



Arabian Knight

Indian Restaurant & Lounge

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832-777-6446

20026 US-59, Humble, TX 77338




Arabian Knight

Menu

VEG. APPT.

VEG. SAMOSA   \$6

2 pcs of crispy patties stuffed with seasoned potatoes and green peas.

GOBI MANCHURIAN  \$11

Cauliflower fritters tossed in soy sauce with a tangy of Indian spices.

VEG. PAKORA  \$8

Pieces of seasonal vegetables battered with gram flour, fried and seasoned.

PANEER TIKKA \$11

Indian cheese cubes marinated in spices and then grilled in clay oven.

NON VEG. APPT.

CHICKEN '65 BONELESS \$12

Fried marinated boneless chicken sauteed with onions, ginger, garlic, soy sauce, green chillies and curry leaves.

CHICKEN PEPPER FRY \$12

Chicken stir fried with curry leaves, onion, crushed pepper.

SPICY WINGS \$14

Chicken wings marinated in yogurt, herbs and spices, cooked in clay oven.

LAMB SAMOSAS \$8

Minced lamb meat, peas and freshly ground Indian spices in savory crispy pastry(3PCS).

MASALA FISH FRY \$14

Fish fillet pieces marinated, deep fried with Indian spices and curry leaves.

CHICKEN LOLLIPOPS \$14

Deep-fried chicken drumettes with flavorful seasoning.

SHRIMPS TAMPURA \$14

SOUPS

CHICKEN MANCHOW SOUP \$7

Saute chicken, veggies, ginger, and chilli pepper in oil. Them simmer in chicken bone broth with soy sauce.

VEG. MANCHOW SOUP  \$6

Saute veggies, ginger, and chilli pepper in oil. Them simmer in veg broth with soy sauce.

CHICKEN SWEET CORN COUP \$7

Chicken chunks cooked with sweetcorn, stock, white pepper and sesame oil.

CREAM OF TOMATO SOUP \$6

Tomato soup with Indian herbs & spices.

CHICKEN SPECIALITIES

BUTTER CHICKEN  \$18
WITH CUP OF RICE

Boneless chicken marinated & cooked in creamy tomato cashew sauce.

CHICKEN TIKKA MASALA  \$18
WITH CUP OF RICE

Boneless chicken breast cooked in creamy cashew tomato sauce and onion sauce.

CHICKEN VINDALOO \$18
WITH CUP OF RICE

Boneless chicken and potatoes cooked with vinegar in spicy sauce. Ordered medium spicy or higher, not a mild dish.

MADRAS CHICKEN CURRY \$18
WITH CUP OF RICE

Tender chicken cooked in coconut sauce with madras special spices.

CHICKEN KORMA \$18
WITH CUP OF RICE

Chicken cooked on special coconut sauce.

KADAI CHICKEN \$18
WITH CUP OF RICE

Strir fried chicken, bell peppers, onion and tomatoes in kadai (skillet) with traditional spices and herbs.

PALAK CHICKEN \$18
WITH CUP OF RICE

Chicken cooked with spinach onion cream sauce.

CHICKEN SUKKA \$18
WITH CUP OF RICE

Chicken cooked using mix spices, grated fresh coconut on a frying pan.



Vegan  Fan Favorite



BUTTER **CHICKEN**

VEGITABLE **SAMOSA**



CHICKEN TIKKA **MASALA**



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Menu

LAMB SPECIALITIES

MADRAS LAMB CURRY \$20
WITH CUP OF RICE

Tender lamb cooked in coconut sauce with madras special spices.

LAMB VINDALOO  \$20
WITH CUP OF RICE

Boneless lamb and potatoes cooked with vinegar in spicy sauce. Ordered medium spicy or higher, not a mild dish.

LAMB ROGAN JOSH  \$20
WITH CUP OF RICE

Boneless lamb cooked in tomato sauce with yogurt, onion, ginger, garlic, and spices.

LAMB TIKKA MASALA \$20
WITH CUP OF RICE

Boneless lamb cooked in creamy cashew tomato sauce and onion sauce.

KADAI LAMB CURRY \$20
WITH CUP OF RICE

Strir fried lamb, bell peppers, onion and tomatoes in kadai (skillet) with traditional spices and herbs.

