

DESSERTS

Gulab Jamun (3) \$3.50
Sweet cheese dumpling fried and soaked in sweet syrup.

Kheer \$3.50
Rice pudding served chilled with almond and coconut flakes.

Mango Kulfi \$4
Mango ice cream with lemongrass.

BEVERAGES

Soft Drinks \$1.75



Mango Juice \$4

Mango Lassi \$4
Sweet mango yogurt drink.

Salt Lassi \$3
Salty yogurt drink with mint and cumin. (1 time refill).

Chai (12oz) \$4
(16oz) \$5

LUNCH BUFFET CAN BE ORDERED TO GO!



LUNCH BUFFET:
MON-FRI, 11AM - 2PM
SATURDAY: 12PM - 4PM

ORDER TO GO:
(541) 229-0177

OR FIND US ON
DOORDASH



780 NW Garden Valley Blvd, Ste 150B
Roseburg, OR 97471
(Garden Valley Shopping Center)

MON-FRI, 11AM - 2PM & 3:30PM - 7:30PM
SAT, 12PM - 6PM

LUNCH BUFFET:
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SATURDAY: 12PM - 4PM

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SHANTISINDIANROSEBURG.COM

SHANTI'S INDIAN CUISINE



ORDER TO GO:
(541) 229-0177



Thrive Umpqua
A Certified Blue Zones Community

Thrive Umpqua is a community-led well-being initiative that is continuing the success of the Blue Zones Project in the Umpqua Valley. The goal is to make the healthy choice, the easy choice. Look for the "Healthy Pick" symbol for great tasting plant-based food.



780 NW GARDEN VALLEY BLVD, STE 150B, ROSEBURG, OR

APPETIZERS

Vegetable Samosa (2) \$6

A crispy pastry stuffed with lightly spiced potatoes, green peas and onions.

Chat Samosa (2) \$10

Samosas, topped with Channa Masala, tomato, onions, and Raita.

Spinach Pakora \$8

Delicious fritter made with fresh spinach in a lightly spiced chickpea batter.

Mixed Vegetable Pakora \$10

Fritters made with mixed vegetables in a lightly spiced chickpea batter.

Onion Pakora \$8

Fresh cut onions in a lightly spiced chickpea batter.

Chicken Pakora \$10

Tender boneless chicken in a lightly spiced chickpea batter.

Fish Pakora \$10

Mahi-Mahi in a lightly spiced chickpea batter.

Paneer Pakora \$9

Fresh homemade cheese cubes in a lightly spiced chickpea batter.

Aloo Tikki (3) \$8

Patties made of potatoes, green onion, and homemade cheese.

Sampler Platter \$14

Samosa (1), mixed vegetable pakora, paneer and chicken pakoras.

SOUP & SALAD

Dal Soup 8oz Sm. \$4 /

16oz Lg. \$8

Delicate lentil soup with Indian spices and fresh vegetables.

Chicken Soup 8oz Sm. \$5 /

16oz Lg. \$9

Shredded chicken and fresh vegetables in a curry soup base.

Green Salad Sm. \$6 / Lg. \$7.50

Fresh lettuce, cucumbers, tomatoes, and carrots. Served with house dressing or ranch. Large serves 2.

BREAD

Plain Naan (6 pcs) \$2

White bread baked in a clay oven.

Garlic Naan (6 pcs) \$3

White bread with garlic roasted in a clay oven.

Methi Naan (6 pcs) \$3

White bread with fenugreek roasted in a clay oven.

Paneer Naan (6 pcs) \$4

White bread stuffed with homemade cheese roasted in a clay oven.

Aloo Naan (6 pcs) \$4

White bread stuffed with potatoes and spices cooked in a clay oven.

Ghobi Naan (6 pcs) \$4

White bread stuffed with cauliflower and spices cooked in a clay oven.

Onion Naan (6 pcs) \$4

Naan stuffed with onions and cooked in a clay oven.

Bread Basket \$15

Comes with 4 kinds of bread (Plain Naan, Garlic Naan, Paneer Naan, and Onion Naan). 20 pieces.

Roti (2 pcs) \$3

Light, whole wheat bread.

Poori (2 pcs) \$3

Deep fried whole wheat bread.

