

Sonny's Indian Kitchen

INDIAN KITCHEN · CHATHAM, NEW JERSEY · EST. 2020

225 Main St, Chatham, NJ 07928 · 973-507-9462 · sonnysindiankitchen.com
Dine-in (BYOB) · Takeout · Delivery · Order online at order.sonnysindiankitchen.com

Menu key: **V** Vegetarian · **GF** Gluten-free · **Spicy** Spicy · **★** Guest favourite

Chef's signature

Lamb Chop Curry **★** \$28

Tender French rack lamb chops simmered in an aromatic brown curry.

Sonny's Famous Butter Chicken **★** **GF** \$22

India's original, thigh meat oven-baked with butter, dry fenugreek in a hearty, velvety rich gravy.

Chicken Chettinad **Spicy** \$22

A fiery, aromatic South Indian curry from Tamil Nadu, built on roasted whole spices.

Veg appetizers

Vegetable Samosa (2 pc) **V** **★** \$6

Crisp golden turnover filled with spiced potatoes and peas, served with mint chutney.

Paneer Samosa (3 pc) **V** \$10

Flaky pastry filled with soft cheese and peas.

Veg Samosa Chaat **V** \$10

Curried chickpeas, onions, tomatoes, yogurt, and chutneys.

Aloo Tikki Chaat **V** \$11

Potato patties with chickpeas, onions, tomatoes, chutney, and yogurt.

Sweet Potato, Avocado & Beetroot Chaat **V** \$12

Lentils, chickpeas, and pomegranate over sweet potato and avocado, finished with chutneys.

Beetroot Kebab (3 pc) **V** \$12

Mini patties of beets, potatoes, mixed vegetables, and spices.

Gobi Manchurian **V** \$10

Crispy cauliflower tossed in a savory soy-based sauce.

Onion Bhaji **V** \$10

Onion fritters dipped in spiced chickpea batter.

Tandoori Paneer Tikka **V** \$14

Oven-baked cheese marinated in yogurt and tandoori spices.

Masala Eggplant & Paneer Rolls (4 pc) **V** \$13

Baked eggplant rolled around minced paneer and spices.

Mix Veg Platter **V** \$13

Onion bhaji, paneer pakora, samosa, and spring rolls.

Non-veg appetizers

Mango Coconut Shrimp \$14

A fan-favourite, tender shrimp in a sweet, tropical-spiced mango coconut sauce.

Samosa Platter (Veg / Chicken / Lamb / Paneer) \$13

(4 pc) 

Flaky pastry with vegetable, chicken, lamb, and paneer fillings.

Chicken Tikka \$14

Boneless breast in tandoori spices, oven baked.

Chicken Keema Samosa (2 pc) \$8

Crisp pastry filled with spiced minced chicken.

Lamb Keema Samosa (2 pc) \$9

Crisp pastry filled with ground lamb, peas, and spices.

Tandoori Fish Tikka \$16

Wild-caught salmon cubes marinated in yogurt and spices.

Bone-in Tandoori Chicken \$12

Tandoori spices and strained yogurt marinade.

Tandoori Wings (4 pc) \$11

Oven baked in a tandoori spice marinade.

Butter Garlic Shrimp \$14

Battered shrimp with oregano, garlic, and black pepper cream.

Chicken Tikka Taco \$11

Warm paratha folded around chicken tikka and house aioli.

From the tandoor

Tandoori Mix Grill \$34

Paneer, shrimp, lamb, wings, and chicken from the tandoor on one platter.

Tandoori Lamb Chops \$31

Strained yogurt and tandoori spices, skillfully baked in the tandoor.

Tiger Shrimp \$28

Tandoori-spiced tiger shrimp served with rice and vegetables.

Tandoori Salmon \$28

Tandoori-spiced salmon served with rice and vegetables.

Tandoori Chicken Tikka \$22

Breast meat in a tandoori spice and yogurt marinade.

Bone-in Tandoori Chicken (dinner) \$20

Yogurt and tandoori spice marinated, baked bone-in.

Veg entrees

Palak Paneer V ★ GF \$19

Cubed paneer, blanched spinach, mustard oil, dry fenugreek, and a touch of fresh cream.