GOAT SPECIALITIES

ANDHRA GOAT CURRY \$20
WITH CUP OF RICE

Goat with bones cooked in special house spices.

MUTTON ROGAN JOSH \$20
WITH CUP OF RICE

Kashmiri-style bone in goat with aromatic spices.

GOAT KORMA \$20
WITH CUP OF RICE

Goat with bones cooked on special coconut sauce.

KADAI GOAT CURRY \$20
WITH CUP OF RICE

Strir fried bone in goat, bell peppers, onion and tomatoes in kadai (skillet) with traditional spices and herbs.

SEAFOOD SPECIALITIES

GOAN FISH CURRY \$18
WITH CUP OF RICE

Fish cooked with onion, coconut milk and herbs in goan style.

GRILLED FISH \$18
WITH CUP OF RICE

Fish grilled served with yogurt sauce.

MADRAS SHRIMP CURRY  \$18
WITH CUP OF RICE

Shrimp cooked in coconut sauce with madras special spices.

FISH TIKKA MASALA \$18
WITH CUP OF RICE

Fish fillet cooked in creamy cashew tomato sauce and onion sauce.

GOAN AMBOTIK \$18
WITH CUP OF RICE

GOAN STARTER

GOLDEN FRIED CALAMARI \$15

GOLDEN FRIED PRAWNS

FISH FINGER \$15

BEEF CUTLET \$15

BEEF CHILLI GOAN STYLE \$15

SHRIMP MASALA \$15

POMFRET MASALA \$15

MACKEREL MASALA \$15



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Menu

RICE SPECIALITIES

JEERA RICE \$6

Tadka rice with cumin and ghee.

LEMON RICE \$6

Basmati rice flavored with lemon juice and nuts.

VEG. PULAV \$8

Aromatic basmati rice cooked with vegetables and mild spices.

STEAM RICE \$3

Traditional Indian aromatic basmati rice.

BIRYANI'S

VEG. BIRYANI \$15

Marinated vegetables in yogurt, spices, herbs, layered with basmati rice, onions, saffron milk cooked in dum style.

CHICKEN BIRYANI \$16

Marinated chicken in yogurt, spices, herbs, layered with basmati rice, onions, saffron milk cooked in dum style.

GOAT BIRYANI \$18

Marinated Goat in yogurt, spices, herbs, layered with basmati rice, onions, saffron milk cooked in dum style.

LAMB BIRYANI \$18

Marinated Lamb in yogurt, spices, herbs, layered with basmati rice, onions, saffron milk cooked in dum style.

SHRIMPS BIRYANI \$18

Marinated Shrimps in yogurt, spices, herbs, layered with basmati rice, onions, saffron milk cooked in dum style.

INDO CHINESE

CHICKEN FRIED RICE \$14

Indo-chinese style chicken fried rice tossed with chillies and peppers.

CHILLI CHICKEN \$14

Spicy stir-fried chicken with peppers and onions.

EGG FRIED RICE \$12

Fried beaten egg tossed with aromatic basmati rice with combination of veggies and spices.

MIX FRIED RICE \$14

Assorted fried rice with vegetables and proteins.

CHICKEN MANCHURIAN \$14

Fried chicken tossed in soy sauce with a tangy of Indian spices.

CHICKEN HAKKA NOODLES \$14

Stir fried noodles with chicken and veggies.

VEG. FRIED RICE \$12

Indo-chinese style assorted vegetables and fried rice, wok cooked with chinese spices.

VEG. HAKKA NOODLES \$12

Stir fried noodles with mix veggies.



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CHICKEN BIRYANI

VEGETABLE FRIED RICE



VEGETABLE HAKKA NOODLES



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Menu

SOUTH INDIAN SPECIALITIES

PLAIN DOSA \$11

Thin rice crepes served with sambhar, tomato & coconut chutney.

MASALA DOSA \$12

Thin rice crepes stuffed with mildly spiced mashed peas, potatoes & onions.

MYSORE MASALA DOSA \$13

Red chilli chutney spread on thin rice & lentil crepe filled with mashed potatoes, peas and onions.

