

SEAFOOD SPECIALTIES (served with Basmati Rice)

	Mild	Med	Hot
<input type="checkbox"/> Fish or Shrimp Curry Fish or Shrimp cooked delicately in a special curry sauce	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Fish or Shrimp Vindaloo Fish or Shrimp cooked with potatoes in hot and spicy sauce	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Fish or Shrimp Korma Fish or Shrimp cooked in a mild aromatic creamy sauce	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Fish or Shrimp Makhani Fish or Shrimp cooked in a creamy tomato sauce	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

RICE SPECIALTIES

<input type="checkbox"/> Chicken Biryani Tender pieces of Chicken cooked with basmati rice, nuts and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Lamb Biryani Tender pieces of lamb cooked with basmati rice, nuts and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Shrimp Biryani Lightly marinated shrimp cooked with basmati rice, nuts and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Vegetable Biryani Basmati rice cooked with fresh vegetables and light seasoning	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

INDIAN BREADS

<input type="checkbox"/> Aloo Paratha Whole wheat bread cooked with specially spiced potatoes, baked in Tandoor	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Garlic Naan Naan made with a touch of minced garlic	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Peshawari Naan Naan stuffed with coconut, almonds, cashews, raisins and cherries	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Tandoori Roti Whole wheat flour bread cooked in Tandoor (clay-oven)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Plain Naan Popular Indian bread made with white flour in Tandoor (clay-oven)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Poori Deep fried fluffy whole-wheat bread	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Plain Paratha Smooth bread made of wheat flour and cooked in Tandoor with a touch of butter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Bhatura Deep fried white flour bread	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Laziz Special Naan Bread topped with chicken, garlic and cilantro	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SIDE ORDERS

<input type="checkbox"/> Mango Chutney Special imported sweet mango chutney	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Cucumber Raita Homemade yogurt with grated cucumbers and herbs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Papad A crisp lentil flour wafer lightly spiced	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Basmati Rice Special aromatic long grain imported rice	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Katchumber Salad Chopped & spiced fresh tomatoes, cucumbers & onions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Achaar (Mixed Pickles)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Plain Yogurt	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Mint Chutney	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Onion Chutney	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Curry Sauce	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Variety of indian drinks and desserts available



The Real Taste of Indian Spices

Fax cover sheet

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To: Laziz
Fax: (727) 210-1566
Phone: (727) 797-7541

From:
Pages (Including Cover):
Date:

COMMENTS:

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APPETIZERS

	Qty.
<input type="checkbox"/> Vegetable Samosa One of the most popular deep fried Indian patties stuffed with potatoes and green peas along with Indian spices.	—
<input type="checkbox"/> Vegetable Pakora Fresh vegetables mixed with chick peas flour and spices	—
<input type="checkbox"/> Chicken Pakora Boneless chicken tenders seasoned and dipped in a chick pea batter and deep-fried	—
<input type="checkbox"/> Cheese Pakora Homemade pieces of cheese dipped in chick pea batter and deep-fried	—
<input type="checkbox"/> Paneer Tikka Chunks of homemade cheese sautéed with onions, green peppers, and spices	—
<input type="checkbox"/> Onion Bhaji Chopped onions battered in chick pea flour, deep fried and lightly spiced	—
<input type="checkbox"/> Laziz Special Platter (vegetarian) combination of samosa, vegetable pakoras and cheese pakoras	—
<input type="checkbox"/> Laziz Full Platter Combination of samosas, vegetable pakoras, cheese pakoras and chicken pakoras	—

SOUPS

	Mild	Med	Hot
<input type="checkbox"/> Mullaguthwanny Soup A classical south Indian soup garnished with chicken and rice	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Daal soup (lentil soup) A soup made with lentils, herbs and Indian spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Vegetable Soups Soup made with assorted vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Tomato Soup Made with chef's special spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

