

Ruby Ke Kitchen Se

Indian Restaurant Cooking Classes



**Indoor & Outdoor Dining
Take Out • Catering**

Call: (732) 579-7249
1020 Amboy Avenue
Edison, NJ 08837

**Tuesday-Sunday:
11:30 AM to 9:00 PM**
Monday Closed



"Must Reserve & Pre Order Food"

We cook fresh every order, we cannot speed up the process.
Limited staff, so be patient with the service.
Please inform the server about your allergies, spice & oil level.
15% Auto-Gratuity charged for all Indoor / Outdoor dining.
BYOB \$40 minimum food order mandatory for every person in the group.
NJ Sales Tax charged as applicable.

"Prices on Website are latest prices and will be used for billing"

- V Vegan
- VG Vegetarian
- V Spicy
- HN Halal Non-Veg

<i>Lunch Special</i>		Price
(Mon-Fri 11:30 AM to 2:30 PM)		
Veg Platter	Lunch Special vegetarian platter with choice of two Veg entree accompanied with one Butter Naan and White Rice.	\$15
Mixed Platter HN	Lunch Special mixed platter with choice of one Veg and one Non-Veg entree accompanied with one Butter Naan and White Rice.	\$17
Non-Veg Platter V	Lunch Special Non-Veg Platter with choice of two meat items accompanied with one Butter Naan and White Rice.	\$19

<i>Beverage</i>		Price	Small Tray	Large Tray
Indian Brewed Tea VG	Tea brewed with milk in traditional Indian style.	\$6	\$80	\$150
Indian Coffee VG	Traditional hand blended Indian coffee brewed with milk.	\$6	\$80	\$150
Mango Lassi VG	Blend of Yogurt, Ice and Mango fruit.	\$6	\$80	\$150
Lassi Salty VG	Blend of Yogurt, Ice spiced with roasted Cummins and multiple salts.	\$6	\$80	\$150
Lassi Sweet VG	Sweet blend of Yogurt, Ice and nuts.	\$6	\$80	\$150
Aam Panna V VG	Mango water drink prepared with spices. Summer drink of India to cool down the body on a hot day.	\$6	\$80	\$150
Jal (Water) Zeera V VG	Flavored water with dash of cumin & mint. Summer drink of India to cool down the body on a hot day.	\$5	\$70	\$130

<i>Veg Soup</i>		Price	Small Tray	Large Tray
Kala Chana & Almond Soup V VG	Kala Chana (black small gram) and Almond soup is rich in iron content and nourishes the body (Fall / Winter).	\$7	\$35	\$70
Vegetable Soup V VG	Vegetable soup in flavorful sauces (Fall / Winter).	\$7	\$35	\$70

<i>Veg Appetizer</i>		Price	Small Tray	Large Tray
Khasta Kachori (2 pcs) V VG	Khasta Kachori (2 pcs) (lentil stuffing) served with Coriander and Tamarind Chutney.	\$7	\$50	\$95
Samosa (2 pcs) V VG	Freshly made Samosa (2 pcs), stuffing of Potato (Aloo) and Peas (Matar) mixed with Indian spices, served with Coriander and Tamarind Chutney.	\$7	\$50	\$95
Samosa Chaat (2 pcs) V VG	Chaat of freshly made Samosa (2 pcs) with Chickpeas (Chole) garnished with Coriander and Tamarind Chutney.	\$12	\$60	\$110
Vegetable Cutlets (2 pcs) V VG	A savory snack with fresh Vegetables and Potatoes deep fried in oil, served with Coriander and Tamarind Chutney.	\$10	\$75	\$140
Veg Pakora V VG	Mixed Veg crispy fritters made in chick-pea flour, served with Coriander and Tamarind Chutney.	\$10	\$80	\$150
Paneer Pakora VG	Cottage Cheese (Paneer) crispy fritters made in Chickpea flour, served with Coriander and Tamarind Chutney.	\$18	\$80	\$150
Bread Pakora (4 pcs) VG	Bread slices stuffed with Potatoes and Cottage Cheese (Paneer) dipped in Gram flour and deep fried, served with Coriander and Tamarind Chutney.	\$14	\$50	\$100
Bhelpuri V VG	Savory snack made of puffed rice and boiled Potatoes (Aloo), mixed with Coriander and Tamarind Chutney.	\$10	\$50	\$90
Papdi Chaat VG	All-purpose flour fritters topped with Yogurt (Dahi), pieces of boiled Potatoes (Aloo) and Chickpeas (Chole), garnished with Coriander and Tamarind Chutney.	\$14	\$65	\$120
Chili Paneer V	Fried crispy cubes of Cottage Cheese (Paneer) tossed in spicy sauces.	\$18	\$80	\$150
Paneer Tikka VG	Cottage Cheese (Paneer) grilled in Tandoor, served with Coriander and Tamarind Chutney.	\$18	\$80	\$150

