

NEW DELHI - HONG KONG - LONDON - JAPAN - CHICAGO - TAIPEI - BOMBAY

OPEN DAILY
 MONDAY - SATURDAY:
 11:30am - 2:00pm, 5:00pm - 9:30pm
 SUNDAY: 5:00 - 9:30pm
 ONE EMBARCADERO CENTER



"San Francisco's Highest Rated
 Indian Restaurant"
 Travel Holiday Magazine & S.F. Focus

Party Platters Available.
Please ask your WOW Operator

When you think of elegant Indian dining, Gaylord immediately comes to mind. Gaylord specializes in exquisitely prepared Tandoori dishes and curries. All of the entrees are superb and vegetarians will love Gaylord's meatless specialties. All of the curry dishes are heavenly and highly recommended. From start to finish, Gaylord provides a masterfully presented adventure in authentic Northern Indian dining.

SHURUAT EXOTIC APPETIZERS

1. CHICKEN PAKORA boneless chicken pieces, dipped in a batter & fried.....6.75
2. CHICKEN CHAT succulent chicken pieces in spicy sauce (served cold).....6.50
3. LAMB SAMOSA two crisp patties stuffed with spiced minced lamb.....6.95
5. ASSORTED TANDOORI HORS D'OEUVRES assortment of barbecue specialties.....14.95
- 5A. CHICKEN WINGS TANDOORI spicy chicken wings.....8.25

VEGETARIAN APPETIZERS

6. VEGETABLE SAMOSA two crisp patties stuffed w/ spiced potatoes & green peas.....5.95
7. VEGETABLE PAKORA mixed vegetable fritters.....5.95
8. ASSORTED INDIAN HORS D' OEUVRES vegetable samosa, vegetable pakora and papadam served with mint chutney.....10.25
9. PAPADUM two spiced, crisp Indian wafers .2.50
57. RAITA yoghurt with cucumbers.....3.50
58. MIXED GREEN SALAD lettuce, tomatoes and cucumbers6.95

SHORBAS TRADITIONAL INDIAN SOUPS

10. MULLIGATAWNY SOUP delicately spiced lentil soup, garnished with rice & chicken.....5.95
11. DAL SOUP spicy lentil soup, garnished with vegetables.....5.95
64. TAMATAR SOUP.....5.95

BAHAR- E- MURG EXQUISITE CHICKEN CURRIES

28. CHICKEN TIKKA MASALA charcoal broiled in a moderately spiced sauce.....14.50
29. CHICKEN MAKHANWALA tandoori chicken in a sauce of tomatoes, butter & exotic spices...14.50
30. CHICKEN MASALA chicken cooked in a blend of tomatoes and spices.....14.50
31. CHICKEN PASANDA chicken in a mildly spiced cream sauce with nuts.....14.95
32. CHICKEN SAGWALA chicken cooked with spiced cream spinach.....14.75
33. CHICKEN VINDALOO chicken cooked with spiced sauce, with potatoes.....14.50
- 33A. KRAHI CHICKEN boneless chicken stir-fried in bell pepper with garlic ginger, tomatoes and onions.....14.75

TANDOORI SPECIALTIES FROM THE CHARCOAL CLAY POT

20. TANDOORI CHICKEN chicken marinated in yoghurt and roastedhalf 11.95..full 19.95
21. CHICKEN TIKKA KABAB boneless chicken cubes, marinated in spices & roasted ..15.95
22. BOOTI KABAB cubes of lamb, marinated in spices and roasted16.95
23. FISH TIKKA KABAB fish cubes marinated in spices and roasted17.95
24. SEEKH KABAB minced lamb mixed with onions, herbs in spices & roasted.....16.95
25. TANDOORI PRAWNS king prawns marinated in spices and roasted22.95
26. TANDOORI MIXED GRILL assorted tandoori specialties.....22.95
27. BARA KABAB lamb chops marinated in spices and roasted.....29.95
62. TANDOORI PANEER WITH VEGETABLE Farmer cheese & vegetables roasted in tandoor...13.95

