

China Pavilion

185 Boston Post Rd 06477-3200 · +12037953555 · Updated: Jan 14, 2026

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APPETIZERS 2

Coromandel's Sham Savera	\$12.00
'A Chef's Signature Special' Spinach & Cottage Cheese Dumplings Tangy Tomato Honey Sauce	
Lasuni Gobi	\$14.00
'From The Himalayan Rim' Mini Batter Fried Cauliflower Tomato Garlic Herbs	

TIFFIN CORNER 1

Tiffin Corner	AVAILABLE OPTIONS
Masala Dosa (or) Mysore Dosa** (or) Uthappam. From Coromandel Coast, a South Indian	\$16.00
"Udupi" Special A Paper-Thin Rice and Lentil Crepe or a Pancake - Spiced Potatoes and Peas	Extra Coconut Chutney (or) Sambar (8oz):
Stuffing Chutneys and Sambar Accompaniments. Rasam Vadai: Lentil Dumplings Soaked in a	\$5.00
Hot & Sour Spicy Soup. Sambar Vadai: Lentil Dumplings Soaked in a Curried Lentil Sauce	Rasam Vadai^^ (Vegan, Gluten-Free): \$11.00
(Vegetarian)	Sambar Vadai^ (Vegan, Gluten-Free): \$11.00

CHAAT CORNER 12

Sliced Samosa (or) Ragda Patties (or) Crispy Spinach	\$13.00
Chickpeas Herbs Crispy Chickpea Flour 'Noodle' Chutneys - Tamarind Yoghurt Mint & Cilantro	
Imli Baingan	\$11.00
'A Gujarati Specialty' Crispy Eggplant Chickpeas Tamarind Herbs Crispy Chickpea Flour 'Noodle'	
Vegetable Platter	\$10.00
An assortment of Vegetable Bhajji Eggplant Potato Cauliflower Spinach Onions	
Vegetable Samosa	\$9.00
'An All-time favorite from Punjab' Spiced Potatoes & Green Peas Crispy Pastry	
Kheema Samosa	\$14.00
Spiced Ground Lamb & Green Peas Crispy Pastry	
Chemmeen Roast	\$18.00
'A speciality of Kerala Blend of Gourmet Spices' Grilled Shrimps Red Onion Tomatoes	
Calamari Coromandel	\$16.00
Crispy Calamari Stir Fried Onions Bell-pepper Garlic Curry Leaves	
Jhinga Baghari	\$18.00
'A South Western Specialty' Shrimp Tangy Curried Tomato Sauce Mustard Seeds & Curry Leaves Tempering	

Chilli Paneer^	\$16.00
Indian Cottage Cheese Onion Peppers Scallion Soya Sauce	
Malai Kati Roll	\$12.00
Gently Spiced Paneer & Vegetables Whole Wheat Crepe (Roti) Spicy Tomato Sauce	
Chicken Kati Roll	\$14.00
Gently Spiced Char-grilled Chicken & Vegetables Whole Wheat Crepe (Roti) Spicy Tomato Sauce	
Andhra Chilli Chicken^	\$16.00
Andhra Spices Batter Fried Chicken Tenders Peppers Tomatoes Onions Sesame Seeds	

TANDOORI BITES 4

Cafreal Kebab	\$15.00
'A Goan Speciality' Tender Chicken Kebab Green Herbs & Spices Marination	
Shola Kebab	\$19.00
'Afghan Frontier Specialty' Tandoori Skewered - Cardamom and Mace Spiced Lamb Chunks	
Tandoori Chicken Wings^	\$17.00
Marinated Chicken Wings (8 wings) Cooked in Tandoor	
Coromandel Platter	\$19.00
Kalmi Kebab (Wings) Murgh Tikka (Chicken) Murgh Malai Kebab (Chicken) Sheekh Kebab (Lamb) Kheema Samosa (Lamb)	

SOUPS | SALADS | SIDES 10

Mulligatawny Soup	\$7.00
'Popular Soup of India' - Lentils & Vegetable	
Poondu Rasam^^	\$7.00
South Indian Hot and Sour Soup - Tomato Tamarind Herbs Spices Garlic	
Makai Tamatar Shorba	\$7.00
A flavorful soup – Fresh Tomatoes & Corn	
Kuchumber Salad	\$10.00
'Traditional North Indian Salad' - Chopped Cucumber, Tomatoes, Carrots, Onions Herbs & Spices Lemon & Olive Oil Dressing	
Green Salad	AVAILABLE OPTIONS
Garden Fresh Veggies Chickpeas Lettuce Homemade Dressing	
	\$9.00
	With Chicken: \$3.00
	With Calamari: \$3.00
	With Shrimps: \$4.00
Kanda Pyaz	\$3.00
Onion Chilli Lemon Dusted Masal	

