



# Menu

## Appetizer

<b>Vegetable Samosa</b> crispy fried triangular patties stuffed with spicy potatoes and peas.	6
<b>Chicken Samosa</b> crispy fried triangular patties stuffed with chicken and spices	9
<b>Garlic Shrimp Patio</b> shrimp sautéed with garlic, herbs, and spices. served over a baby naan.	14
<b>Spinach Chaat</b> fried spinach with onion, tomatoes and chutneys	10 
<b>Crispy Okra</b> Tempura style fried okra & seasoned	10
<b>Kurkari Zucchini</b> Fried Zucchini seasoned with Jaipur spices	10
<b>Sizzling Fries</b> an indian-inspired poutine - fries topped with cheese & choice of protein	10 
<b>Roasted Eggplant</b> Roasted eggplant loaded seasoned gravy, mint puree, coconut	14
<b>Gobi Manchurian</b> deep fried cauliflower tossed in a chili garlic sauce	14
<b>Assorted Veggie Platter</b> 1 pieces of samosa, assortment pakora, papadum. served with chutneys	14
<b>Picnic Balls</b> seasoned potatoes with fresh coconut, cashews, and curried leaves. sliced into 4 pieces	7
<b>Vegetable Pakora</b> crispy deep fried battered vegetables and fenugreek leaves and spices.	7
<b>Samosa Chat</b> an inside out phenomenon loaded with chana masala, pico, chutneys, samosas. +2 Chicken	14
<b>Chicken 65</b> deep fried chicken marinated chicken sautéed in a spicy chili garlic sauce	15
<b>Masala Chicken Wings</b> chicken wings marinated with spices and deep fried in a garlic and chili sauce	12
<b>Chilli Paneer</b> cubes of crispy paneer tossed in a sweet & sour sauce.	14

## Chicken Entrees

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

<b>Murg Pistachio Korma</b> rich, creamy, and mughlai-style chicken korma	19 
<b>Chicken Makhani (Butter)</b> marinated cubes of chicken cooked with makhani sauce	17
<b>Chicken Tikka Masala</b> boneless tandoori chicken sautéed with bell peppers & onions in tomato sauce & exotic spices	17 
<b>Chicken Patiala</b> chicken cooked in creamy curry sauce. it is a favorite of the royal house patiala kitchen	16
<b>Chicken Vindaloo</b> chicken preserved in red vinegar and chili pepper and mixed with potatoes and ground spices	16
<b>Chicken Korma</b> boneless chicken cooked in a delicious gravy sauce made with onions, cream, cashews, and traditional spices	17
<b>Dhaba Chicken</b> boneless chicken cubes cooked in onions, tomato, & freshly ground traditional spices	16
<b>Chicken Saag</b> boneless cubes of chicken cooked with creamy, freshly chopped spinach & traditional spices	16
<b>Chicken Madras</b> boneless chicken cooked in onions, tomatoes and tempered with curry leaves	16

## Chef's Tasting Table

pairs great with a wine: +\$\$; Not Available Friday & Saturday

<b>Blu Basil Vegetarian Tasting</b> 1 appetizer, chef's choice 3 vegetarian dishes. comes with 1 naan, 2 papad, rice, dessert.	39
<b>Blu Basil Non-Vegetarian Tasting</b> 1 appetizer, chef's choice 3 non-vegetarian dishes. comes with 1 naan, 2 papad, rice, dessert	49

## Tandoori Flavors

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

<b>Chicken Tandoori</b> bone-in chicken, marinated in yogurt, & traditional spices for 24 hours, and cooked in tandoor to perfection: Cooked: Normal or Well-Done	20
<b>Noorani Kebab</b> cubes of boneless chicken marinated in seasoned yogurt, fresh garlic and ground spices, carefully grilled in a clay oven	18
<b>Chicken Seekh Kebab</b> ground chicken seasoned with traditional indian spices, shaped and cooked on skewers in a tandoor	18
<b>Lamb Chops</b> tandoor chef special: lamb chops marinated overnight with chef specializes marination and cooked freshly in the tandoor oven	25
<b>Shrimp Tandoor</b> jumbo shrimp seasoned with spices cooked over charcoal grill	22
<b>Fish Tikka Salmon</b> fresh salmon marinated in oregano herbs, lemon juice, and celery seed cooked in charcoal oven	22
<b>Blu Basil Mixed Grill Platter</b> assortment of tandoori items: chicken, seekh kebab, shrimp, noorani kebab garnished with onion and bellpeppers	28 
<b>Chicken Tikka - Boneless</b> boneless chunks of tandoor chicken marinated in yogurt, garlic, ginger, and lemon juice sautéed with onions and bell peppers	18
<b>Paneer Tikka Dry</b> cubes of homemade cheese sautéed with onions and bell peppers	17
<b>Vegetable Tandoori Kebab</b> assortment of fresh vegetables marinated with sour cream, yogurt, ginger, and garlic cooked in clay oven	16