Bhatura (3 pcs) \$5

Fluffy, deep fried Naan.

Parantha Plain \$3.50 /

Stuffed \$5

Choose one: garlic, spiced cauliflower, onions, paneer, or potatoes.

EXTRAS

Raita \$2

Whipped yogurt with cumin and cilantro.

Basmati Rice \$2

#1 1lb box: \$2, #2 2lb box: \$4

Small Plate Green Chili, Onion, Lemon \$.75

Papadams \$3

Crispy wafer made of lentils and chickpea flour.



VEGETARIAN ENTREES

All entrees available in Mild, Medium, or Spicy.
Served with a side of Basmati rice.

Saag Paneer \$14

Delicious spiced spinach and broccoli sautéed with homemade cheese.

Shahi Paneer \$15

Homemade cheese sautéed in heavy whipping cream and lightly spiced. Contains cashews.

Paneer Tikka Masala \$15

Homemade cheese cubes cooked in our chef's special sauce. Contains cashews.

Nav Rattan Korma \$15

Vegetables sautéed in a mild creamy sauce with raisins and cashews, paneer, and one Kofta.

Malai Kofta \$15

Vegetable dumplings in a tomato cream sauce.

Dal Makhni \$12

Black lentils and kidney beans delicately spiced with herbs and simmered in a delicious cream sauce.

Mutter Paneer \$14

Peas and cheese sautéed in spiced cream sauce.

Mushrom Mutter \$13

Mushrooms and green peas sautéed with a light butter cream sauce.

Aloo Mutter \$13

Potatoes and green peas in a flavored cream sauce.

Bhindi Masala \$13

Okra sautéed with onion, ginger, tomato and spices.

Aloo Gobhi \$14

Fresh cauliflower sautéed with ginger, garlic, and spices.

Channa Masala \$13

Garbanzo beans sautéed with onions, mixed with a light flavored gravy.

Allo Bangan Masala \$14

Fresh potatoes and eggplant made in a spiced Masala (tomato, ginger, onion, and garlic base).

Bangan Bhartha \$14

Fresh eggplant sautéed with onions, ginger, garlic, and tomatoes.

TANDOORI ENTREES

Tandoori entrees cooked in a clay oven, served on a sizzling bed of onions, bell peppers and lemon.

Tandoori Shrimp \$16

Shrimp marinated in yogurt and light spices.

Tandoori Chicken \$16

Chicken pieces (legs & thighs), marinated in yogurt and spices and roasted on skewers.

Chicken Tikka Kabab \$18

Boneless chicken pieces, marinated in yogurt, spices, and lemon.

Boti Kabab \$17

Boneless lamb cubed, dry rubbed with spices and slow roasted.

Tandoori Fish \$18

Mahi Mahi marinated in yogurt and spices.

Mixed Grill \$25

A combination of all tandoori entrees.

CHICKEN, LAMB & SEAFOOD ENTREES

All entrees served with side of basmati rice.

PRICING:

Vegetarian/Vegan \$15

Chicken (Breast or Thigh) \$16

Lamb, Mahi Mahi, or Shrimp \$17

Build your own entree! Pick your sauce below, then choose your spice level (Mild, Medium, or Spicy). Choose ONE protein option. Additions to this will cost extra. Entree can be made dairy-free, gluten free, vegan, or vegetarian upon request. Please inquire beforehand about allergies.

Curry

Homemade broth infused with onion, ginger, garlic, and various Indian spices.

Tikka Masala

Heavy cream sauce with puréed tomatoes and Indian spices. Used most often for Chicken Tikka Masala.

Coconut Curry

Our curry base combined with coconut cream to make a rich sauce flavored with our chef's special spice blend.

Karahi

Bell peppers and onions sautéed with a puréed tomato cream sauce.

Butter

Our chef's special sauce most often used for Butter Chicken. A mild cream sauce with tomato purée and chef's own spice blend.

Korma

Our curry base combined with heavy cream to create a delicately seasoned sauce topped with cashews and raisins.

Vindaloo

Tangy pepper sauce with our curry base and cubed potatoes.

Saag

Blended greens sautéed with onion, ginger, spices and a touch of cream sauce.

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