

VEGETABLE CURRY SPECIALTIES

Served with basmati rice

- Dal Tadka - Dhaba Style (V,G).....\$14.99**
Lentils with onions, tomatoes and spices
- Gutti Vankya (V,G).....\$15.99**
Fresh eggplant cooked with tomato and coconut sauce
- Okra Masala (V,G).....\$15.99**
Fresh cut okra cooked with onion and tomatoes
- Veg Korma (G).....\$15.99**
A combination of veggies cooked with nuts, raisins and fresh spices in a creamy sauce
- Saag (spinach) Paneer (G).....\$15.99**
Smashed spinach, cooked in onion & tomatoes and spices
- Mutter Paneer (cheese).....\$15.99**
Green peas and cheese cooked in a rich creamy sauce
- Globe Veg Curry (VG).....\$15.99**
Fresh mixed veggies cooked in herbs and spices
- Kadai Paneer (G).....\$15.99**
Homemade cheese cooked with fresh garlic, ginger, onions, green peppers and spices
- Mutter Mushroom (G).....\$15.99**
Fresh green peas cooked with mushroom and Indian spices
- Aloo Gobi (V,G).....\$15.99**
Fresh cauliflower cooked with potatoes and spices
- Malai Kofta (G).....\$15.99**
Vegetable balls cooked in a creamy sauces with nuts
- Channa Masala (Chickpea) (V,G).....\$15.99**
Whole chick peas cooked with onion, tomatoes, garlic and ginger
- Paneer Tikka Masala.....\$15.99**
Onion and tomato cooked in a cream sauce with cubes of cheese and herbs

BIRYANI SPECIALTIES

Biryani is cooked with meats, onions, tomatoes, herbs, spices and garnished with nuts. Served with raitha

Choose your spice level: Mild, Medium, Spicy, Spicy Hot

- Vegetable Biryani.....\$15.99**
- Chicken Biryani.....\$16.99**
- Lamb Biryani.....\$17.99**
- Shrimp Biryani.....\$17.99**
- Basmati Rice (32 oz).....\$4.99**
- Spring Vegetable Fried Rice.....\$16.99**
- Chicken Fried Rice.....\$17.99**

SOUTH INDIAN HEAVEN

DOSA (CREPE) & UTHAPPAM (PAN CAKE)

Made with fermented lentil flour and served with lentil soup, peanut chutney and tomato chutney

- Plain Dosa.....\$13.99**
- Masala Dosa.....\$14.99**
- Spring Veg Dosa.....\$15.99**
- Spicy Masala Dosa.....\$15.99**
- Egg Dosa.....\$15.99**
- Mixed Veg Uthappam.....\$14.99**
- Butter Uthappam.....\$14.00**
- Poori with Potato Curry.....\$13.99**
- Chole Bhaturo.....\$13.99**
Fried puffed bread

DESSERTS

- Gulab Jamun.....\$6.99**
- Rasmalai.....\$6.99**
- Mango Ice Cream.....\$6.99**

DRINKS

- Soda.....\$2.15** **Mango Lassi.....\$5.45**
Coke, Diet Coke, Sprite, Fanta, Dr. Pepper
- Coffee.....\$5.45**
- Ice Tea.....\$2.15** **Masala Tea.....\$5.45**



OPEN
Tuesday - Sunday
CLOSED MONDAY*

Hours:
Tuesday - Sunday
11 AM - 9:00 PM

*Catering & Private Parties
Available on Monday

712 N. Manhattan Ave.
Manhattan, KS 66502

785.320.5666

Globe Indian MHK

GlobeMHK.com

GLOBE INDIAN MENU

(V) = Vegan

(G) = Gluten Free

SOUPS

Lentil.....\$8.00

Made with a variety of lentils & vegetables, and garnished with cilantro

Chicken Clear.....\$9.15

Chicken chunks cooked in Indian flavored chicken stock

Roasted Garlic Mushroom.....\$8.45

Roasted garlic with white sauce & mushroom chunks

SIDES - \$4.45

Raita

Yogurt sauce with carrot, cucumber & seasonings

Papadum

A thin, crisp bread made with lentil flour and seasonings

Mixed Pickle

Mixed pickled vegetable in a salty & tangy sauce

Extra Basmati Rice \$2.00

VEGETABLE APPETIZERS

Choose your spice level: Mild, Medium, Spicy, Spicy Hot
Served with mint and tamarind sauce

