



cumin
modern nepalese | indian

p: 773-342-1414

LUNCH BUFFET

Tues - Fri :
11.30 am - 2:30 pm

Sat - Sun :
11.30 am - 3:00 pm

Weekdays : \$11
Weekends : \$12

BUSINESS HOURS

Mon
5:00 pm - 10:00 pm

Tue - Fri
11:30 am - 2:30 pm
5:00 pm - 10:00 pm

Sat - Sun
11:30 am - 3:00 pm
5:00 pm - 10:00 pm

DELIVERY AREA



Delivery fee - \$3.00

prices / menu items subjected to change without prior notice.



1414 N MILWAUKEE AVE
CHICAGO, IL 60622

PHONE: 773-342-1414

LUNCH BUFFET - DINNER - TAKE-OUT - CATERING - DELIVERY

info@cumin-chicago.com

www.cumin-chicago.com

Passing by NEPAL

APPETIZER

aaluko achar

baby potatoes and cucumber diced and pickled with sesame-lemon paste | tempered with fenugreek seed, red chillies and turmeric powder | served with cumin signature flattened rice [chewra]

chicken momo [8]

steamed dumplings of minced chicken seasoned with nepalese spices and herbs | served with himalayan sauce | a true national dish of nepal

chicken chhoela

diced chicken breast marinated in nepalese spices and herbs | cooked in tandoor | served with cumin signature flattened rice [chewra]

chicken bhutuwa

spice-marinated boneless chicken breast julienned and sautéed with nepalese spices | served with cumin signature flattened rice [chewra]

chicken chilli

boneless chicken, green chilli, bell peppers, onions | sautéed in mild nepalese spices

goat chhoela

diced boneless goat meat marinated in nepalese spices and herbs | cooked in tandoor | served with cumin signature beaten rice [chewra]

goat bhutuwa

spice-marinated boneless goat meat julienned and sautéed with nepalese spices | served with beaten rice [chewra]

ENTRÉE

pokhareli kukhura

bone-in chicken cooked in flavorful nepalese spices | a staple for generations

gorkhali khasi

chunks of bone-in goat meat stewed in flavorful nepalese spices | a quintessential festive nepalese dish

namche bazar ko sekuwa

chunks of boneless goat meat marinated in nepalese spices | cooked to perfection in tandoor | sided with himalayan sauce | a piquant fair in the foothills of the himalayas

parvate aalu tama ra bodi

potatoes, bamboo shoots and black eyed peas cooked in delectable nepalese spices | a delicacy in mountainous region of nepal

aalu ra simi

potatoes and green beans sautéed with tomatoes and onions in nepalese spices

palungoko saag

fresh spinach leaves sautéed in cumin seed, mustard seed, fenugreek seed, dry red chilli and fresh garlic cloves

jhaneko dal

lentils soaked overnight | cooked with nepalese spices | tempered with onion, cumin seeds, garlic and asafetida

bhuteko kauli

cauliflower florets deliciously cooked in nepalese spices with tomatoes and ginger-garlic paste

bhuteko aalu

potato cubes flavorfully sautéed in nepalese spices | garnished with cilantro

Gateway to INDIA

APPETIZER

SAMOSA

[a delectable duo of crisp cones filled with spice-seasoned vegetables or meat]

vegetable samosa

potatoes and peas in a mild fragrant spice blend

lamb keema samosa

minced lamb in a flavorful spice blend

PAKORA

[a medley of seasoned fritters | dipped in chickpea flour batter | deep fried]

a mosaic

mildly seasoned cauliflower, broccoli, spinach, potato, onion

paneerka naram garam pakora

flavorfully seasoned grated home-made cottage cheese with chopped onion, bell peppers, cilantro and seasoned mashed potatoes

aalu tikka

seasoned mashed potato cakes

onion bhaji

seasoned onion with cilantro and ajwain seeds

chicken pakora

spice-marinated boneless chicken dipped in chef's special blend batter

shrimp pakora

spice-marinated shrimp dipped in chef's special blend batter

CHAAT

[a mouthwatering concoction of boiled chickpeas, chopped onions, plain yogurt, chaat masala, tamarind-mint chutney | garnished with cilantro, namkeen, paprika]

samosa

vegetables samosa

aalu tikka

seasoned mashed potato cakes

aalu paapdi

boiled, diced and fried potato cubes | crispy white flour discs

chicken 65

chicken tikka in makhani sauce | tempered with mustard seed, ginger, garlic, curry leaves | garnished with cilantro

