

Calcutta Wrap and Roll
Delicious Indian Food To Go
 (914) 591-2222/591-Wrap

465 Ashford Avenue, Ardsley, NY 10502
 www.calcuttawrapandroll.net
 calcuttawrapandroll@gmail.com



Open Tues., Wed., Thurs., & Sunday :
 11:00 AM to 9:00 PM
 Friday & Saturday: 11:00 AM to 10:00 PM
 Mondays - CLOSED
 FREE DELIVERY WITHIN 5 MILES &
 MIN. ORDER of \$20-Del. fee if greater
 than 5 miles
 All Major Credit Cards Accepted

LUNCH SPECIALS - COMBO PLATTERS (THALIS) - DAILY 11:00 AM to 3:00 PM

Includes Raita and choice of Rice or Naan -- Choice of Vegetables – Aloo Tamatar, Aloo Gobi, Chorchori or Chhole

Vegetable Thali	\$7.99	Chicken Thali	\$8.99	Lamb Thali	\$9.99	Tandoori Thali	\$8.99
<i>Choice of any two vegetables above</i>		<i>Choice of any entrée chicken and one vegetable above</i>		<i>Choice of any lamb entrée and one vegetable above</i>		<i>Assorted Tandoori meats (includes Raita and choice of Rice or Naan)</i>	

Appetizers - Vegetarian

- 1. Vegetable Samosa** 2/\$3.00
Crispy fried triangular patties stuffed with our special potato and pea filling
- 1a. Calcutta Vegetable Chop** \$1.99
Potato croquette stuffed with beets, carrots and Sprices.
- 2. Calcutta Vegetable Roll House Special** \$5.00
Pan-fried paratha wrap filled with spiced paneer (homemade cheese) and our secret blend of spices, herbs and (optional) onions (with or without egg)
- 3. Calcutta Vegetarian Skinny Roll** \$5.00
Whole wheat roti wrap filled with grilled paneer (homemade cheese), herbs and (optional) onions (with or without egg)
- 4. Paneer Tikka** \$5.00
Paneer (homemade cheese) blended with herbs and spices and roasted in the tandoor
- 5. Pakora** (assorted vegetable fritters) 5/\$3.99
- 6. Papri Chaat** \$5.00
Popular North Indian snack made with crispy dough wafers in yogurt topped with spices, mint and date-tamarind chutneys
- 7. Dahi Vada (Summer Special)** \$5.00
Lentil donuts in yogurt topped with spices, mint and date-tamarind chutneys
- 8. Medu Vada** 2/\$3.50
Crunchy lentil donuts served with coconut chutney and sambar (lentil soup)
- 9. Idli** 2/\$3.50
Steamed rice cakes served with coconut chutney and sambar (lentil soup)

- 10. Plain Dosa (Paper Dosa)** \$5.50
Paper-thin, crispy rice crepe served with coconut chutney and sambar (lentil soup)
- 11. Rava Dosa** \$6.50
Thin crispy rice flour and semolina crepe served with coconut chutney and sambar (lentil soup)
- 12. Masala Dosa (Paper Masala Dosa)** \$7.00
Paper-thin crispy rice crepes stuffed with potato served with coconut chutney and sambar (lentil soup)
- 12a. Mysore Masala Dosa** \$7.00
Traditional Rice Dosa (not paper dosa), with potato stuffing and a generous sprinkling of homemade "Podi Powder" (lentils and spice powder) served with coconut chutney and sambar (lentil soup)