Vegetable Samosas (V)\$7.99

Fried pastry with peas, potatoes and seasoning

Vegetable Pakoras (V).....\$7.45

Fresh veggie fritters made with onion, spinach, potatoes, cauliflower and seasoning

Aloo Tikki.....\$7.45

Smashed potato filled with herbs & spices and deep fried

Cheese Finger Pakoras.....\$10.99

Cheese marinated with herbs and fried.

Veg555 (G).....\$13.99

Gobi, paneer and baby corn tossed with chef special sauce

Gobi Manchurian (V,G).....\$13.99

Cauliflower fried and tossed with onion, bell peppers and sauce

NON-VEGETABLE APPETIZERS

Choose your spice level:
Mild, Medium, Spicy, Spicy Hot

Chicken 65.....\$14.99

Deep fried chicken tossed with curry leaf, yogurt and seasonings

Chilly Chicken.....\$14.99

Deep fried chicken tossed with onion, bell pepper and soy chilli sauce

Chicken Sukka.....\$14.99

Chicken tossed with onion, ginger, garlic & South Indian spices

Lamb Sukka.....\$14.99

lamb tossed with onion, ginger, garlic & South Indian spices

Appollo Finger Fish (G).....\$16.99

Fried fish tossed with chef special garlic sauce, yogurt and spices

Chettinad Shrimp Fry(G).....\$18.99

Shrimp tossed with onion, bell pepper & garam masala

GLOBE GRILL SPECIALTIES

Served with basmati rice

Chicken Tandoori.....\$17.99

Tender pieces of chicken marinated in spicy yogurt and baked in our clay oven pot

Chicken Tikka Kabab.....\$18.15

Boneless chicken marinated in yogurt and spices and cooked in a clay pot

Seekh Kabab Grill.....\$18.45

Finely minced lamb seasoned with chopped onions, garlic, ginger and cooked in a tandoori oven

Tandoori Shrimp Grill.....\$18.99

Fresh jumbo shrimp marinated in yogurt and spice and cooked in a tandoori oven

Globe Mixed Grill.....\$21.99

A combination of chicken tandoori, boti seekh kabab, chicken tikka and shrimp

NON-VEG CURRY SPECIALTIES

CHICKEN - \$16.99 / LAMB - \$17.99

FISH - \$16.99/ SHRIMP - \$18.99

Choose your spice level:

Mild, Medium, Spicy, Spicy Hot

(Served with basmati rice)

Chef Special Curry (G)

Meats cooked with onions, tomatoes and a thick tomato based sauce

Vindaloo (G) (HOT)

Meats cooked in special and Tangy Sauce

Andhra Curry (HOT)

Meats cooked with andhra sauce and spices

Chettinad Curry (HOT)

Meats cooked with 5 spices and coconut milk

Kadai Curry (G)

Cubes of onions and bell peppers cooked in meats with chef special seasonings

Saag Curry (G)

Freshly smashed spinach, onion & garlic cooked in a rich sauce

Tikka Masala Sauce (G)

Meats cooked in tandoori sauce with a rich creamy blend

Butter Chicken (G)

Chicken cooked with mild creamy butter sauce

Korma (G)

Meats cooked with mild creamy sauce and nuts

Naan (INDIAN BREAD)

Unleavened bread baked in tandoori (clay oven pot)

Plain Naan.....\$4.99

Butter Naan.....\$5.15

Garlic Naan.....\$5.49

Peshawary Naan.....\$5.99

Naan filled with sweet coconut, cashews and raisins

Tandoori Roti (V).....\$5.99

Whole wheat flour bread