

Since 2011

TANDOORI (made in our clay oven)

87. Tandoori Chicken:	chicken / tandoori spices/yogurt marinade	\$13.99
88. Chicken Tikka:	boneless chicken / herbs / yogurt marinade	\$13.99
89. Malai Kebab:	chicken cubes marinated in malai sauce / herbs	\$13.99
90. Chicken Seekh kebab:	minced chicken/indian herbs / spices / ginger	\$13.99
91. Paneer Tikka:	Indian cheese / tomato / bellpepper/onion / herbs / spices	\$13.99
92. Tandoori Shrimp:	shrimp / tandoori spices / yogurt marinade	\$15.99
93. Lamb Tikka Pasanda (Gravy):	boneless lamb / herbs / yogurt marinade	\$15.99
94. Tandoori Mixed grill:	shrimp / chicken-tandoori / tikka / malai kebab / seekh kebab	\$17.99

STUFFED PARATHAS (served with yogurt and pickle)

All Parathas are made of whole wheat flour

95. Lachha Paratha:	(Original) enriched flour's layered bread	\$5.99
96. Allo Paratha:	potatoes stuffed in whole wheat flour	\$5.99
97. Paneer Paratha:	Indian cheese in enriched flour bread	\$6.99
98. Chicken Tikka Paratha:	shredded chicken tikka on whole wheat bread	\$6.99
99. Chilli Paneer Paratha:	Indian cheese in spicy Indian bread	\$6.99

BIRYANIS AND RICE

(Biryani is made with spices, basmati rice and meat or vegetables)

100. Vegetable Biryani	\$10.99
101. Chicken Biryani	\$12.99
102. Lamb Biryani	\$13.99
103. Goat Biryani (with bones only)	\$14.99
104. Shrimp Biryani	\$14.99
105. Chef Special biryani with lamb,shrimp and chicken	\$14.99
106. Plain Basmati Rice (8 oz.)	\$2.49
107. Plain Basmati Rice (16 oz.)	\$3.99

ACCOMPANIMENTS

108. Mango Chutney:	sweet mango chutney	\$2.49
109. Pappadum:	lentil wafers	\$2.49
110. Cucumber Raita:	shredded cucumber / herbs / spiced up in yogurt	\$3.99

BEVERAGES

111. Soft Drinks / Bottled Water / Seltzer Water	\$1.49
112. Punjabi Chai	\$2.49
113. Snapple ice tea / diet	\$2.49
114. Lassi (choice of plain, mango, sweet or salty)	\$3.99

DESSERTS

115. Kheer (Rice Pudding):	rice / milk / nuts / sugar / cardamom	\$4.99
116. Gulab Jamun:	golden cheese balls in rose water / natural syrups	\$4.99
117. Ras Malai:	cheese dumplings / sweet cream sauce	\$4.99



* Please alert if you have any food allergies before ordering

* Menu prices are subject to change without prior notice

* Napkins and utensils are not include in delivery orders unless requested

Major Credit Cards Accepted

Samossa

Bites®

Home Style Indian Cooking

Healthy & Vegan Friendly
Free Local Delivery (min. \$10)

718-606-9150

Open 7 Days
11:00am - 10:00pm

Lunch Special

Monday to Friday (11am-4pm)

Choose any dish from Veggie or Non Veggie Curries
Comes with FREE Basmati Rice, Salad, 1 Tawa Roti or 1 Naan



We do catering for all occasions

Samossa Bites Corp.

