



A person's appreciation of taste and flavor evolves from the basic senses: Sweet, Bitter, Sour, Salty and Umami. These contribute to the partial sensation and flavor of food. Other factors include Smell, Texture and Temperature. All together these factors result in

PERFECT TASTE – 8Elements.

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

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

"We serve great food with simple & best ingredients topped with lots of love and care"

1781 E Capitol Expy, San Jose, CA 95121

Web: www.eightelements.net

Email: support@eightelements.net



Tel: 408-270-2577

SEASONAL MENU

EXPLORE THE BEGINNINGS

- V 01. Sweet Potato Fries *Spiced up crispy with chilli garlic tomato sauce* 4
- V 02. Veg or chicken Samosa *Golden-fried, flaky pastry filled with potatoes, peas or chicken* 4/5
03. Chaat Samosa *Topped with curried garbanzo's, chutneys, spices & yogurt* 6
04. Bhel Spice Mix *Rice puffs tossed with potatoes, green chillis, onions, spices & chutneys* 5
- V 05. Papri Chaat *Indian style tortilla chips topped with boiled potatoes, chickpeas, yogurt, sweet & green chutney* 5
06. Pakoras *Chick pea flour, ajwain and cumin battered*
- Mixed Vegetable 5
- Paneer (Cottage Cheese) 6
- Organic Chicken 7
- Fish 7
- V 07. Idli Sambhar *Steamed rice & lentil dumplings served with Sambhar (lentil soup)* 4.5
08. Vada Sambhar (Also try them dipped in Sambhar) *Fried Savory lentil donuts served with Sambhar & chutney* 4.5
09. Dhai Vada *Vada dipped in tempered yogurt topped with chutneys* 4.5
- V 10. Cocktail Mini Idli's *Coin sized idli's tossed with spice powder and curry leaves* 6
-  V 11. Cut mirchi Bajji *Slit Green chili's & chick pea batter fried and topped with onions* 5
-  12. Chilli Paneer *Cottage cheese & bell pepper stir fried in tangy chilli sauce* 7.5
-  V 13. Cauliflower (or) Vegetable Manchurian *Stir fried in chilli sauce & bell peppers* 7
-  14. Lettuce Cup *Organic chicken or paneer stir fried with chestnuts, almonds in a ginger-soy sauce* 8
-  15. Chicken (OR) Fish Manchurian *Organic crispy chicken (or) fish stir fried in chilli sauce & bell peppers* 8
-  16. Chennai Chicken 65 *Boneless organic chicken marinated in yogurt with ginger, coriander, cumin and fried* 7.5
-  17. Elements Spl Chicken *Organic chicken stir fried in chef's special sauce* 8
18. Mumbai Calamari *Quick sauté of batter fried calamari in a ginger soy curry sauce* 9
19. Masala Shrimp skewers *Shrimp skewers on a bed of baby spinach with a side of coconut curry* 9.5

SALAD & SOUPS

20. House Salad *Organic Romaine lettuce, vegetables, mango & croutons in lemon, cilantro Caesar dressing* 5
(Add organic chicken or paneer for a \$1 more)
- V 21. Desi Cucumber Salad *Cucumber, red onions & tomatoes with house vinaigrette sprinkled with chaat spice* 4.5
22. Tomato Soup 3
-  V 23. Rasam *Tamarind spiced broth and cilantro* 3
- V 24. Sambhar *Spicy Lentil soup with vegetables* 3
25. Sweet corn soup (veg or Chicken) 3
-  26. Hot & sour soup (Veg or Chicken) 3

WRAPS, SANDWICHES & MORE

27. Naan Wraps *Regular or whole wheat bread cooked in clay oven spread with mayo, spices & your choice of stuffing*
- Organic Chicken 8 Paneer 8 Mixed Veg 7 Lamb (Sheekh Kebab) 9 Fish (salmon) 9
28. Naan Pizza - Vegetable (Any 3 toppings) - Onion, Bell pepper, mushroom, Black olives, Jalapeno 7
- Organic Chicken & Any 2 Vegetable toppings 8
- Paneer & Any 2 Vegetable toppings 8
29. Grilled Sandwich (REGULAR OR WHOLE WHEAT) - Served with sweet potato fries
With a garlic spread, mint sauce, onion, cilantro, spices, cheese & your choice of stuffing
- Veg Sandwich 7 Paneer (Cottage cheese) 8 Organic Chicken Tikka 8 Grilled Salmon 9
30. Bombay Veg Sandwich *Grilled Sandwich with Potato, onion, tomato, paneer, chutneys, spices & cilantro* 7
- V 31. Vada Pav (Veg Sliders) *Two pav bread stuffed with savory potato dumpling, chutneys & spices* 7

 - Spicy Food (Spice level can be toned down)

