



MONSOON GRILL

tel: 785-783-7776

monsoonindiagrill.com

monsoongrill@gmail.com

2040 SW Wanamaker Rd | Topeka, KS

SUNDAY - SATURDAY

Lunch 11am - 2:30pm

Dinner 4:30pm - 9:00pm

CLOSED TUESDAYS

APPETIZERS



Samosa

Flaky golden pastry. Stuffed with delicately spiced potatoes and green peas 5.



(V) Mixed Veggie Pakoras

Crispy light fritters made with fresh vegetables 6.



(GF) Monsoon Grill Sampler (Veggie)

Fresh marinated vegetables grilled in our Tandoor 10.



Paneer Pakora

Chickpea flour, Indian cheese & Indian spices 8.

Amritsari Fish (Delicacy from the North)*

Marinated with fresh herbs & spices and deep fried 10.

Keema Naan*

Naan stuffed with minced lamb, finely chopped onion, and cilantro served with chutney 5.

Chicken65*

Spicy deep fried chicken dish with ginger, cayenne pepper, mustard powder and vinegar 9.

Monsoon Peppery Chicken

Aroma of black pepper integrated with flavor of chicken and assorted Indian spices 9.



Chaat Papari

Crisp fried dough wafers served with boiled chick peas, potatoes, chili, yogurt, tamarind chutney topped with chaat masala and sev 7.



Tikki Chaat

Potato patties prepared with Indian spices 7.



Lahsooni Gobhi

Cauliflower mixed with chopped garlic, all-purpose flour & fresh Indian spices, deep fried served with honey & creamy garlic sauce 8.



Gobhi Manchoorian

Cauliflower mixed with chopped garlic, ginger, black pepper, salt, all purpose flour, corn starch and deep fried 8.

SOUPS

Chicken & Lentils Mulligatawny soup 5.



Tomato Soup Made with fresh cilantro & ginger 4.



Coconut Soup 5.

BREADS



Peshawari Naan

Naan stuffed with raisins & dry fruits 5.



Plain Pratha

Unleavened multi-layered whole wheat bread 5.



Pudina Prantha

Whole wheat dough flake mix with mint & cooked in clay oven. 4.



Plain Naan

Leavened bread baked in Tandoor 3.



Tandoori Roti

Whole wheat rustic bread baked in Tandoor 4.



Garlic Naan

Leavened bread with distinct garlic flavor 4.



Onion Naan

Naan stuffed with finely chopped onions 4.

Chicken Naan*

Minced cooked chicken with indian spices baked in a clay oven 6.

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Tandoori Chicken* (Bone-in)

Leg quarter marinated in yogurt, Indian herbs & spices 14.

Chicken Tikka Kebab*

Boneless cubes of chicken marinated in yogurt and freshly ground spices, finished in our Tandoor 16.

Lamb Boti Kebab*

Marinated with fresh herbs and spices 17.

Lamb Sheekh Kebab*

Marinated with fresh herbs and spices 18.

Fish Tikka Kebab*

Cubes of fish marinated with yogurt garlic ginger, cumin and variety of other Indian spices roasted in our tandoor (20 min extra prep) 18.

Tandoori Shrimp*

Prawns marinated in freshy ground spices and delicately roasted in tandoor 18.

Mixed Grill Platter*

A sizzling presentation of assorted clay oven delicacies. Tandoori chicken seekh kebab, chicken tikka, lambkebab and shrimp 20.

Hariyali Chicken Kebab*

Boneless breast chicken marinated with chili powder, mint, coriander and Indian spices 17.

Badami Chicken Kebab*

Boneless chicken breast marinated with yogurt, lemon garlic, onions, almond paste, and Indian spices 18.



Vegetarian | (V) Vegan | (GF) Gluten Free

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

CURRIES

(GF) **Chicken Tikka Masala***

Marinated boneless pieces of chicken grilled and sauteed in a deliciously creamy sauce 15.

(GF) **Chicken Curry***

Boneless chicken simmered in tomato & onion based sauce, with a blend of aromatic spices 15.

Chicken Saagwala*

Chicken sauteed with spices and spinach. A classic chicken dish 15.

