**HOUSE SPECIALITY**
Curries are served with basmatic rice or plain naan (garlic naan can be substituted for a $1 more)

70. **Classic Butter Chicken** Boneless tandoori chicken in our chef’s signature sauce 10/12
71. **Goat Curry** Tender cooked bone-in meat in an onion tomato spice curry 12/15
72. **Chicken or Goat Pepper Fry** Stir fried with curry leaves, onion, crushed pepper & curry sauce 12/14
73. **Madras Fish Curry** Fish simmered in spicy tamarind gravy with curry leaves 12
74. **Andhra Fish Fry** Quick Fried fish sautéed with onion, spices & a hint of fresh lemon 12
75. **Masala Grilled Salmon (1 piece)** on a bed of spinach and a side of curry sauce 14
76. **Dum Biryani** Aromatic basmatic rice sautéed with onion, mint & special biryani masala with your choice of
   - Veg 9 Special Boneless Chicken Biryani 11.5
   - Shrimp 14 Lamb or Goat(with bones) 12
   - Cage Free Egg 10 Chicken (with bones) 10

77. **Indo Chinese Fried Rice** Sautéed with bell peppers, soya sauce, green onions and with your choice of
   - Vegetable 9 Chicken & Egg 10
   - Cage Free Eggs 9 Shrimp & Egg 12

78. **Indo Chinese Noodles** Sautéed with bell peppers, soya sauce, green onions and with your choice of
   - Vegetable 9 Chicken & Egg 10
   - Cage Free Eggs 9 Shrimp & Egg 12

**SOUTH INDIAN FLAVORS**
Dosa & uthappam will be served with sambhar & chutney

V 79. **Masala Dosa Rice Crepe** filled with spiced Potatoes and Onions 6.5
V 80. **Mysore Masala Dosa Spiced Crepe with Potatoes smooared inside with Spicy Chutney** 7
V 81. **Spring Dosa** Mysore Masala Dosa stuffed with fresh vegetables 8.5
V 82. **Spicy Hyderabadi Spread** Spiced with spicy mint & cilantro inside with potatoes 8
V 83. **Tomato Kara Dosa** Dosa spread with spicy tomato curry 8
V 84. **Paneer Burji Dosa** Dosa stuffed with special shredded masala Cottage Cheese 9
V 85. **Spinach Masala Dosa** Thin Rice Crepe smeared with spinach and stuffed with Potatoes 8
V 86. **Vegetable Cheese Dosa** Dosa stuffed with Mixed Vegetable and Chutney 8
V 87. **Mixed Veg Uthappam** Uthappam topped with Mixed Vegetables 8
V 88. **Onion & Chilli Uthappam** Uthappam topped with chili, onion & Cilantro 8
V 89. **Poori Bhaji (1 piece)** Whole Wheat Bread deep fried & served with Potato Bhaji 8
90. **Channa Batura** Fried bread served with Spicy garbanzo curry 8

- **Spicy food** (spice level can be toned down)

V – Vegan food * Let us know of any food allergy or intolerance or any dietary restrictions *

**DESSERT & BEVERAGES**

V 91. **Malabar Paratha** Multi-layered bread served with Vegetable Korma & Raitha 9
V 92. **Kebu Paratha** Chopped Paratha minced on grill with Onions & Veg (Add Chicken or Paneer for a $1 more) 8.5
93. **Chettinad Dosa** Dosa stuffed with choice of chettinad chicken or lamb 10/12
94. **Egg Dosa** Mildly spiced cage free eggs spread inside dosa with onions and chutlies 9

**BREADS**
(Eggless)

95. **Naan (or) Butter Naan** 1.5
96. **Garlic Naan** 2.5
97. **Cheese Naan** 3.5
98. **Paneer Naan** 3.5
99. **Peshawari Naan** (Nuts & Dry Fruits) 3.5
100. **Onion Kulcha** 1.5
101. **Whole Wheat Roti** 1.5
102. **Pulka (2 pcs)** 2.5
103. **Lachha Paratha** 4
104. **Gobi Paratha** 3.5
105. **Aloo Paratha** 3.5
106. **Poori (1 Piece)** 4
107. **Batura (1 piece)** 4

**SIDES**

- **Peanut Pulav** 3.5
- **Jeera Pulav** 3.5
- **Plain Rice** 2
- **Raitha / Plain yogurt** 2.5

