

Calcutta Wrap and Roll

Delicious Indian Food To Go

(914) 591-2222/591-Wrap

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 Chana Masala (Chhole)

465 Ashford Avenue, Ardsley, NY 10502

www.calcuttawrapandroll.net

calcuttawrapandroll@gmail.com



Open Tuesday, Wednesday, Thursday and Sunday

11:00 AM to 9:00 PM

Friday and Saturday: 11:00 AM to 10:00 PM

Kitchen Closed 3:00 PM – 4:00 PM

Monday – Closed

FREE DELIVERY WITHIN 5 MILES – MIN \$20.00

Delivery fee will apply if greater than 5 miles

MOST MAJOR CREDIT CARDS ACCEPTED

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

Appetizers – Vegetarian

Vegetarian (V denotes VEGAN)

1. Vegetable Samosa V 2 for \$3.00
Crispy fried triangular patties stuffed with our special potato & pea filling. Served with our specially made mint-cilantro & date-tamarind chutneys

2. Calcutta Vegetable Chop \$1.99
Potato croquette stuffed with beets & carrots

3. Calcutta Vegetarian Roll HOUSE SPECIAL \$5.00
Pan-fried Paratha wrap filled with sautéed paneer (homemade cheese) & our special blend of spices, herbs & (optional) onions (With or Without Egg)

4. Calcutta Vegetarian Skinny Roll \$5.00
Whole-wheat Roti wrap filled with sautéed paneer (homemade cheese), & our special blend of herbs, spices & (optional) onions (With or Without Egg)

5. Paneer Tikka \$6.00
Paneer Cheese pieces blended with herbs & spices & roasted in the tandoor

6. Pakora (assorted vegetable fritters) V 5 for \$3.99

7. Papri Chaat (Popular snack from North India) \$5.00
Crispy dough wafers in yogurt, topped with spices & our specially made mint & date-tamarind chutneys

8. Dahi Vada \$6.00
Lentil donuts in yogurt, topped with spices & our specially made mint & date-tamarind chutneys

9. Medu Vada (Crunchy lentil donuts) V** \$3.50

10. Idli (Steamed Rice Cakes) ** V 2 for \$3.50

11. Plain Dosa (Paper Dosa) ** \$5.50
Paper-thin, crispy rice crepe

12. Rava Dosa ** \$6.50
Thin crispy rice flour and semolina crepe

13. Masala Dosa (Paper Masala Dosa) ** \$7.00
Paper-thin crispy rice crepes stuffed with potato

14. 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)

**** Medu Vada, Idli and Dosas served with Coconut Chutney and Sambar (lentil soup)**

Appetizers -- Non Vegetarian

20. Calcutta Chicken Roll HOUSE SPECIAL \$5.00
Pan-fried Paratha wrap filled with sautéed chicken & our special blend of spices, herbs & (optional) onions. (With or Without Egg)

21. Calcutta Chicken Skinny Roll \$5.00
Whole-wheat Roti wrap filled with sautéed chicken & our special blend of spices, herbs & (optional) onions. (With or Without Egg)

22. Chicken Tikka 5 for \$6.99
Boneless chicken breast pieces, marinated in yogurt & spices & cooked in the Tandoor.

23. Chicken Reshmi Kebab 5 pieces for \$6.99
Boneless chicken marinated in a silky cream sauce & cooked in the Tandoor

24. Chicken Sheekh Kebab 2 for \$5.00
Mildly-spiced minced chicken cooked on skewers in the Tandoor

25. Chicken Samosa 2 for \$4.99
Crispy fried triangular patties stuffed with our special chicken filling. Served with our specially made mint-cilantro & date-tamarind chutneys

26. Chicken Dosa \$7.99
Thin, crispy rice-crepes stuffed with spiced Tandoori chicken (white meat). Served with Coconut Chutney & Sambar (lentil soup).

27. Lamb Chops \$19.99
Four pieces of succulent Lamb Chops marinated with our very special blend of spices and cooked in the Tandoor. Served with 8oz. Fresh Calcutta Salad. An elegant starter and an unforgettable experience!