Paneer Tikka Masala V ★ \$19

Tandoor-grilled paneer cubes in a vibrant, spiced tomato-cream masala sauce.

Paneer Makhani V \$19

Paneer in the classic buttery tomato curry.

Matar Paneer V \$19

Paneer cubes and snow peas in a creamy curry.

Kadai Paneer V \$19

Paneer and peppers in a spiced tomato-onion gravy.

Malai Kofta V \$19

Potato and paneer dumplings in a rich sauce with cashews and raisins.

Kali Dal Makhani V GF \$17

Slow-simmered black lentils with ghee, ginger, garlic, and white butter.

Navratan Korma V \$17

Mixed vegetable curry with cashews and raisins.

Baingan Bharta V \$17

Fire-baked eggplant, minced and folded with spices.

Aloo Palak Chana V \$17

Chickpeas, spinach, and potatoes in a hearty curry.

Aloo Gobhi Masala V GF \$17

Dry-spiced potatoes and cauliflower sautéed with onions and spices.

Veg Kolhapuri V Spicy \$17

Mixed vegetables in a bold Kolhapur-style sauce with coconut and sesame.

Bhindi Masala V \$17

Cut okra with caramelized onions and spices.

Sweet Potato & Chickpea Curry V \$17

Sweet potato and chickpeas in an onion gravy with coconut and spices.

Chana Masala V GF \$16

Hearty chickpeas simmered in a bold, tangy tomato and onion-based spiced gravy.

Yellow Dal Tadka V \$16

Textured yellow lentils tempered with cumin seeds and spices.

Chicken entrees

Sonny's Famous Butter Chicken ★ GF \$22

India's original, thigh meat oven-baked with butter, dry fenugreek in a hearty, velvety rich gravy.

Chicken Tikka Masala ★ GF \$22

Onions, tomato, bell peppers, oven-baked chicken tikka, and roasted masala-rich gravy.

Chicken Chettinad Spicy \$22

A fiery, aromatic South Indian curry from Tamil Nadu, built on roasted whole spices.

Chicken Korma GF \$22

Tender chicken braised in a mild, creamy sauce with cashews, cardamom, and rose water.

Chicken Saag Wala GF \$22

Chicken cooked with pureed spinach, onions, tomato, and aromatic spices in a rich, earthy sauce.

Chicken Spicy Vindaloo Spicy \$22

Bold, fiery Goan-style curry with marinated chicken in a tangy, spiced vinegar-based sauce.

Chicken Saffron Curry \$22

Breast meat in a mild, fragrant saffron curry.

Chicken Pistachio Curry \$22

Breast meat in a creamy pistachio and cardamom curry.

Chicken Ceylon Curry \$22

Sri Lankan-style curry with tomato, coconut milk, and spices.

Seafood entrees

Mango & Coconut Shrimp Curry ★ \$27

Shrimp in a mango and coconut milk curry with mustard seeds.

Shrimp Moilee \$27

Kerala's specialty, a mild and fragrant creamy coconut curry.

Shrimp Tikka Masala \$27

Shrimp in the classic onion and tomato creamy curry.

Butter Shrimp \$27

Shrimp in our signature buttery tomato curry.

Shrimp Saag Wala \$27

Shrimp with pureed spinach, onions, tomato, and spices.

Shrimp Coconut Saffron \$27

Shrimp in a coconut milk curry with cardamom and saffron.

Shrimp Spicy Vindaloo Spicy \$27

Fiery Goan-style shrimp curry with chilies, potatoes, and garlic.

Bengali Shrimp Curry \$27

Shrimp in a Bengali-style mustard-forward curry.

Malabar Salmon \$26

Salmon simmered with tamarind pulp, coconut milk, and mustard seeds.

Goat & lamb entrees

Lamb Chop Curry ★ \$28

Tender French rack lamb chops simmered in an aromatic brown curry.

Railway's Famous Goat Curry \$25

Bone-in goat curry, the specialty of the old Indian railways.

Lamb Rogan Josh \$25

Slow-cooked lamb stew enriched with marrow and spices.

Lamb Saag \$25

Lamb with pureed spinach, onions, tomato, and spices.

Lamb Korma \$25

Lamb in a mild curry of cashews, raisins, and coconut.

