

Welcome To Trattoria

Danish's Indo-Pak and Global Fine Cuisine

114 Old Abbeville Hwy

Greenwood, SC 29649

864-223-8000

www.danishs.com

Serving Indo-Pak and Global Cuisine Every Night

Please scroll down to see our new updated menu.

Thanks for visiting danishs.com

Indian Appetizers

If ordering without entree please add \$2.95

- 1. Samosa** \$4.50
(2) Chopped Sirloin with herbs and spices in crisp outer shell. Served with coriander Chutney.
- 2. Veggie Samosa** \$4.50
(2) Vegetable filled with herb and spices in crisp outer shell. Served with coriander Chutney.
- 3. Veggie Cocktail Samosa** \$4.95
(8) Bite Sized, Lentil filled with herbs and spices in crisp outer shell. Served with chutney
- 4. Burmese Roll** \$6.95
(2) Delightful Spicy beef rolls with coriander Chutney.
- 5. Papadom with Chutney** \$3.50
(2) Large crisp chips of lentil flour with onion chutney
- 6. Hot Petteez** \$6.95
(2) Chicken Tandoori wrapped in crispy puff pastry . Served with spicy yogurt sauce. Very tasty.
- 7. Garlic Naan with Raita (yogurt Sauce)** \$4.95
- 8. Chef's Special** \$4.50
(6) Marinated beef and feta cheese with dough shell.
- 9. Eggplant with yogurt sauce** \$4.95
Fresh Eggplant slices cooked in lentil flour, crispy and sprinkled with garam masala, served with yogurt sauce.



Italian Appetizers

If ordering without entrée, please add \$2.95

- 1. Garlic Bread** \$2.25
Splashed with herbs, EVOO, and Parmesan cheese
- 2. Cheesy Bread** \$3.95
With Marinara Sauce
- 3. Small Italian Salad** \$4.25
- 4. Small Antipasto** \$4.95
- 5. Large Italian Salad** \$5.95
- 6. Large Antipasto** \$6.95
- 7. Feta Cheese** \$4.95
Served with veggie crackers and olives, Recommended with imported vintage port wine
- 8. Soup of the Day** \$4.50



Indo-Pak Cuisine

Served with Samosa, Basmati Rice,
Chutney,
And Complementary Chai

Daily Nightly specials
Tilapia (\$18.95), Grouper (\$22.95)

Dishes considered curries in Europe and America are rarely considered curries in Indo-Pak region. An authentic Indo-Pak curry refers to a gravy based dish, which is prepared with Indo-Pak spices and named according to the vegetables or meat used in it.

For sharing entrees there will be an additional charge of \$3.95

Our curries are cooked by simmering meat of choice(Beef, Chicken lamb, Sea food) or Vegetables in freshly ground spices, on a low heat; Cooking time is adjusted according to the meat or vegetables used. Seasonal vegetables are added to the dish to enhance the flavor and nutritional value.

Entrees

- | | |
|---|---------|
| 1. Lamb Curry | \$18.95 |
| 2. Beef Curry | \$14.95 |
| 3. Chicken Curry | \$14.95 |
| 4. Vegetarian Curry | \$13.95 |
| 5. King Prawn Curry | \$18.95 |
| 6. Tandoori Chicken | \$16.95 |
| <i>Chicken marinated in yogurt sauce with home made Tandoori masala cooked over open fire, served with beef or chicken curry.</i> | |
| 7. Danish's Special Indo-Pak Combo | \$24.95 |

Accompaniments

- | | |
|---|---------|
| 1. Naan (Tandoori Bread) (1)
<i>(Baked in clay oven)</i> | \$ 2.50 |
| 2. Paratha (1)
<i>(Layered crispy whole wheat bread)</i> | \$ 2.95 |
| 3. Poori
<i>puffed whole wheat bread</i> | \$ 2.50 |
| 4. Papdom (2)
<i>homemade Paper thin lentil wafers¹.</i> | \$ 3.50 |
| 5. Raita
<i>(Yogurt Sauce with cucumbers, tomatoes, and spring onions)</i> | \$ 2.95 |
| 6. Plain Yogurt | \$ 2.00 |
| 7. Mango Chutney | \$ 2.00 |
| 8. Mint Chutney | \$ 2.00 |
| 9. Achaar (Hot Mix Pickle) | \$ 2.00 |



*Danish's is the perfect location for
receptions,
rehearsal dinners,
surprise birthday celebrations,
anniversaries,
and corporate and social event
functions.*

*We will be glad to host lunch
events for parties of 15 or more.*

*At our restaurant, you will find a genuine
desire to make you and your guests feel at
home in an atmosphere of gracious hospitality
and impressive charm.*