Vegetarian Entrees -- includes rice

30. Aloo Tamatar HOUSE SPECIAL! V \$7.99
Potatoes and tomatoes cooked in a mild cumin-flavored sauce and garnished with cilantro

31. Aloo Gobi HUGO'S Choice V \$8.99
Cauliflower & potatoes cooked with fresh ginger & tomato.

32. Aloo Bhindi V \$9.99
Okra & potatoes tempered with aromatic whole spices & cooked with onions & fresh tomatoes

33. Aloo Palak (without cream is V) \$9.99
Potatoes & spinach tempered with aromatic spices & cooked in a cream sauce.

34. Chorchori (Veggie Lover's Delight) V \$8.99
Fresh mixed vegetables & leafy greens simmered with a blend of spices & a hint of mustard

Vegetarian Entrees (cont.)

35. **Butter Paneer (Paneer Makhani)** \$8.99
Paneer cheese cubes cooked in a smooth & creamy tomato sauce
36. **Matar Paneer** \$8.99
Paneer cheese cubes & green peas in a delicately-spiced onion gravy, with cream & tomatoes
37. **Palak Paneer** \$8.99
Paneer cheese cubes in a delicately-spiced spinach sauce
38. **Vegetable Korma** \$8.99
Mixed vegetables cooked in a delicately-spiced, nutty, cream sauce
39. **Chana Masala (Chhole) V** \$7.99
Chickpeas cooked Punjabi-style with fresh tomato, onion, ginger, spices & herbs
40. **Rajma** \$9.99
Red kidney beans cooked with fresh ginger, garlic & tomato; a nutritional gem!
41. **Baigan Bhartha V** \$7.99
Eggplant roasted, mashed and sautéed with onions & fresh tomatoes and garnished with cilantro
42. **Malai Kofta PIYALI'S CHOICE** \$10.99
Paneer cheese & vegetable dumplings in a silky, cream sauce. A Punjabi delicacy!
43. **Mixed Vegetable Curry V** \$9.99
Mixed vegetables tempered with cumin & coriander
44. **Bean Bahar V** \$9.99
Green beans tempered with spices & topped with coconut. Light & delightful!
**Ask about Chana Saag (\$9.99) & Chana Paneer Saag (\$10.99)*

Chicken Entrees (includes rice)

48. **Dr. B's Chicken Chatpata hot!**
HOUSE SPECIAL \$9.99
Boneless chicken cooked in Dr B's special hot sauce
49. **Chicken Tikka Masala (white meat)** \$10.99
Boneless Tandoori chicken in a mild tomato/cream sauce
50. **Chicken Curry** \$8.99
(On the bone OR boneless-white meat)
Chicken cooked in our special home-style sauce with fresh ginger, onions & garlic.
51. **Chicken Tandoori** \$8.99
Chicken on the bone cooked in the Tandoor
52. **Chicken Saag (white meat)** \$9.99
Chicken cooked with spinach in a cream sauce
53. **Chicken Korma (white meat)** \$9.99
Chicken cooked in a delicately-spiced nutty cream sauce
54. **Chicken Vindaloo (white meat) hot!** \$9.99
Chicken cooked in a spicy, vinegar-based hot sauce

Goat / Lamb Entrees (includes Rice)

55. **Goat Curry** \$13.99
Goat cooked in a rich & spicy onion-ginger-garlic sauce
56. **Lamb Curry** \$13.99
Boneless lamb cooked in a rich & spicy onion-ginger-garlic sauce
57. **Lamb Vindaloo hot!** \$13.99
Boneless lamb cooked in a spicy, vinegar-based hot sauce
58. **Lamb Korma** \$13.99
Boneless Lamb cooked in a delicately-spiced nutty cream sauce
59. **Lamb Saag** \$13.99
Boneless lamb cooked with spinach in a cream sauce

Seafood Entrees (includes Rice)

60. **Rui Kalia** \$14.99
Fish on the bone cooked in a rich & spicy onion-ginger-garlic sauce
61. **Fish Tamatar** \$12.99
Boneless pieces of tilapia cooked in a spicy tomato sauce & garnished with cilantro
62. **Shrimp Jalfrezi** \$14.99
Shrimp sautéed with onions & tomatoes in a tangy sauce
63. **Shrimp Methi** \$14.99
Shrimp cooked in an aromatic creamy sauce, seasoned with Fenugreek

Rice

65. **Jeera Rice (8oz./16oz./32 oz.)** \$2/\$3/\$5
Long-grained aromatic Basmati rice with peas & carrots & tempered with cumin

Biryani (includes Raita)

