, cardimum)	2.25
GULAB JAMBUN (Juicy cheese balls made with cream, flour and fried, and cooked in sweet sauce)	1.99
KHEER (Delicious dessert made from rice, milk, raisins and nuts)	2.50

HOT BEVERAGES

SPICY INDIAN TEA (Fresh Tea imported from India and made with milk and spices)	2.25
MADRAS SPECIAL COFFEE (Coffee brewed with milk)	2.25
BLACK TEA OR COFFEE (One time refill)	1.50
HOT CHOCOLATE	2.50

COLD BEVERAGES

SODAS (<i>Coke, Diet Coke, Sprite - one time refill</i>)	2.50
<i>(LASSIE - homemade yogurt, lemon, louché nuts blended together)</i>	
PLAIN LASSIE (<i>Sweet</i>)	2.25
MANGO LASSIE	2.50
PINEAPPLE LASSIE	2.50
STRAWBERRY LASSIE	2.50
MANGO JUICE (<i>Homemade mango juice</i>)	2.50
ICE TEA	2.50

IMPORTED BEER

TAJ MAHAL (<i>Large</i>)	6.50
HIMALAYAN BLUE (<i>Large</i>)	6.50
MAHARAJAH (<i>Small</i>)	3.50
KING FISHER (<i>Small</i>)	3.50

DOMESTIC BEER

BUDWEISER or BUD LIGHT	2.75
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HOUSE WINES

	<u>Glass</u>	<u>1/2 Carafe</u>	<u>Carafe</u>
BURGUNDY	2.50	6.99	10.99
CHABLIS	2.75	6.99	10.99
CHARDONNAY	2.99	7.50	11.25
WHITE ZINFANDEL	2.99	7.50	11.25

PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

15% gratuity will be added to groups of 6 or more.

RAVI'S

*Indian Cuisine, serving the people of the Inland Empire since 1987
with authentic Indian food, made with special spices imported from India.*

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