



Shahi Paneer
Paneer cubes in a rich, creamy nut gravy infused with saffron.

Paneer Mattar
Paneer cubes and green peas simmered in a spiced tomato-onion gravy.

Dal Bukhara
Slow-cooked black lentils simmered with butter, cream & aromatic spices.

Malai Kofta
Paneer and vegetable dumplings simmered in a creamy tomato gravy.

Baingan Bharta
Smoky, mashed roasted eggplant sautéed with onions, tomatoes & spices.

Palak Saag (Channa / Aloo)
Choice of chickpeas or potatoes simmered in a vibrant, spiced spinach gravy.



BIRYANI

Fragrant long-grain basmati rice layered with traditional spices and your choice of protein or vegetables. Served with raita.

CHOICE OF:

Veg (+\$0) | Chicken (+\$2) |
Lamb/Beef/Goat (+\$5) | Shrimp/Salmon (+\$7)

Dum Biryani \$20.99

Dine in
Traditional pot style, sealed and slow-cooked for deep flavors.

Biryani Duo \$25.99
Customize with your choice of any two proteins or vegetables.

Classic Biryani \$17.99

[Take-Out Only]

RICE / PASTA

Pasta (Chicken / Paneer) \$19.99

An exciting fusion of al dente pasta tossed in a rich, velvety tikka masala sauce infused with signature herbs.

Basmati Rice \$3.99

Light, fluffy, and fragrant long-grain rice.

Pilaf / Lemon Rice \$9.99

Fragrant basmati rice. Choose between savory garden vegetables or a tangy blend of lemon & mustard seeds.

Fried Rice (Veg / Chicken) \$19.99

Stir-fried rice with crisp vegetables, savory soy sauce, and a blend of aromatic spices.

Channa Masala
Chickpeas simmered in a flavorful blend of spices, tomatoes, and onions.

Dal Tadka
Yellow lentils tempered with aromatic spices, garlic, & onions.

Aloo Gobi
Potatoes and cauliflower stir-fried with aromatic North Indian spices.

Bhindi Do Pyaza
Crisp okra stir-fried with onions, tomatoes, and aromatic spices.

Vegetable Vindaloo
A vibrant medley of fresh vegetables simmered in a fiery, tangy Goan curry.

Vegetable Chettinad
Mixed vegetables simmered in a bold South Indian spice blend with coconut & curry leaves.



BREADS

Naan \$4.99 | +\$1 (Garlic / Olive Oil / Mirchi / Onion / Paneer Kulcha)
Soft, fluffy tandoor-baked flatbread brushed with butter and served warm.

Peshwari Naan \$5.99
A sweet, soft naan stuffed with dried fruits, nuts, and coconut.

Naan-E-Sultan \$7.99
Royal naan stuffed with spiced chicken, lamb, dried fruits, nuts.

Malabar Parotta \$2.99
Crispy, multi-layered Kerala flatbread with a soft, buttery center.

Lachha Paratha \$5.99
A flaky, layered whole wheat flatbread with a crisp exterior and soft interior.

Roti / Chapati \$4.99
Soft, unleavened whole wheat flatbread cooked on a hot griddle.

Poori \$5.99
A soft, deep-fried unleavened bread that puffs up when cooked.

Basket of Naan \$15.99
A freshly baked sampler of Garlic Naan, Butter Naan, and Peshwari Naan.

SIDES & EXTRAS

Sauteed Vegetables \$8.99
Korma / Masala Sauce \$7.99
Raita / Yogurt \$4.99
Lemon & Garlic Pickle \$4.99
Mango Chutney \$3.99
Condiments / Papad \$2.99
Desi Salad \$1.99



DESSERTS \$5.99

Semiya Payasam
(Kheer with vermicelli/pudding)
Creamy vermicelli pudding with cardamom, & nuts.

Gulab Jamun
Milk-solid dumplings in warm cardamom syrup.

Rasmalai
Soft milk-based dumplings soaked in sweet, fragrant saffron cream.