ASSORTMENT CHEF'S SPECIAL

[served with makhani sauce | sharing encouraged]
a mosaic | vegetable samosa | chicken tikka | boti kabab | sheesh kebab

SOUP | SALAD

sambhar soup

south indian flavored toor lentil with assorted vegetables | tempered with mustard seed, curry leaves, asafetida and tamarind

mullingtawny soup

lentil with diced boneless chicken and vegetables in mild indian spices | a classic indian soup

malai chicken salad

iceberg lettuce, tomato, carrot, cucumber, bell pepper, tandoori malai chicken | onion-cilantro vinaigrette | served with namkeen

tandoori shrimp salad

iceberg lettuce, tomato, carrot, cucumber, bell pepper, tandoori shrimp | onion-cilantro vinaigrette | served with namkeen

ENTRÉE

CHICKEN

chicken tikka masala

spice-marinated diced boneless white meat chicken cooked to perfection in tandoor | simmered in rich creamy tomato sauce | a quintessential indian classic

chicken makhani

spice-marinated boneless dark meat chicken cooked in tandoor | simmered in rich creamy tomato sauce

chicken curry

boneless chicken delectably cooked in indian spices and curry sauce

chicken sahi korma

boneless chicken deliciously cooked in indian spices and creamy almond-cashew curry sauce | a royal indulgence

chicken vindaalu

chicken and potato cubes cooked in indian spices and hot-tangy curry sauce | a delightfully sizzling fare

7

8

8

8

8

8

8

13

14

15

12

12

11

11

12

11

4

6

4

5

6

9

5

5

5

7

10

4

4

7

8

13

13

12

13

12

| | |
|---|----|
| chicken kadhai | 13 |
| chicken, onion, tomatoes and bell peppers cooked in Indian spices and kadhai sauce I cooked in cast iron kadhai to retain it's distinctive flavor | |
| chicken jalfrezi | 12 |
| chicken and assorted vegetables deliciously cooked in mild indian spices and tomato-curry sauce | |
| chicken madras | 13 |
| chicken cooked in a savory and exotic flavored coconut broth, indian spices and creamy curry sauce I a south indian delicacy | |
| chicken chili masala | 12 |
| chicken and green chilli flavorfully cooked in rich indian spices and curry sauce | |
| chicken saag | 12 |
| chicken and spinach cooked in mild indian spices and rich curry sauce | |
| chicken bhuna | 13 |
| chicken sautéed in indian spices and hot- spicy curry sauce | |

L A M B

| | |
|---|----|
| lamb boti kabab masala | 14 |
| spice-marinated diced boneless chunks of lamb cooked to perfection in tandoor I simmered in rich creamy tomato sauce | |
| lamb curry | 14 |
| boneless lamb delectably cooked in indian spices and curry sauce | |
| lamb sahi korma | 14 |
| boneless lamb deliciously cooked in indian spices and creamy almond-cashew curry sauce I a royal indulgence | |
| lamb vindaalu | 13 |
| lamb and potato cubes cooked in indian spices and hot-tangy curry sauce I a delightfully sizzling fare | |
| lamb kadhai | 14 |
| lamb cooked in Indian spices and kadhai sauce I cooked in cast iron kadhai to retain it's distinctive flavor | |
| lamb jalfrezie | 13 |
| lamb and assorted vegetables deliciously cooked in mild indian spices and tomato-curry sauce | |
| lamb madras | 14 |
| lamb cooked in savory and exotic flavored coconut broth, indian spices and creamy curry sauce I a south indian delicacy | |
| lamb chili masala | 14 |
| lamb and green chilli flavorfully cooked in indian spices and rich curry sauce | |
| lamb saag | 13 |
| lamb and spinach cooked in mild indian spices and rich curry sauce | |
| lamb bhuna | 14 |
| lamb sautéed in Indian spices and hot-spicy curry sauce | |
| lamb keema matar | 14 |
| minced lamb and green peas cooked in indian spices and curry sauce | |

