

Samunder Se Seafood

- PRAWNS CURRY** \$13.95
Prawns cooked in a gravy of garlic, ginger and red onions.
- PRAWNS SAAG** \$13.95
Prawns cooked with fresh spinach leaves in a thick puree of red onions, ginger and garlic.
- SHIRMP-DO-PIYAZA** \$13.95
Do-piyaza means two onions. Prawns cooked with onions, raw mangoes, ginger, garlic and onions.
- PRAWNS NARIYAL** \$13.95
Fresh coconut milk is cooked with mustard seeds and prawns are added and cooked.
- KADAHY PRAWNS** \$13.95
Prawns cooked with sliced bell peppers, onions and spices in an iron wok known as kadahi, with garlic and ginger.
- FISH CURRY** \$13.95
Salmon fish cooked in onion, ginger, garlic and tomato based curry.
- FISH TIKKA MASALA** \$13.95
Tandoori baked salmon fillets cooked in a smooth nutty curry with a touch of saffron with base gravy of onions, ginger, garlic and vine ripened tomatoes with spices.
- FISH ACHAARI** \$13.95
Cooking Salmon Fillets in the gravy of fennel seeds, Fenugreek seeds, mustard seeds, royal cumin, onion seeds with onions ginger, garlic and tomatoes.

Chawal Ki Bahar

- PLAIN RICE** \$2.25
Superior quality Indian basmati rice flavored with saffron.
- VEGE BIRYANI** \$11.95
Mixed vegetables cooked with superior quality Indian basmati rice.
- CHICKEN BIRYANI** \$12.95
Boneless fresh cubes of chicken cooked with superior quality Indian basmati rice.
- LAMB BIRYANI** \$13.95
Mixed vegetables cooked with Superior quality Indian basmati rice.
- PRAWNS BIRYANI** \$14.95
Boneless cubes of lamb cooked with superior quality Indian basmati rice.
- EGG BIRYANI** \$11.95
Egg white portion cooked superior quality Indian basmati rice.

Breads

- FIVE RIVERS-E-NAAN** \$2.50
White flour bread dressed with mint leaves, coriander and jalapenos, baked in tandoor.
- BUTTER NAAN/ PLAIN NAAN** \$2.50
White flour bread baked in tandoor with lots of butter.
- GARLIC NAAN** \$2.95
White flour bread garnished with freshly chopped garlic baked in tandoor.
- MENTHI NAAN** \$2.95
White flour bread garnished with fenugreek herbs baked in tandoor.
- AMRITSARI NAAN** \$2.95
White flour bread garnished with sesame seeds, onion seeds, fennel seeds and poppy seeds.
- KABULI NAAN** \$3.25
White flour bread stuffed with lightly sweet cherry, fennel seed, raisins and pistachio baked in tandoor.

- ONION KULCHA** \$3.25
White flour bread stuffed with lightly spiced red onions baked in tandoor.
- ALOO KULCHA** \$3.25
White flour bread stuffed with lightly spiced potatoes baked in tandoor.
- GOBHI KULCHA** \$3.25
White flour bread stuffed with lightly spiced cauliflowers baked in tandoor.
- PANEERI KULCHA** \$3.25
White flour bread stuffed with spiced homemade cottage cheese baked in tandoor.
- TANDOORI ROTI** \$2.95
A whole wheat bread, baked in tandoor.
- TANDOORI PARANTHA** \$3.25
A whole wheat bread, baked in tandoor with butter.

Beverages

- LASSI** \$2.95
Lassi is a mixture of homemade yogurt milk, and crushed lced.
- SWEET LASSI** \$2.95
Lassi added with a little sugar.
- SALT LASSI** \$2.95
Lassi added with little salt.
- ZEERALASSI** \$2.95
Lassi mixed with roasted royal cumin powder and salt.
- ZAFRANI LASSI** \$2.95
Lassi mixed with a special type of mixture having over twenty one kinds of dry fruits and saffron and is sweet.
- MANGO LASSI** \$2.95
This is a blend of mango juice and sweetness, Lassi and has sweetnees.
- INDIAN CHAI (HOT & COLD)** \$1.95
- S.PELLEGRINO** \$2.95
- SODAS** \$1.95
Fanta, Coke, Diet coke, sprite.
- MILK** \$2.50
Served hot or iced.

Desserts

- GULAB JAMUN** \$12.95
Soft dumpling made of milk, touch of saffron and many more ingredients, dipped in cardamom and saffron based sugar syrup. Served hot and cold.
- RASMALAI** \$13.95
Rasmalai is made from dry milk, flour, oil, made dumpling then drop in milk with pista, saffron.
- KHEER** \$12.95
Rice cooked in milk with sugar saffron and nuts.

