



Preface

Welcome to Ocean Sports Bar and Indian Restaurant, Bloomington's newest destination where Indian flavors blend with modern flair. Step into a vibrant atmosphere where authentic tastes meet contemporary culinary artistry, making it the perfect place for both sports enthusiasts and food lovers. Our curated menu offers a unique fusion of traditional Indian spices and innovative creations, ensuring every dish is a delightful experience. Whether you're here to catch the big game, enjoy a night out with family, or simply explore rich flavors, we promise a dining experience that's both memorable and flavorful.

Join us in celebrating the tastes of India with a modern twist, right here in the heart of Bloomington, Indiana.



VEG APPETIZERS

VEG SAMOSA

\$6.99

Crispy pastry stuffed with aromatic mix of potato and peas.

ALOO TIKKI

\$6.99

Combination of spices mixed with potatoes rolled into pattie and deep fried.

KACHORI

\$6.99

Crispy pastry stuffed with lentils.

PANEER PAKORA

\$9.99

Cottage cheese cubes dipped in chickpea flour batter and deep fried.

ONION BHAJIA

\$9.99

Sliced onion mixed with gram flour, spices and deep fried.

CAULIFLOWER BITES

\$9.99

Cauliflower florets marinated and deep fried.

CHILLI PANEER

\$12.99

Cottage cheese fritters batter fried and sauted in tangy chilli sauce with bell peppers.

GOBI MANCHURIAN

\$11.99

Cauliflower Florets mixed in spicy manchurian batter, deep fried and then stir fried with ginger, garlic and bell peppers.

NON-VEG APPETIZERS

FISH PAKORA

\$10.99

Tilapia fish pieces marinated in Indian spices, chickpea flour and deep fried.

CHICKEN TENDER WITH POTATO FRIES

\$11.99

Chicken tender marinated and deep fried.

CHICKEN 65

\$13.99

Boneless chicken breast marinated and sauted in tangy sauce.

CHILLI CHICKEN

\$13.99

Chicken breast marinated deep fried and sauted with bell pepper and onions.

TANDOORI DELIGHT'S

TANDOORI CHICKEN

\$16.99

Traditional punjabi style chicken marinated in traditional spices yogurt and grilled to perfection in a tandoor.

CHICKEN TIKKA

\$16.99

Tender chicken pieces, marinated in a traditional spices yogurt and grilled to perfection in a tandoor.

PANEER TIKKA

\$16.99

Juicy paneer cubes marinated in aromatic spices, grilled to perfection, served with cilantro and mint chutney.

LAMB SHEEK KABAB

\$16.99

Minced lamb kababs flavored with herbs and spices encased in a colorful, crunchy vegetable coating.



**CHICKEN LACKNOWI****\$16.99**

Boneless chicken breast marinated with yogurt saffron, peanut and spices cooked in clay oven.

CHICKEN HARYALI**\$16.99**

Boneless chicken chunks marinated in cilantro mint sauce.

MALAI KABAB**\$16.99**

Boneless chicken marinated with yogurt ginger, garlic and spices cooked in clay oven.

MIX GRILL SIZZLER**\$21.99**

Combination of meat cooked in clay oven.

TANDOORI SHRIMPS**\$20.99**

Shrimps marinated in tandoori masala and cooked in clay oven.

MAIN COURSE- VEGETARIAN

SAAG PANEER**\$14.99**

Spinach puree infused with ginger, garlic and spices cooked with paneer cube including a flavorful and nutritious dish.

MUSHROOM MASALA**\$14.99**

Mushroom sauted with onion, bell peppers and spices.

CHANA MASALA**\$14.99**

Chickpeas cooked and sauted in a flavorful gravy.

MATTAR PANEER**\$14.99**

Green peas and cottage cheese cubes cooked in a flavorful creamy sauce.

BAIGAN KA BHARTHA**\$14.99**

Roasted eggplant mashed and sauted with onion tomatoes and spices.

KADHAI PANEER**\$15.99**

Paneer cubes sauted with bell pepper, onion and blend of robust spices.

ALOO GOBHI**\$14.99**

Potato cube and cauliflower florets sauted in semi dry gravy.

MALAI KOFTA**\$15.99**

Soft mixed vegetable mixed with paneer dumplings in a rich, creamy sauce delicately spiced for a luxurious experience.

DAL TADKA**\$14.99**

Combination of three yellow lentils cooked with ginger, garlic, onion and flavored with spices.

NAVRATAN KORMA**\$15.99**

Mixed vegetable cooked in a flavorful creamy sauce.

DAL MAKHANI**\$14.99**

Black lentils cooked in creamy onion tomato sauce.

PANEER TIKKA MASALA**\$16.99**

Paneer cube cooked in flavorful creamy sauce with cashew and spices offering a royal, indulgent taste.

BHINDI MASALA**\$14.99**

Cut okra cooked with onion, red bell pepper, green bell pepper and spices.

CHOLLE BHATURE/ POORI**\$16.99**

A hearty flavorful dish of spices chickpeas served with fluffy deep fried bread.

VEG CURRY**\$14.99**

Combination of mixed vegetable cooked in onion tomato gravy.



MAIN COURSE- NON VEGETARIAN

BUTTER CHICKEN

\$16.99

Boneless chicken pieces simmered in a creamy tomato based sauce with butter, cream and aromatic spices offering a rich flavor.

CHICKEN CHETTINAD

\$15.99

Spicy south Indian chicken curry with a blend of roasted spices, coconut and curry leaves, offering a bold and aromatic flavor.

CHICKEN TIKKA MASALA

\$16.99

Grilled chicken tikka in a spiced, onion tomato sauce, delivering a robust and flavored creamy gravy.

CHICKEN VINDALOO

\$15.99

Spicy tangy chicken with vinegar, garlic and a blend of fiery spices delivering a bold and zesty flavor.