V E G E T A B L E S

| | |
|---|----|
| palak paneer | 12 |
| spinach and home-made cottage cheese cooked in indian spices and tomato-curry sauce with a touch of fresh cream | |
| paneer makhani | 13 |
| home-made cottage cheese cooked in Indian spices and makhani sauce | |
| mutter paneer | 12 |
| green peas and home-made cottage cheese cooked in indian spices and tomato-curry sauce | |
| paneer tikka masala | 13 |
| home-made cottage cheese, diced bell pepper, onion and tomato cooked in indian spices and creamy tomato sauce | |
| paneer aalu gobhi chilli masala | 12 |
| home-made cottage cheese, potatoes, cauli flower florets and green chilli cooked in indian spices and curry sauce | |
| baingan bharta | 12 |
| eggplant roasted in tandoor and pureed I sautéed with onions, tomatoes and indian spices I garnished with ginger-cilantro | |
| dal makhani | 11 |
| overnight soaked lentils cooked in indian spices and makhani sauce | |

| | |
|--|----|
| dal tadka | 11 |
| overnight soaked lentils cooked in indian spices I tempered with cumin, whole red chilli, garlic clove, onion, asafetida and spice mix | |
| paneer chilli fry | 12 |
| home-made cottage cheese, diced bell peppers, onions and tomato sautéed in chef's special blend of indian spices | |
| navaratan korma | 12 |
| nine assorted vegetables cooked in rich creamy sauce and indian spices | |
| bhindi masala | 11 |
| baby okra sautéed with cumin seeds, onion, tomatoes, ginger-garlic, amchur [dried mango powder] and indian spices | |
| chana masala | 11 |
| overnight soaked chickpea cooked in indian spices and chana masala sauce | |
| vegetable jalfrezi | 11 |
| assorted vegetables deliciously cooked with indian spices, curry sauce | |
| mushroom jalfrezi | 12 |
| mushroom and mixed vegetables cooked in mild indian spices and tomato-curry sauce | |
| malai kofta | 12 |
| fresh home-made cottage cheese dumplings cooked in indian spices and rich curry creamy sauce | |
| veggie vindaalu | 11 |
| seasonal vegetables and potato cubes cooked in indian spices and hot-tangy sauce | |
| dum aalu | 11 |
| potatoes cooked in curry sauce with indian spices / cashew-almond curry sauce | |
| aalu gobhi | 11 |
| potatoes and cauliflower florets sautéed with cumin, mustard, spice mix and tomatoes. Sliced ginger, cilantro garnish | |
| aalu matar | 11 |
| potatoes and peas cooked in curry and tomato sauce and indian spices | |

S E A F O O D

S H R I M P

| | |
|--|----|
| shrimp masala | 15 |
| shrimp cooked in savory indian spices and creamy tomato sauce | |
| shrimp saag | 14 |
| shrimp and spinach flavorfully cooked in mild indian spices and rich curry sauce | |
| shrimp vindaalu | 14 |
| shrimp and potato cubes cooked in indian spices and hot-tangy curry sauce | |
| shrimp jalfrezi | 15 |
| shrimp and assorted vegetables deliciously cooked in mild indian spices and tomato-curry sauce | |
| shrimp chili masala | 15 |
| shrimp and green chilli flavorfully cooked in rich indian spices and curry sauce | |
| shrimp curry | 15 |
| shrimp delectably cooked in indian spices and curry sauce | |

F I S H

| | |
|--|----|
| fish tikka masala | 15 |
| spice-marinated mahi mahi filets roasted in the tandoor I sautéed with diced bell pepper, onion and tomatoes and simmered in creamy tomato sauce | |
| fish chili masala | 15 |
| filets of catfish and green chilli flavorfully cooked in rich indian spices and tomato-curry sauce | |
| fish curry | 15 |
| filets of catfish delectably cooked in indian spices and curry sauce | |
| fish vindaalu | 14 |
| filets of catfish and potato cubes cooked in indian spices and hot-tangy sauce | |

TANDOORI

[served with basmati rice royale I mild masala sauce]

TANDOOR: a barrel shaped clay oven used to cook flatbreads & meats to perfection at the temperature of about 600 degrees

CHICKEN

- chicken tandoori** full 18 | half 10
whole chicken marinated in yogurt blended with ginger-garlic paste and indian spice mix
- chicken tikka** 15
diced boneless white meat chicken marinated in yogurt and indian spices
- chicken malai tikka** 15
diced boneless white meat chicken marinated in mild indian spices, cashew paste, sour cream and yogurt
- hariyali tikka** 15
diced boneless white meat chicken marinated in indian spice mix and mint-yogurt sauce

