



1853 North Main St.

Peekskill, NY 10566

(Beach Shopping Center)

Phone: (914) 788-1888

Fax: (914) 788-1887

www.ruchiofindia.com

Hours

Monday-Friday

Lunch Buffet 11:30am-2:30pm

Dinner 5:00pm-10:00pm

Saturday

Lunch Buffet 11:30am-3:00pm

Dinner 5:00pm-10:00pm

Sunday

Lunch Buffet 11:30am-3:00pm

Dinner 5:00pm-9:00pm

Vegetarian and Dakshin Appetizers

Vegetable Samosa	\$4.95
Crisp patties filled with spiced potatoes and peas.	
Vegetable Pakoras	\$4.95
Seasonal vegetable fritters made from chickpea flour.	
Onion Bhujji	\$6.95
Thinly sliced onion fritters.	
Ruchi Veggie Sampler	\$8.95
Platter of vegetable samosas and pakora.	
Dosa: Thin rice & lentil crepe served with sambar, tomato, and coconut chutney.	
Plain dosa: Crepe only	\$6.95
Masala Dosa: Dosa stuffed with spiced potato and onion	\$9.95
Mysore Masala Dosa: Spicy masala dosa 🌶️🌶️	\$9.95
Paneer Dosa: Dosa topped with paneer	\$9.95
Uttapam: Rice and Lentil Pancake topped with vegetables	\$8.95

A tangy mixture of chickpeas, cilantro, chopped onions, tamarid mint and yogurt for garnish.

Samosa Chaat- Chopped Samosas	\$5.95
Aloo Tikki Chat – Spiced potato patties	\$5.95
Tamarind Eggplant- Crispy eggplant	\$5.95
Aloo Papari- Potato in crispy flour	\$5.95

Non-Vegetarian Appetizers

<i>Meat Samosa</i>	\$5.95
Crisp patties filled with ground lamb and peas.	
<i>Chicken 65</i>	\$7.95
Chicken with bone fried in Indian masala.	
<i>Chicken Pakora</i>	\$7.95
Chunks of boneless chicken dipped in batter & deep fried.	
<i>Shrimp Bagari</i>	\$10.95
Shrimp cooked in a tangy sauce with mustard & fresh curry leaves, served with Poori.	

If you are allergic to any nuts, ingredients, dairy, vegetables
Or meat products, please ask for the manager.

<i>Fish Tikka</i>	\$9.95
Chunks of boneless fish marinated in traditional sauce & baked in tandoor.	
<i>Calamari Marena (House special)</i>	\$8.95
Calamari stir fried with bell pepper, onion, red chilies, and curry leaves.	
<i>Fish Fry (Kerala Special)</i> 	\$12.95
Selected pieces of Tilapiya marinated with South Indian spices.	
<i>Ruchi Meat Sampler</i>	\$11.95
Platter of keema samosa, chicken tikka, hariyali kebab, malai chicken.	

Soups, Salads, and Sides

Tomato soup.....	\$4.95
Sweet corn soup	\$4.95
Chennai Rasam (Tamil Nadu Special)  	\$4.95
Hot & sour soup made from tomato and cilantro	
Mulligatawny soup	\$4.95
Soup made with lentil and vegetable	
Ruchi green salad	\$4.95
Raitha (yogurt relish).....	\$1.95
Mango chutney	\$1.95
Lemon and garlic pickle   	\$1.95

Indo Chinese Adaptation of Chinese seasoning and cooking techniques
with Indian hot and tangy sauce.

Chilly garlic chicken wings 	\$8.95
Chilly garlic shrimp 	\$9.95
Mango chicken	\$8.95
Chilli garlic gobi 	\$8.95
Lasoni gobi 	\$8.95

Vegetarian Dishes

- Palak (Spinach)** \$13.95
Pureed spinach with cumin, garlic, ginger and cream with **paneer** OR **vegetables** OR **mushroom** OR **chickpeas** OR **potatoes**.
- Avial** \$12.95
Plantains, yams, beans, carrot, squash vegetable drumsticks tempered with coconut, mustard, curry leaves and whole chili.
- Alu Mutter** \$12.95
Fresh green peas cooked with potato chunks and fresh ground spices.
- Baigan Bhurta** \$12.95
Baked and mashed eggplant cooked with onions & tomatoes.
- Dal Makhani** \$12.95
Black lentils cooked in a creamy sauce with onions, tomatoes, & spices.
- Malai Kofta** \$13.95
Vegetable & cottage cheese dumplings cooked in a mild sauce.
- Mutter Paneer** \$12.95
Cottage cheese cubes cooked with green peas in a medium spicy masala.
-  Indicates level of spiciness. Spiciness can be adjusted to your taste upon request.
- Navarathan Korma** \$13.95
Nine types of vegetables cooked in a rich cream sauce with nuts and raisins.
- Paneer Makhani** \$13.95
Cottage cheese cubes cooked in rich tomato & cream sauce.
- Vegetable Mango Curry** \$13.95
Mixed vegetables cooked in mango and spices.
- Bhindi Masala** \$12.95
Okara sautéed with onions, tomatoes, and spices.
- Chana Masala** \$12.95
Chickpeas cooked with whole cumin seeds & fresh ground spices.
- Alu Gobhi** \$12.95
Fresh cauliflower and potatoes cooked on slow fire with onions, ginger, and tomatoes.
- Vegetable Curry** \$12.95
Mixed vegetables cooked in an onion and tomato base with fresh ground and whole spices.
- Vegetable Vindaloo**    \$12.95
Vegetables cooked in a sweet and sour sauce with vinegar and a blend of hot chilies & spices.
- Vegetable Jalfrazi**  \$12.95
Vegetable chili masala cooked with fresh vegetables & hot spices in a thick gravy.
- Yellow Dal** \$12.95
Yellow lentils boiled and then sautéed with onions, garlic, and ginger.