KABAB & TANDOORI SIZZLERS

CHICKEN TANDOORI \$18

WITH CUP OF RICE

Half chicken marinated in yogurt, ginger, garlic and freshly ground spices then cooked in clay oven.

CHICKEN SEEKH KEBAB \$18

WITH CUP OF RICE

Skewered tender rolls of spiced ground chicken.

BEEF KABAB \$20

WITH CUP OF RICE

Skewered tender rolls of spiced ground beef.

TANDOORI MIX GRILLS \$23

WITH CUP OF RICE

Chicken kabab, chicken tikka, seekh kabab and shrimp grilled in a clay oven.

TANDOORI SHRIMPS \$19

WITH CUP OF RICE

Shrimp marinated in yogurt, garlic and spices, then cooked in clay oven.

LAMB CHOPS \$23

WITH CUP OF RICE

Lamb chops marinated in chef special recipe and cooked in clay oven.

PANEER TIKKA SIZZLER \$16

WITH CUP OF RICE

Indian cheese cubes marinated in spices and then grilled in clay oven.

LAMB BOTI \$18

WITH CUP OF RICE

MANDI

GRILLED LAMB MANDI \$14

CHICKEN MANDI \$40

MIX GRILL MANDI \$40

LAMB CHOPS MANDI \$50

VEG. SPECIALITIES

PALAK PANEER \$15

WITH CUP OF RICE

Traditional Indian cheese, simmered in a mixture of fresh spinach, onions, tomatoes, ginger, garlic and Indian Spices.

PANEER BUTTER MASALA \$15

WITH CUP OF RICE

Home-made Indian cheese cooked in creamy tomato & cashew sauce.

PANEER TIKKA MASALA \$15

WITH CUP OF RICE

Home-made Indian cheese cooked in creamy cashew tomato sauce and onion sauce.

BHINDI MASALA \$15

WITH CUP OF RICE

Crispy fried okra cooked in exotic blend of north Indian spices.

BHAGARA BAINGAN \$15

WITH CUP OF RICE

Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices.

DAAL TADKA \$13

WITH CUP OF RICE

Yellow lentils tempered with garlic, curry leaves, mustard and cumin seeds.

DAAL MAKHANI \$13

WITH CUP OF RICE

Whole black beans cooked in creamy onion sauce with tomatoes, ginger and garlic.

ALOO GOBI MUTTER \$15

WITH CUP OF RICE

patato cooked with green peas / coliflower and spices with thick gravy sauce,

CHANNA MASALA \$13

WITH CUP OF RICE

Carbanzo peas cooked in gravy with onions, tomato, ginger, garlic and chef's spices.

VEG. KORMA \$15

WITH CUP OF RICE

Mix vegetables cooked in creamy coconut sauce with nuts and raisin.



Vegan



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MASALA DOSA

CHICKEN SEEKH KEBAB



LAMB CHOPS



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Menu

INDIAN BREADS

PLAIN NAAN  \$3

Traditional Indian flat bread made with white flour fluffy and crispy.

BUTTER NAAN \$3

Traditional Indian flat bread made with white flour fluffy and crispy.

GARLIC NAAN  \$4

Traditional Indian flat bread topped with garlic and cilantro.

KEEMA NAAN \$5

Soft bread stuffed with minced meat.

BULLET NAAN \$4

Spicy and flavor small-sized indian bread stuffed with jalapenos.

ALOO PARATHA \$5

Leavened white flour tandoori bread stuffed with seasoned potatoes.

POORI \$3

Deep-fried bread, light and fluffy, served hot.

BATURA \$4

Deep-fried bread made from fermented dough.

PLAIN PARATHA \$4

Leavened white flour tandoori bread.

TAWA CHAPATI \$3

Whole wheat bread made on the griddle.

TANDOORI ROTI  \$3

Traditional Indian flat bread made with whole wheat.

KIDS MENU

CHICKEN FINGERS \$5

CHICKEN NUGGETS \$5

FRENCH FRIES \$4

MAC & CHEESE \$6

CHICKEN FINGERS AND \$9

FRIES

CHICKEN NUGGETS AND \$9

FRIES

DESSERTS

GULAB JAMUN \$5

Traditional Indian dessert with spongy and moist milky balls soaked in sugar syrup.

