

guyruyjg

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# Gopuram

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Open 7 days a week



Hours of Operation  
Monday - Sunday: 11:00  
AM to 10:00 PM

Lunch Buffet  
Monday - Friday  
Saturday & Sunday:

Dinner Buffet  
Sunday - Thursday  
Friday & Saturday



## Vegetarian Appetizers

### Spinach Pakora

Fried Spinach Fritters

### Assorted Pakora

Potato, Onion, Chilli and Spinach Fritters

### Samosa

Turned over pastry filled with potato and green peas

### Vegetable Cutlets

Vegetable patty

### Spring Roll(Indo Chinese Style)

Rolls filled with garden fresh spring vegetables



## Vegetarian Appetizers

### Gota

Description

### Bataka Wada

Description

### Behel-Poori

Description

### Dahi-Wada

Description

### Panzer

Description

## Rice

### Vegetable Biryani

Basmati rice cooked with vegetables and served with raita

### Non-Vegetarian Biryani

Basmati rice cooked with meat and served with raita

### Zera Rice

Basmati rice cooked with cumin seeds

### Plain Rice

### Palak Rice

Basmati Rice cooked with Spinach



## Bread

### Naan Bread

### Tandoori Roti

### Onion/ Spinach Kulcha

### Aloo Paratha

### Garlic/ Chilli Naan

### Poori



## Non Vegetarian Dishes

### Tandoori Chicken

Marinated chicken skewered and baked in tandoor

### Chicken Tikka Masala

Boneless chicken cooked in cream spiced onion and tomato sauce

### Tandoori Shrimp

Shrimp flavored with saffron and baked in tandoor

### Shreekh Kabob

Mince lamb skewered and baked in tandoor

### Lamb Curry

Boneless chunks cooked with spices in onion sauce

### Chicken Palak

Tender chicken pieces cooked with special spices, served with creamy spinach curry



## Non Vegetarian Dishes

### Lamb/Chicken Vindhaloo

Boneless chunks cooked with potatoes in a hot spicy sauce

### Shrimp Korma/Biryani

Shrimp cooked in mildly spiced cream sauce

### Shrimp Saag

Tender shrimps cooked with spinach, ginger and spices

### Beef Kadai

Beef chunks sauced with onions and bell peppers

### Methi Chicken

Chicken simmered with fresh fenugreek leaves and a selection of herbs

### Rogan Josh

Especially from Kashmir, lean chunks of lamb cooked in a rich almond sauce with a blend of fragrant spices

## Chaat/ South Indian

### Bhel-Poori

Description

### Sev-Poori

Description

### Pappadi Chaat

Description

### Samosa Chaat

Description

### Tikki Chaat

Description



## Appetizers

### Medu Wada

Description

### Pappad

Description

### Raita

Description

### Salad Green

Description



## Non Vegetarian

### Tandoori Chicken Sizzler

Description

### Chicken Tikka Sizzler

Description

### Chicken Goli Kabobs

Description

### Chilli Chicken

Description

### Chicken 65

Description



## Appetizers

### Chicken Spring Rolls

Description

### Meat Samosa

Chicken or Lamb

### Shqekh Kabob(Lamb)

Description

### Tandoori Shrimp

Description

## Vegetarian Dishes

### Panzer Butter Masala

Panzer cooked with tomato and cream sauce

### Palak Panzer

Fresh homemade cheese cooked in creamy spinach

### Panzer Bhoorji

Description

### Malai Kofta

4-5 vegetable dumplings cooked in a mild cream & almond sauce

### Vegetable Korma

Mixed vegetables cooked in cream and almond sauce

### Baigan Bharta

Indian Eggplant cooked with herbs and spices in a Hyderabad style

### Shahi Panzer

Homemade cheese cooked in tomato sauce with ginger

### Saag Aloo

Potato cooked with spinach, mildly flavored with fresh herbs and spices

### Methi Aloo

Fenugreek leaves cooked with cubes of potatoes and a selection of herbs

### Aamechoori Bhindi Masala

Tangy medley of fresh okra simmered with various aromatic spices, mango powder and lemon juice



## Vegetarian Dishes

### Daal/ Chana

Chickpeas/lentils and beans cooked with spices in butter sauce

### Tandoori Sabji (Veg)

Fresh Broccoli, Bell Pepper, Onion, Cauliflower, and marinated tomato in mixed spices and roasted in Clay Oven

### Chana Masala

Chick peas cooked in tomato garlic onion sauce and herbs

### Vegetable Vindhaloo

Mixed Vegetables cooked in highly spice curry with a touch of lemon

### Masala Dosa/ Plain Dosa

Rice and lentil crepe, filled with potatoes and onions

### Utthapam

Rice and lentil pancake with vegetables

### Mysore Masala Dosa

Spicy rice crepe filled with potatoes and onions

### Rava Dosa

Cream of wheat laced with onions and black pepper

### Uppma/Idly

Cream of wheat with tomatoes, green peas and cashews



## Desserts

### Gulab Jamun

Two pastry Balls served with warm ad flavored cardamom and sugar syrup

### Kheer

A traditional Indian Rice pudding with nuts, raisins, almonds, with rose water

### Gajar Halwa

Grated carrot with homemade cheese cooked in milk and garnished with nuts

### Rasmalai

Sweet spongy cottage cheese dumplings flavored with cardamom and pistachio nuts

### Ice Cream



## Beverages

### Masala Chai

### Coffee

### Lassi (Sweet, Salted, Mango)

### Mango Custard

### Payasam

### Fountain Drinks





## Bread

Naan Bread

Tandoori Roti

Onion/ Spinach Kulecha

Aloo Paratha

Garlic/ Chilli Naan

Poori