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

FROM THE CLAY OVEN

32. Organic Tandoori Chicken *Chicken marinated in homemade yogurt, ginger, spices and Tandoor grilled*
Whole leg (1 Piece) 5.5 Breast (1 Piece) 6.5
33. Organic Chicken Tikka Kebob *Boneless breast marinated in tandoori masala and grilled* 10
34. Organic Malai Chicken Kebob *Boneless chicken breast marinated in a special creamy sauce* 10
35. Organic Hariyali Kebob *Boneless chicken breast in a mint, cilantro and yogurt sauce and grilled* 10
36. Fish Tikka Kebob *salmon marinated in yogurt, herbs & spices, cooked in our clay oven* 11
37. Tandoori Prawns *Prawns marinated in lemon juice, herbs & spices. Cooked in our clay oven* 12
38. Sheek Kebob *Minced lamb, spices, herb & eggs cooked in oven* 12
39. Boti Kebob *Lamb pieces marinated in fresh herbs & yogurt* 11
40. Vegetable Tikka Kebob *Cauliflower, mushroom, peppers, squash cooked in a special marinade* 10
41. Reshmi kebob *Tender ground chicken rolls with herbs & spices* 10
42. Paneer Tikka Kebob *Paneer, bell pepper, onion marinated in fenugreek, spices & yogurt sauce* 11
43. Organic Mixed Trio *Combination of Malai, hariyali and chicken tikka kebob* 12
44. Elements Mixed Grill *Sheek Kebob, Fish Tikka, Tandoori Prawn, Tandoori Leg & Malai Kebob On A Sizzler Plate* 19

TRADITIONAL VEGETARIAN

CURRIES ARE SERVED WITH BASMATHI RICE OR PLAIN NAAN (GARLIC NAAN CAN BE SUBSTITUTED FOR A \$1 MORE)

45. Paneer Makhni *Cottage cheese in a creamy tomato sauce* 10
46. Kadai Paneer Jalfrezi *Cottage cheese, bell pepper stir fried in tomato ginger sauce* 10
47. Malai Kofta Curry *Cheese and vegetable dumpling in cream sauce* 10
48. Jeera Palak Paneer *Pureed spinach cooked with roasted cumin & spices* 10
49. Lychee Paneer Masala *Lychee and Paneer in Chef's signature sauce* 10
- V 50. Aloo Gobi Sabji *Braised cauliflower and potato curry. A Punjabi Delicacy!* 9
- V 51. Madras Vegetable Korma *Spiced vegetable in coconut curry sauce* 10
52. Navarathna Korma *Medley of vegetable, raisins & nuts in creamy sauce* 10
- V 53. Baingan Bartha *Roasted eggplant, cooked with onion, tomatoes, ginger & spices* 10
- V 54. Stuffed Dum Aloo *Paneer & nuts stuffed potatoes in a creamy curry sauce* 10
55. Andhra Stuffed Brinjal *Baby eggplant stuffed with spiced peanut & tamarind masala* 10
56. Cashew Mutter Paneer *Cashew, peas & paneer in creamy onion sauce* 10
- V 57. Channa Masala *Garbanzo beans in tomato curry sauce with ginger & cilantro* 9
- V 58. Veg (or) Mushroom Chettinad Masala *Mushroom sautéed in a special aromatic chettinad gravy* 10
- V 59. Kadai Bindhi Masala (Okra) *Fresh okra, bell pepper stir fried in onion & tomato masala* 10
60. Dhal Makhni *Gently simmered mixed lentils cooked with tomatoes, cilantro & a hint of cream* 9
- V 61. Yellow Dhal Thadka *Mustard & cumin tempered lentil curry* 9

TRADITIONAL NON - VEGETARIAN

SPECIALITY CURRIES

CURRIES ARE SERVED WITH BASMATHI RICE OR PLAIN NAAN (GARLIC NAAN CAN BE SUBSTITUTED FOR A \$1 MORE)

62. Tikka Masala *A creamy tomato sauce seasoned with herbs & spices*
63. Vindaloo *A zesty curry sauce with potatoes & paprika*
64. Kadai Masala *Onion & bell pepper stir-fried in tomato ginger sauce*
65. Coconut Curry *An Onion & coconut curry sauce tempered with fennel & curry leaves*
66. Chettinad Curry *A south Indian favorite infused with aromatic spices*
- Order one of these great curries with your choice of the following:
Chicken 10.5 Lamb 11 Shrimp 12 Lobster 16

HOUSE SPECIALITY

CURRIES ARE SERVED WITH BASMATHI RICE OR PLAIN NAAN (GARLIC NAAN CAN BE SUBSTITUTED FOR A \$1 MORE)

67. Classic Butter Chicken *Boneless tandoori chicken in our chef's signature sauce* 10.5
68. Goat Curry *Tender cooked bone-in meat in an onion tomato spice curry* 12
69. Chicken or Goat Pepper Fry *Stir fried with curry leaves, onion, crushed pepper & curry sauce* 11 / 12
70. Nellore Fish Pulusu *Fish simmered in spicy tamarind gravy with curry leaves* 11
71. Andhra Fish Fry *Quick Fried fish sautéed with onion, spices & a hint of fresh lemon* 11
72. Masala Grilled Salmon (1 piece) *on a bed of cilantro rice and a side of coconut curry sauce* 12

