

SWAGAT

FINE INDIAN CUISINE

SWAGAT [pronounced swah-gut] is a word of Sanskrit origin used to express pleasure towards the arrival of a guest. Serving Kansas City for more than a decade, we are here to welcome our guests to the vibrant world of Indian cuisine. Using the finest and freshest ingredients, we strive to serve our customers with the most flavorful dishes from the Indian subcontinent. Each dish is cooked individually to your personal preference and can be prepared mild, medium, spicy or anywhere in-between. Please specify the spice level of each dish to your server & inform us of any special dietary requests. Our menu features many vegan & gluten-free items.

15% gratuity may be added to tables of eight or more persons.

SPICE SCALE

MILD



MEDIUM



SPICY



SPECIAL DINNERS

Swagat Dinner for Two

42.95

Vegetable Soup, Vegetable Samosas, Chicken Tandoori, Chicken Tikka Masala, Lamb Rogan Josh, Rice, Nan & Kheer or Gulab Jamun

Swagat Dinner for Three

62.95

Vegetable Soup, Vegetable Samosas, Chicken Tandoori, Chicken Tikka Masala, Lamb Kadai, Chicken Curry, Rice, Nan & Kheer or Gulab Jamun

Swagat Dinner for Four

81.95

Vegetable Soup, Vegetable Samosas, Chicken Tandoori, Chicken Tikka Masala, Lamb Kadai, Shrimp Jalfrezi, Vegetable Korma, Rice, Nan & Kheer or Gulab Jamun

Vegetarian Dinner for Two

38.95

Vegetable Soup, Vegetable Samosas, Saag Paneer, Vegetable Korma, Rice, Nan & Kheer or Gulab Jamun

Vegetarian Dinner for Three

59.95

Vegetable Soup, Vegetable Samosas, Vegetable Korma, Saag Paneer, Malai Kofta, Rice, Nan & Kheer or Gulab Jamun

SOUPS & SIDES

*Complimentary upon request

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|--|-------------|--|-------------|
| Vegetable Soup Flavorful soup made with lentils, fresh vegetables, cilantro and spices | 2.75 | Tomato Soup Freshly diced tomatoes in a light tomato broth with spices | 2.75 |
| Coconut Soup Shredded coconut in a creamy coconut milk broth | 2.95 | Chicken Soup Chopped marinated chicken in a rich broth | 2.95 |
| Papadam Crispy lentil wafers (4 pc) | 1.25 | Combination Tray Mango Chutney, Mixed Pickle, Raita, onion, tamarind and mint chutneys | 3.95 |
| Mango Chutney Mango chunks in a sweet, tangy sauce | 1.25 | Mixed Pickles Assortment of mixed fruits and vegetables in a spicy pickling oil | 1.25 |
| Raita Cooling and refreshing dressing made with yogurt, shredded vegetables and spices | 1.50 | Garden Salad Romaine lettuce, tomatoes, carrots & cucumbers (served with Raita dressing) | 4.95 |
| Chicken Tikka Salad Chicken Tikka with garden salad (served with special house dressing) | 6.95 | Indian Salad* Onions & green chilies | |

Chutney Tray*

Tamarind, onion and mint chutneys.



APPETIZERS

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| Vegetable Samosa (2 pcs) Turnovers stuffed with mashed potatoes, peas and spices | 4.25 | Chicken Samosa Turnovers stuffed with marinated chicken and spices | 5.25 |
| Vegetable Pakora Vegetable fritters made from spinach, onions, potatoes, cauliflower and spices | 4.25 | Chicken Pakora Strips of boneless white meat chicken deep fried in a chickpea batter | 4.95 |
| Gobhi Pakora Cauliflower deep fried in a spiced chickpea batter | 4.25 | Swagat Platter Vegetable Samosa, Vegetable Tikki and Vegetable & Paneer Pakoras | 7.95 |
| Vegetable Tikki Crispy cutlets made with a combination of various vegetable | 4.25 | Non-Vegetarian Platter Meat Samosa, Chicken Pakoras, Chicken Tikka & Boti Kabab | 9.95 |
| Paneer Pakora Patties of homemade cheese joined with mint chutney and deep fried in a chick pea batter | 5.95 | Chicken Tikka Extensively marinated boneless chicken grilled in our tandoor clay oven | 8.95 |

TANDOORI SPECIALTIES

Cooked in our clay oven (Tandoor) and served on a sizzling hot plate. Served with Basmati Rice

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| Paneer Tikka Homemade cheese marinated in yogurt and spices & cooked on skewers in our clay oven | 12.95 |
| Chicken Tandoori (4 or 8 pcs) Bone-in chicken extensively marinated in yogurt & spices | half 9.95 / full 13.95 |
| Chicken Tikka Large diced pieces of boneless chicken breast marinated in yogurt, herbs & spices | 13.95 |
| Shrimp Tandoori Prawns marinated in yogurt & spices with a touch of mint | 15.95 |
| Fish Tikka Fish marinated in yogurt and special spices, slowly cooked in our clay oven | 15.95 |
| Boti Kabab Chunks of tender lamb marinated in our chefs special marinade | 15.95 |
| Swagat Mix Grill Chicken Tandoori & Tikka, Boti Kabab and Shrimp Tandoori | half 12.95 / full 16.95 |



