



• (Please let our Server know of any Dietary Preferences or Allergies)  
 V – Vegan | DF – Dairy Free | GF - Gluten Free

**Spicy Level (1 – 5)**

- Mild • Medium • Medium Plus
- Hot • Indian Hot

**APPETIZER**

<p><b>Momo</b> Dumplings of Himalayan Origin (Veggie or Chicken); Served with Sesame-Tomato Sauce (DF) <b>\$8</b></p> <p><b>Chicken Pakora</b> Fritters made with Chicken Tender and Chickpea-Flour Batter &amp; served with tamarind Sauce (GF) <b>\$8</b></p> <p><b>Onion Pakora</b> Sliced Onion with Indian Spices Coated with Chickpea butter (V, GF) <b>\$6</b></p>	<p><b>Veggie Samosa</b> Seasoned Potatoes and Green Pies Filled in Crispy Turnovers (V) <b>\$6</b></p> <p><b>Chili Chicken</b> Chicken Morsels Glazed in An Indo-Chinese Style Zesty Soy-Tomato Sauce (DF) <b>\$8</b></p> <p><b>Lasooni Shrimp</b> House Marinated Shrimps with Garlic And Green Chili Glaze (GF) <b>\$11</b></p>
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**SOUPS & SALAD**

<p><b>Daal Soup</b> Soup Made with Yellow Lentils, Fresh Herbs and Spices Garlic Sauce (V, GF) <b>\$6</b></p> <p><b>Tomato-Coconut Soup</b> Chef's Special Soup Made Made of Yellow Lentils or Tomato-Coconut (V, GF) <b>\$6</b></p>	<p><b>Cuto Salad</b> Chopped Cucumber, Tomato, &amp; Onion, Tossed in Chat(V,GF) <b>\$5</b></p>
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**TRADITIONAL OFFERINGS**

**Make Your Own Dish Choose A Vegetable Or Other Protein**

<p><b>Vegetable or Tofu</b> <b>\$15</b></p> <p><b>Chicken</b> <b>\$17</b></p>	<p><b>Lamb</b> <b>\$18</b></p>	<p><b>Paneer (Cottage Cheese)</b> <b>\$16</b></p> <p><b>Shrimp or Salmon</b> <b>\$19</b></p>
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**CHOOSE YOUR SAUCE**

<p><b>Curry</b> Traditional, Onion &amp; Tomato Based Sauce (GF, DF)</p> <p><b>Masala</b> Onion, Tomato &amp; Cream Based Sauce (GF)</p> <p><b>Butter Chicken</b> Traditional Indian Favorite; Marinated Chicken made with Fresh Tomatoes Delicious Cream Sauce and 20 Secret Spices (GF)</p> <p><b>Karahi</b> Sautéed With Fresh Cut Onion And Bell Peppers (GF, DF)</p> <p><b>Vindalu</b> A Tango And Sauce With a Touch of Vinegar (GF,DF)</p>	<p><b>Korma</b> Nuts-Based Light Cream Sauce (GF)</p> <p><b>Saag</b> Creamed Spinach with Herbs And Spices (GF)</p> <p><b>Dhaniya</b> A Cilantro And Nuts Based Aromatic Sauce (GF)</p> <p><b>Makhani</b> A Classic House-Made Makhni Sauce (GF)</p> <p><b>Mango</b> A Classic Indian Curry Cooked in Spiced Mango Sauce and a touch of Fresh-Grated Ginger (GF)</p>
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## VEGAN OR VEGETARIAN ENTRIES

<b>Aaloo Gobi</b> Potatoes And Cauliflower Sautéed with House Ground Spices (V,GF)	\$15	<b>Khatta Bhindi</b> Chopped Okra with Fesh Bell Pappers, Onions, & Dried Mango Powder (V, GF)	\$15
<b>Chana Masala</b> Chickpeas Cooked in A Traditional Onion-Tomato Sauce (V, GF)	\$15	<b>Kale Aur Baingan</b> Fresh Kale and Eggplant Sautéed with a Slightly Spiced Picking Sauce (V, GF)	\$15
<b>Daal Tadka</b> Yellow lentils tempered with Garlic, Curry Leaves, Mustard and cumin seeds (V, GF)	\$15	<b>Mattar Paneer</b> Green peas and homemade cottage cheese cooked in a onion, tomato Sauce With a touch of cream (GF)	\$15

## TANDOORI (CLAY OVEN) OFFERINGS

<b>Tandoori Chicken</b> On the Bone Chicken Marinated in A Classic, House Made-Marinade (GF)	\$17	<b>Buffalo Mixed Grill</b> Assortment of Shrimp, Chicken Tikka, Tandoori Chicken & Lamb; Yogurt-Ginger-Garlic Marinade (GF)	\$22
<b>Grilled Chicken Tikka</b> Chicken Breast Chunks in A Yogurt-Ginger-Garlic (GF)	\$18	<b>Tandoori Shrimp</b> Jumbo Shrimps in A Yogurt-Ginger-Garlic Marinade (GF)	\$19

## BIRYANI OFFERINGS

One Of The Most Popular Dishes In South Asia, Steam Cooked Rice Sautéed With Onion, Ginger, Coriander And Biryani Spices. Served With Raita; Your Choice Of The Following

<b>Vegetable Biryani</b>	\$15	<b>Chicken Biryani</b>	\$16
<b>Lamb Biryani</b>	\$18	<b>Shrimp or Fish Biryani</b>	\$18
<b>Buffalo Mixed Biryani</b>	\$19		

An Assortment of Chicken, Lamb & Shrimp

### NAAN/BREADS

<b>Naan</b>	\$3	<b>Garlic Naan</b>	\$5
<b>Onion Naan</b>	\$5	<b>Cheese Naan</b>	\$5

### SIDES/CONDIMENTS

<b>Chutney/Raita</b>	\$3
Choose one 3 OZ Raita, Mint, Tamarind,	
<b>Raw Onion &amp; Green Chilli</b>	\$3
<b>White Rice</b>	\$3
<b>Assorted Condiments</b>	\$7
Choose any three 3 OZ Raita, Mint, Tamarind	

### BEVERAGES

<b>Fountain Soda/Iced Tea/Coffee</b>	\$2
<b>Mango Lassi</b>	\$4
Refreshing drink made from Fresh Mango and Homemade Yogurt	
<b>Chai</b>	\$3
Authentic Chai is a Delicious Indian Tea made with Spices and Milk	

### DESSERTS

<b>Kheer</b>	\$4
Rice Puddings Topped with a Raisins & Fruits	
<b>Gulab Jamun</b>	\$5
Indian Sweets made with Milk Solids and Syrup	

Opening Time: 11AM-9PM(Tue-Sun), Location: 15025 3rd Street, Laramie

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