Kulfi
Traditional Indian ice cream with cardamom, saffron, & pistachio.

Ice Cream (Vanilla / Chocolate)



BEVERAGES

Mango Lassi \$5.99
Non-Alcoholic Beer \$6.99
Indian Tea / Coffee \$4.99
Sparkling Water \$4.99 / \$7.99
Juices \$3.99
Limca/Thums Up \$3.99
Canned Sodas \$2.99

WEEKEND GRAND LUNCH BUFFET
(Sat & Sun) 11:30 AM to 3 PM

WEEKDAY LUNCH
(MON - FRI)
Freshly Cooked Hot Boxes \$9.99



NILA & RUCHI

INDIAN CUISINE

DINE-IN, TAKEOUT & DELIVERY AVAILABLE



Specialized in Catering with Live Dosa Station
PARTY HALL AVAILABLE

HOURS

OPEN 7 DAYS A WEEK 11:30AM TO 10:30 PM

Allergies & Disclaimer:
Please inform our staff of any food allergies before placing your order. While we take all reasonable precautions, we cannot guarantee that our dishes are completely allergen free due to possible cross contact. The restaurant is not responsible for allergic reactions. Spice level is available upon request. Prices are subject to change without prior notice. Substitutions, add ons, modifications, and extra sides may incur additional charges. An auto gratuity or service charge may apply, and prices on third party delivery platforms may vary.

1853 East Main Street, Peekskill, NY 10566
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APPETIZERS



VEGETARIAN \$9.99

NON-VEGETARIAN \$11.99

Chilli Paneer

Soft paneer cubes stir-fried with peppers, onions, and a spicy sauce.

Vegetable Pakoras

Crispy fritters made with a colorful blend of mixed vegetables.

Chaat (Samosa / Fried Eggplant)

A crispy base topped with spices, yogurt, mint & tamarind chutney

Lasooni Gobi

Crispy cauliflower tossed in garlic sauce.

Vegetable Samosa \$7.99

Crispy pastry filled with a savory mix of potatoes, peas & spices.

Chilli Garlic Wings

Crispy Chicken wings tossed in a spicy garlic sauce.

Nila Calamari

Succulent calamari sauteed with spices.

Shrimp Bagari

Juicy shrimp cooked in a rich, spicy onion-tomato gravy, served with puri

Chicken 65

Crispy chicken bites seasoned with spices

Lamb Seekh Kebab \$13.99

(Starter)

Minced lamb with aromatic spices, skewered & grilled to perfection.



SOUTH INDIAN DOSA \$17.99

Crispy, golden dosas made from fermented rice and lentil batter, served with flavorful chutneys and hot sambar.

CHOICE OF: Ghee / Paneer / Cheese / Masala / Mysore Masala

SOUP'S \$7.99

Chennai Rasam

Tangy South Indian tamarind-tomato soup; a hot, zesty traditional broth with bold peppercorn and garlic flavors.

Mulligatawny Soup

Lentil soup with fragrant spices.

Chicken Soup

A nourishing, protein-rich soup with tender chicken & vegetables

Classic Veg Soup

(Tomato / Mushroom / Sweet Corn)

A warm, comforting bowl gently simmered with fresh ingredients & light aromatic spices

Nila Garden Salad \$11.99

Fresh greens and colorful vegetables tossed with a light dressing.

Chicken Nuggets

Crispy, golden-fried chicken bites

French Fries

Crispy, golden-brown fries.

Spring Roll

Crispy golden rolls stuffed with seasoned vegetables.

Mozzarella Sticks

Golden, crispy breaded sticks filled with melted mozzarella cheese.

Pasta \$14.99

Tender penne pasta tossed in a creamy tomato-butter sauce.

MAIN ENTRÉES \$15.99

CHOICE OF:

Veg/Paneer (+\$2) | Chicken (+\$4) | Lamb/Beef/Goat (+\$7) | Shrimp (+\$9)



TIKKA / BUTTER MASALA

Spiced tomato-onion gravy with kasuri methi. Enjoy as herb-forward Tikka Masala, or rich Butter Masala with butter & cashew powder.