Appetizers - Non-Vegetarian

- 13. Calcutta Chicken Roll House Special** \$5.00
Layered paratha wrap filled with sautéed chicken, herbs and our special spices
- 14. Calcutta Chicken Skinny Roll** \$5.00
Whole wheat roti wrap filled with sautéed chicken, herbs and special spices
- 15. Chicken Tikka** 5/\$5.99
Boneless chicken breast pieces, marinated in yogurt and spices and cooked in the tandoor
- 16. Chicken Reshmi Kebab** \$5.00
Boneless chicken marinated in a silky cream sauce and cooked in the tandoor
- 17. Chicken Sheekh Kebab** 2/\$3.50
Mildly-spiced minced chicken cooked on skewers in the tandoor
- 18. Chicken Samosa** 2/\$4.99
Crispy fried triangular patties stuffed with our special chicken filling. Served with date/tamarind chutneys

- 19. Chicken Dosa** \$7.99
Thin, crispy rice crepes stuffed with spiced tandoori chicken (white meat). Served with coconut chutney and sambar (lentil soup)

Vegetable Entrees (includes Rice)

- 20. Aloo Tamatar House Special** \$6.99
Potatoes and tomatoes cooked in a mild cumin-flavored sauce and garnished with cilantro
- 21. Aloo Gobi Hugo's Choice** \$7.99
Cauliflower and potatoes cooked in a fresh ginger/tomato sauce
- 22. Chorchori Veggie Lover's delight** \$7.99
Fresh mixed vegetables and leafy greens simmered with a blend of spices and fresh mustard
- 23. Butter Paneer** \$7.99
Paneer (homemade cheese) cubes cooked in a creamy tomato sauce
- 24. Palak Paneer** \$7.99
Paneer (homemade cheese) cubes in a delicately-spiced spinach sauce
- 25. Matar Paneer** \$7.99
Paneer (homemade cheese) cubes and green peas cooked in a delicately-spiced onion gravy, with light cream and tomatoes
- 26. Chhole Dhabawala** \$6.99
Chick peas cooked Punjabi-style with fresh tomato, onion, ginger, spices and herbs
- 27. Vegetable Korma** \$7.99
Mixed vegetables cooked in a delicately-spiced, nutty cream sauce
- 28. Baigan Bhartha** \$6.99
Eggplant roasted, mashed and sautéed with onions and fresh tomatoes and garnished with cilantro

Chicken Entrees (includes Rice)

29. **Chicken Curry** \$8.99
(on the bone or boneless-white meat)
Chicken cooked in our special home-style sauce
30. **Dr. B's Chicken Chatpata** \$8.99
House Special - Boneless chicken cooked in a special hot sauce – HOT!
31. **Chicken Tandoori** \$7.99
Chicken on the bone cooked in the tandoor
32. **Chicken Tikka Masala (white meat)** \$9.99
Boneless tandoori chicken in a mild tomato/cream sauce
33. **Chicken Saag (white meat)** \$9.99
Chicken cooked with spinach in a cream sauce
34. **Chicken Korma (white meat)** \$9.99
Chicken cooked in a delicately-spiced nutty cream sauce
35. **Chicken Vindaloo (white meat) hot!** \$9.99
Chicken cooked in a spicy, vinegar-based hot sauce

Lamb/Goat Entrees (includes Rice)

36. **Lamb Curry** \$12.99
Lamb cooked in a rich & spicy onion-ginger-garlic sauce
37. **Goat Curry** \$12.99
Goat cooked in a rich & spicy onion-ginger-garlic sauce
38. **Lamb Vindaloo HOT!** \$12.99
Boneless lamb cooked in a spicy, vinegar-based hot sauce
39. **Lamb Korma** \$13.99
Lamb cooked in a delicately-spiced nutty cream sauce
40. **Lamb Saag** \$13.99
Boneless lamb cooked with spinach in a cream sauce

Fish Entrees (includes Rice)

41. **Fish Tamatar** \$12.99
Boneless pieces of tilapia cooked in a spicy tomato sauce and garnished with cilantro
42. **Shrimp Jalfrezi** \$13.99
Shrimp sautéed with onions and tomatoes in a tangy sauce
43. **Shrimp Methi** \$13.99
Shrimp cooked in a creamy sauce seasoned with Fenugreek