INDIAN CUISINE

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314, Westlake Center,
Daly City, CA, 94015

Parties of five or more will be charged 18% gratuity

FIVE RIVERS
indian cuisine

MENU

TIMING'S

Monday - Friday

11:00 AM - 3:00 PM

5:00 PM - 10:00 PM

Saturday - Sunday

11:00 AM - 10:00 PM



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Appetizers

- KACHUMBER SALAD** \$3.95
Diced cucumber and vine ripened tomatoes mixed with spices and lemon juice.
- SAMOSA** \$4.25
Samosa is a crispy Flour pastry and is stuffed with potatoes, peas, coriander seeds.
- VEGE PAKORA** \$4.25
Red onions, cauliflower, potatoes, eggplant, and spinach leaves sliced and mixed in a mixture of chickpea batter, oregano seeds, and salt and then fried.
- PANEER PAKORA** \$5.95
Home made cottage cheese marinated in chickpea batter, spices, and herbs.
- CHICKEN PAKORA** \$7.95
Strips of chicken marinated in corn starch and egg and fried
- SHIRMP PAKORA** \$12.95
Prawns marinated in garlic, ginger, onion paste with mustard seeds, oregano, vinegar, yogurt, and indian spices.
- FISH PAKORA** \$11.95
Fish Marinated in garlic, ginger, Onion Paste with mustard seeds, Oregano, vinegar, Yogurt and Indian Spices
- RAITA** \$2.50
Homemade yogurt mixed with cucumber, mint leaves. Plain homemade yogurt on request
- ACHAAR (MIXED PICKLES)** \$1.95
- MANGO CHUTNEY** \$2.50
- PAPADUM** \$2.95
Lentil Wafers with cumin and black pepper, backed in tandoor
- EVERY ENTREE SERVED WITH INDIAN BASMATIRICE

Chicken E Punjab

- CHICKEN CURRY** \$11.95
Base of red onions, ginger garlic, and vine ripened tomatoes combined with chicken
- CHICKEN TIKKA MASALA** \$12.95
Tandoori baked chicken breast cooked in a smooth nutty curry with a touch of saffron with onions, ginger, garlic, vine ripened tomatoes and spices
- MURAG-DO-PIYAZA** \$11.95
Piyaza means two onions, Chicken cubes cooked with onions, raw mangoes, ginger, garlic, and onions
- BUTTER CHICKEN** \$12.95
Known as Murag Makhani. Shredded chicken cooked with cinnamon, mace flower, low fat cream and butter.
- CHICKEN KORMA** \$12.95
Chicken cooked in gravy of almonds, cashews, four kernels, pistachio, saffron and shredded coconut with spices and onions, ginger, garlic and vine ripened tomatoes.

- ACHAARI MURAG** \$11.95
Chicken cooked in a base of fennel seeds, fenugreek, seeds, mustard seeds, royal cumin, and onion seeds with onions, garlic, ginger and tomatoes
- SAAG CHICKEN** \$12.95
Chicken cubes cooked with fresh spinach, red onions, ginger, garlic and little Asafetida
- KHOPRA - E - CHICKEN** \$11.95
Chicken cooked in fresh coconut milk mustard seeds, and red onion.
- KADAHI CHICKEN** \$11.95
Chicken cooked with Slices of onion and green belle peppers, in an iron wok.
- KACHRI CHICKEN** \$11.95
Kachri is a kind of dry baby melon powder and is only found in Rajasthan. Here Chicken is cooked with aromatic star anise and Kachri powder and adding ginger, garlic and tomatoes.
- CHICKEN VINDALOO** \$12.95
Chicken cooked in a spicy curry with small cubes of russets
- Lamb E Punjab**
- LAMB CURRY** \$12.95
Lamb cubes cooked in gravy of garlic, Ginger and red onions.
- LAMB TIKKA MASALA** \$13.95
Lamb cooked in a smooth nutty curry with a touch of saffron with onions, ginger, garlic, vine ripened tomatoes and spices
- LAMB-DO-PIYAZA** \$12.95
Do-Piyaza means two onions. Lamb cubes cooked with onions, raw mangoes, ginger, garlic
- LAMB KORMA** \$13.95
Lamb Cubes cooked in gravy of almonds, cashews, four kernels, pistachios, saffron and shredded coconut with spices and onions, ginger, garlic and vine ripened tomatoes.
- LAMB SAAG** \$12.95
Lamb cubes cooked with fresh spinach in thick gravy of red onions, ginger, garlic, and little A
- LAMB METHI** \$12.95
Lamb cubes cooked with fenugreek herb in a gravy of garam masala, onions and fenugreek seeds.
- ROGAN JOSH** \$13.95
Lamb cubes cooked with a special type of Kashmiri masala and a small amount of a special bark is added which is known as Rattan Jyat, Which comes from Kashmir
- LAMB KALI MIRCHI** \$12.95
Lamb cubes cooked with crushed black peppercorns and then cooked with base gravy of red onions, ginger, garlic, tomatoes and lemon juice.
- ACHAARI LAMB** \$12.95
Cubes of lamb cooked in the base of fennel seeds, fenugreek seeds Onion seeds, mustard seeds, royal cumin, garlic, ginger, onions, and tomatoes

- LAMB KADAHI** \$12.95
Lamb cooked with slices of onion and green bell peppers, in an iron wok.
- LAMB VINDALOO** \$13.95
Lamb cooked in a spicy curry with small cubes of russet potatoes.
- LAMB JAIPURI** \$12.95
Kachri is a kind of dry baby melon powder and is only found in Rajasthan. Cubes of lamb are cooked with aromatic star anise and Kachri powder and adding ginger, garlic and tomatoes.

