

Tandoori Specials

All Tandoori specials are served with rice.

- Malai Kabab GN** \$18.00
Chicken pieces marinated in sour cream, cream cheese, black and white pepper. Cooked in the Tandoor oven.
- Tandoori Chicken GN** \$21.00
Two legs and one breast piece of Cornish hen marinated in yogurt and spices.
- Tandoori Lamb Kabab GN** \$19.95
Cubes of lamb marinated in dry Masala and finished in the Tandoor oven.
- Tandoori Shrimp GN** \$19.95
Shrimp marinated in a house made spice blend. Cooked in the Tandoor oven.
- Tandoori Salmon GN** \$27.99
Marinated pieces of salmon cooked to perfection in the clay oven.
- Lamb Chops GN** \$29.99
Rack of lamb marinated in fresh ginger juice, ginger, yogurt and Masala cooked in clay oven.
- Chicken Wings GN** \$21.99
Chicken wings marinated in yogurt, ginger, garlic, sour cream, chef's special spices and cooked in the Tandoor oven.
- Tandoori Paneer Tikka N** \$18.00
Juicy chunks of paneer marinated in a punchy hot and sour tandoori masala are skewered up with onion petals and pieces of pepper.

Biryani Specials

- Mix Vegetable Biryani** \$19.95
An aromatic rice dish made with basmati rice, mix vegetables, herbs and biryani spices
- Chicken Biryani** \$19.95
An aromatic dish made with basmati rice, spices with boneless chicken herbs and biryani spices
- Lamb Biryani** \$21.00
Lamb Biryani is an aromatic dish made with basmati rice, spices with boneless lamb, herbs and biryani spices
- Goat Biryani** \$21.00
An aromatic dish made with basmati rice, spices with GOAT, herbs and biryani spices
- Shrimp Biryani** \$21.00
Shrimp Biryani is a aromatic dish made with basmati rice, pieces with shrimp, herbs and biryani spices.
- Special Tandoori Chicken Biryani** \$30.00
Special Tandoori Chicken is an aromatic dish with basmati rice, pieces of chicken, herbs and biryani spices.

Breads

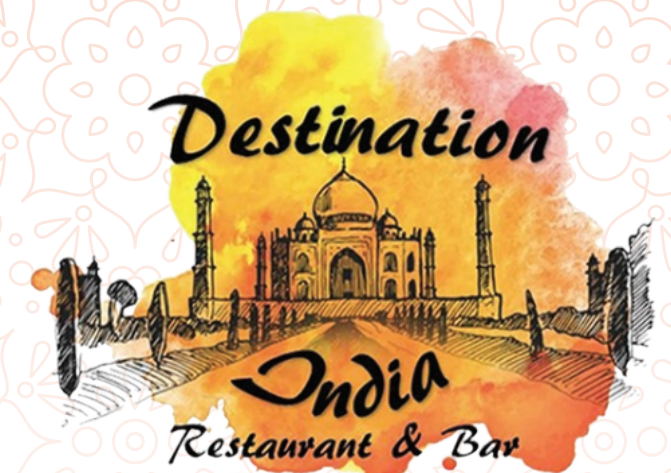
- Chili Naan N** \$4.75
Light and brushed with fresh green chillies and coriander leaves.
- Chili Garlic Naan** \$5.25
- Plain Naan N** \$3.95
Light and fresh flat-bread baked in our clay oven.
- Butter Naan N** \$3.95
Light and fresh flat-bread brushed with melted butter.
- Garlic Naan N** \$4.75
Tandoori Naan stuffed with seasoned garlic.
- Onion Kulcha N** \$4.95
Fluffy white bread stuffed with spices and onions.
- Cheese Naan N** \$5.50
Naan bread filled with Indian cheese, cooked in the Tandoor oven.
- Tandoori Roti N** \$4.75
Whole wheat bread cooked in a Tandoor oven.
- Laccha Paratha N** \$4.75
A multi-layered whole wheat bread Tandoor baked and brushed with butter.
- Aloo Paratha N** \$5.50
Whole wheat bread stuffed with spiced potatoes.
- Peshawari Naan** \$5.50
Naan filled with assorted nuts, coconut, and dried fruits. The perfect savory bread.
- Cheese Garlic Naan** \$5.25

Desserts

- Kulfi** \$5.00
Homemade ice cream available in mango, Malai, or pistachio.
- Rice Kheer** \$5.00
Indian rice pudding.
- Rasmalai** \$6.00
Sweet dumplings served in condensed milk with rose water and nuts.
- Gulab Jamun** \$6.00
Deep fried dumplings made of dried milk and cooked in cardamom syrup and topped with pistachios.

Add-Ons

- Papadum** \$5.00
Thin, crispy Indian crackers made from lentil and rice flour, served with our house chutney.
- Mixed Pickles** \$4.00
Mixed pickled Indian vegetables.
- Onion Relish** \$4.00
- Raita** \$5.00
A flavorful, cooling Indian condiment made with yogurt, grated cucumber and carrots, chopped onions, and finished with roasted cumin and salt.
- Sweet Mango Chutney** \$4.00



Fine Dining Indian Cuisine Restaurant

320 Lafayette Rd
Hampton, NH 03842

For reservations or take out please call
603-910-5192



Open Monday - Sunday 11:30AM - 9:00PM

Place your order online at
www.DineAtDestinationIndia.com
or scan the QR code with your
mobile device's camera