Pappad	\$5.00
Indian Crispy Lentil Wafer Madras Appalam Fried or Tandoori Roasted	
Mixed Hot Pickle^^	\$4.00
Sweet Mango Chutney	\$4.00
Raita	\$5.00
Yogurt Cucumber Carrot Cumin	

TANDOORI | FROM THE GRILL 11

Samundari Toofan	\$35.00
Succulent Cubes of fresh Salmon (OR) Halibut (Less \$4 for Salmon) Pan-roasted Vegetables	
Tandoori Shrimp	\$27.00
Jumbo Shrimps Yogurt Lemon Juice Spices	
Shrimp Malai Kebab	\$27.00
'A Mogul specialty' Jumbo shrimp Marination—Yogurt Ginger White Pepper Saffron	
Tandoori Chicken	\$21.00
The 'King of Kebabs', an Indian Delicacy & the best way to Barbecue Chicken	
Murgh Shajahani**	\$23.00
Marination-Yogurt White Pepper Ginger & Saffron	
Chicken Tikka	\$23.00
Chicken Breast Yoghurt Herbs Spices	
Kakori Kebab	\$28.00
'An Avadh specialty' - Ground Lamb Cumin & Coriander Mint & Cilantro	
Ghustaba	\$40.00
'A Kashmiri specialty' New Zealand Lamb Chops Yogurt Nutmeg Ajwain Pan-roasted Vegetables	
Paneer Tikka	\$20.00
Cottage Cheese Herbs Spices	
Subzi Tandoori	\$20.00
Tandoori Style Vegetables	
Satranghi Kebab	\$42.00
'Medley of Kebabs' Chicken Lamb Shrimp Lamb-chop Vegetables	

SEAFOOD - FISH 3

Kerala Fish Curry^	\$35.00
Fresh Halibut Southern Indian Spices Marination Chefs Special Kerala Sauce Stew	
Meen Moilee	\$35.00
Cubes of Halibut or Salmon Freshly Squeezed Coconut Milk Kerala Spices	

Nellore Chapla Koora^^	\$35.00
Spicy Fish Curry from Nellore 'An Andhra Specialty' Chillies Poppy Seeds Sesame Seeds	

SEAFOOD - SHRIMP 7

Mangalorean Prawn	\$27.00
'From the Coast of Karnataka' Black Tiger Prawns Tangy Coconut Stew Ginger Curry Leaves	
Pudugai Eral Varuval^	\$27.00
'A Tamil Nadu Specialty' Dry Cooked Bay Fresh Prawns Onions Coriander Flavorful Spices	
Jhinga Salan^	\$27.00
An Andhra Speciality' Jumbo Shrimp Ginger-Garlic & Southern Spices Peanut Coconut Gravy	
Shrimp Mappas^	\$27.00
Bay Fresh Shrimps Pepper Coriander Tamarind and Spices Delicately Simmered Coconut Gravy	
Kolmino Patio^	\$27.00
This 'Parsi' Shrimp Patio Rare Curry Sharp Chillies Sweet Jaggery Tamarind Lemon Squeeze	
Dahi Dhani Jhinga	\$27.00
From the Bengal Bay' Fresh Prawns Organic Yogurt Coriander and Spices	
Prawn Balchao^	\$27.00
'A Goan Delicacy' Freshly Crushed Tomatoes Curry Leaves & Spices	

CHICKEN 13

Chicken Tikka Masala	\$23.00
Tandoori Broiled Chicken Breast Creamy Tomato Curry Sauce. An all-time favorite from 'Punjab'	
Chicken Vindaloo^^	\$23.00
'A Goan specialty' Hot & Sour, Tangy Curry Sauce Potatoe	
Murgh Shahi Khorma**	\$24.00
'From Mogul Dynasty' Mildly Spiced Curry Creamy Pistachio & Cashew Gravy Saffron	
Kori Gassi^	\$23.00
'Mangalorean Preparation' Red Chillies Coriander Black Pepper Cumin Coconut and Tamarind	
Chicken Madras^	\$24.00
Chicken Chunks Hot Coconut Curry Red Chillies & Mustard Seeds	
Chicken Sag	\$23.00
Spiced Spinach Gravy	
Murgh Dhaniwal	\$23.00
'From the State of Bengal' Lightly Curried Yogurt Freshly Ground Coriander Cilantro	
Tikka Kadhai^	\$23.00
'A Delhi Favorite' Chicken Tikka Tomatoes Garlic Peppers Kadhai Spices	