LAMB

- lamb sheesh kebab** 16
indian spice-infused minced lamb mixed with chopped ginger, garlic, onion, bell peppers, jalapeno, cilantro and mint I binded by egg
- boti kebab** 17
diced boneless lamb marinated in yogurt, ginger-garlic paste and Indian spices

SEAFOOD

- tandoori prawn** 20
jumbo shrimp marinated in rich indian spice mix
- tandoori fish tikka** 17
filets of mahi mahi marinated in indian spice mix

VEGETABLES

- paneer tikka** 16
home-made cottage cheese, tomato, bell pepper, oni on marinated in indian spice mix
- tandoori vegetable** 14
cauliflower, broccoli, potato, onion, tomato, marinated in indian spices and ginger-garlic paste

CUMIN TANDOORI COLLAGE

an assortment of -
malai tikka I lamb sheesh kabab I boti kebab I chicken tikka I tandoori shrimp I tandoori chicken leg

RICE | PULAU

- basmati rice royale** 3
royal basmati rice perfectly steamed
- cumin rice** 4
royal basmati rice cooked and strewn with cumin seeds, clove and cardamom
- mutter pulau** 5
royal basmati rice cooked with spices and green peas with saffron strands
- kashmiri pulau** 7
royal basmati rice cooked and strewn with saffron strands, cashews, almonds and raisins

BIRYANIS

[royal basmati rice cooked in indian biryani spice mixed with vegetables, meat or seafood | served with raita]

- vegetable dum biryani** 11
royal basmati rice cooked with vegetables in indian biryani spice mix
- chicken dum biryani** 12
royal basmati rice cooked with spice-marinated boneless chicken in indian biryani spice mix
- lamb dum biryani** 13
royal basmati rice cooked with spice-marinated boneless lamb chunks in Indian biryani spice mix
- goat dum biryani** 13
royal basmati rice cooked with spice-marinated bone-in goat meat in indian biryani spice mix

- shrimp biryani** 14
royal basmati rice cooked with spice-marinated shrimp in Indian biryani spice mix

- CUMIN DUM BIRYANI** 15
royal basmati rice cooked with spice-marinated chicken, lamb and shrimp in indian biryani spice mix I signature of cumin

FLAT BREAD | ROTI

- naan** 2
Oversized white flour dough leavened I cooked in tandoor
- garlic naan** 3
fluffy naan with a hint of garlic
- sesame naan** 3
naan strewn with sesame seed
- onion kulchha** 3
naan stuffed with onion
- paneer kulchha** 4
naan stuffed with home-made cottage cheese
- mirchi masala naan** 3
naan stuffed with green chillies and indian spices
- lamb keema naan** 4
naan stuffed with minced and spice-infused boneless lamb
- paratha** 3
whole wheat flatbread layered with butter
- alu paratha** 4
paratha stuffed with seasoned mashed potatoes, green peas and indian spices
- tandoori roti** 2
whole wheat bread cooked in tandoor
- poori** 3
whole wheat round bread and deep fried
- bhatura** 3
naan deep fried
- ASSORTMENT BREAD BASKET** 12
naan I garlic naan I tandoori roti I onion kulchha I paneer kulchha

PLATTER

MONSOON WEDDING PLATTER [FOR TWO]

- vegetarian** 35
tandoori vegetable mix-grill [cauliflower, broccoli, cottage cheese, bell pepper, onion, potatoes, tomatoes], matar paneer, aalu gobi, naan, mutter pulau, raita, kheer
- non-vegetarian** 38
tandoori grill [tandoori chicken, malai tikka, chicken tikka, boti kebab], dal makhani, lamb curry, naan, matar pulau, raita, kheer

ACCOMPANIMENTS

- mint-cucumber raaita** 3
yogurt with mint, cucumber and roasted cumin powder
- yogurt** 3
plain curd

BEVERAGES

- lassi [sweet]** 3
a refreshing yogurt drink
- mango lassi** 4
a refreshing mango-yogurt drink
- soda** 2
pepsi, diet pepsi, sierra mist

DESSERT

- kheer** 4
rice emulsion I garnished with cardamom, chopped pistachio and almonds
- gulaab jaamun** 4
rounds of white flour infused with reduced milk [mawa] I soaked in saffron-rosewater syrup I garnished with pistachio
- kulfi: pistachio mango** 4
home made ice cream