35-27 31st Street, Long Island City, NY 11106

Tel: 718-606-9150 Fax: 718-606-1449

customerservice@samossabites.com

www.samossabites.com

SAMOSSAS

1. Samossa: diced potatoes / peas / herbs in pastry shell (Bucket of 25 pcs)	\$20.99	(4Pcs)	\$5.49
2. Chick Peas Samossa: chick peas / herbs / spices (Bucket of 25 pcs)	\$20.99	(4Pcs)	\$5.49
3. Chicken Samossa: ground chicken / herbs / spices (Bucket of 25 pcs)	\$26.99	(4Pcs)	\$6.49
4. Palak Paneer Samossas: spinach / Indian cheese (Bucket of 25 pcs)	\$29.99	(4Pcs)	\$6.99
5. Lamb Samossas: ground lamb / herbs / spices (Bucket of 25 pcs)	\$34.99	(4Pcs)	\$7.49
6. Jumbo Samossa: diced potatoes / peas / herbs (Bucket of 25 pcs)	\$30.99	(2Pcs)	\$4.99
7. Samossa Chaat: samossa / chick pea / yogurt / chutneys			\$6.99

APPETIZERS

8. Allo Tikki: mashed potatoes cake / herbs	\$5.99
9. Vegetable Pakora: vegetable fritters	\$6.99
10. Paneer Pakora: cottage cheese fritter / touch of mint stuffed	\$8.99
11. Channa Poori (2Pcs): hand rolled wheat bread lightly fried & chick peas curry	\$10.99
12. Chaat Papri: potatoes / chick peas / pastry / chutneys	\$7.99
13. Dahi Bhalley: Lentil balls / yogurt / pastry shell / chutneys	\$7.99
14. Cholley Bhaturey (2Pcs): deep fried hand rolled bread / chickpeas curry	\$10.99
15. Gobi Manchurian (Dry): lightly fried cauliflower / tangy sauce / onions	\$9.99
16. Fish Pakora: tilapia fish marinated / lightly fried	\$9.49
17. Mixed Vegetable Platter: pakoras / aloo tikki / samossas	\$8.99

SOUPS

18. Choice of lentil, tomato, coconut or chicken	\$5.49
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DOSA

Thin Crisp Rice Crepes served with coconut chuttny and sambar (vegetable stew)

19. Plain Dosa	\$8.49
20. Masala Dosa: with potato masala	\$9.49

VEGETABLE CURRIES (Served with Premium Basmati Rice) **\$12.99**

21. Aloo Gobhi(Vegan): potatoes / cauliflower	
22. Aloo Baigan (Vegan): potatoes / egg plant	
23. Bhindi Masala (Vegan): okra sauted in onion sauce	
24. Channa Masala (Vegan): chickpeas in homemade onion tomatoes sauce	
25. Channa Peshawari (Vegan): chickpeas / potatoes in homemade sauce	
26. Baingan Bharta (Vegan): grilled eggplant in homemade sauce	
27. Mixed Vegetables (Vegan): mix vegetables in homemade sauce	
28. Daal Tadka (Vegan): yellow lentil / chopped onion / tomatoes	
29. Daal Makhni: creamy black lentil / herbs/spices	
30. Gobi Manchurian (Gravy): batter fried cauliflower / tangy sauce in gravy	
31. Malai Kofta: cheese dumplings / creamy cashew sauce	
32. Navrattan Korma: Melange of vegetables in cashew -almond-creamy sauce	
33. Saag (Choice of Potatoes / Chick Peas): traditionally cooked spinach with indian spices	
34. Saag Paneer: traditionally cooked spinach with indian cheese	
35. Panner Tikka Masala: Indian Cheese in tomato-creamy sauce	
36. Kadai Paneer: indian cheese / bell pepper / tomato / onion sauce	
37. Chilli Paneer: indian cheese / assorted chillis / bell pepper / onion / tomato / tangy sauce	
38. Paneer Bhurji: crumbled indian cheese / onion/ tomato / spices in homemade sauce	
39. Mattar Paneer: green peas / indian cheese / onion sauce	
40. Paneer Makhni: indian cheese / green peas in creamy sauce	
41. Shahi Paneer: Indian cheese in onion-cashew-almond-creamy sauce	
42. Punjabi Bhaji: vegetable pakoras in onion gravy with creamy touch	