Italian Cuisine

**Complementary fresh colorful salad
and garlic bread
(Extra Italian Sausage & Meatball,
add \$1.50)**

*For sharing entrees there will be an additional
charge of \$3.95*

PASTA

SPAGHETTI ALLA DANISH \$12.95
Homemade Meat Balls, Italian Sausage, Beef, fresh
Mushrooms with melted Mozzarella cheese

VEGETABLE PASTA \$13.95
Pasta with pesto sauce, served fresh mushrooms

ITALIAN SAMPLERS

? **LASAGNA ,** \$13.95
TORTELLINI, AND A MEATBALL

? **MANICOTTI (Cheese Filled)** \$12.95
WITH MEATBALL

? **TORTELLINI (Meat Filled)** \$12.95
MUSHROOMS AND A MEAT BALL

? **CANNELLONI (Beef Filled)** \$12.95
AND A MEATBALL

Shrimp

Shrimp Pesto **\$18.95**
Grilled Shrimp served with pasta with fresh pesto sauce, fresh herbs and spices, extra virgin olive oil, and Parmesan cheese, topped with sautéed mushrooms.

Shrimp Alfredo **\$18.95**
Sautéed Shrimp and mushrooms with Pasta, blended with creamy Alfredo sauce.



HAND SLICED VEAL

Veal Parmesan **\$20.95**
Fresh veal cutlet, topped with melted Mozzarella Cheese. Served with pasta.

Veal Marsala **\$22.95**
Fresh veal cutlet, lightly breaded and sautéed in Marsala wine sauce, Topped with Mushrooms, served with pasta.

Chicken

Chicken Parmesan **\$14.95**
Boneless breast of chicken topped with our special sauce and a blend of cheeses. Served with pasta.

Chicken Marsala **\$15.95**
Breast of chicken sautéed in a Marsala wine sauce. Topped with mushrooms, served with pasta.

Chicken Pesto **\$16.95**
Marinated grilled Chicken served on pasta with fresh pesto sauce, fresh mushrooms and sprinkled with parmesan cheese. Very Delightful. Try it.

Chicken Alfredo **\$16.95**
Morsels of grilled chicken blended with cheeses, Alfredo sauce and topped with sautéed mushrooms

Grilled Chicken **\$14.95**
Grilled Chicken breast marinated with balsamic and basil sauce. Served with baked spicy potato quarters.

EGGPLANT

Eggplant Parmesan **\$14.95**
Fresh eggplant dipped in a rich egg batter, slightly breaded, skillet fried, and topped with melted mozzarella cheese. Served with pasta. Patron's favorite.

Aged Angus Steaks

Filet Mignon **\$22.95**
Ribeye **\$18.95**

Cut fresh, marinated in wine and home-made sauce, served with Mushrooms, and red baby potatoes.



DESSERTS

Mille foglie (Italian) **\$4.50**
(Ask for fresh Indian Dessert) **\$4.50**

BEVERAGES

Iced Tea **\$2.00**
Fresh Grounded Gourmet Coffee **\$2.50**
Indian Hot Tea(Chai) **\$2.50**
Soda (Refills \$0.50) **\$2.00**
Domestic & Imported Beer, Wine, and
Vintage or non vintage Port available



Dearest Patrons

After finishing my education in Pharmacology from Scotland in 1984, I came to United States to visit a friend in Greenwood. I liked this town and decided to make it my home.

To get a U.S. job in my field of training, I needed a U.S.- earned license - and money - in order for my degree to be recognized in this country. To earn a living, I started selling Electrolux products door to door for couple of years, and saved money to start my own business.

I had two hobbies - cooking and collecting cufflinks. I decided to use my cooking skills for my business and opened a small restaurant called International Foods.

After a year, in 1990, I opened a full service restaurant on U.S. Highway 25 called Dinis Italian. I did excellent business for 15 years.

While running Dinis, I was continuously looking for an old house to convert into an upscale restaurant with elegant atmosphere. In 2006, I was able to do so.

Danish's Trattoria opened for business in April 2006. Danish's quickly became known for its relaxing atmosphere, subdued lighting, soft music and cozy, restful feeling with an elegant decor. I keep a limited menu because I want to prepare every single meal with my utmost attention. We offer Indo-Pak, Italian, and Global Cuisine. This Trattoria is perfect for all types of gatherings, for larger parties the whole restaurant can be booked at no extra cost.

I shop locally daily, and cook my Indo-Pak food with seasonal vegetables and freshly-ground herbs. My customers are also a great help and bring me supplies from out of town.

About Indo-Pak Food

India and Pakistan became two different countries in 1947. My parents were among the people who migrated from India to Pakistan, but carried their heritage with them. Indo-Pak cuisine reflects a complex combination of herbs, spices, cooking techniques, religious beliefs, and cultural heritage. The techniques and fresh ingredients used for cooking present a product that is both a gastronomic delight and also fulfills today's requirement for healthy eating.

Visit our website for more details

www.danishs.com



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