



MENU

The Bukhara
Indian Spice Craze

9736 Traville Gateway Drive,
Rockville, MD 20850
Ph: (301) 738-2000
Fax: (301) 738-2001

Mon - Thu: 11:00 am - 10:00 pm
Fri - Sat: 11:00 am - 11:00 pm
Sun: 12:00 pm - 9:00 pm



9 Appetizers 9

Non-Vegetarian

Amritsari Fish 9
Amritsari Style fried catfish fritters, tamarind chutney

Rashmi Chicken Seekh 9
Skewered rolls of ground chicken cooked to perfection

Chilli Chicken 9
Chicken fritters cooked Indo-Chinese style

Kabob Bukhara Platter 13
Trio Of House special kabobs; chicken, lamb and shrimp

Tandoori wings 8
Fresh cut portions of chicken wings cooked in the clay oven

Shrimp Pakora 11
Shrimp fritters battered with chickpea flour and fried

Tawa Scallops 8
Fresh scallops cooked in griddle with chef's special sauce

Vegetarian

Mixed Vegetable Platter 10
Paneer tikka, vegetable samosa and vegetable pakora

Vegetable Pakora 5
Fritters Of vegetables in lightly-seasoned lentil flour batter

Paneer Pakora Amritsari 8
Multi layered cottage cheese marinated with traditional spices and deep fried

Vegetable Samosa 5
Crisp turnovers stuffed with spiced potatoes and peas

Chat Pattiapri 5
Potato-garbanzo salad, wheat crisps, date-tamarind-yogurt dressing

Vegetable Manchurian 8
Mix vegetable dumpling cooked in a tangy spicy sauce

Hosharpuri Tikki 6
Famous from Hosharpur, fried potato patties stuffed with spiced lentils, and goat cheese. Garnished with cilantro & served with tamarind chutney

Paneer Tikka 10
A homemade cheese brochette marinated in yogurt, cooked in clay oven with onion, tomato & green pepper

Bhel Puri 5
Rice puff, crispy gram flour noodles, cilantro, tamarind chutney

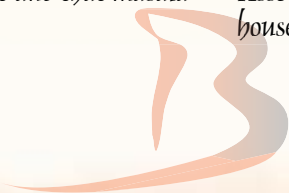
9 Soup / Salad 9

Dal Shorba (Soup) 4
Pureed yellow lentils, vegetables, spices

Onion Salad 3
Freshly cut red onions served with a splash of lime and chat masala

Tomato Shorba (Soup) 4
Zesty tomato soup

House Salad 4
Assorted seasonal greens, cucumber, tomato, house dressing



From The Clay Oven

The tandoor is a barrel shaped clay oven, which is fired with natural wood charcoal or gas. All meats and poultry stay immersed in special marinades overnight, then are skewered and roasted in the tandoor. The tandoor is also employed to turn out a most exciting variety of fresh homemade breads. Tandoori specialties are served with seasonal grilled vegetables.

Bukhara Ka Nazara

20

Chicken tikka, lamb kabob, tandoori chicken, harayali tikka, salmon

Fish Tikka

18

Salmon chunks, yogurt aromatic spice blend marinade

Harayali / Tandoori Shrimp

13

Jumbo shrimp, yogurt-ajwain marinade with mint, coriander.

Nawabi Chicken Tikka

14

Boneless chicken breast, yogurt-turmeric paprika marinade

Boti Kebob

16

Chunks of lamb, yogurt-ginger marinade

Tandoori Murg Bukhara

Half 12

Full 18

Mutton Seekh Kabob

16

Skewered tender rolls of ground lamb cooked to perfection

Bukhara Seafood Sampler

24

Tuck into a delicious seafood sampler cooked in clay oven infused with delicious Indian spices and aroma.

Malai Kabob

14

Truly a luscious lip smacking smooth creamy chicken kabobs Paprika Marinade mildly flavored with cheese, herbs & spices, yogurt and grilled to perfection

Harayali Kabob

15

Boneless pieces of chicken marinated in mint, coriander cooked to perfection

Chaamp Bukhara

20

Lamb chops marinated in fresh ginger and garlic cooked to your taste

Poultry

Chicken Makhani

15

Tandoori chicken pieces cooked with onion, tomatoes, butter and cream.

Chicken Tikka Masala

15

Chicken tikka simmered in tomato and cream sauce.

Chicken Curry

14

Boneless chicken cooked in classic curry sauce.

Chicken Salli Botti

15

Tender pieces of chicken cooked in a sweet sour red wine Vinegar and apricot sauce garnished with straw potatoes

Chicken Korma

14

Chicken spiced mildly cooked with coconut flakes and nuts

Chicken Karahi

14

Tender pieces of chicken cooked with fresh tomatoes, Onions & bell pepper in a wok

Saag Chicken

14

A popular north Indian dish, the succulent meat simmered with spices in a nutritious sauce made with spinach.