FRESH BREAD

43. Tava Roti: plain whole wheat Indian bread	\$1.99
44. Poori: whole wheat Indian bread deep fried	\$2.99
45. Tandoori Roti: whole wheat bread baked in clay oven	\$2.49
46. Naan: soft flour bread baked in clay oven	\$2.49
47. Bhatura: hand rolled whole wheat flat bread lightly fried	\$2.99
48. Garlic Naan: soft flour bread / roasted garlic (clay oven)	\$2.99
49. Butter Naan: soft flour bread with butter and sesame seeds (clay oven)	\$3.99
50. Onion Kulcha: naan stuffed with onion & cilantro (clay oven)	\$3.99
51. Peshwari Naan: nuts / raisins / soft flour bread (clay oven)	\$3.99
52. Aloo Naan: soft flour bread / potato / herb (clay oven)	\$3.99
53. Cheese Naan: shredded Indian cheese / soft flour bread (clay oven)	\$3.99

KATHI ROLLS (Indian Version Of The Wrap)

Flat bread hand rolled with choice of vegetable or meats with shredded greens, onions, dressing

54. Samossa Kathi Roll	\$8.99
55. Paneer Kathi Roll	\$9.99
56. Chicken Tikka Kathi Roll	\$9.99
57. Chicken Kebab Kathi Roll	\$9.99

NON-VEG CURRIES (Served with Premium Basmati Rice)

CHICKEN (boneless) **\$12.99**

58. Chicken Curry: chicken / homemade curry sauce / spices
59. Chicken Tikka Masala: oven cooked chicken / tomato-creamy sauce
60. Chicken Korma: chicken / cashew-almond-creamy sauce / herbs / spices
61. Butter Chicken: chicken cubes / onion / bell pepper in tomato-butter sauce
62. Chicken Saag: chicken / spinach / ginger / garlic / herbs
63. Chicken Vindaloo: vinegar / chilli pepper paste / ginger / spices based sauce with potato and chicken
64. Chilli Chicken: chicken / assorted chillis / onion / bell pepper / tangy sauce
65. Kadai Chicken: chicken / bell pepper / onion / tomato / homemade sauce
66. Chicken Jalfrezi: chicken / bell pepper / onion / tomato / cilantro

LAMB (boneless) **\$13.99**

67. Lamb Curry: lamb / homemade curry sauce / spices
68. Lamb Rogan Josh: lamb / yogurt / homemade curry sauce
69. Lamb Spinach: lamb / spinach/ginger / garlic / herbs
70. Lamb Korma: lamb / cashew-almond-creamy sauce / herbs / spices
71. Lamb Do Piazza: lamb / herbs /onion / homemade onion sauce
72. Kadai Lamb: lamb / bell pepper / onion / tomato / homemade sauce
73. Chilli Lamb: lamb /assorted chillis / onion /bell pepper / tangy sauce
74. Lamb Vindaloo: vinegar / chilli pepper paste / ginger / spices based sauce with potato and lamb

GOAT (with bone) **\$14.99**

75. Goat Curry: goat / homemade curry sauce / spices
76. Goat Spinach: goat / spinach / ginger / garlic / herbs
77. Kadai Goat: goat / bell pepper / onion / tomato / homemade sauce
78. Chilli Goat: goat / assorted chillis / onion / bell pepper / tangy sauce
79. Goat Vindaloo: vinegar / chilli pepper paste / ginger / spices based sauce with potato and goat

SEAFOOD **\$14.49**

80. Shrimp Tikka Masala: oven cooked shrimp/tomato-creamy sauce
81. Shrimp Spinach: shrimp / spinach / ginger / garlic / herbs
82. Kadai Shrimp: shrimp / bell pepper / onion / tomato / homemade tsauce
83. Chilli Shrimp: shrimp / assorted chillis / onion / bell pepper / tangy sauce
84. Shrimp Vinaloo: vinegar / chilli pepper paste / ginger / spices based sauce with potato and shrimp
85. Fish Curry: tilapia fish / homemade curry / spices
86. Fish Vindaloo: vinegar / chilli pepper paste / ginger/spices based sauce with potato and fish