Appetizers

- Spinach Pakora & Onion Bhaji DGNV** \$10.00
Variety of two deep fried Pakoras and two Bhajis. Made with chickpea flour and spices. Served with chutneys.
- Vegetable Samosa N** \$11.00
Two pieces of crispy pastry filled with potatoes, green peas, and spices.
- Paneer Pakora GND** \$10.95
Mild Indian cheese in a spiced batter, deep fried. Served with chutneys.
- Gobi Manchurian ND** \$10.95
Cauliflower florets fried in a flour-cornstarch batter and tossed in onions, green peppers and an Indian style soy sauce.
- Cauliflower 65 DN** \$10.95
Cauliflower florets dipped into seasoned batter, served with house chutneys.
- Mixed Green Salad G** \$11.00
Mixed salad greens, walnuts, sunflower seeds, dried cranberries, shaved parmesan cheese and fresh oranges finished with a vinaigrette.
- Shrimp Balchao DN** \$13.50
Sauteed shrimp in a tangy, spicy Goan sauce and served with 1/2 plain Naan.
MALT VINEGAR.
- House Mussels DN** \$15.00
Fresh mussels cooked in a house sauce of coconut milk, garlic, cilantro, and fresh curry leaves.
- Chicken 65 ND** \$13.50
Thigh pieces marinated in a house made spice blend with curry leaves and deep fried. Served with chutneys.
- Chilli Chicken ND** \$13.50
Crispy marinated chicken is sauteed in a spicy sweet sauce along with onions and bell peppers.



Vegetable Samosa



Navratan Korma

Vegetarian

All served with rice

- Paneer Butter Masala G** \$17.95
North Indian style of sauteed paneer cheese simmered in a tomato cashew cream curry sauce.
- Palak Paneer GN** \$17.95
Fresh spinach, Indian cheese and spices. Finished with a touch of cream.
- Aloo Gobhi Mutter DGNV** \$15.95
Cauliflower, potatoes and peas in an onion, tomato and coriander spice blend.
- Channa Masala DGNV** \$15.95
A hearty, saucy chickpea and tomato dish with Indian spices.
- Kadai Paneer GN** \$18.00
Indian cheese with tomato, onions and bell pepper kadai masala.
- Bhindi Masala DGNV** \$15.95
Deep fried okra with tomato, onions and bell peppers in kadai masala.
- Yellow Dal DGNV** \$15.95
A harmonious combination of two lentils, cooked over a slow fire, mildly spiced with cumin, ginger, garlic, and tomato.
- Mutter Methi Malai G** \$18.00
North Indian style smooth, rich and delicious curry made in a white gravy along with paneer, fenugreek, peas, and cashews.
- Seasonal Mixed Vegetable Curry DGNV** \$16.95
Seasonal mixed vegetables cooked in freshly ground pepper, South Indian spices, fresh curry leaves and cilantro.
- Malai Kofta** \$16.95
A very popular Indian dish where balls (kofta) made of potato, mixed vegetables and paneer are deep fried and served with a creamy tomato-based curry.
- Navratan Korma G** \$17.00
A rich, creamy, and flavorful dish that literally translates to nine-gem curry. The "gems" are the vegetables, and nuts that make up the curry.

G=Gluten Free D=Dairy Free N=Nut Free V=Vegan

Prices subject to change without notice.

Warning: Consuming undercooked meat, fish or poultry can increase risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

All prices subject to NH State Meals Tax.

Main Dishes

All served with rice. Let your server know choice of spice: Mild, Medium, Hot or Indian Spicy

- Chicken Tikka Masala G** \$21.00
Boneless chicken breast marinated in yogurt and spices, simmered in a tomato and cashew cream sauce.
- Chicken Korma G** \$21.00
Cubed chicken in a cashew cream sauce with cardamom and fennel.
- Kashmiri Lamb Curry DGN** \$22.50
Fresh lamb, cubed and braised in Kashmiri spices (whole garam masala).
- Lamb Jalfrezi GN** \$22.50
Marinated lamb, tomatoes, and bell peppers cooked in a curry sauce.
- Goat Curry DGN** \$22.00
An Indian cuisine delicacy: Mild and buttery bone-in goat braised in a flavorful spice blend.
- Chicken Chettinad DGN** \$20.00
Chicken cubed and cooked in freshly ground pepper, South Indian spices, fresh curry leaves and cilantro.
- Coconut Shrimp Curry GND** \$21.50
Shrimp and mild onions cooked in a coconut sauce with curry leaves and cilantro.
- Butter Chicken G** \$21.00
Shredded chicken thigh prepared in a butter gravy with cream.
- Shrimp Kadai GN** \$21.50
Shrimp with tomatoes, onions and bell peppers in a kadai masala.
- Chicken Vindaloo DN** \$20.00
Chicken marinated in a highly flavorful vinegar mixture. Cooked with potatoes in a hot gravy.
- Mango Chicken DGN** \$20.00
Chicken cooked in a spiced mango and onion gravy.
- Mixed Green Salad with Boti or Malai Kabab G** \$21.00
Add Boti or Malai Kabob to our mixed salad greens, walnuts, sunflower seeds, dried cranberries, shaved parmesan cheese and fresh oranges finished with vinaigrette.
- Special Chicken Curry GDN** \$20.00
Thigh meat in a caramelized onion and tomato sauce with Indian spice blend.
- Chicken Saag GN** \$21.00
Cubes of chicken in a fresh spinach sauce with spices and a touch of cream.
- Lamb Saag GN** \$22.50
Cubes of lamb in a fresh spinach sauce with spices and a touch of cream.
- Shrimp Balchao Main Course N** \$21.50
Sauteed shrimp in a tangy, spicy Goan sauce and served with rice.