Vegeterian E Punjab

- FIVE RIVERS E-MIX (MIX VEGETABLE)** \$10.95
Assorted vegetables (blue lake beans, cauliflower, carrots, white creamer, bell peppers, mushrooms and cut corns) are cooked in a gravy of red onions, ginger, garlic and vine ripened tomatoes in a iron wok.
- ALOO GOBHI** \$10.95
Fresh Cauliflowers and white potatoes cooked in Kashmiri style with fresh mint leaves herbs and spices.
- BENGAN BHARTA** \$10.95
Clay Oven baked jumbo egg plants cooked with red onions, ginger garlic and vine ripened tomatoes with fresh peas.
- ALOOBENGAN** \$10.95
Egg Plants cooked with red onions, ginger, garlic and vine ripened tomatoes, white potatoes.
- ALOO MATTAR** \$10.95
White Potatoes cooked with green peas, royal cumin, ginger, garlic and tomatoes.
- MATTAR MUSHROOM** \$10.95
Fresh Mushrooms cooked with green peas in a vessel
- MATTAR PANEER** \$11.95
Cottage Cheese cooked with green peas royal cumin, ginger garlic and tomatoes.
- SAAG PANEER** \$11.95
Home made Cottage cheese cubes cooked with fresh spinach leaves with a little yogurt, ginger, garlic, and Tomatoes
- SAAG ALOO** \$10.95
White Potatoes cooked with fresh spinach leaves in a thick spinach puree
- BUTTER PANEER** \$11.95
Home made cottage cubes cooked in a smooth nutty curry with a touch of saffron with base gravy of Onions, ginger garlic and vine ripened tomatoes with Indian spices and low fat butter
- SHAHI PANEER** \$11.95
Home made cottage cubes cooked in a smooth nutty curry with saffron in base gravy of onions, ginger, garlic and vine ripened tomatoes with spices and low fat cream

- DAAL MAKHANI** \$10.95
Black Beans, chickpea and kidney beans boiled together in water and cooked in the base gravy of low fat cream, butter, ginger, garlic and ripened tomatoes
- DAAL THADKA** \$10.95
Yellow lentil boiled in water and cooked with ginger, garlic, onion and garam masala
- MALAI KOFTA** \$10.95
Assortment of fresh vegetables mashed together and mixed with home made cottage cheese formed in cylindrical shape dumplings, cooked in the base gravy of saffron, cashews, ginger, garlic, tomatoes, and garam masala.
- VEGETABLE KORMA** \$11.95
Baby corn, Potatoes, beans egg plant, carrots, plantain red bell pepper, mushroom & green peas.
- BHINDI MASALA** \$11.95
Okra prepared with garam masala, vine ripened Tomatoes, Indian spices, and then the sliced onions are added and stir fried adding fresh and cooking them till the oil separates
- CHANNA PANEER** \$10.95
Garbanzo beans and fresh home made cottage cheese cubes cooked together in a curry of pomegranate, royal cumin, black pepper and a blend of over eighteen spiced powder and slices of ginger, garlic, red Onions and jalapenos.
- AVIVAL** \$10.95
Assorted vegetables cooked together in to a stew dish with coconut milk, butter milk, mustard seeds, and water as it is cooked in a south Indian Style.

Tandoor E Kamal

- CHICKEN TIKKA** \$12.95
Tender and juicy ginger and garlic flavored chicken breasts cubes marinated overnight in vinegar made of sugar cane, homemade yogurt and lots of fragrant spices baked in tandoor.
- TANDOORI CHICKEN** \$12.95
Chicken Leg quarters marinated in yogurt and blend of spices and cooked in clay oven.
- FISH TIKKA** \$13.95
Fillets of salmon fish marinated overnight in vinegar, yogurt, mustard seeds, baked in tandoor.
- TANDOORI PRAWANS** \$13.95
Jumbo prawns marinated overnight in vinegar, yogurt and gram masala, baked in tandoor
- MIX GRILL** \$19.95
This is an assortment of all the tandoori dishes, except pamphlet fish
- LAMB SHEESH KABOB** \$12.95
A Traditional south Asian cuisine, made with keema (Minced Meat), onion, ginger, garlic and authentic Indian spices mixed and threaded on a skewer & roasted in a tandoor (Clay Oven)