**DESSERTS**

- **Carrot Halwa** Carrots cooked in reduced milk, nuts & sugar 3
- **Gulab Jamun** Fried sweet ball in sugar syrup 3.5
- **Ras Malai** Cheese patties served cold in sweetened milk 3.5
- **Kheer** Indian rice pudding served chilled with nuts and raisin 3.5
- **Chocolate fudge Brownie** Topped with buttercotch ice cream & vanilla double 3
- **Vanilla & cardamom Crème Brulee** Fried sweet ball in sugar syrup 4
- **Mango Lassi** Mango yogurt drink 3.5
- **Sweet Or Salt Lassi** 2.5
- **Falooda** Rose flavored drink with ice-cream, noodles & saffron 4
- **Kulfi Cream** (Vanilla / Chocolate/ Mango / Butterscotch) & takmaria 3
- **Frappe** Rose flavored coffee in cup 3
- **Kulfi Ice Cream** (Vanilla/ Chocolate/ Mango/ Buttercotch) 3
- **Milkshake** (Vanilla or Chocolate or Mango) 4
- **Jeera Pulav** Aromatic basmati rice sautéed with onion, mint & cilantro 3.5
- **Peas Pulav** 3.5
- **Rice Kheer** Indian rice pudding served chilled with nuts and raisin 3.5
- **Sweet Or Salt Lassi** 2.5

**OUR PRODUCE**
Chosen mostly from California farms. We strive to use organic, seasonal and sustainable ingredients whenever possible.

**PERFECT TASTE – 8 ELEMENTS.**

**OUR CHICKEN**
California free range, vegetarian fed and hormone free

1781 E Capitol Expy, San Jose, CA 95121
Web: 8elementssanjoseca.com
Tel: 408 270 2577/2578
Catering’s & Events 408 757 6571
EXPLORE THE BEGINNINGS

V  1. Sweet Potato Fries Spiced up crispy with chili garlic tomato sauce 4

V  2. Veg or Chicken Samosa Golden-fried, flaky pastry puffs filled with potatoes, peas or chicken 4/3

V  3. Chaat Samosa Topped with curried garnhaanz, chutney, spices & yogurt 4/3

V  4. Papri Chaat Indian style tortilla chips topped with boiled potatoes, chickpeas, yogurt, sweet & green chutney 4

V  5. Pakoras Chick pea flour, aiwan and cumin battered
Mixed Vegetable 5
Organic Chicken 7
Panner (Cottage Cheese) 7 Fish 8.5

V  6. Idli Sambhar Steamed rice & lentil dippings served with Sambhar (lentil soup) 4-5

V  7. Vada Sambhar Fried savory lentil donuts served with Sambhar & chutney 4-5

V  8. Dhal Vada Dipped in tempered yogurt topped with chutney 4-5

V  9. Cocktail Mini Idli’S Corn sized idli’s tossed with spice powder and curry leaves 6

V 10. Cut mirchi Bajji Light Green chili’s & chick pea batter fried and topped with tamarind 6

V 11. Pani Puri Puffed shells stuffed with spiced potato served with tangy water 6-5

V 12. Chilli Panner Organic Cottage Cheese & bell pepper stir fried in tangy chili sauce 8.5

V 13. Baby Corn Stfry Crispy corn stir fried with onion’s & soy sauce 8

V 14. Tofu Veg Stir Fry Broccoli, Carrots, tofu quick fried in chili garlic sauce 8

V 15. Cauliflower (or) Vegetable Manchurian Stir fried in chili garlic sauce & bell pepper 8

V 16. Lettuce Cup Organic chicken or organic paneer stir fried with chestnuts, almonds in a ginger-soy sauce 9.5

V 17. Chicken (OR) Fish Manchurian Organic crispy chicken (or) fish stir fried in chili sauce & bell peppers 8.5/9.5

V 18. Chennai Chicken 65 Homeless organic chicken marinated in yogurt with ginger, coriander, cumin and fried 8.5

V 19. Elements Spl Chicken Organic Chicken stir fried in chef’s special sauce (with Cashews) 9-5

V 20. Mumbai Calamari Quick sauce of batter fried calamari in a ginger soy sauce 10

V 21. Masala Shrimp Shrimp skewers on a bed of baby spinach with a side of coconut curry 12

SALAD & SOUPS

V 22. House Salad Organic Romaine lettuce, vegetables, mango & creations in lemon, cilantro Caesar dressing 5

– Spicy food (spice level can be toned down)

V – Vegan food * Let us know of any food allergy or intolerance or any dietary restrictions *