ZAFRANI KORMA

A royal, ultra mild curry featuring a luxurious sauce prepared with saffron, ground cashews, & delicate aromatic spices.



CHETTINADU

A bold South Indian specialty slow cooked in a deeply aromatic chettinad masala with roasted spices, coconut, & curry leaves.



MALABAR CURRY

An authentic South Indian coastal gravy prepared with coconut milk, curry leaves, and mustard seeds & regional spices



PALAK SAAG

A smooth spinach gravy lightly enriched with cream & slow-simmered with earthy traditional spices.



VINDALOO

A bold, tangy, intensely spicy Goan classic with vinegar, garlic, red chilies & robust aromatic spices



KADAI

A bold, savory tangy stir-fried gravy with crisp bell peppers, onions, and tomatoes in a robustly spiced sauce.



NILA SPECIAL CURRY

A house special signature gravy prepared with a spicy Kerala-style curry base, coconut and fresh curry leaves.

Choose Your Spice Level: Mild | Medium | Hot | Indian Hot



HOUSE SPECIALTIES \$24.99

Kizhi Parotta (Chicken/ Beef /Shrimp)

Flaky flatbread layered with rich, aromatic spices, wrapped in a banana leaf and steamed to perfection.

Pepper Fry (Lamb / Beef / Goat)

Tender meat tossed in a bold, cracked black pepper spice blend with fresh curry leaves.

Nila Special Rack of Lamb

(Chettinad Special with Bread)

Tender, herb-crusted rack of lamb roasted to perfection and served over bold, aromatic Chettinad gravy.

Rogan Josh (Lamb / Beef / Goat)

A slow-cooked North Indian delicacy featuring tender meat in a rich, aromatic curry with traditional spices.

Mango Curry \$19.99

Veg (+\$0) / Chicken (+\$2) / Lamb(+\$4) / Shrimp(+\$5)

A delightful sweet and savory specialty infused with tangy ripe mango and mild aromatic spices

Kerala Fish Curry

(Tilapia / Salmon / King Fish)

Fresh fish cooked in a tangy coconut gravy with kokum, mustard seeds, and Kerala spices.

Fish Moli (Tilapia / Salmon / King Fish)

Delicate fish cooked in a mild coconut milk gravy with ginger, green chillies and Kerala spices.

Salmon Tikka Masala

Succulent salmon grilled with spices and served in a creamy tomato masala sauce.

Chilli Chicken \$19.99

Crispy chicken tossed with crunchy bell peppers and onions in a spicy, tangy glaze.

Avial \$19.99

A creamy mix of vegetables, coconut, and yogurt cooked with aromatic spices.



TANDOOR SPECIALTIES

Chicken / Paneer \$19.99

Lamb / Salmon / Shrimp \$24.99

Tandoori Chicken (Bone In)

Tender chicken marinated in yogurt and spices, then roasted in a traditional tandoor for a smoky finish.

Chicken Tikka

Succulent chicken breast cubes marinated in spiced yogurt and roasted in the clay tandoor.

Chicken Malai Kebab

Tender chicken pieces marinated in cream, yogurt, and mild spices, then grilled to perfection.

Hariyali Kebab

Tender chicken marinated with cilantro, mint, spices, grilled to perfection.

Paneer Tikka

Paneer cubes marinated in yogurt & spices, then grilled to perfection

Lamb Seekh Kebab

Minced lamb seasoned with aromatic spices, shaped onto skewers, and grilled to perfection.

Methi Salmon

Succulent salmon marinated with fenugreek and spices, then grilled for a flavorful, aromatic dish.

Tandoori Jhinga

Spiced shrimp grilled in a tandoor for a smoky, flavorful bite.

Nila Tandoori Medley \$26.99

A grand clay-oven platter featuring Tandoori Chicken, Chicken Tikka, Malai Kebab, Hariyali Kebab, Lamb Seekh Kebab and tandoori shrimp.