

Indian Harvest



Fabulous Indian Cuisine

796 Royal St. George Drive • Suite 101 • Naperville, IL 60563

Reservations: 630-579-9500 • 630-579-9595 • 630-579-9599 • 630-579-9700



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Fabulous Indian Cuisine

Rated 4 Stars by Naperville Sun.
Excellent by daily Herald

To food...flavor is of extreme essence, and the ethnic flavor at the Indian Harvest is incomparable.

Our food captures the true essence of Indian gastronomical tradition, which is a feast of vibrant and varied flavors developed, pursued at the Indian Harvest.

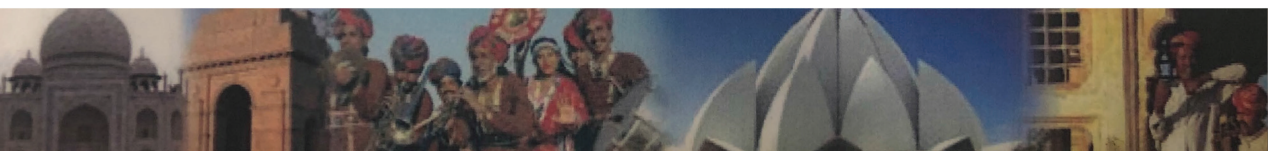
Welcome aboard and enjoy the voyage.

Ask about our banquets off- premises catering and carry out packages.

*Ask server about allergy concerns.





*Lunch Buffet served 7 days a week.

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Shorbe (Soup)

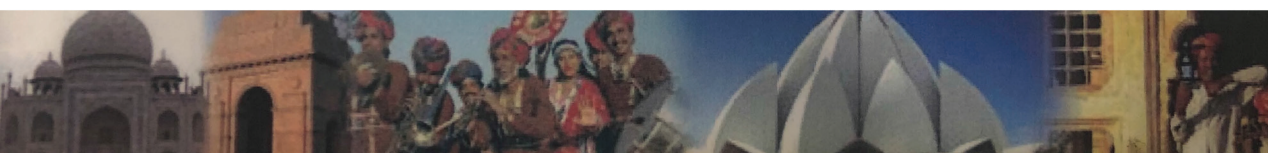
1. **Mulligatawny Soup**  5.95
Lentils & chicken stock heightened with the flavors of fresh herbs, garnished with shredded chicken and boiled rice
2. **Dal Soup**   4.95
A perky, clove flavored lentil soup, garnished with green peas & cilantro
3. **Tomato Soup**  4.95
Freshly squeezed cream of tomatoes, garnished with ground spices

Appetizers

4. **Aloo Tikki**  6.95
Griddle fried potato patties served with chutney
5. **Mirch Pakora**   6.95
Mildly spiced & stuffed banana pepper fritters
6. **Dahi Papdi** 6.95
A mouth-watering mixture of crispy wafers, potatoes and chickpeas in yogurt, garnished with tamarind chutney and chat masala
7. **Dahi Bhalla** 6.95
Soft white lentil puffs soaked in lightly spiced yogurt, garnished with fresh coriander leaves
8. **Vegetable Samosa**  4.95
Deep fried cone pastry stuffed with potatoes and green peas
9. **Keema Samosa** 5.95
Deep fried cone pastry stuffed with mildly spiced ground lamb
10. **Pakora** (Choice of Spinach, Potato, Onions, Cauliflower)   8.95
Mildly spiced vegetable fritters of your choice
11. **Harvest Combination Platter (Vegetarian)**   10.95
(Potato, Spinach, cauliflower) A platter of vegetables dipped in a batter of mildly spiced garbanzo flour & deep fried
12. **Mix Kebab Platter** 13.95
(Assortment of juicy succulent kebabs, served on a sizzling platter)
13. **Chicken Kathi Kabab** 12.95
Light flat bread brushed with egg wash & stuffed with chicken chunks, onions & served with mint sauce