TANDOORI SPECIALTIES

	Qty.
<input type="checkbox"/> Tandoori Chicken A chicken delicacy marinated overnight in fresh aromatic Indian spices and herbs	—
<input type="checkbox"/> Chicken Tikka Boneless juicy chunks of chicken marinated in aromatic Indian herbs	—
<input type="checkbox"/> Seekh Kabob Minced lamb meat seasoned with onions, herbs and exotic spices	—
<input type="checkbox"/> Tandoori Shrimps Large size shrimps marinated in mild spices	—
<input type="checkbox"/> Fish Tikka Boneless fish seasoned with Indian spices and herbs	—
<input type="checkbox"/> Tandoori Mixed Platter Delicious combination of tandoori dishes	—

VEGETABLE SPECIALTIES (served with Basmati Rice)

<input type="checkbox"/> Baingan Bharta A classic vegetarian dish. Whole eggplant baked in an oven, blended with herbs and sautéed with onions and tomatoes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Vegetable Jalfrezi Fresh vegetables cooked in tangy sauce with other Indian spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Malai Kofta Soft cheese and vegetable dumplings simmered in mild creamy sauce with nuts and raisins	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Bhindi Masala Okra cooked with tomatoes, onions, garlic and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Aloo Gobi Potato cubes and cauliflower tempered with cumin seeds and cooked in spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Vegetable Korma Fresh mixed vegetables cooked in a delicately spiced creamy sauce with nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Palak Paneer Cubes of homemade cheese cooked with spinach and Indian spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

<input type="checkbox"/> Shahi Paneer Homemade cheese cooked in flavorful sauce made of onions, cream, spices and cashewnuts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Channa Saag Chickpeas cooked with spinach and Indian spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Channa Masala Chick peas delicately tempered and cooked in traditional Indian sauce	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Daal Makhani (traditional all time favorite) Black lentils cooked for various hours with spices and flavored with herbs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Dal Fry Yellow lentils cooked with onions, ginger, garlic and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Paneer Makhani Homemade cheese cooked in creamy tomato sauce	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Paneer Kadahi Pieces of homemade cheese with bell peppers and onions cooked with spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

CHICKEN SPECIALTIES (served with Basmati Rice)

<input type="checkbox"/> Chicken Curry Traditional Indian dish of chicken prepared with onions, tomatoes, ginger, garlic and other spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Dhansak Tender pieces of chicken cooked with lentils.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Kadahi Chicken Lightly marinated chicken cooked on a cast iron skillet with a touch of special spices sautéed with onions and bell peppers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Butter Chicken Boneless tandoori chicken cooked in a creamy tomato sauce with fresh spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Bhuna Pieces of chicken cooked with fresh herbs and spices with touch of garam masala	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Madras Pieces of chicken cooked in south Indian style with coconut, roasted ground spices and curry leaves	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Saagwala Tender pieces of chicken prepared with fresh spinach and delicate blend of spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Vindaloo Pieces of chicken cooked with potatoes in a sharply spiced gravy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Jalfrezi Chicken cooked in specially made gravy with fresh vegetables and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Tikka Masala Boneless chicken pieces marinated in Indian style and cooked in a creamy tomato sauce, green peppers, onions and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Shahi Korma Boneless pieces of chicken cooked in cashew nut gravy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Chicken Mughlai Chicken with a touch of yogurt, seasoning, nuts and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

LAMB SPECIALTIES (served with Basmati Rice)

<input type="checkbox"/> Lamb Curry Tender pieces of lamb cooked with tomatoes, onions, ginger, garlic and spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Lamb Dhansak Tender pieces of lamb cooked with lentils.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Lamb Saag Lamb prepared with spinach and a delicate blend of spices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Kadahi Lamb Lamb cooked in a cast iron skillet with onions and bellpeppers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Lamb Bhuna Pieces of lamb cooked with fresh herbs and spices with a touch of garam masala	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Lamb Roganjosh Pieces of lamb cooked in flavorful sauce made of tomatoes, cream, and spices and garnished with cashew nuts and raisins	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>