Lamb Tikka Masala \$25

Lamb in the classic onion and tomato creamy curry.

Lamb Kadai \$25

Lamb with onions, peppers, and kadai spices.

Butter Lamb \$25

Lamb in our signature buttery tomato curry.

Lamb Spicy Vindaloo Spicy \$25

Fiery Goan-style lamb curry with chilies, potatoes, and garlic.

Biryani & rice

House Special Biryani ★ \$25

The full house: prawns, chicken, and lamb layered in fragrant basmati.

Sindhi Shrimp Biryani \$25

Fragrant basmati layered with shrimp, saffron, and whole spices.

Sindhi Lamb Biryani \$21

Boneless lamb layered in slow-cooked saffron basmati.

Sindhi Goat Biryani \$21

Bone-in goat layered in slow-cooked saffron basmati.

Sindhi Chicken Biryani GF \$19

Slow-cooked fragrant basmati rice layered with tender chicken, saffron, and whole spices.

Sindhi Vegetable Biryani V GF \$17

Fragrant basmati rice layered with seasonal vegetables, saffron, and whole spices.

Extra Basmati Rice V GF \$3

Fluffy, fragrant long-grain basmati rice, the perfect companion to any curry or dal.

Breads

Garlic Naan V ★ \$5

Freshly baked leavened bread with roasted garlic, brushed with butter and cilantro.

Naan V \$4

The traditional tandoor-baked leavened bread.

Rosemary Cheese Garlic Naan V \$6

Garlic naan taken further: melted mozzarella and fresh rosemary baked into the tandoor-blistered bread.

Provencal Garlic Naan V \$6

Garlic naan with parmesan, herbs, and olive oil.

Basil Garlic Naan V \$5

Naan baked with fresh basil and garlic.

Spicy Chili Garlic Naan V Spicy \$5

Naan baked with chilies, chili flakes, and garlic.

Missi Roti (2 pc) V \$5

Spiced gram-flour flatbread from the tandoor.

Tawa Roti V \$4

Whole wheat flatbread cooked on the tawa.

Tandoori Roti V \$3

Light, fluffy traditional tandoor-baked whole wheat flatbread. Perfect with any curry.

Sides & chutneys

Yogurt Cucumber Raita V GF \$5

Cooling yogurt with diced cucumber, cumin, and fresh mint. A perfect side for spiced dishes.

Chutney Trio V \$5

Onion, tamarind, and mint chutneys.

Accompaniment Trio V \$5

Onion chutney, pickle, and mango chutney.

Mint Chutney V \$5

Fresh mint and cilantro chutney.

Mango Chutney V \$5

Sweet mango chutney.

Tamarind Chutney V \$5

Sweet and tangy tamarind chutney.

Onion Chutney V \$5

Sharp, spiced onion chutney.

Pickle (Aachar) V \$5

Traditional Indian pickle.

Papadam (4 pc) V \$3

Crisp lentil crackers.

Desserts

Gulab Jamun (4 pc) V ★ \$8

Soft, golden milk-solid dumplings soaked in cinnamon and cardamom syrup. Served warm.

Ras Malai V \$7

Cottage cheese patties soaked in creamy almond syrup.

Kheer (Rice Pudding) V GF \$6

Creamy rice pudding flavored with cinnamon, cardamom, saffron, and rose water.

Drinks

Mango Lassi V GF ★ \$5

Chilled, creamy yogurt drink blended with sweet Alphonso mango, refreshing and delightful.

Sierra Nevada Trail Pass IPA (non-alcoholic) \$5

A crisp non-alcoholic IPA.

Guinness 0.0 (non-alcoholic) \$5

The classic stout, without the alcohol.

Bottled Water \$5

Still bottled water.

Can Soda \$2

Assorted canned sodas.

Take-home frozen sauces

Butter Chicken Sauce (12 oz) V \$10

Our tomato-based signature with honey, cream, and butter, frozen to finish at home.

Tikka Masala Sauce (12 oz) V \$10

Rich, creamy tomato-based sauce with cream, butter, and spices, frozen to finish at home.

Prices match our online ordering menu and are subject to change. Please tell us about any allergies when you order.