66. **Vegetable Biryani** \$10.99
Aromatic long-grained Basmati rice & vegetables cooked Moghlai-style & flavored with our special blend of herbs & spices. Served with Raita (yogurt with cucumber, tomatoes, onions & spices)
67. **Chicken Biryani** \$12.99
(On the bone OR boneless-white meat)
Aromatic long-grained Basmati rice cooked with chicken & flavored with our special blend of herbs & spices. Served with Raita (yogurt with cucumber, tomatoes, onions & spices)
68. **Lamb or Goat Biryani** \$13.99
Aromatic long-grained Basmati rice cooked with either lamb or goat & flavored with our special blend of herbs & spices. Served with Raita (yogurt with cucumber, tomatoes, onions & spices)

Breads

- 70. Plain Naan** \$2.99
Flat bread baked in the tandoor.
- 71. Garlic Naan** \$3.99
Garlic-flavored flatbread baked in the Tandoor
- 72. Onion Naan** \$3.99
Onion -flavored flatbread baked in the Tandoor
- 73. Whole Wheat Naan** \$3.99
Whole-wheat flatbread baked in the Tandoor
- 74. Paratha** \$2.99
Layered flatbread fried on the griddle
- 75. Poori V** 2 for \$4.50
Deep-fried Indian puffed bread

DAL (Lentils)

- 80. Dal of the day (16 oz.) MARIA'S CHOICE \$4.99**
Masoor/Moong/Tarka: Lentils delicately seasoned with spices. Masoor & Moong Dal are V
- 81. Dal Makhani (16 oz.)** \$ 5.99
Black lentils & red kidney beans simmered to a buttery silkiness & garnished with cream & cilantro
- 82. Sambar (16 oz.) V** \$4.99
Lentils cooked South Indian style with fresh vegetables, spices & herbs
Extras
- 84. Raita (16 oz.)** \$4.99
Yogurt condiment with tomatoes, cucumber & red onions & seasoned with spices
- 85. Fresh Salad (16 oz.) V** \$3.99
Fresh cilantro, tomatoes, cucumbers & onions
- 86. Papad V** 2 for \$1.99
Thin and crispy lentil wafer

Desserts

- 90. Rosomalai** 2 for \$4.99
Homemade cheese discs soaked in thickened milk & garnished with cardamom & pistachio
- 91. Mishti Doi (8 oz.) HOUSE SPECIAL** \$4.99
Unbelievably creamy, silky, sweet yogurt, made Bengali style & garnished with pistachio
- 92. Kheer (8 oz.)** \$3.99
Creamy aromatic rice pudding; a Bengali specialty
- 93. Gulab Jamun** 2 for \$3.99
Deep fried milk dumplings soaked in flavorful sugar syrup
- 94. Gajar Halwa (8 oz.)** \$3.99
Fresh carrots simmered in milk & garnished with ghee, nuts and raisins

Beverages

- Sweet Lassi SUMITA'S CHOICE** \$3.00
Sweet refreshing yogurt drink flavored with cardamom & garnished with pistachio
- Mango Lassi** \$3,00
Sweet mango and yogurt drink
- Masala Chai** *On the House!*
Tea brewed with Indian spices
- Variety of canned sodas/water** \$1.25

Chef's Specials (includes Rice)

- 100. Shrimp Chorchori** \$14.99
Fresh mixed vegetables, leafy greens & baby shrimp simmered with a blend of spices & fresh mustard

- 101. Sohini's Shrimp Shorshe** \$14.99
Shrimp cooked in a fragrant mustard sauce & garnished with fresh cilantro

- 102. Coconut Fish** \$15.99
A specialty of the Malabar Coast, this flavorful boneless fish dish is cooked with coconut & tamarind

- 103. Chicken Chettinad hot!** \$14.99
A Southern Indian (Tamil Nadu) specialty, this fiery and flavorful chicken dish is cooked with peppercorn, fennel & cumin seeds & seasoned with curry leaves

- 104. Chicken Nilgiri** \$14.99
Chicken cooked with fresh green herbs (mint & cilantro) & seasoned with mustard seeds & curry leaves. A Southern gem!

All dishes can be made Mild, Medium or Hot (unless marked Hot!)

We would like to thank you in advance for giving us the opportunity to serve you. We hope you have enjoyed your meal with us. Our best compliment is your referral to family and friends.

*Calcutta Wrap and Roll cooks with healthy Canola oil
Please inform us of any food allergies.
We are not a nut-free facility
Prices are subject to change without notice*

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