 GLUTEN FREE

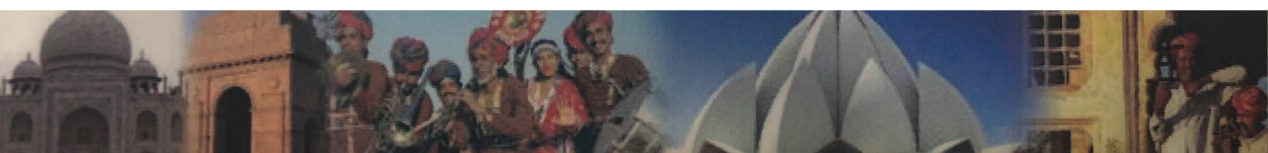
 VEGAN









Vegetarian Entrée




- | | |
|--|-------|
| 14. Malai Kofta | 12.95 |
| Spongy homemade cheese balls cooked in a mild gravy | |
| 15. Matar Paneer | 12.95 |
| Fresh homemade cottage cheese cubes & green peas cooked in a tomato sauce & mixture of spices | |
| 16. Vegetable Korma | 12.95 |
| Mixed vegetables cooked in a gravy of cashew nuts & fruits | |
| 17. Baghara Baingan | 13.95 |
| Pan fried baby eggplant cooked with coconut and spices | |
| 18. Baingan Bharta | 11.95 |
| Roasted eggplant mashed & marinated in a rich blend of Mughlai spices, cooked over a low heat to draw the richness of the spices | |
| 19. Aloo Gobhi | 12.95 |
| Fresh cauliflower & potatoes cooked to perfection in North Indian spices with tomatoes, ginger & fresh herbs | |
| 20. Aloo Jeera | 10.95 |
| Potatoes tempered with roasted cumin and seasonings | |
| 21. Aloo Palak | 10.95 |
| Potatoes cooked with pureed spinach | |
| 22. Aloo Methi | 10.95 |
| Potatoes & finely chopped fenugreek leaves cooked with turmeric & paprika | |
| 23. Allahabadi Aloo | 12.95 |
| Boiled potatoes, browned and seasoned with coriander seeds & other spices | |
| 24. Bhindi Do Piaza | 13.95 |
| Fresh okra cooked with double the amount of onions tempered with mustard and cumin seeds, and whole red chillies | |
| 25. Saag Paneer | 13.95 |
| Fresh spinach cooked on a slow fire with cubes of cottage cheese & delicately spiced | |
| 26. Harvest Saag | 13.95 |
| Combination of fresh mustard leaves & spinach cooked over a slow fire, garnished with mild spices & fresh homemade butter | |
| 27. Vegetable Jalfarezi | 11.95 |
| Mixed vegetables with cottage cheese in a tangy tomato sauce | |
| 28. Paneer Makhn Masala | 13.95 |
| Fresh homemade cottage cheese cubes cooked in a mildly spiced, creamy cashew tomato sauce | |
| 29. Daal Makhani | 11.95 |
| Three varieties of lentils simmered in a slow fire until tender & tempered with chopped onions, garlic, ginger, tomatoes & herbs | |
| 30. Halki Dal | 11.95 |
| Yellow lentils cooked over a medium fire, tempered with cumin seeds, onions, ginger, garlic & tomatoes and garnished with coriander leaves | |

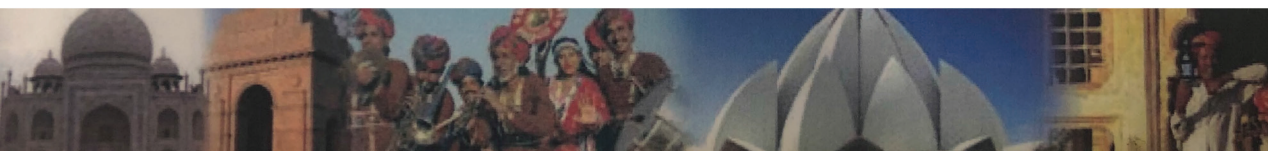




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| 31. Mushroom Matar |  | 11.95 |
| Fresh mushrooms & green peas sautéed with onions, garlic & cooked in a mild gravy | | |
| 32. Kadhi Pakora |  | 11.95 |
| Sauce made of Gram flour & yogurt simmered & tempered with mustard seeds, whole chillies & curry leaves, garnished with onions & spinach fritters | | |
| 33. Pindi Chana |   | 11.95 |
| Delicious chick peas cooked in an exotic blend of herbs, spices & tomato sauce | | |

Accompaniments

- | | | |
|---|---|------|
| 34. Papadum |  | 3.00 |
| Light airy lentil wafers fried or roasted | | |
| 35. Raita (cucumbers, boondi) |  | 4.00 |
| Chilled yogurt dressing of your choice | | |
| 36. Salad |  | 5.95 |
| A fresh garden vegetable salad made of cucumber, carrots, tomatoes, onions, lettuce | | |