Shahi Chicken Korma*

Succulent pieces of chicken slowly cooked with almonds in a rich & creamy sauce. A Mughlai Speciality 15.

(GF) **Butter Chicken***

Tender chicken tikka pieces prepared in buttery and creamy tomato sauce 15.

Lamb Curry*

Sauteed with onions, herbs and spices 17.

Lamb Korma*

Chunk pieces of lamb cooked with cashew and creamy gravy 17.

Lamb Tikka Masala*

Marinated boneless pieces of lamb, grilled and sauteed in delicious creamy sauce 17.

Lamb Saagwala*

Choice of lamb cooked with spinach, and flavored with spices 17.

Chatpati Machli (Fish)*

Made with fresh tomato gravy, ginger, garlic & a hint of fennel black pepper 17.

Murgh Khas Awadh*

Stuffed chicken breast cooked with a creamy cashew & saffron gravy 17.

(GF) **Vindaloo Lamb***

Spicy lamb with Indian herbs and spices 17.

Vindaloo Chicken*

Spicy chicken with Indian herbs and spices 17.

Prawn Saagwala*

Prawns and spinach with herbs and spices 18.

Prawn -Mango*

Prawns with mango sauce and herbs 18.

Dal Makhni

A favorite dish of North India. Black lentils cooked overnight on a slow fire, seasoned with herbs 13.

Dal Tarka

Yellow lentils tempered with spices 13.

Chana Masala

Chickpeas sauteed with onion, peppers, tomatoes and Indian spices 13.

Mixed Vegetables

Fresh vegetables cooked with herbs and spices 13.

Alloo Gobhi

Spiced cauliflower roundels, potatoes, seasoned and sauteed in traditional north Indian style 13.

Bhindi Masala

Tender okra sauteed with onions & tomatoes, then blended in herbs and spices 13.

Baingan Bhartha

Eggplant roasted in our tandoor, mashed and blended with diced tomatoes and green peas, in a rich mixture of fresh herbs and spices 13.

Saag Paneer

Baby spinach with fresh homemade paneer 15.

Paneer Masala

Sauteed homemade cottage cheese with green peppers, tomatoes, onions and ground spices 15.

Shahi Paneer

Homemade cottage cheese served with cashew and creamy gravy, with the flavor of green cardamom 15.

Muttar Paneer

Green peas and cheese cooked with tomato & onion gravy & served with light creamy sauce 14.

Muttar Malai Methi

Green peas cooked with cashew & creamy sauce 14.

Kesari Spinach Kofta

Balls made with spinach, potatoes and paneer are deep fried and served with a creamy sauce 14.

Kofta Curry

Fresh cottage cheese in cashew-based stir fried vegetables lightly spiced with ginger, coriander, tomatoes and cream sauce 14.



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BRIYANI

 **Vegetarian Briyani** 14.

Chicken Briyani* 15.

Lamb Briyani* 17.

Shrimp Briyani* 18.

(Served with Raita)

EXTRAS

Mango-Chutney 3.

Raita (Whipped Yogurt) 3.

Rice 3

Red Onion – Chile 2.

Mixed Pickles 2.

DESSERT

Gulab Jamun

Dumplings made of thickened milk dipped in sugar syrup 5.

Kheer with Peach

Rice pudding garnished with almonds. Staple sweet dish of India 5.

Kulfi Mango

Traditional Indian subcontinent ice cream 5.

Nawabi Shahi Tukra

Tukra is a rich bread pudding with dry fruits, flavored with cardamom 7.

Ras Malai

Very popular Indian (Bengali) Sweet prepared paneer (Indian cottage cheese) submerged in creamy sauce 6.

BEVERAGES

Lassi

A cool drink of churned plain yogurt, sweet or salted 4.

Mango Lassi

A cool drink of churned mango yogurt, sweet or salted 4.

Juices

Mango or Orange 4.

Mineral Water 4.

Soda

Coke, Diet Coke, Dr Pepper & Sprite 2.

HOT BEVERAGES

Masala Tea 3.

House Coffee 2.

Special Bag Tea 3.