Kozhi Nilgiri^	\$23.00
'From the hills of Blue Mountains Green Herbs and Spices Sauté Nilgiri Sauce	
Amchuri Murgh	\$23.00
Chefs Special Mango Flavored Spicy Sauce	
Kozhi Tengai Varuval	\$23.00
'An Authentic Kerala Delicacy' Coconut Red Onions Curry Leaves & Ground Spices	
Milagu Kozhi Chettinad^^	\$24.00
'From Chettiares Kitchen' The Deviled Chicken in a Black Peppercorn Sauce	
Kodi Vepudu^^	\$24.00
'An Andhra Speciality' Ginger Garlic Onion Green Chillies Curry Leaves Dry Masala	

RICE 7

Vegetable Biryani	\$19.00
Chicken Biryani	\$23.00
Shrimp Biryani	\$27.00
Lamb or Beef Biryani	\$28.00
Goat Biryani	\$32.00
on bone	
Medley Biryani	\$31.00
Mixture of Curried Lamb Chicken Shrimp	
Chitrannam	\$11.00
Flavored Rice of Your Choice: Lemon (or) coconut (or) tamarind (or) tomato - curry leaves mustard seeds	

LAMB 11

Goat Curry	\$32.00
Slow Cooked Baby Goat on the Bone Onions Tomatoes & Spices	
Boti Kebab Masala	\$28.00
Tandoori Grilled Lamb Chunks Honey Flavored Masala Sauce	
Laal Maas	\$28.00
A Traditional Lamb Curry with Tomatoes & Spices 'A Rajasthani Specialty'	
Sagwala Gosht	\$28.00
Delicately Spiced Spinach Gravy 'A Punjab Specialty'	
Balti Gosht^	\$28.00
'From Baltistan Region' Bell Peppers Sun-dried Tomatoes Mushroom Onions Chillies & Ground Spices Tempering	

Mirapakaya Mamsam Koora^^	\$28.00
'From the Deccan Region' Spicy Gravy Red & Yellow Chillies Coriander Ginger	
Salli Boti	\$28.00
'A Parsi Fare' - Onions Spices Sweetened with Apricots Crunchy Potatoes Topping	
Kobbari Chops	\$35.00
Knapped Tandoori Rack of Lamb Fennel Flavor Mildly Spiced Organic Coconut Milk Sauce. 'An Andhra Specialty'	
Kaju Gosht Pasanda	\$28.00
Lamb Stewed Creamy Cashew - Almond Sauce 'From Moghul Emperor's Table'	
Uppu Kari^	\$29.00
Whole Shallots Garlic Curry Leaves. 'A Tamil Nadu Favorite'	
Phaal Gosht^^	\$28.00
Blend of Chillies Onions Tomatoes Spices. 'Very popular in England'	

BEEF 6

Beef Rogan Josh	\$28.00
'An Aromatic Beef Curry' Yoghurt Spices Onion Gravy 'Signature dish of Kashmiri Cuisine'	
Beef Vindaloo^^	\$28.00
Hot & Sour, Tangy Curry Sauce Potatoes	
Beef Malabar	\$28.00
Potatoes Carrots Coconut Milk & Spices. 'Specialty of Northern Kerala'	
Beef Achari^	\$28.00
Pickle Flavor Spicy Sauce	
Beef Bhuna^	\$28.00
Chopped Onions Bell Peppers & Spices	
Beef Coconut Fry^	\$29.00
Fresh Coconut Spices Herbs & Dry Masala 'A popular Kerala Christian Delicacy'	

BREADS 13

Plain Butter Naan	\$4.00
Garlic Naan	\$5.00
Minced Garlic Cilantro	
Onion Kulcha	\$5.00
Chopped Onion Peppers Cilantro	
Chilli Naan^	\$5.00
Green Chillies Cilantro	
Cheese Naan	\$5.50