## Breads

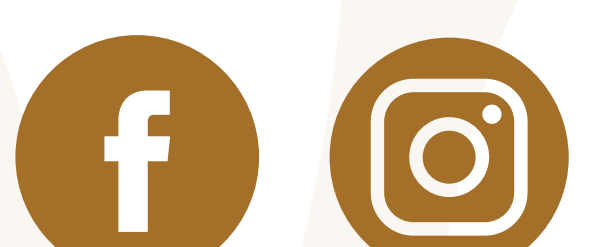
<b>Naan</b>	4
<b>Garlic Naan</b>	5
<b>Chicken Keema Naan</b>	6
<b>Assortment Bread Basket</b> assortment of bread - select any three naan	14
<b>Specialty Naan</b> select one: kashmiri, bullet, aloo, chilli, olive & basil	5
<b>Specialty Kulcha</b> onion or paneer kulcha	5
<b>Roti</b>	3
<b>Tava or Tandoori</b>	
<b>Poori 2 pieces</b>	6
<b>Bhature 2 pieces</b>	7
<b>Paratha</b> plain, paneer, aloo - served with side of raita and pickle	8

 House Specials

<b>Location</b>	<b>Phone</b>
Hudson	330.653.6640
Chagrin Falls	440.299.3299
Shaker Heights	216.490.1177



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

# Menu

## Vegetarian Entrees


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

Palak Paneer	16
finely chopped spinach cooked with paneer & seasoned spices	
The Amazing Paneer	15
Sauted Paneer covered in coconut based gravy	
Paneer Tikka Masala	16
tandoori paneer sautéed with bell peppers and onions in a tomato sauce & exotic spices	
 Malai Kofta	16
vegetable donuts simmered in creamy, nutty, cream sauce	
Aloo Gobi	15
fresh cauliflower and potatoes cooked with ginger, tomatoes, and spices	
Navratam Korma	15
mixed Vegetables cooked with heavy cream, coconut, raisin, sugar, and house made gravy	
 Dal Makhani	14
house special: rich, creamy black lentil dish simmered and slow cooked overnight to the perfection with house seasoning	
Shahi Paneer	16
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
garbanzo beans cooked in punjabi style with onion and tomatoes	
Mastani Palak	14
garbanzo beans cooked with freshly chopped spinach cream texture	
Mutter Paneer	15
green peas and homemade cheese cooked to perfection in a creamy sauce	
Okra Masala	16
fresh okra sauteed and cooked with onions, bell peppers, tomatoes with house spices	
Malai Methi Paneer	16
shredded paneer cooked with fenugreek leaves in onion sauce and spinach	

## Side Dishes

Cucumber Raita	4
Hot Sauce	3
Sweet and Mint Chutney	2
Achar	3
Mango Chutney	3
Speciality Sauce	10
Papad	4
lentil cracker	
Saffron Rice	4
other options: zeera or green peas palou: + \$3	

## Soups & Bowls

Power Bowl Salad +3 Paneer / Chicken	10
Chickpeas, Onion, Tomatoes tossed in indian spices with yogurt mint sauce	
Veggie & Lentil Soup	7
mixed vegetables with yellow lentils, tomato, garlic, fresh cilantro	
 Mulligatwany Muglai Soup	10
blend of rice, lentil and chicken cooked together to the hearty flavor and mild seasoned with spices	
Tomato Soup	7
classic indian soup with a touch of ginger and a splash of coconut milk	


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## Biryani Entrees

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Blu Basil Biryani <i>Protein: Chicken, Lamb, +2 Shrimp</i>	18
cooked with aromatic basmati rich with and seasoned with authentic hydrabadi spices	
Surf & Turf Biryani	22 
basmati rice cooked with mixture of non-vegetables with spices	
Vegetable Biryani	14
basmati rice cooked with fresh vegetables and saffron	

## Naan Pizza - Dine-In Only

Wait times may vary as our dough is prepared fresh daily

Chicken Tikka Pizza	15
fresh made pizza on clay oven naan with butter chicken and sauce, vegetables	
Paneer Tikka Pizza	15 
fresh made pizza on clay oven naan with Paneer Tikka masala, vegetables	
Cheese Pizza	10
Cheese pizza on naan - perfect for kids	

## Lamb Entrees

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

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

## Seafood Entrees

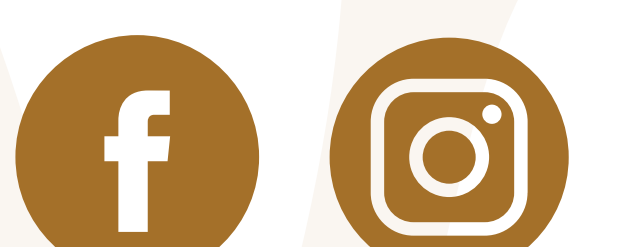
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Shrimp Curry	20
shrimp cooked in a blend of onions, tomatoes, and spices	
Fish Tikka Masala	20
sautéed in a tomato sauce and exotic spices	
Shrimp Korma	20
shrimp korma cooked in creamy nutty sauce	

## Kids Playground

Waffle Fries	7
Chicken Fingers - 2 PC	7
Baby Bread (Naan)	4
Ask Server For Other Options	-

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