

The Menu

Appetizer

Vegetable Samosa crispy fried triangular patties stuffed with spicy potatoes and peas.	6
Chicken Samosa crispy fried triangular patties stuffed with chicken and spices	9
Garlic Shrimp Patio shrimp sautéed with garlic, herbs, and spices. served over a baby naan.	14
Spinach Chaat fried spinach with onion, tomatoes and chutneys	10
Crispy Okra Tempura style fried okra & seasoned	10
Kurkari Zucchini Fried Zucchini seasoned with Jaipur spices	10
Sizzling Fries an indian-inspired poutine - fries topped with cheese & choice of protein	10
Roasted Eggplant Roasted eggplant loaded seasoned gravy, mint puree, coconut	14
Gobi Manchurian deep fried cauliflower tossed in a chili garlic sauce	14
Assorted Veggie Platter 2 pieces of samosa, assortment pakora, papadum. served with chutneys	14
Picnic Balls seasoned potatoes with fresh coconut, cashews, and curried leaves. Sliced into 4 pieces	7
Vegetable Pakora crispy deep fried battered vegetables and fenugreek leaves and spices.	7
Samosa Chat an inside out phenomenon loaded with chana masala, pico, chutneys, samosas. +2 Chicken	14
Chicken 65 deep fried chicken marinated chicken sautéed in a spicy chili garlic sauce	15
Masala Chicken Wings chicken wings marinated with spices and deep fried in a garlic and chili sauce	12
Chilli Paneer cubes of crispy paneer tossed in a sweet & sour sauce.	14
Papad lentil cracker	4

Chicken Entrees

spice levels: mild, medium, medium hot, hot, blazing

Chicken Makhani (Butter) marinated cubes of chicken cooked with makhani sauce	16
Chicken Tikka Masala boneless tandoori chicken sautéed with bell peppers & onions in tomato sauce & exotic spices	16
Chicken Patiala chicken cooked in creamy curry sauce. it is a favorite of the royal house patiala kitchen	16
Chicken Vindaloo chicken preserved in red vinegar and chili pepper and mixed with potatoes and ground spices	16
Chicken Korma boneless chicken cooked in a delicious gravy sauce made with yogurt, onions, and spices	16
Dhaba Chicken boneless cubes of chicken cooked freshly chopped onion & traditional spices	16
Chicken Saag boneless cubes of chicken cooked with creamy, freshly chopped spinach & traditional spices	16
Chicken Madras boneless chicken cooked with curry leaves and traditional spices	16

Chef's Tasting Table

pairs great with a wine: +\$\$

Blu Basil Vegetarian Tasting 1 appetizer, chef's choice 3 vegetarian dishes. comes with 1 naan, 2 papad, rice, dessert. or let the chef surprise you with main course dishes.	35
Blu Basil Non-Vegetarian Tasting 1 appetizer, chef's choice 3 non-vegetarian dishes. comes with 1 naan, 2 papad, rice, dessert or let the chef surprise you with main course dishes.	45

Tandoori Flavors

spice levels: mild, medium, medium hot, hot, blazing

Chicken Tandoori chicken marinated in yogurt, garlic, ginger, lemon juice, cooked on a skewer. Cooked: Normal or Well-Done	19
Noorani Kebab cubes of boneless chicken marinated in seasoned yogurt, fresh garlic and ground spices, carefully grilled in a clay oven	18
Chicken Seekh Kebab cubes of boneless chicken marinated in seasoned yogurt, fresh garlic and ground spices, carefully grilled in a clay oven	17
Lamb Chops tandoor chef special, mixed with spices and herbs, ginger and white pepper, marinated with fresh yogurt, and cooked in the tandoor oven	25
Shrimp Tandoor jumbo shrimp seasoned with spices cooked over charcoal grill	22
Lamb Seekh Kebab mildly spiced with mint and ginger minced lamb and grilled over charcoal	21
Fish Tikka Salmon fresh salmon marinated in oregano herbs, lemon juice, and celery seed cooked in charcoal oven	22
Blu Basil Mixed Grill Platter assortment of chicken, seekh kebabs, and shrimp served with sizzling onion and bell pepper all on one plate	26
Chicken Tikka Dry boneless chunks of tandoor chicken marinated in yogurt, garlic, ginger, and lemon juice sautéed with onions and bell peppers	17
Paneer Tikka Dry cubes of homemade cheese sautéed with onions and bell peppers	17
Vegetable Tandoori Kebab assortment of fresh vegetables marinated with sour cream, yogurt, ginger, and garlic cooked in clay oven	15

Breads

Naan	4
Garlic Naan	5
Chicken Keema Naan	6
Assortment Bread Basket assortment of bread - select any three naan	13
Specialty Naan select one: kashmiri, bullet, aloo, chilli, olive & basil	5
Specialty Kulcha onion or paneer kulcha	5
Roti	3
Tava or Tandoori	6
Poori 2 pieces	7
Bhature 2 pieces	7
Paratha plain, paneer, aloo - served with side of raita and pickle	8

Address

Hudson
Chagrin Falls

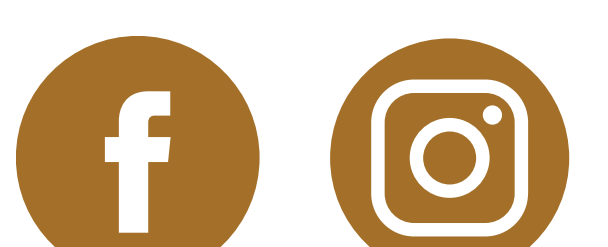
Phone

Hudson: 330.653.6640
Chagrin: 440.299.3299



Visit Us www.theblubasil.com

Allergy Warning: Menu items may contain nuts, eggs, dairy and shellfish ingredients. Ask our staff for more information