KADHAI CHICKEN

\$15.99

Succulent chicken pieces stir-fried with bell pepper, onions and a blend of spices in a wok-style preparation.

CHICKEN MADRAS

\$15.99

Tender boneless chicken pieces cooked in south Indian spices, roasted coconut and curry leaves.

CHICKEN KORMA

\$16.99

Tender chicken cooked in a creamy sauce with cashew nut and a blend of rich, aromatic spices.

CHICKEN CURRY

\$15.99

Boneless chicken cooked in a onion tomato gravy.

LAMB/GOAT

LAMB CURRY

\$17.99

Tender pieces of lamb cooked in authentic spices in a curry sauce.

LAMB KORMA

\$17.99

Pieces of lamb cooked in a creamy gravy with cashew nuts and a blend of rich, aromatic spices.

LAMB KADAI

\$17.99

Tender lamb cooked and stir fried with bell pepper onions and a blend of spices.

LAMB TIKKA MASALA

\$17.99

Tender lamb pieces cooked in a creamy tomato based gravy.

LAMB VINDALOO

\$17.99

Tender pieces of lamb cooked with vinegar and bold spices giving the dish a sweet and sour taste.

GOAT CURRY

\$17.99

Tender goat simmered in a rich, special gravy with yogurt and aromatic herbs.

SEA FOOD

GOAN FISH CURRY

\$15.99

Tilapia fish simmered in a tangy coconut and tamarind gravy with goan spices, offering a vibrant and tropical flavor.

SHRIMP CURRY

\$16.99

Juicy shrimp sauted on a tawa with a blend of spices tomato and onions creating a flavorful and aromatic dish.



SHRIMP KORMA

\$16.99

Shrimp cooked in a creamy sauce.

BUTTER SHRIMP

\$16.99

Shrimp cooked in creamy butter sauce.

SHRIMP KADHAI

\$16.99

Shrimp cooked with bell pepper, onions and a blend of spices in a wok offering a vibrant, flavorful dish.

COCONUT SALMON CURRY

\$16.99

Marinated grilled salmon served with coconut curry.

RICE

JEERA RICE

\$4.99

Jeera Rice

RICE & BIRYANI

VEGETABLE BIRYANI

\$14.99

Fragrant basmati rice layered with mixed vegetable spice and herbs creating a flavorful and aromatic vegetarian rice dish.

GOAT BIRYANI

\$17.99

Goat pieces layered with basmati rice saffron and a mix of spices offering a richly spiced flavorful dish.

CHICKEN BIRYANI

\$15.99

Tender chicken and basmati rice, cooked with a blend of spices, herbs and saffron delivering a rich aromatic biryani.

LAMB BIRYANI

\$17.99

Lamb pieces layered with basmati rice saffron and a mix of spices offering a richly spiced flavorful dish.

SHRIMP BIRYANI

\$17.99

Shrimp layered with basmati rice saffron and a mix of spices offering a richly spiced flavorful dish.

BREAD'S

Plain Roti

\$2.99

Garlic Cheese Naan

\$4.99

Butter Roti

\$2.99

Peshawari Naan

\$5.99

Plain Naan

\$2.99

Lachha Paratha

\$3.99

Butter Naan

\$2.99

Onion Kulcha

\$3.99

Garlic Naan

\$3.99

Cheese Naan

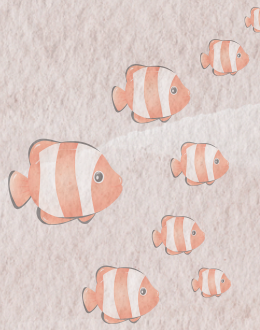
\$4.99

Chilli Naan

\$3.99

Keema Naan

\$5.99





SALAD'S

GREEN SALAD

Mix of fresh vegetables.

\$4.99

OCEAN'S SPECIAL SALAD

\$6.99

Spring mix with cucumber, red onion cherry tomato bell peppers grated cheddar and olives.

CHAAT

ALOO TIKKI CHAT

\$8.99

Potato patties stuffed with lentils topped with yogurt tamarind and mint sauce.

GOL GAPPE

\$8.99

Puffed flavor shells stuffed with lentils topped with yogurt tamarind and mint sauce.

BATATA SEV PURI

\$8.99

Puffed flour shells stuffed with seasonal mix of chickpeas and potatoes topped with yogurt tamarind sauce and cilantro chutney.

PALAK PATTA CHAAT

\$8.99

Crispy fried spinach fritters topped with cilantro and chutney yogurt and spices.

DESSERTS

RASMALAI

\$6.99

Soft spongy cake soaked in creamy sauce and topped with nuts.

GULAB JAMUN

\$6.99

Creamy cheese dumpling soaked in a flavorful syrup.

FALOODA WITH ICE-CREAM

\$8.99

A delightful creamy drink topped with ice-cream.

GAJAR KA HALWA

\$6.99

Carrot pudding cooked with milk, clarified butter, sugar, cardamom and nuts.

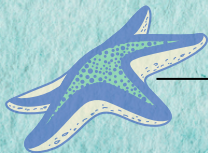
KULFI

\$4.99

A traditional Indian ice-cream made with thickened milk choose from Mango/Pista/Malai.

CHOCOLATE BROWNIE WITH VANILLA ICE-CREAM

\$6.99



BEVERAGE

TEA

Ginger Elaichi Chai / Green Tea

\$2.99

SOFT DRINK

\$2.99

COFFEE

\$3.99

LASSI

\$4.99

Mango / Salted / Sweet

JUICES

Orange / Pineapple / Cranberry / Apple

\$3.99

SPARKLING WATER (16.9 OZ)

\$2.99

Maison Perrier / San Pellegrino