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RICE

73. Dum Biryani *Aromatic basmati rice with onion, mint & special biryani masala with your choice of*
 Vegetable 8 Cage free Egg 9
 Chicken (with bones) 9 Special boneless chicken biryani 10
 Goat (with bones) 10
74. Indo Chinese Fried Rice *Stir fried with soy sauce, green onions and your choice of*
 Vegetable 8 Cage free Eggs 8 Chicken & Egg 9 Shrimp & Egg 10
75. Indo Chinese Noodles *Stir fried with soy sauce, green onions and your choice of*
 Vegetable 8 Cage free Eggs 8 Chicken & Egg 9 Shrimp & Egg 10

SOUTH INDIAN FLAVORS

DOSA & UTHAPPAM WILL BE SERVED WITH SAMBHAR & CHUTNEYS

- V 76. Masala Dosa *Rice Crepe filled with spiced Potatoes and Onions* 6
- V 77. Mysore Masala Dosa *Spiced Crepe with Potatoes smeared inside with Spicy Chutney* 6.5
-  V 78. Spring Dosa *Mysore Masala Dosa stuffed with fresh vegetables* 7.5
-  V 79. Spicy Hyderabadi Dosa *Spread with spicy mint & cilantro sauce with potatoes* 7.5
80. Tomato Kara Dosa *Dosa spread with spicy tomato curry* 7.5
81. Paneer Burji Dosa *Dosa stuffed with special shredded masala Cottage Cheese* 8
82. Spinach Masala Dosa *Thin Rice Crepe smeared with spinach and stuffed with Potatoes* 7.5
83. Vegetable Cheese Dosa *Dosa stuffed with Mixed Vegetable and Cheese* 8
-  V 84. Mixed Veg Uthappam *Uthappam topped with Mixed Vegetables* 7
85. Onion & Chilli Uthappam *Uthappam topped with chilli, Onion & Cilantro* 7
- V 86. Poori Bhaji (2 piece) *Whole Wheat Bread deep fried & served with Potato Bhaji* 8
- V 87. Channa Batura *Fried bread served with Spicy garbanzo Curry* 8
88. Malabar Paratha *Multi-layered bread served with Vegetable Korma & Raitha* 8
-  89. Kothu Paratha (Add Chicken or Paneer for a \$1 more) *Chopped Paratha minced on grill with Onions & Veg* 8
90. Chettinad Dosa *Dosa stuffed with choice of chettinad chicken or lamb* 9 / 10
91. Egg Dosa *Mildly spiced cage free eggs spread inside dosa with onions and chillies* 8

BREADS

ALL BREADS ARE EGGLESS

92. Naan (or) Butter Naan 1.5
93. Garlic Naan 2.5
94. Cheese Naan 3
95. Paneer Naan 3.5
96. Peshawari Naan (Nuts & Dry Fruits) 3.5
97. Onion Kulcha 3
- V 98. Whole Wheat Roti 1.5
- V 99. Pulkha (2 pcs) 2.5
100. Latcha paratha
101. Aloo Paratha 3
- V 102. Poori (2 Piece) 3.5
103. Batura (1 piece) 4

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SIDES

| | |
|-----------------------|---|
| Peas Pulav | 3 |
| Jeera Pulav | 3 |
| Plain Rice | 2 |
| Raitha / Plain yogurt | 2 |

DESSERT & BEVERAGES

| | | |
|---------------------------------|---|-----|
| Carrot Halwa | <i>Carrots cooked in reduced milk, nuts & sugar</i> | 3 |
| Gulab Jamun | <i>Fried sweet ball in sugar syrup</i> | 3 |
| Ras Malai | <i>Cheese patties served cold in sweetened milk</i> | 3.5 |
| Rice Kheer | <i>Indian rice pudding served chilled with nuts and raisin</i> | 3 |
| Chocolate fudge Brownie | <i>Topped with butterscotch ice-cream & caramel sauce</i> | 4.5 |
| Vanilla & cardamom Crème brulee | | 4.5 |
| Fresh Squeezed Orange Juice | | 4 |
| Mango Lassi | <i>Mango yogurt drink</i> | 3.5 |
| Sweet Or Salt Lassi | | 2.5 |
| Falooda | <i>Rose flavored drink with ice-cream, noodles & takmaria</i> | 4 |
| Ice Cream | (Vanilla / Chocolate/ Mango / Butterscotch) | 3 |
| Milkshake | (Vanilla / Chocolate / Mango) | 4 |
| Kulfi popsicle | (Malai / Kesar pista / mango) | 4 |
| Fresh Lime Soda | (Sweet or Salt) | 2.5 |
| Soda | (Coke, Diet Coke, Sprite) | 1.5 |
| Iced Tea | (Unsweetened) | 1.5 |
| Masala Chai | | 2.5 |
| Madras Coffee | | 2.5 |

**We accept Master, Visa & American Express credit cards, but no personal checks.
An 18% gratuity will be added on parties of 6 or more.
We are not responsible for articles left in the restaurant.
We reserve the right to refuse services to anyone.**

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