Chicken Dishes

- Chicken Tikka Masala** (All-time favorite) \$14.95
Boneless chicken cooked in tandoor, simmered in a creamy tomato
gravy with a succulent flavor of fenugreek.
- Butter Chicken**\$15.95
Boneless chicken cooked in special sauce made with tomatoes, butter, exotic
spices and cream of cashew nuts.
- Chicken Chettinadu (Tamil Nadu special)**  \$14.95
Chicken in authentic sauce of black pepper and roasted coconut.
- Chicken Saag** \$14.95
Boneless chicken grilled in tandoor and cooked in spinach sauce.
- Chicken Korma** \$14.95
Chicken cooked in creamy mild sauce with nuts and raisins.
- Chicken Curry** \$14.95
Chicken cooked with a base of onion & tomato with fresh ground and whole
spices.
- Chicken Vindaloo (Konkan special)**  \$14.95
Chicken and potato cooked with a sweet and sour sauce with a blend of vinegar,
hot chilies and spices.
- Murgh Manga Curry** \$14.95
Tandoor Grilled Chicken cooked with mango and spices.
- Chicken Phall**  \$14.95
A popular Anglo-Indian spicy dish with green chilies, ginger, and coriander.
- Chicken Kashmiri** \$14.95
Chicken malai kebob cooked in almond and cashew sauce.
- Chicken Jalfrazi**  \$14.95
Chicken chili masala cooked with fresh vegetables and hot spices in a thick gravy.
- Coconut Chicken** \$14.95
Chicken cooked with coconut milk, mustard seeds, curry leaves, & roasted whole
spices.
- Ruchi Chicken Masala** \$17.95
Boneless chicken cooked in the gravy of onion, garlic, tomato, green chili, and
garnished with fresh cilantro.

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Or meat products, please ask for the manager.

Lamb and Goat Dishes

- Lamb Masala** \$17.95
Lamb cubes cooked in mild tomato & onion sauce.
- Lamb Rogan Josh** \$15.95
Cubed leg of lamb cooked in a traditional Kashmiri sauce.
- Malabar Attu Curry (Kerala Special)** \$15.95
Goat on bone cooked with potatoes, carrot, and coconut.
- Lamb Saag** \$15.95
Lamb cooked in spinach gravy with both ground & whole spices.
- Lamb Vindaloo (Konkan special)**  \$15.95
Lamb and potato cooked with a sweet and sour sauce with and a blend of vinegar, hot chilies, and spices.
- Lamb Madras (Tamilnadu specialty)** \$15.95
Lamb chunks cooked in tangy coconut sauce & curry leaf.
- Lamb Zardalu Boti** \$15.95
Chunks of boneless lamb cooked with apricots, cashew nuts and mildly spiced cream sauce garnished with potato sticks.
- Lamb Phall**  \$15.95
A popular Anglo-Indian spicy dish with green chilies, ginger, and coriander.
- Lamb or Goat Pepper Fry**  \$15.95
Lamb or goat cooked in chef's special recipe.
- Lamb Jalfrazi**  \$15.95
Lamb chili masala cooked with fresh vegetables and hot spices in a thick gravy.
- Lamb Curry** \$15.95
Lamb cooked with a base of onion & tomato with fresh ground and whole spices.
- Rack of lamb kadaai** \$24.95
Rack of lamb grilled in tandoor and cooked with red pepper, onion, & spices.
- Chettinadu rack of lamb**  \$24.95
Rack of lamb grilled in tandoor and cooked with spicy pepper sauce and roasted coconut.

Sea Food Dishes

Shrimp or Salmon Tikka Masala \$17.95

Tandoori Shrimp/Salmon simmered in a creamy tomato gravy with a succulent flavor of fenugreek.

Shrimp Saag \$17.95

Shrimp cooked in spinach gravy with both ground & whole spices.