NON-VEGETARIAN SPECIALTIES

Served with Basmati Rice

CHICKEN

LAMB

SEAFOOD
SHRIMP OR FISH

COMBINATION
CHICKEN, LAMB & SHRIMP

Prices shown for Chicken. Add \$1 for Lamb, \$2 for Seafood or Combination

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| CLASSIC CURRY | One of the most traditional cooking styles of South Asia with a boldly flavored thick brown curry made with fresh onion, ginger, garlic and spices. | 12.95 |
| TIKKA MASALA | An all-time favorite cooked with marinated pieces of chicken, lamb, shrimp or fish in a dark orange tomato based sauce | 14.95 |
| MAKHNI | One of the most widely known dishes of India, cooked with a touch of makhni (butter) and coconut forming a light creamy sauce | 13.95 |
| SHAHI KORMA | Mild and rich dish cooked with a paste of nuts and onions historically prepared by the imperial kitchens of the Mughal Dynasty | 13.95 |
| ROGAN JOSH | Rich and flavorful curry from Kashmir cooked with a touch of fresh tart yogurt and other spices | 13.95 |
| BOMBAY | Zesty curry with contradicting sweet and spicy flavors as vibrant as the city of Mumbai itself | 13.95 |
| MANGO | Light and creamy sauce cooked with a touch of fresh mango pulp resulting in a subtle sweet and fruity dish | 13.95 |
| ACHARI | Flavorful sweet and slightly sour curry prepared with an exotic selection of pickling spices | 12.95 |
| VINDALOO 🌶️🌶️ | Hot and tangy dish cooked with chunks of potatoes originating from the former Portuguese colony of Goa (available only in medium or spicy) | 12.95 |
| KADAI | Popular Punjabi dish cooked in a traditional method with chunks of onions, bell peppers and other spices | 12.95 |
| JALFREZI | Savory brown curry cooked with fresh vegetables including tomatoes, carrots, peas, cauliflower and lima beans | 12.95 |
| SAAG | Puree of fresh spinach, mustard greens and assorted spices producing a lush green dish that is a favorite among North Indians | 12.95 |
| BIRYANI | Fragrant Mughlai rice specialty cooked with nuts and a special combination of spices, served with a side of Raita | 12.95 |

VEGETARIAN SPECIALTIES

Served with Basmati Rice

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| Chana Masala Chickpeas cooked with fresh tomatoes, garlic, ginger, onions & spices | 11.95 | Vegetable Korma Mixed vegetables cooked with homemade cheese in a light creamy sauce | 12.50 |
| Dal Makhni Dark lentils cooked with fresh garlic, ginger, tomatoes and spices | 11.95 | Mix Vegetable Curry Mixed vegetables cooked in a curry made from onions, ginger, garlic and spices | 12.50 |
| Bhindi Masala Fresh okra cooked with garlic, ginger, spices & chunks of onions | 11.95 | Vegetable Vindallo Mixed vegetables cooked in hot & tangy curry sauce with potatoes | 12.50 |
| Aloo Gobhi Fresh cauliflower cooked with potatoes cubes, garlic, ginger & spices | 11.95 | Paneer Masala Diced homemade cheese cooked in a creamy dark orange tomato based sauce | 12.50 |
| Mutter Paneer Homemade cheese cooked with green peas in a tomato based sauce with herbs & spices | 11.95 | Malai Kofta Vegetable croquettes cooked in a mild sauce with fresh herbs & spices | 12.50 |
| Aloo Palak Chole Potatoes & chickpeas cooked in a puree of spinach & mustard greens | 11.95 | Kadai Paneer Homemade cheese cooked with chunks of bell peppers & onions in a tangy sauce | 12.50 |
| Saag Paneer Puree of spinach & mustard greens cooked with homemade cheese & spices | 12.50 | Paneer Chili Homemade cheese stir fried with onions and green chilies in a sweet chili sauce | 12.50 |
| Baingan Paneer Bartha Baked and pureed eggplant cooked with green peas, crushed cheese and spices | 12.50 | Vegetable Biryani Traditional rice cooked with fresh vegetables and special spices (served with raita) | 11.95 |



FRESH BAKED INDIAN BREADS

*Whole Wheat

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| Nan White bread baked in our clay oven | 2.50 | Tandoori Roti* Whole wheat flat bread baked in our clay oven | 1.95 |
| Garlic Nan Topped with garlic & cilantro | 2.95 | Chapati* Flat bread cooked on a skillet (2pcs) | 2.50 |
| Paneer Nan Stuffed with shredded cheese & spices | 2.95 | Plain Paratha* Multi-layered flat bread baked in our clay oven with butter between layers | 2.75 |
| Aloo Nan Stuffed with mashed potatoes & spices | 2.95 | Stuffed Paratha* Stuffed with your choice mashed potatoes, onions, or shredded cheese & spices | 2.95 |
| Onion Nan Stuffed with caramelized onions | 2.95 | Poori* Deep fried puffed bread | 2.50 |
| Pudina Nan Topped with dried mint & spices | 2.95 | Special Nan Stuffed with onions, potatoes & garlic | 3.95 |
| Peshawari Nan Stuffed with nuts and shredded coconut | 2.95 | Stuffed Basket Combination of Garlic Nan, Aloo Nan, Onion Nan & Peshawari Nan | 10.95 |
| Chicken Nan Stuffed with chicken and spices | 2.95 | | |

DESSERTS

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| Kheer Traditional Indian rice pudding | 2.95 | Ras Malai (2) Homemade cheese patties soaked in a sweet milky syrup | 2.95 |
| Gajar Ka Halwa Thick pudding made with carrots and nuts | 2.95 | Malai Kulfi Traditional Indian ice cream made with clotted cream | 2.95 |
| Gulab Jamun (2) Golden cheese dumplings soaked in sweet syrup | 2.95 | Ice Cream Mango or Pistachio | 2.95 |