RICE

44. **Plain Basmati Rice (32 oz.)** \$3.00
Long-grained plain aromatic Basmati rice
45. **Jeera Rice (32 oz.)** \$5.00
Long-grained aromatic Basmati rice with vegetables tempered with cumin

Biryani (includes Raita)

46. **Chicken Biryani** \$11.99
(on the bone or boneless-white meat)
Aromatic long-grained basmati rice, flavored with saffron and cooked with chicken in a special blend of exotic herbs and spices.
47. **Lamb or Goat Biryani** \$13.99
Basmati rice flavored with saffron and cooked with either lamb or goat and an exotic blend of spices.
48. **Vegetable Biryani** \$10.99
Basmati rice and vegetables, cooked Moghlai-style, flavored with saffron and an exotic blend of spices

Breads

49. **Plain Naan** \$1.99
Flat bread baked in the tandoor.
50. **Garlic Naan** \$2.99
Garlic-flavored flatbread baked in the tandoor
51. **Onion Naan** \$2.99
Onion-flavored flatbread baked in the tandoor
52. **Whole Wheat Naan** \$2.99
Whole wheat flatbread baked in the tandoor
53. **Paratha** \$2.99
Layered flatbread fried on the griddle
54. **Poori** 2 / \$3.50
Deep-fried Indian puffed bread

DAL (Lentils)

55. **Dal of the day (16 oz.) Maria's Choice** \$3.99
Masoor/Moong/Tarka/Makanni
Lentils delicately tempered and seasoned with spices
56. **Sambar (16 oz.)** \$2.99
Lentils cooked South Indian style with fresh vegetables, spices and herbs

Extras

57. **Raita (16 oz.)** \$3.99
Yogurt with tomatoes, cucumber, onions and spices
58. **Fresh Salad (16 oz.)** \$2.99
Fresh cilantro, tomatoes, cucumbers and onions
59. **Papad** 2 / \$1.99
Thin and crispy lentil wafer

Desserts

60. **Gulab Jamun** 2 / \$2.99
Milk dumplings soaked in a flavorful sugar syrup
61. **Gajar Halwa (8 oz.)** \$2.99
Fresh carrots simmered in milk and garnished with ghee, nuts and raisins
62. **Kheer (8 oz.)** \$2.99
Creamy aromatic rice pudding; a Bengali specialty
63. **Rosomalai** 2 / \$3.99
Homemade cheese discs soaked in thickened milk and garnished with cardamom and pistachio

Beverages

64. **Sweet Lassi Sumita's choice** \$2.50
Sweet refreshing yogurt drink flavored with cardamom and garnished with pistachio
65. **Mango Lassi** \$2.50
Sweet mango and yogurt drink
66. **Masala Tea** \$1.25
Tea brewed with Indian spices
67. **Madras Coffee** \$1.25
A delectable cup of coffee from southern India
68. **Variety of canned sodas/water** \$1.25

Chef's Specials

69. **Sohini's Shrimp Shorshe** \$14.99
Shrimp cooked in a fragrant mustard sauce and garnished with fresh cilantro
70. **Coconut Fish** \$15.99
A specialty of the Malabar Coast, this flavorful boneless fish dish is cooked with coconut and tamarind
71. **Chicken Chettinad HOT!** \$14.99
A southern Indian (Tamil Nadu) specialty, this fiery and flavorful chicken dish is cooked with peppercorn, fennel and coriander seeds and seasoned with a blend of hot spices
72. **Shrimp Chorchori** \$14.99
Fresh mixed vegetables, leafy greens and baby shrimp simmered with a blend of spices and fresh mustard
73. **Chicken Nilgiri** \$14.99
Chicken cooked with coconut and cilantro and seasoned with the flavors of the south.

All dishes can be made mild, medium or hot
Calcutta Wrap and Roll cooks with
healthy Canola Oil
Please inform us of any food allergies
We are not a nut-free facility
Prices subject to change without notice
We do catering for all occasions