RASMALAI \$5

Spongy cottage cheese slices soaked in aromatic creamy milk sauce.

FRIED ICE CREAM  \$10

Form vanilla & strawberry ice cream into balls, roll in a cinnamon butter cornflake mixture served with side of red velvet cake.

MANGO KULFI  \$5

Home made and super creamy mango ice cream. If you love mango, you will love this desert.

DRINKS

ALL FOUNTAIN DRINKS \$3

ALL COKE PRODUCTS.

MADRAS COFFEE \$3

South Indian style coffee.

MASALA CHAI \$3

South Indian style tea prepared with cardamon and ginger.

MANGO LASSI \$4

Rich home-made Indian yogurt drink blended with mango.



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Menu

COCKTAIL MENU

Arabian Margarita \$10

Tequila, Triple Sec, Lime Juice simple syrup

Old Fashioned \$12

Bourbon, Bitter, Simple Syrup

French 75 \$10

Gin, Lemon Juice, Champagne, Simple syrup

SIDECAR \$12

Cognac, Triple sec, Lemon juice

Mojito \$10

Rum, Mint, Lime Simple, Soda

Blue Lagoon \$10

Blue curacao, Rum, Lemon juice, Pineapple juice, Simple syrup

Ranch Water \$12

Tequila, Lime juice, Topo chico Simple syrup

Lemon Drop \$10

Vodka, Triple sec, Lemon, Simple

Hypnotiq Sea \$11

Hypnotiq, Rum, Blue curacao

Ras Fruiso \$11

Raspberry, Whiskey, Peach Schnapps and Orange

Cherry Cheesecake \$11

Vanilla Vodka, Grenadine, Granberry Juice

Cosmopolitan \$10

vodka orange lemon cranberry

White Russian \$11

coffee vodka fresh cream

Screwdriver \$10

vodka orange juice

LIIT \$15

vodka triple sec gin white rum ,cola

Whiskey Sour \$12

Bourbon whiskey , lime , sugar

Irish Coffee \$11

Irish whiskey , coffee , fresh cream

Manhattan \$12

Bourbon Whiskey , Sweet Vermouth, Bitter

Highball \$12

Whiskey , Ginger Ale

Martini \$10

Gin Dry Vermouth

Tom Collins \$10

gin ,lime juice ,sugar soda

Negorini \$12

Gin , Martini Rosso , campari

Tequila Sunrise \$10

Tequila , Orange Juice , Grenadine

Pinacolada \$11

White rum , coconut cream

Between the Sheets \$12

Brandy ,cointreau , white Rum , lime

Bombay Cocktail \$12

Brandy , dry vermouth, sweet vermouth, blue curacao

Hot Toddy \$12

Brandy , Honey,Hot water ,cinnamon , star anise

Desi BGM \$12

blue curacao, mango puree , grenadine , vodka , sprite

MOJITOS

Watermelon \$10

Mint \$10

Mango \$10

Passion Fruit \$10



ARABIAN MARGARITA

BLUE LAGOON



MOJITO



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Menu

DRINKS

Fiji Water	\$4
Soda	\$3
Red Bull	\$5
Black Mint Tea Pot	\$5
PAKISTANI CHAI POT	\$8
Coffe	\$5

FRESH JUICE

Orange	\$8
WATERMELON	\$8
Pineapple	\$8
Mint Lemonade	\$8
Carrot and Orange	\$8
Cucumber Goddess	\$8
(celery, Apple, Cucumber)	\$8

SHOOTERS MENU

Apple Pie	\$11
Apple, Amaretto, Pina, Butterscotch	
Green Tea	\$11
Irish whiskey, Sour mix, Peach Schnapps, Lemonade	
Kamakazie	\$11
Vodka triple sec lemon	
Rainbow Shots	\$50
9 combined shots of vodka, tequila and white rum	
Bombay Sea	\$11
bombay sapphire , cointreau , grenadine , blue curaçao	

BEERS

Bud Light	\$5
Budweiser	\$5
Coors Light	\$5
Corona Extra	\$5
DOS EQUIS	\$5
Heineken	\$5
Michelob Ultra	\$5
Miller Lite	\$5
Modelo	\$5
Blue Moon Belgian White	\$5
Stella Artois	\$5