

Welcome To Danish's

Diet is Health, Diet is Medicine



Indian Appetizers

(If ordering without entrée, extra charges \$2.95)

SAMOSA	\$4.95
(2) Chopped Sirloin with herbs and spices in crisp outer shell, served with coriander chutney	
VEGGIE SAMOSA	\$4.95
(2) Vegetables with herb and spices in crisp outer shell, served with coriander chutney	
VEGGIE COCKTAIL SAMOSA	\$4.95
(8) Bite Sized, Lentil filled with herbs and spices in crisp outer shell, served with chutney	
BURMESE ROLL	\$7.95
(2) Delightful Spicy beef rolls with coriander chutney	
PAPADOM WITH CHUTNEY	\$3.50
(3) Large crisp chips of lentil flour with onion chutney	
SPECIAL APPETIZER FOR TWO	\$12.00

Indo-Pak Cuisine

(complimentary samosa, basmati rice, and chutney)

Entrees

BEEF CURRY	\$16.95
CHICKEN CURRY	\$16.95
VEGETARIAN CURRY	\$16.95
TANDOORI CHICKEN	\$18.95
Chicken marinated in yogurt sauce with home made Tandoori masala cooked over open fire, served with beef or chicken curry	
KING PRAWN CURRY	\$22.95
LAMB CURRY <i>(Upon availability)</i>	\$22.95
DANISH'S SPECIAL INDO-PAK COMBO	\$24.95
(served for four or more guests)	

Accompaniments

NAAN (TANDOORI BREAD) (1)	\$2.75
GARLIC NAAN (TANDOORI BREAD) (1)	\$3.00
PARATHA (1) <i>(layered crispy whole wheat bread)</i>	\$2.50
POORI (2) <i>(puffed whole wheat bread)</i>	\$3.50
PAPDOM (2) <i>(homemade paper-thin lentil wafers)</i>	\$3.50
RAITA <i>(yogurt sauce with cucumbers)</i>	\$2.95
PLAIN YOGURT	\$2.00
MANGO CHUTNEY	\$2.00
MINT CHUTNEY	\$2.00
ACHAAR (HOT MIX PICKLE)	\$2.00

Italian Appetizers

(If ordering without entrée, extra charges \$2.95)

GARLIC BREAD	\$2.95
SMALL ITALIAN SALAD (SPRING MIX)	\$5.95
LARGE ITALIAN SALAD (SPRING MIX)	\$7.95
SOUP OF THE DAY	\$5.50

Italian Cuisine

(Extra Italian Sausage & Meatball, extra charge \$2.00)

(Please allow us 30 minutes to prepare)

For sharing entrees there will be an additional charge of \$5.00

(complimentary spring salad and garlic bread)

MANICOTTI (CHEESE FILLED)	\$14.95
with meatball	
TORTELLINI (CHEESE FILLED)	\$14.95
with mushrooms and meatball	
EGGPLANT PARMESAN	\$18.95
topped with melted mozzarella cheese, served with pasta, patrons' favorite	

Aged Angus Steaks

FILET MIGNON	\$28.00
Cut fresh, marinated in wine and home-made sauce, served with red baby potatoes and sauted mushrooms	
RIBEYE	\$24.95
Cut fresh, marinated in wine and home-made sauce, served with red baby potatoes	

Italian Cuisine

(Extra Italian Sausage & Meatball, additional charges \$2.00)

(Please allow us 30 minutes to prepare)

For sharing entrees there will be an additional charge of \$5.00

Chicken

(complimentary spring salad and garlic bread)

CHICKEN PARMESAN	\$18.95
Boneless breast of chicken topped with our special sauce and a blend of cheeses, served with pasta	

CHICKEN MARSALA	\$18.95
Boneless breast of chicken sauted in a marsala wine sauce, topped with mushrooms, served with pasta	

Shrimp

(complimentary spring salad and garlic bread)

SHRIMP PESTO	\$22.95
Sauteed shrimp and mushrooms with angel hair pasta, blended with pesto sauce, <i>lovely</i>	
SHRIMP ALFREDO	\$22.95
Sauteed shrimp and mushrooms with angel hair pasta, blended with creamy alfredo sauce, <i>tasty</i>	

Beverages

ICED TEA	\$2.50
FRESH GROUND GOURMET COFFEE	\$3.50
CHAI TEA (CHAI)	\$3.50
SODA (REFILLS \$0.50)	\$2.50

Domestic & Imported Beer, Wine, and
Vintage or non-vintage Port available

Desserts

(ASK FOR FRESH INDIAN DESSERT) \$4.95

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, 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 where I had 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