Shrimp Vindaloo (Konkan special)  \$17.95

Shrimp and potato cooked in a sweet and sour sauce with and a blend of vinegar, hot chilies, and spices.

Kerala Fish Curry  \$15.95

Fish cooked in coconut, black tamarind and tempered with curry leaves.

Shrimp Mango Curry (House Special) \$17.95

Shrimp cooked in mango, coconut, curry leaves and mustard.

Shrimp Jalfrazi  \$17.95

Shrimp cooked in chili masala with fresh vegetables and hot spices in a thick gravy.

Shrimp Korma \$17.95

Shrimp cooked in creamy mild sauce with nuts and raisins.

Meen Molee \$17.95

Fish of the day cooked with curry leaves, mustard, tomato, coconut, and spices.

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Kebobs (served with sauce)

- Chicken Tikka*** \$14.95
Boneless chicken marinated in spices and roasted.
- Tandoori Chicken*** \$14.95
Spring chicken marinated overnight in yogurt, garlic, ginger, lemon and fresh
Ground spices and roasted to perfection in a clay oven.
- Hariyali Kebob*** \$14.95
Chicken cubes marinated with spices, yogurt and flavored with mint and charcoal
grilled on skewers.
- Malai Kebob*** \$14.95
Creamy chicken supreme marinated in mild spices with almond sauce and
toasted.
- Lamb Botti Kebob*** \$15.95
Boneless chunks of lamb marinated in yogurt and spices and broiled in Tandoor
on skewers.
- Lamb Seekh Kebob*** \$16.95
Minced lamb marinated with aromatic herbs, fresh ginger, wrapped around
skewer and roasted in the Tandoor oven.
- Rack of lamb*** \$24.95
Rack of lamb marinated with herbs & spices and grilled in tandoor.
- Tandoori Prawns*** \$16.95
Prawns marinated with carom seeds and grilled in the clay oven.
- Fish Tikka*** \$17.95
Chunks of boneless fish marinated in traditional style and baked in tandoor.
- Vegetable Tandoor*** \$15.95
Mixed vegetables marinated in special sauce and grilled in tandoor.
- Ruchi Tandoori Mixed Grill*** \$19.95
A delicious combo of chicken tikka, tandoori chicken, botti kebob, malai kebob,
hariyali kebob, and tandoor shrimp.

Indian Breads

<i>Naan</i>	\$2.95
Unleavened white bread baked in a tandoor.	
<i>Garlic Naan</i>	\$3.95
Bread layered with garlic.	
<i>Olive Oil Naan</i>	\$3.95
Flat superfine flour dough kneaded with olive oil & baked.	
<i>Onion Kulcha</i>	\$3.95
Bread stuffed with spiced onions.	
<i>Mirchi Naan</i>))	\$3.95
Bread stuffed with chili.	
<i>Roti</i>	\$2.95
Whole wheat bread baked in a tandoor.	
<i>Lacha Paratha</i>	\$3.95
Whole-wheat multi-layered bread.	
<i>Alu Paratha</i>	\$3.95
Bread stuffed with spiced potatoes.	
<i>Naan-E-Sultan</i>	\$4.95
Bread stuffed with chicken tikka, minced lamb, garlic, raisins & nuts.	
<i>Paneer Kulcha</i>	\$3.95
Bread stuffed with cottage cheese & spices.	
<i>Peshwari</i>	\$3.95
Bread stuffed with almonds and raisins.	
<i>Poori</i>	\$3.95
Soft & fluffy bread, deep fried in vegetable oil.	
<i>Basket of Naan</i>	\$9.95
Assorted sampling of naans selected by the chef.	

Rice – Biryani and Pilaf Basumati rice cooked with a meat or vegetable ices like cardamom, cinnamon, bay leaves, cloves, cumin seeds, and garnished with nuts & raisins. (Served with raitha)

<i>Chicken Biryani</i>)	\$13.95
<i>Goat/Lamb Biryani</i>)	\$15.95
<i>Shrimp Biryani</i>)	\$15.95
<i>Vegetable Biryani</i>)	\$12.95
<i>Egg Fried Rice</i>	\$12.95
<i>Chicken Fried Rice</i>	\$13.95
<i>Vegetable Fried Rice</i>	\$11.95
<i>Rice Pilaf</i>	\$6.95

Desserts

<i>Gulab Jamun</i>	\$3.95
Caramelized milk dumplings in a honey syrup.	
<i>Kheer</i>	\$3.95
Rice pudding flavored with cardamom.	
<i>Rasamalai</i>	\$3.95
Sweet cheese patty in a cool sweet cream, flavored with rose water, cardamom, and crushed pistachios.	
<i>Carrot Halwa</i>	\$3.95
Grated carrot with almonds, raisins, and cardamom slowly cooked in milk.	
<i>Kulfi</i>	\$3.95
Homemade Indian ice cream topped with pistachios.	

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