Special 'Harvest' Dinners (3)

37. Harvest Thali

A vegetarian sampler of Saag Paneer, Baingan Bharta and Dal Makhani, served with Basmati Rice, Naan, dessert & accompaniments

16.99
38. Tandoori Mix Kaliaan

An assorted presentation of our different Tandoori Kebabs served with Dal Makhani Basmati Rice, Naan and Rice Kheer

20.99
39. Harvest Non- Vegetarian Feast

A non-vegetarian sampler of Saag Paneer, Lamb Roganjosh, assorted tandoor kebabs, served with Bsmati Rice, Naan and Rice Kheer

23.95

Rice Specialties

40. Basmati Rice 

Steamed basmati rice grown in the foothills of Himalayas

3.50
41. Saffron Rice 

Basmati rice cooked with saffron & Indian spices

5.95
42. Peas Pulav 

Basmati rice cooked with peas & flavored with saffron

6.95
43. Jeera Rice 

Basmati rice infused with aromatic spices and tempered with cumin seed

7.95
44. Lemon Rice 

Rice cooked with lemon juice & south Indian spices

7.95
45. Kashmiri Pulav 

Basmati rice cooked with a blend of fruits & nuts... flavored with saffron

7.95
46. Vegetable Biryani 

Blend of Basmati rice & vegetables flavored with saffron & spiced, then cooked on a low heat. Served with Raita

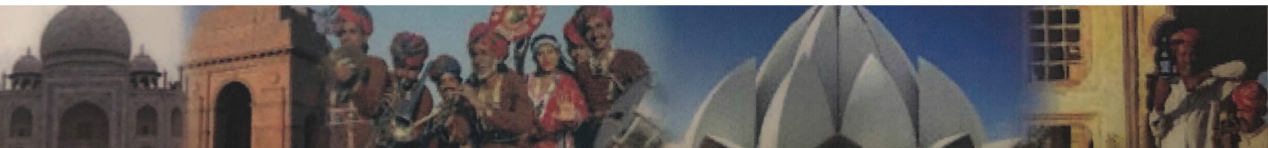
11.95
47. Chicken Biryani 

Combination of Basmati rice & chicken seasoned with Indian herbs & spices, then cooked on a low fire. Served with Raita

12.95
48. Gosht Biryani 

Interesting combination of rice & meat, richly flavored with saffron & spiced, then cooked with Indian herbs & spices. Served with Raita

13.95



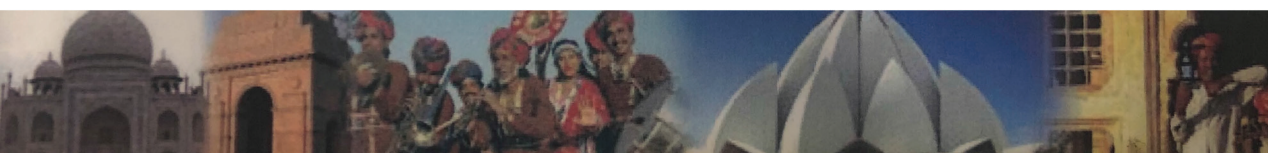


'Harvest' Seafood Specials

49. **Fish Moli** 🍛 16.95
Boneless pieces of Atlantic Salmon cooked with mustard seeds, curry leaves tamarind sauce, coconut milk and hot spices
50. **Fish Goa** 🍛 16.95
Chunks of Atlantic Salmon cooked with grated fresh coconut in a hot Goa style spicy sauce
51. **Harvest Fish Masala** 🍛 18.95
Tender pieces of Atlantic Salmon cooked with green peas, chopped onions, tomatoes, green chillies and spices laced with coconut milk. Our signature preparation.
52. **Shrimp Curry** 🍛 16.95
Juicy shrimp cooked in an aromatic curry sauce
53. **Shrimp Pudina Masaledar** 🍛 16.95
Succulent shrimps cooked in a rich mint sauce, then seasoned with fresh ground spices
54. **Shrimp Vindaloo** 🍛 16.95
Shrimps cooked with spices, onions, hot peppers & potatoes * Very Hot
55. **Jhinga Saag** 🍛 16.95
Shrimps cooked with fresh spinach with a touch of ginger & spices
56. **Harvest Shrimp Masala** 🍛 18.95
Shrimps cooked with green peas, chopped onions, tomatoes, green chillies and spices laced with coconut milk. Our signature presentation.

