

Thali

(Combination Plate • Dine In Only)

Vegetarian Thali

Choice of Vegetable, Dal, Saag, Raita, Basmati Rice
Chutney, Plain Naan, Chutney and Kheer

Lunch 13.00 Dinner 16.00

Chicken Curry Thali

Choice of Vegetable, Chicken Curry, Saag, Raita
Basmati Rice, Chutney, Plain Naan, Chutney and Kheer

Lunch 14.00 Dinner 17.00

(Vegetable Choices)

Aloo Gobi, Aloo Matter, Baigan Bharta

Desserts

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| Kheer The Best Rice Pudding in the World | 4.00 |
| Dessert Samosa Served with Ice Cream | 4.00 |
| Kulfi Indian Ice Cream | 4.00 |
| Fruit Salad Mango Sauce | 4.00 |

Beverages

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| Coke, Diet Coke, Sprite | 1.50 |
| Sweet/Salty Lassi | 3.00 |
| Mango Lassi | 3.50 |
| Strawberry Lassi | 4.50 |
| Hot Chai | 2.50 |
| Fresh Juice Carrot, Apple, Celery, or Cucumber | 4.95 |
| Iced Tea (Chai Flavor) | 2.50 |
| Acqua Panna | 3.00 |
| San Pelligrino Sparkling | 3.00 |
| Smart Water | 3.00 |
| Real Alkalized Water | 3.00 |
| Herbal Tea | 1.50 |



SAMOSA FACTORY

indian cuisine
Las Vegas

The Original Healthy Indian Restaurant

Our food is considered mild, if more spice is desired we have three different spice Levels: medium, hot and extra hot.

We are happy to share the ingredients of our dishes upon request; however, we cannot guarantee the complete absence of ingredients in any dish. If you have extreme reactions to some of the foods on our menu, please use your best judgment while dining, as all of our dishes make contain traces of nuts.

All of our food is made using the finest, fresh ingredients and because we use very little ghee (clarified butter), are low in fat.

We hope you will enjoy the ambiance and sociability of our establishment.

"Let us be together.

Let us eat together.

Let us be vital together.

Let us be radiating truth.

Radiating the light of life.

Never shall we denounce anyone.

Never entertain negativity."

Timeless words from

THE UPANISHADS

Indian Classical Writings

Photographs Courtesy of Lisa Johnson
Indian Instruments Courtesy of Matthew Connors

SAMOSA FACTORY

4604 W. Sahara Avenue, Suite 6

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www.samosafactory.net



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Chaats


| | |
|---|-------------|
|  Vegetable Pakora (6) Potato, Cauliflower, Onion and Chutney | 4.50 |
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Samosas

(2 pieces per order, served with chutney)

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|  Vegetable Samosas Potato and Green Peas | 3.50 |
| Chicken Samosas Chicken and Potato | 4.50 |
| Lamb Samosas Lamb and Potato | 4.50 |
| Beef Samosa Beef and Potato | 4.50 |
|  Masala Fries Masala Spiced Potatoes and Cilantro | 4.50 |
| Vegetable Samosa Chaat Spicy Chick Peas, Tamarind Chutney Cilantro Chutney and Yogurt | 6.50 |

Soup

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|  Channa Dal Yellow Lentil, Tomato and Cilantro | 3.00 |
| Soup of the Day | 3.00 |

Salad

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|--|-------------|
|  Mixed Green Salad | 4.00 |
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Chicken Entrees

(Served with Basmati Rice)

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| Chicken Jalfrezi Onion, Tomato, Bell Peppers and Seasonal Fruit | 12.00 |
| Chicken Vindaloo Onion, Tomato, Garlic and Potatoes | 12.00 |
| Chicken Korma Creamy Coconut Curry, Onion and Almonds | 12.00 |
| Chicken Curry Tomato Onion Gravy, Ginger and Cilantro | 11.00 |
| Butter Chicken (Makhni) Creamy Tomato Curry Sauce | 12.00 |
| Chicken Saag Curried Chicken and Spicy Spinach Puree | 12.00 |
| Hot and Sour Chicken Zesty Sauce of Tamarind, Tomato, Poppy and Sesame Seeds | 12.00 |
| Keema Matter Creamy Curry with Ground Chicken, Peas and Tomato | 12.00 |
| Tandoori Chicken Marinated in Yogurt and Spices | 11.00 |
| Chicken Tikka Boneless Chicken, Bell Peppers and Onion | 12.00 |
| Chicken Tikka Masala Creamy Tomato Curry | 12.00 |
| Chicken Wrap Marinated Chicken Breast, Onion, Tomato Bell Peppers, Cilantro Chutney and Fresh Naan Rice Not Included | 8.95 |

