

F R I E D C H I C K E N

LEGS & THIGHS WITH MUFFIN

- 2 Pieces\$3.25
- 3 Pieces\$4.25
- 4 Pieces\$5.25

MIXED CHICKEN WITH MUFFIN

- 2 Pieces\$3.99
- 3 Pieces\$4.79
- 4 Pieces\$5.99

F R I E D C H I C K E N D I N N E R WITH MUFFIN & 2 SIDES

LEGS & THIGHS

- 2 Pieces\$4.99
- 3 Pieces\$5.79
- 4 Pieces\$6.99

MIXED or WHITE

- 2 Pieces\$5.50
 - 3 Pieces\$6.25
 - 4 Pieces\$7.50
- Substitute Extra Breast \$0.89

8 PIECES FAMILY MEAL

- 2 LARGE SIDES AND 4 MUFFINS
\$15.99

12 PIECES FAMILY MEAL

- 2 LARGE SIDES AND 6 MUFFINS
\$19.99

S O U T H E R N S I D E S

Regular: \$1.29 Medium: \$2.29 Large: \$3.60

Rice
Greens

Sweet Potatoes

Macaroni & Cheese

Corn Muffins.....\$0.60 ea.

Half Dozen (6) \$3.25 One Dozen (12) \$5.99

D E S S E R T S

Ras Mallai\$2.99

Rice Pudding.....\$2.99

Gulab Jamun.....\$2.99

Carrot Halwa ...\$2.99

Peach Cobbler... \$2.99 Med. \$4.99 Lg.

HOURS

Monday through Saturday: 11 A.M. to 9:30 P.M.

Sunday: 12:00 Noon to 8:30 P.M.

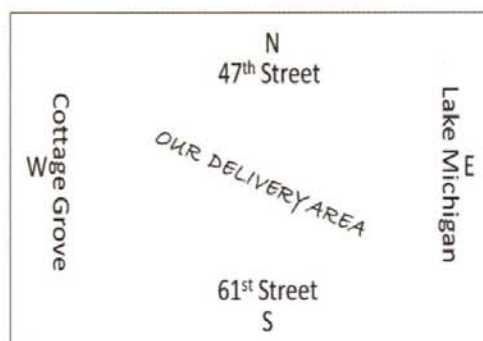
Last Delivery 1/2 hour before closing

DELIVERY CHARGE \$3.00

All Prices Subject To Change Without Notice

Trushar & Anila Patel
Managing Proprietors

CALL US FOR YOUR CATERING NEEDS!



Located In Historic Hyde Park

1459 E. 53rd Street

(Between Harper and Blackstone)

Chicago, IL 60615

DESIGN BY KHEMETCOM DIGITAL MULTIMEDIA SERVICES
KHEMETCOM@@GMAIL.COM

Rajun Cajun

INDIAN & SOUL FOOD

SHREE SWAGATAM



TRUSHAR & ANILA PATEL
Managing Proprietors
PHONE: (773) 955-1145

FAX : (773) 955 - 7110

www.CampusFood.com

DINE IN * CARRY OUT * DELIVERY * CATERING

TANDOORI CHICKEN

Chicken marinated in yogurt, garlic and curry spices and baked.

Whole\$9.50

Half\$5.00

Leg Quarter....\$2.50 Breast....\$2.75

C U R R I E S

	Med.	Lg.
Makhani Murg (Butter Chicken) Boneless Tandoori Chicken in cream curry sauce.	4.50	8.50
Chicken Curry White meat chicken cooked with yogurt, cardamom, and savory curry spices.	4.50	8.50
Lamb Curry Boneless lamb cubes cooked in curry sauce.	5.00	9.50

WEEKEND SPECIALS

	Med.	Lg.
Curry Fish Farm raised catfish filet cooked in curry sauce	5.00	9.50
Chicken Biryani Chicken cooked in a richly flavored basmati rice.	6.50	
Curry Fish Dinner Boneless farm raised catfish in a curry sauce with med. Basmati Rice, one Parotha, choice of Spicy Vegetable, and one Samosa.	10.99	



CATERING IS OUR SPECIALTY!

INDIAN COMBO DINNERS

Tandoori Chicken Diner Two pieces of Tandoori Chicken, one Parotha, one Samosa, and one of our Spicy Vegetables	9.99
Butter Chicken Dinner Medium Butter Chicken, one of our Spicy Vegetables, one Parotha, one Samosa, and Basmati Rice.	9.99
Vegetarian Dinner Two of our Spicy Vegetables, one Parotha, one Samosa, and Basmati Rice.	8.99
Lamb Curry Dinner Medium Lamb Curry, one of our Spicy Vegetables, one Parotha, one Samosa, and Basmati Rice.	10.99
Curry Chicken Dinner Medium Curry Chicken, one of our Spicy Vegetables, one Parotha, one Samosa, and Basmati Rice	9.99
Family Tandoori Chicken Meal 8 pieces Tandoori Chicken, 2 large Vegetables, 1 large Basmati Rice, 4 Samosas, 4 Parothas.	35.99



I N D I A N S I D E S

Samosa Indian pastry filled with potatoes, peas, and spices.	0.99
Chicken Samosa Indian pastry filled with Chicken, potatoes, peas, and spices.	1.59
Basmati Rice Small: \$1.29 Medium: \$2.29 Large: \$3.50	
Parotha: Skillet Fried Whole Wheat Bread	0.99
Raita: Yogurt cucumber sauce	1.29
Pickles	0.59

ONLY 100% FRESH INGREDIENTS DAILY
No Pork or Lard is used in our cooking

SPICY VEGETABLE CURRIES

*Small: \$1.99 * Medium: \$2.99 * Large: \$4.99*

Chana Masala

Chickpeas and spinach, cooked in a curry sauce with garlic, ginger, and tomatoes.

Sambharo

Cabbage and carrots stir fried with curry, turmeric, and lemon juice.

Gobi Muter

Cauliflower, peas, and tomatoes with curry, garlic, and ginger.

Alu

Potatoes lightly stir fried in turmeric, sesame seeds and fresh green chilies.

Dal

Lentils cooked in tomatoes, curry, garlic, and ginger.

Rajma

Kidney beans cooked with sliced onions in a rich tomato curry sauce with lots of garlic.

Alu Bengan

Potatoes and eggplant sautéed in a curry sauce with tomatoes, garlic, lemon juice and sugar.

Saag Paneer (Spinach & Cheese)

Spinach and homemade curd cheese cooked in a creamy curry sauce.

Mutter Paneer (Peas & Cheese)

Green peas and homemade curd cheese cooked in a creamy curry sauce.

B E V E R A G E S

Sodas	0.79
Mistic Juices	1.49
Sobe/Arizona Teas	1.89
Fresh Ginger Root	3.75
Hot or Cold CHAI Tea	1.50
Mango Lassi	1.99
Fresh Squeezed Juices	1.99

Mango, Guava, Litchi, Passion