'Harvest' Lamb Specials

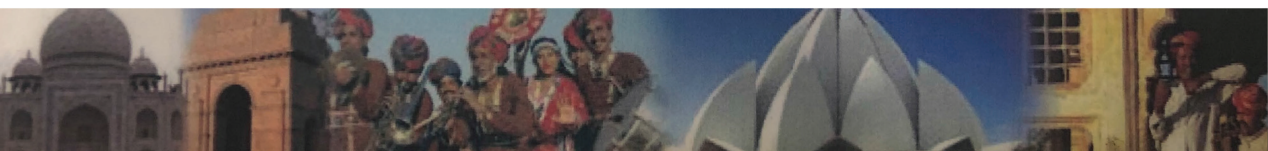
57. **Roganjosh** 🍛 14.95
Succulent lamb pieces cooked in a cardamom & clove flavored sauce
58. **Lamb Vindaloo** 🍛 15.95
Tender pieces of lamb cooked in spicy, hot gravy with potatoes - Spicy
59. **Bhuna Gosht** 🍛 15.95
Juicy pieces of lamb cooked dry in an iron wok with tomatoes, onions & rich spices
60. **Gosht Chilli Masala** 🍛 15.95
Lamb cooked with hot spices, herbs & green chillies... a delight for spice lovers
61. **Lamb Pasanda** 🍛 15.95
Lamb pieces cooked in a rich cashew nut based gravy with cream, butter & dry fruits
62. **Lamb Do Piazza** 🍛 15.95
One part of lamb cooked in two parts of thinly sliced onions, tomato & mild spices
63. **Gosht Pudina Masala** 🍛 15.95
Lamb cooked with a paste of mint and aromatic spices
64. **Keema Matar** 🍛 15.95
Ground lamb blended with ground ginger, garlic & cardamom, cooked with our house special sauce & green peas
65. **Harvest Lamb Special** 🍛 17.95
Boneless lamb pieces laced with coconut milk and green peas. Our signature preparation.
66. **Achari Gosht** 🍛 15.95
Succulent chunks of boneless lamb marinated in perky pickled sauce garnished with hot peppers





'Harvest' Chicken Specials

- | | | |
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| 67. Chicken Curry | 🚫 | 12.95 |
| Boneless pieces of succulent chicken cooked in a traditional home style curry sauce | | |
| 68. Chicken Tikka Masala | 🚫 | 14.95 |
| Chunk of boneless chicken pieces folded into a tomato sauce and cashew sauce | | |
| 69. Chicken Makhani | 🚫 | 14.95 |
| Boneless Tandoori roasted chicken pieces folded into a tomato and cream based sauce | | |
| 70. Chicken Chilli Masala | 🚫 | 14.95 |
| Boneless pieces of chicken cooked with hot spices & green chilli | | |
| 71. Chicken Kadhai | 🚫 | 14.95 |
| Classic chicken dish delicately cooked with ginger, green peppers & fresh cilantro, cooked in an iron wok to derive rich flavors | | |
| 72. Chicken Saag | 🚫 | 14.95 |
| Succulent boneless chicken pieces cooked with fresh spinach in an exotic blend of spices | | |
| 73. Chicken Vindaloo | 🚫 | 14.95 |
| A Portuguese influenced dish from Goa with hint of vinegar and divine heat | | |
| 74. Chicken Korma | 🚫 | 14.95 |
| Succulent boneless chicken pieces cooked with cashew paste, medley of fruits and nuts cooked in a creamy sauce | | |
| 75. Chicken Pudina Masala | 🚫 | 14.95 |
| Boneless chicken pieces sautéed with chopped onions, tomatoes, and a fresh mint paste & seasoned with spices | | |
| 76. Chicken Harvest Special | 🚫 | 16.95 |
| A House Specialty - tender boneless pieces of chicken cooked with chopped onions and tomatoes, green peas and laced with coconut milk | | |
| 77. Chicken Chennai | 🚫 | 14.95 |
| Boneless chicken pieces cooked with red chillies, curry leaves & coconut milk seasoned with hot spices & tamarind paste | | |
| 78. Methi chicken | 🚫 | 14.95 |
| Chicken pieces cooked with fenugreek leaves & aromatic herbs | | |
| 79. Egg Curry | 🚫 | 14.95 |
| Boiled whole eggs cooked with green pepper, tomatoes, onions & hot spices | | |