WRAPS, SANDWICHES & MORE

22. Chennai Chicken 65 Homeless organic chicken marinated in tandoori masala and grilled 8.5

32. Vada Pav (Veg Sliders) Two par bread stuffed with savory potato dumpling, chutney & spices 7-5

33. Pav Bhaji Veg masala served with grilled eggless bread 7-5

FROM THE CLAY OVEN

34. Organic Tandoori Chicken Chicken marinated in homemade yogurt, ginger, spices & Tandoor grilled 10

35. Organic Chicken Tikka Kabob Boneless breast marinated in tandoori masala and grilled 10

36. Organic Malai Chicken Kabob Boneless chicken breast marinated in a special creamy sauce 10

37. Organic Hariyan Kabob Boneless chicken breast in a mint, cilantro and yogurt sauce grilled 10

38. Fish Tikka Kabob Wild Asian salmon marinated in yogurt, herbs & spices, cooked in our clay oven 10

39. Tandoori Prawns Prawns marinated in lemon juice, herbs & spices, cooked in clay oven 10

40. Sheek Kabob Minced lamb, spices, herb & egg cooked in oven 10

41. Barfi Kabob Lamb pieces marinated in fresh herbs & yogurt 10

42. Vegetable Tikka Kabob Cauliflower, mushroom, peppers, squash cooked in a special marinade 10

43. Reshmi Kabob Tender ground chicken rolls with herbs & spices 10

44. Paneer Tikka Kabob Organic Paneer, bell pepper, onion marinated in fenugreek, spices & yogurt sauce 10

45. Organic Mixed Trio Combination of Malai, hariyali and chicken tikka kebob 12

46. Elements Mixed Grill Shred Kebob, Fish Tikka, Tandoori Prawn, Tandoori Leg & Malai Kabob on a Sizzler Plate 12-5

TRADITIONAL VEGETARIAN

Curries are served with basmathi rice or plain naan (garlic naan can be substituted for a $1 more)

7.5

47. Paneer Tikka Masala Cottage cheese in a creamy tomato sauce 10-5

48. Kadai Paneer Jalfrezi Cottage cheese, bell pepper stir fried in tomato ginger sauce 10

49. Malai Kofta Curry Cheese and vegetable dumpling in cream sauce 10-5

50. Jeera Palak Paneer Pureed spinach cooked with roasted cumin & spices. 10

51. Lychees Paneer Masala Lychee and Paneer in Chef’s signature sauce 10

52. Aloo Gobi Sabji Braised cauliflower and potato curry 10

53. Madras Vegetable Korma Spiced vegetable in coconut Curry sauce 10

54. Navarathna Korma Medley of vegetable, raisins & nuts in creamy sauce 10

55. Baingan Bharta Roasted eggplant, cooked with onion, tomatoes, ginger & spices 10

56. Stuffed Dum Aloo Panwe & nuts stuffed potatoes in a creamy curry sauce 10

57. Andhra Stuffed Brijal Baby eggplant stuffed with spiced peanut or tomato masala 10-5

58. Cashew Muster Paneer Cashew, peas & paneer in creamy onion sauce 10

59. Channa Masala Garbanzo beans in tomato curry sauce with ginger & cilantro 10-5

60. Veg (or) Mushroom Chettinad Masala Mushroom sautéed in a special aromatic chettinad gravy 10

61. Kadai Bindi Masala (Okra) Fresh okra, bell pepper stir fried in onion & tomato masala 10-5

62. Dhal Malhini Gently simmered mixed lentils cooked with tomatoes, cilantro & a hint of cream 10

63. Yellow Dhal Thalda Mustard & cumin tempered lentil curry 10

TRADITIONAL NON-VEGETARIAN

SPECIALITY CURRIES

Curries are served with basmathi rice or plain naan (garlic naan can be substituted for a $1 more)

5

64. Tikka Masala A creamy tomato sauce seasoned with herbs & spices 10-5

65. Vendaloo A zesty curry sauce with potatoes & paprika 10

66. Kadai Masala Onion & bell pepper stir fried in tomato ginger sauce 10

67. Jeera Saag Creamed spinach cooked with roasted cumin & spices. 10

68. Coconut Curry An Onion & coconut curry sauce seasoned with fennel & curry leaves 10-5

69. Chettinad Curry A south Indian favorite infused with aromatic spices

Order one of these great curries with your choice of the following:

Chicken 12 Shrimp 12-5
Lamb 12 Lobster 17