Chicken Vindaloo

15

Hot & spicy recipe of chicken cubes cooked with potatoes in tangy sauce.

Seafood

Karahi Shrimp

18

Shrimp cooked in freshly chopped tomatoes in a wok

Goan Shrimp Curry

18

Shelled and deveined shrimp curry cooked in goan style with coconut flakes so its tangy, spicy and vibrant.

Shrimp Tikka Masala

18

Fresh cut portions of salmon cooked in clay oven and simmered in tomato and cream sauce

Fish Curry

17

Catch of the day cooked in a traditional curry sauce

Meat

Lamb Saag 16
Tender morsels of lamb prepared with chopped fresh spinach & spices

Lamb Rogan Josh 16
Lean lamb pieces cooked in javitri-clove flavored kashmiri sauce

Lamb Vindaloo 16
Lamb in garlic-vinegar marinade cooked in a very spicy-tangy sauce with potatoes

Lamb Curry 16
Tender lamb cubes, cooked in a hearty sauce with tomatoes, onions, ginger and garlic.

Goat Curry 16
Tender pieces of bone in goat slow cooked in herbs and traditional spices

Karahi Goat 16
Goat meat on the bone braised in a hearty traditional curry sauce in a wok

Vegetarian Specialties

Dal Bukhara 12
Slow simmered lentils with butter, fresh garlic, ginger and tomatoes.

Nazrattan Korma 12
Vegetable medley simmered in a delicately spiced cream sauce

Kofta Lajwab 13
Mixed vegetables croquettes served in a tomato-fenugreek sauce

Methi Malai Mutter 12
Vegetable medley simmered with fenugreek and spinach

Eggplant Bhartha 12
Roasted eggplant sautéed with garlic, onions, tomatoes and spices

Paneer Makhani 13
Paneer cubes simmered in creamed tomato-fenugreek sauce

Vegetable Jalfrezi 12
Assortment of fresh vegetables/ cheese / spices / and butter.

Dal Tadka 11
Moong, masur lentils cooked with onions, ginger, garlic and tomatoes cooked to its exotic taste.

Palak Paneer 13
Deliciously cooked creamed style spinach with homemade indian cheese

Gobi Taka Tak 12
Cauliflower and potatoes cooked with tomatoes, ginger and select spices topped with coriander.

Cholley Punjabi 12
Garbanzos and diced potatoes cooked in the punjabi masala

Paneer Bukhara 13
Homemade cheese cooked with onions, bell peppers, tomatoes, and cumin seeds Garnished with cilantro.

Bhindi Kur Kuri 13
A crispy crunch way of enjoying the goodness of Okra

Dum Aloo 11
Baby potatoes simmered in herbs and spices.

All entrees served with long grain basmati rice. Please tell us how you would like your entree spiced...mild, medium, hot or Indian hot.

Rice Entrées

Royal Biryani Basmati rice flavored with saffron and cardamom, prepared with your choice of shrimp, chicken, lamb or vegetables in a delicate blend of spices and steam soaked.

Chicken	13	Lamb/ Goat (on the bone)	14
Vegetables	11	Nawabi (Lamb, Shrimp, Chicken)	17

Accompaniments

Pickle	2	Onion Chutney	2
		Diced onion, black pepper, vinegar, mango powder	
Cucumber Raita	3	Assorted Condiments	5
Yogurt, grated cucumbers, cumin		Raita, mango chutney, onion chutney	
Mango Chutney	2		
Preserved mangoes, spices, vinegar			

Bread

Naan	3	Garlic Naan	4
Traditional punjabi white flour bread		Naan bread topped with fresh garlic and herbs	
Roti	3	Naan Bukhara	4
Unleavened whole wheat bread baked		Flat bread stuffed with dryfruits	
Goat Cheese Kulcha	4	Onion Kulcha	4
Bread stuffed with goat cheese, chili and greens		Unleavened white flour stuffed with onions	
Palak Kulcha	4	Laccha Parantha	4
Scrumptious bread stuffed with sautéed lightly spiced spinach and herbs		Multi-layered whole wheat bread topped with butter or with pudina	
Keema Naan	5	Poori / Bhatura (2 pcs)	5
Unleavened white flour stuffed with ground lamb and spices		Leavened wheat bread deep fried	
Assorted Bread	9		
Choice of any three breads			

Desserts

Gulab Jamun	5	Kheer Badami	5
Deep fried cottage cheese balls, dipped in honey and sugar syrup.		Authentic Indian rice puddings slow cooked with almonds and rasins.	
Kulfi Faluda	5	Rasmalai	5
Exotic indian ice cream made with thickened milk and almonds topped with cardamom.		Cottage cheese and milk flavored with rose water and garnished with nuts.	
Ice-Cream	5		
Mango or pistacho.			

Chai & Lassi

Indian Masala Tea	3	Mango Lassi	4
Mysore Coffee	3	Sweet/Salted lassi	4