Tandoori Specialities

(Indian Clay Oven)

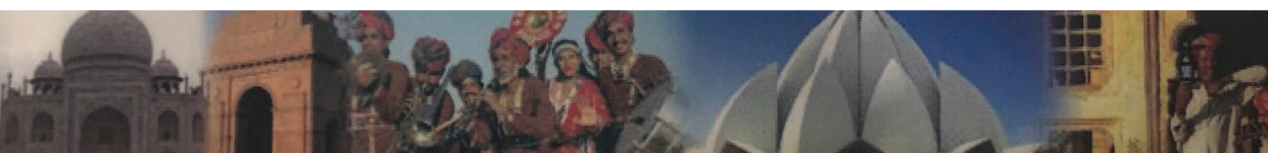
“Tandoor is a barrel shaped Indian clay oven used for baking breads, roasting lamb, chicken & seafood with fired charcoal at a temperature of 600 degrees (approximately). Tandoori food is a low cholesterol food and recommended for all.”

Tandoori Chicken

80. Tandoori Chicken 🍴 17.95
Bone in whole chicken bird cut in four or eight pieces marinated in a house special marinade roasted in Tandoor
81. Chicken Tikka 🍴 15.95
Boneless chicken pieces marinated in a house special sauce of yogurt and exotic spices cooked to perfection in the Tandoor
82. Noor Malai Tikka 🍴 16.95
Boneless chicken tenders in sourcream and mild seasoning marination.
83. Nawabi Tikka 🍴 16.95
Boneless tender chicken breast pieces marinated in garlic-ginger paste, grated cheese, yogurt, spices and washed with egg yolk then cooked in the clay oven
84. Chicken Shasilk 🍴 16.95
Boneless chicken pieces, bell peppers, onions, tomatoes marinated in a ginger-garlic marinade
85. Chicken Lahsuni 🍴 16.95
Boneless pieces of chicken marinated in a garlic paste with blended spices
86. Chicken Corbett 🍴 17.95
Bone in whole Chicken marinated in yogurt, mint & Indian masala thereafter roasted in the Tandoor

Tandoori Lamb

87. Seekh Kabab 🍴 16.95
Ground lamb seasoned with herbs & spices rolled on skewers then cooked to perfection in the Tandoor
88. Gosht Chop 🍴 25.95
Three wholesome succulent pieces of lamb chops carved from rack of lamb marinated in exotic blend of spices then cooked in the Tandoor - a lamb lovers ticket to paradise





Tandoori Seafood

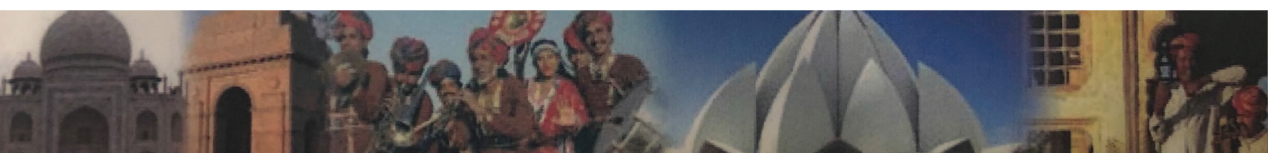
89. Fish Tikka 🍴 18.95
Wholesome pieces of Atlantic Salmon marinated in mustard powder, ginger-garlic paste and cooked in the Tandoor
90. Tandoori Shrimp 🍴 23.95
Colossal Black Tiger shrimps marinated with garlic-ginger paste, mustard powder caraway seeds and lemon juice then tenderly cooked in the Tandoor

Tandoori Vegetables

91. Harvest Tandoori Vegetables 🍴 15.95
Garden fresh bell pepper, onions, slices of onion, tomatoes, cauliflower, broccoli and potato halves marinated in warm spices & cooked in Tandoor
92. Paneer Shaslik 🍴 14.95
Cubes of cottage cheese, roasted with green peppers, onions & tomatoes
93. Tandoori Potatoes 🍴 12.95
Marinated whole potatoes stuffed with our special filling & cooked in Tandoor




Halka Phulka (Our light Selection)