Biryani

(Served with Raita)

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|--------------------------|--------------|
| Vegetable Biryani | 13.00 |
| Chicken Biryani | 13.00 |
| Lamb Biryani | 14.00 |
| Shrimp Biryani | 14.00 |

Lamb Entrees

(Served with Basmati Rice)




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|--|--------------|
| Lamb Curry Tomato, Onion, Garlic, Ginger and Spices | 13.00 |
| Lamb Spinach Tender Braised Lamb and Curried Spinach | 13.00 |
| Lamb Vindaloo Zesty Lamb Curry with Potato | 13.00 |
| Lamb Korma Spiced Coconut Cream and Almond Sauce | 13.00 |
| Lamb Kebab Spiced Lamb, Bell Peppers, Onion and Tomato | 13.00 |

Shrimp and Seafood

(Served with Basmati Rice)

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|--|--------------|
| Shrimp Curry Tomato Onion Gravy, Ginger and Cilantro | 14.00 |
| Shrimp Jalfrezi Onion, Tomato, Bell Peppers and Seasonal Fruit | 14.00 |
| Shrimp Vindaloo Spiced Shrimp Curry and Potato | 14.00 |
| Shrimp Korma Coconut, Shrimp and Almonds | 14.00 |
| Fish Curry Tomato Onion Gravy, Ginger, Cilantro and Coconut Milk | 13.00 |

On the Side

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|  Papadum | 1.00 |
| Raita | 3.00 |
|  Chutney/Achar | .50 |
|  Rice | 1.00 |
| PB&J Naan (Kids Only) | 4.00 |

Vegetarian Entrees


(Served with Basmati Rice)

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| Matter Paneer Green Peas and Cheese Cubes | 12.00 |
| Saag Paneer Curried Spinach and Cheese Cubes | 12.00 |
| Paneer Mahkni Creamy Tomato Sauce and Cheese Cubes | 12.00 |
| Hot and Sour Paneer Zesty Sauce of Tamarind, Tomato, Poppy and Sesame Seeds | 12.00 |
| Malai Kofta Korma Potato, Carrot, Paneer, Pea Kofta in a Coconut Cream Sauce | 12.00 |
| Chickpea "Hot Salad" Stir fry Bell Peppers, Mango and Paneer | 12.00 |
| Vegetable Jalfrezi Stir Fry of Vegetables, Mixed Fruit and Paneer | 12.00 |
| Paneer Tikka Masala Paneer, Gravy and Tomato | 12.00 |
| Paneer Korma Creamy Coconut Sauce and Cheese Cubes | 12.00 |

Tandoori Breads

(All Bread is Sprinkled with Ghee Unless Specified)

Extra Virgin Olive Oil Available Upon Request

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| Plain Naan | 2.00 |
| Garlic Naan | 2.50 |
| Onion Kulcha | 3.00 |
| Quesadilla Naan | 4.00 |
| Kashmiri Naan | 4.50 |
| Aloo Parantha | 4.00 |
| Parantha | 3.00 |
|  Roti | 2.00 |

Vegan Entrees

(Served with Basmati Rice)

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|  Baigan Bharta Charbroiled Eggplant, Onions and Tomato | 11.00 |
|  Aloo Baigan Charbroiled Eggplant, Onions, Tomato and Potato | 11.00 |
|  Aloo Saag Curried Spinach and Potato | 11.00 |
|  Aloo Mattar Green Peas and Potato Curry | 11.00 |
|  Aloo Gobi Cauliflower and Potato Curry | 11.00 |
|  Aloo Chana Chick Peas, Onion, Tomato and Potato | 11.00 |
|  Aloo Curry Potato, Cilantro and Tomato | 11.00 |
|  Okra Onions, Tomato and Cilantro | 11.00 |
|  Chana Masala Chick Peas, Onion and Tomato | 11.00 |
|  Dal Makhni Black Lentils, Onion and Tomato | 11.00 |
|  Veggie Kofta Curry Opo Squash, Chick Pea Flour and Garlic | 11.00 |

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|  Mustard Greens Mustard Greens, Onions and Spices | 11.00 |
|  Rajma Red Kidney Bean "Chili" and Ginger | 11.00 |
|  Turnips Tomato, Cilantro and Spices | 11.00 |
|  Black Eyed Peas Tomato, Onion and Potato | 11.00 |
|  Fresh Baby Spinach Curry Tender Baby Spinach, Onion, Tomato | 11.00 |
| Compliment Your Meal with a Vegan Roti (Whole Wheat), Drizzled with a Touch of Extra Virgin Olive Oil | |