Peshwari Naan	\$7.00
Nuts Raisins Paneer Stuffing	
Kheema	\$7.50
Spiced Ground Lamb Stuffing	
Tandoori Roti	\$4.00
Whole Wheat Bread	
Tawa Paratha	\$5.00
Multi-layered Whole Wheat Bread	
Aloo Paratha	\$5.00
Spiced Potato Stuffing	
Chapati	\$4.00
Flat Whole Wheat. 'Indian Tortilla'	
Poori	\$5.00
Puffed Unleavened Whole Wheat	
Gluten Free Roti	\$6.00
Rice Flour Tapioca Flour	

VEGETARIAN 11

Chole Batura*	\$20.00
Chick Peas Masala Puffy Soft Wheat Bread. 'An Authentic Northern Indian Delicacy'	
Bhindi Do Pyaza	\$20.00
Okra Onions Ginger Tomatoes Herbs Spices 'A North Western Speciality'	
Malai Kofta*	\$20.00
Cottage Cheese & Vegetable Dumpling Mild Cashew & Almond Sauce. 'A Gujarati Favorite'	
Dhingri Bhuna Punjabi^	\$20.00
Mushrooms Red Onions Peppers Bhuna Sauce	
Subji Bhaji	\$20.00
Stir Fried - Vegetables Ginger Mustard Seeds Curry Leaves Turmeric Spices Creamy Tomato Sauce. 'A Calcutta Jewish Specialty'	
Sabzi Masala	\$20.00
Vegetables Creamy Tomato Onion Sauce	
Navaratan Khorma	\$20.00
Paneer Vegetable Mildly Spiced Creamy Cashew & Almond Sauce. 'A Kashmiri Specialty'	
Chole Peshwari	\$20.00
Chick Peas and Potatoes Peshwari Style	
Aloo Gobi	\$20.00
Potatoes & Cauliflower Tomatoes Ginger Garlic Herbs & Spices	

Poori Bhaji*	\$20.00
Spiced Potatoes & Green Peas Mustard Seeds & Curry Leaves Tempering Served with Puffy Poori	
Sabji Sag Malai	\$20.00
Cauliflower Potatoes Homemade Cheese Ginger Garlic Spices Spinach Gravy. 'A Delhi Delicacy'	

PANEER (OR) TOFU (VEGETARIAN) 13

Paneer Aap Ki Pasand	\$21.00
'Northern India' - Classic 'Homemade Cheese' Variety of Preparations: Makhani (or) Kadhai (or) Jalfrezi (or) Butter Masala	
Paneer Hare Pyaza	\$21.00
Grated Paneer Chefs Special Creamy Tomato Sauce Spring Onions. 'Best with Chapati'	
Sag Paneer	\$21.00
Spinach Homemade Cottage Cheese. 'An All-time Favorite Punjabi Dish'	
Mutter Paneer	\$21.00
Green Peas Paneer Mildly Spiced Creamy Tomato Sauce 'A Bombay Specialty'	
Bagara Baingan^	\$20.00
Baby Eggplant Chef's Special Choice of Spices. 'A Deccan Influenced Dish'. Contains peanuts	
Balti Baingan^	\$20.00
Char Grilled Baby Eggplant Balti Spices & Herbs 'From Baltistan Region'	
Dal Tadka	\$18.00
Tempered Yellow Lentils Cumin Ginger & Spices	
Dal Makhani	\$18.00
Medley of Kidney Beans Black Beans Split Pea Green Moong Lentil Cream Butter. 'A Punjabi Lentil Dish'	
Poriyal	\$18.00
Stir Fried - Broccoli Carrots Cauliflower Tempering - Coconut Mustard Seed Curry Leaves	
Cholam Vendakka Varattiyathu	\$20.00
Okra Corn Kernels Green Herbs Gourmet Dry Masala. 'A Kerala specialty'	
Avial^	\$20.00
Potato Carrots Yam Banana Eggplant Squash Yogurt & Coconut Paste Cumin & Curry Leaves Tempering	
More Kozhambu	\$20.00
Fresh Okra Yogurt and Southern Spices Mustard Seeds, Curry Leaves & Red Chillies Tempering. 'A Tamil Nadu Specialty'	
Kaikari Kuruma	\$20.00
Assorted Vegetables Southern Indian Spices Coconut & fennel induced Sauce. 'A Tamil Nadu Special'	

KIDS CORNER** 2

Chicken Nuggets & Fries

Mac n Cheese