GOSHT LAZIZ FRAGRANT TENDER LAMB CURRIES

34. GOSHT VINDALOO lamb in a hot spicy sauce with potatoes17.50
35. ROGAN JOSH lamb cubes cooked in a blend of tomatoes and spices17.50
36. LAMB PASANDA lamb in a mildly spiced cream sauce with nuts.....17.50
37. SAG GOSHT lamb in a mildly spiced cream spinach.....17.50
- 38A. LAMB DO PIZZA lamb in a blend of exotic spices w/ a garnish of tomatoes & onions17.50

ROTI INDIAN BREADS FRESHLY OVEN BAKED

12. NAN Leavened bread2.50
13. ONION KULCHA nan stuffed w/ onions...3.50
14. KEEMA NAN leavened bread stuffed with mildly spiced ground lamb5.50
15. PARATHA buttered & layered whole wheat .3.25
63. MINT MASALA PARATHA5.25
16. CHAPPATI basic Indian bread made from whole wheat flour.....2.50
17. ALOO PARATHA whole wheat bread stuffed with spiced potatoes & peas.....4.50
- 18A. SPANICH NAN fresh spinach with spices stuffed in nan4.75
19. ASSORTED BREADS one each: onion kulcha, chappati and aloo paratha8.95
- 19A. GARLIC NAN4.25

BAHAR-E-SABAZ DELICIOUS MEATLESS SPECIALTIES

39. MATTAR PANEER cubed farmer's cheese & green peas in a spiced gravy11.50
40. BENGAN BHARTHA eggplant baked in the clay oven & with onions, tomatoes & spices.....11.50
41. CHANNA MASALA garbanzo beans in a special blend of spices.....10.95
42. ALOO GOBI cauliflower and potatoes cooked with herbs and spices.....11.50
43. DAL MAKHANI creamed lentils, delicately spiced.....10.95
44. NAVRATAN KORMA vegetables with farmer's cheese & nuts in a mild cream sauce ..11.50
45. MUSHROOM MATTAR mushrooms and green peas in a mild gravy.....11.50
46. SAG PANEER creamed spinach and cheese, mildly spiced.....11.50
47. VEGETABLE MASALA fresh vegetables in a dry, spicy sauce11.50
- 47A. MALAI KOFTA CURRY homemade cottage cheese dumplings with vegetables in mild tomato curry sauce.....11.50

SEAFOOD DELICACIES

48. PRAWN BHUNA prawns in spicy gravy ..17.95
- 48A. SAAG PRAWNS king prawns cooked with spiced spinach17.95
49. PRAWN PEPPER MASALA prawns cooked with fresh greens peppers, onions and spices ..17.95
50. FISH MASALA fish cubes, cooked in a spicy sauce.....17.95

BIRYANI SAVORY RICE DISHES

51. PRAWN BIRYANI saffron-flavored basmati rice with prawns.....19.95
52. CHICKEN BIRYANI saffron-flavored basmati rice with spiced chicken16.50
53. MUGHLAI BIRYANI saffron-flavored basmati rice with spiced lamb.....18.50
54. PILLAU saffron-flavored basmati rice with garnish of peas.....4.75
55. VEGETABLE BIRYANI saffron-flavored basmati rice with vegetables and nuts.....12.95

INDIAN DESSERTS

59. GULAB JAMUN cheese balls deep fried in honey syrup and rose water.....5.50
60. RAS MALAI Indian cheese in a saffron cream sauce.....5.50
61. KHEER traditional rice pudding with pistachios & almonds5.50

SERVICE AREA

SAN FRANCISCO, DALY CITY, SOUTH SAN FRANCISCO, BRISBANE, SAN BRUNO, PACIFICA, MILLBRAE, SAUSALITO, MILL VALLEY, LARKSPUR, GREENBRAE, OAKLAND, ALAMEDA, EMERYVILLE, BERKELEY

All sales become final when waiter leaves your premises, please check your order carefully.

All credit card orders, please show your credit card and valid I.D. upon delivery.