The Menu

Vegetarian Entrees

spice levels: mild, medium, medium hot, hot, blazing

Palak Paneer	15
mounds of spinach and fresh paneer cooked kashmiri style	
Aloo Gobi	14
fresh cauliflower and potatoes cooked with ginger, tomatoes, and spices	
The Amazing Paneer	15
Sauted Paneer covered in coconut based gravy	
Paneer Tikka Masala	15
tandoori paneer sautéed with bell peppers and onions in a tomato sauce & exotic spices	
Malai Kofta	15
fresh minced vegetables and homemade cheese simmered in cardamom, saffron, garlic, cashews, and cream sauce	
Navratam Korma	15
mixed Vegetables cooked with heavy cream, coconut, raisin, sugar, and house made gravy	
Dal Makhani	14
simmered black lentils and red kidney beans finished with tomatoes, ginger, cumin, onions, and fresh garlic	
Shahi Paneer	15
soft cubes of homemade cheese cooked with cashews in our special house sauce	
Yellow Dal	14
Yellow lentils cooked with dry chili and garlic	
Baingan Bharta	14
punjab style eggplant sautéed with onions, tomatoes, and green peas with a distinct charbroiled aroma	
Kabuli Chana	14
chickpeas lentils cooked with onions and a variety of Indian spices.	
Mastani Palak	14
chick peas mixed with spinach gravy	
Mutter Paneer	15
green peas and ground fenugreek leaves seasoned in homemade cheese in curry	
Okra Masala	15
tangy medley of fresh okra simmered with various aromatic spices, mango powder, and lemon juice	
Malai Methi Paneer	15
shredded paneer cooked in cashews, tomatoes, onions, fenugreek leaves, green chili, onion, garlic, and a pinch of green peas	

Side Dishes

Cucumber Raita	4
Taj Salad	5
Hot Sauce	3
Sweet and Mint Chutney	2
Achar	3
Mango Chutney	3
Speciality Sauce	10

Dessert

Ice Cream Sundae	8
ice cream with warm gulab juman. ask server for flavors	
Kulfi	6
kulfi garnished with pistachios	
Gulab Jamun	4
savory mild cake donuts soaked in honey syrup	
Rice Pudding (Kheer)	4
rice, raisins, cardamom, and nuts garnished with rosewater	
Ras Malai	4
homemade cheese patty with cream sauce & green pistachios	

Biryani Entrees and Rice

spice levels: mild, medium, medium hot, hot, blazing

Chicken Biryani	16
pieces of chicken steamed with rice, spices, fresh coriander, and mint	
Lamb Biryani	18
lamb cooked with spicy aromatic rice and garnished with nuts, & raisins	
Vegetable Biryani	14
basmati rice cooked with fresh vegetables and saffron.	
Shrimp Biryani	18
large shrimp with vegetables and spices mixed with rice	
Saffron Rice	4
other options: zeera or green peas palou: + \$3	

Lamb and Goat Entrees

spice levels: mild, medium, medium hot, hot, blazing

Lamb Vindaloo	18
cubes of lamb and potatoes in a tangy hot and sour sauce	
Lamb Curry	18
cubes of lamb in gravy with tomatoes, onions, & fresh cilantro	
Lamb Shahi Korma	19
lamb cooked in a creamy sauce of onions, herbs, and spices with cashews & nuts	
Lamb Tikka Masala	19
boneless tandoor lamb sautéed with bell peppers and onions in tikka sauce with exotic spices	
Rogan Josh Lamb	18
cubes of lamb cooked in gravy with onions, tomatoes and yogurt with spices	
Goat Curry	20
cubes of goat in its own gravy with tomatoes, onions, and fresh cilantro	
Lamb Saag	19
lamb pieces cooked with creamy, freshly chopped spinach and traditional spices	

Seafood Entrees

spice levels: mild, medium, medium hot, hot, blazing

Shrimp Curry	20
jumbo shrimp cooked in a blend of onions, tomatoes, and spices	
Fish Tikka Masala	18
sautéed in a tomato sauce and exotic spices	
Shrimp And Scallop Do Piazza	24
sea scallops & shrimp sautéed with eggplant, potatoes, green pepper, red bell pepper, & fresh cilantro with herbs and spices	
Prawn Korma	20
prawn cooked in a sweet coconut milk and fresh curry leaves	

Soups

Veggie & Lentil Soup	7
mixed vegetables with yellow lentils, tomato, garlic, fresh cilantro	
Mulligatwany Muglai Soup	9
delicately spiced lentil soup garnished with rice and chicken	
Tomato Soup	7
classic indian soup with a touch of ginger and a splash of coconut milk	

Kids Playground

Waffle Fries	5
Chicken Fingers	7
Baby Bread (Naan)	4
Ask Server For Other Options	-

Locations

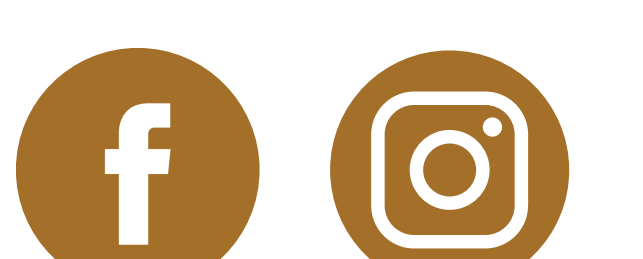
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