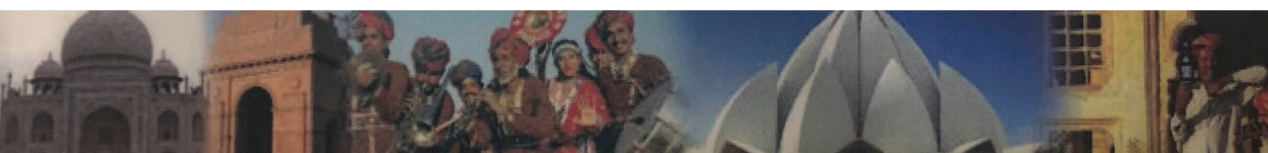
94. Chicken Harvest (Chicken breast) 🍴 17.95
Three hand picked pieces of Chicken breast marinated in lemon juice, peppercorn powder, and yogurt & roasted in Tandoor - for those who are watching their calories
95. Prawn Ajawaini 🍴 16.95
Hand picked shrimp cooked in a mild gravy of onions & tomatoes & caraway seeds
96. Cabbage Matar 🍴 🌱 12.95
Green cabbage & green peas cooked with onions, tomatoes & spices
97. Channa Saag (fresh spinach with Chana Dal) 🍴 🌱 12.95
Fresh cut spinach cooked with split gram and seasoned with mild spices





Breads

98.	Naan	2.50
	Leavened bread baked on the hot wall lining of Tandoor	
99.	Roti 	2.50
	Whole wheat bread cooked on the hot wall lining of tandoor	
100.	Onion Kulcha	3.95
	Lightly leavened bread stuffed with finely chopped onions	
101.	Garlic Naan	3.95
	A leavened bread that is seasoned with fresh chopped garlic	
102.	Kashmiri Naan	3.95
	A leavened bread stuffed with cherries & ground cashew and coconut	
103.	Paneer Kulcha	3.95
	A leavened bread stuffed with homemade cottage cheese & herbs	
104.	Paratha 	3.95
	A whole wheat bread cooked on a griddle, topped with home made butter	
105.	Pudina Paratha	4.50
	TA whole wheat bread cooked in a clay oven seasoned with mint	
106.	Aloo Paratha	4.50
	Whole wheat bread stuffed with potatoes & spices	
107.	Gobhi Paratha	4.50
	Whole wheat bread stuffed with cauliflower & spices	
108.	Lacha Paratha	4.50
	Whole wheat layered flat bread from Tandoor	
109.	Chapatti 	4.95
	Hand rolled thin whole wheat bread baked on a griddle (2pieces)	
110.	Mooli Paratha	4.50
	A whole wheat bread stuffed with shredded radish and seasonings and cooked in a Tandoor	
111.	Poorie	4.95
	A whole wheat hand rolled bread deep fried to crispy texture (2 pcs)	
112.	Bhature	4.95
	A delight from North India, a leavened bread fried to a perfect puff. (2 pcs)	
113.	Bullet Naan	4.95
	A fiery bread stuffed with green chillies	





Desserts

114.	Gulab Jamun	5.00
	Golden fried balls of milk pastry soaked in sweet saffron syrup... served hot	
115.	Rasmalai	5.00
	Flat round discs of homemade cheese cooked in sugar syrup & served with sweet milky sauce, garnished with pistachios. Served cold	
116.	Gajar Halwa 🌱	5.00
	Grated carrots cooked in milk on a slow fire until milk is absorbed, then seasoned with sugar, served with garnish of nuts. Served hot	
117.	Pistachio or Mango Kulfi 🌱	6.00
	Traditional Indian unchurned ice-cream in mango or pistachio flavor	
118.	Orange Kulfi 🌱	8.00
	Special Indian ice-cream set in an orange flavor	

Beverages

119.	Fresh Lime Soda/Water	3.00
	Freshly squeezed lime juice served with cold water or soda	
120.	Mango Shake	4.00
	Mango puree blended with milk. Served chilled	
121.	Mango Lassi	4.00
	Churned yogurt blended with mango puree... served chilled	
122.	Sweet Lassi	4.00
	Rich creamy churned yogurt sweet drink seasoned with rosewater	
123.	Pop (Coke, Sprite, D. Coke, Pink Lemonade)	2.50
124.	Jaljeera	3.00
125.	Tea/Coffee	3.00
126.	Masala Tea	3.50
	Indian aromatic tea, made with the highest grade of choice tea leaves from Himalayan foothills pre-milked & seasoned with spices	

A gratuity of 20% will be added to tables of 5 or more.

Dishes may contain nut & soy products or other allergens.
Please confirm with your server if you have questions.

The spiciness of most of our dishes can be adjusted.
Please indicate your preference to your server.