<i>Veg Entrée</i>		Price	Small Tray	Large Tray
Shahi Paneer VG	Cottage Cheese (Paneer) pieces cooked in rich, smooth creamy gravy (Shahi).	\$20	\$90	\$160
Kadai Paneer VG	Cottage Cheese (Paneer) & Bell pepper pieces cooked in Onion & Tomato gravy.	\$20	\$90	\$160
Malai Kofta VG	Plain Cottage Cheese (Paneer) balls (Kofta) dumped in smooth richand creamy gravy (Malai).	\$22	\$90	\$160
Matar Paneer VG	Traditional Cottage Cheese (Paneer) and Peas (Matar) curry.	\$20	\$80	\$150
Palak Paneer VG	Cottage Cheese (Paneer) cooked in Spinach (Palak) and Indian spices.	\$20	\$90	\$160
Paneer Bhurjee VG	Shredded Cottage Cheese (Paneer) sautéed in Tomato, Onion and spices.	\$22	\$90	\$160



Dhaba Daal (Lentils) V VG	Indian yellow lentil cooked in Indian spices and sautéed with Onion and Tomato.	\$18	\$80	\$150
Jeera Daal (Lentils) V VG	Indian yellow lentil cooked with Jeera Tadka (Cumin garnish).	\$18	\$80	\$150
Chole V VG V	Boiled Chickpeas (Chole) cooked in Indian spices.	\$18	\$80	\$150
Besan Ke Aloo V VG	Potatoes (Aloo) sautéed with Indian spices and Chickpea flour (Besan) in Grandma's style preparation.	\$18	\$80	\$150
Mixed Vegetables Subzi VG	Mixed vegetables cooked (subzi) in aromatic Indian spices.	\$20	\$90	\$160
Masala Gobhi Aloo Subzi V VG	Cauliflower (Gobhi) and Potatoes (Aloo) cooked in aromatic Indian spices (masala).	\$20	\$90	\$160
Bharwa Baigan Subzi V VG	Small Eggplants (Baigan) stuffed (bharwa) with onion, garlic & ginger cooked in flavorful spices.	\$23	\$90	\$160
Bharwa Karela Subzi V VG	Stuffed (bharwa) Bitter Gourd (Karela) cooked in Indian spices. The taste is sweet and tangy (khatta-mitha).	\$23	\$90	\$160
Navratan Korma VG	Creamy, delicious gravy prepared with mixed vegetables and dry fruits.	\$25	\$110	\$180
Methi Malai Matar VG	Sweet creamy delicious curry prepared with Fenugreek leaves (Methi) and Peas (Matar).	\$25	\$110	\$180
Stuffed Dum Aloo VG V	Potato (Aloo) stuffed with dry fruits and cooked in spicy curry.	\$25	\$110	\$180
Baigan Bharta VG	Eggplant (Baigan) baked in Tandoor and sauteed in traditional spices.	\$23	\$90	\$160
Rajma VG	Red Kidney Beans (Rajma) cooked in Indian spices.	\$18	\$90	\$160
Dal Makhani VG	Black lentil slow cooked in butter.	\$22	\$90	\$160
Raita VG	Yogurt (Dahi) dressing (Raita) of Onions, Cucumber, Boondi and Indian spices.	\$7		

<i>Ruby's Special</i>		Price	Small Tray	Large Tray
Daal Bati (4 pcs) VG	Whole Wheat dumplings (4 pcs) dipped in ghee (Indian butter) served with lentils. Order takes 40 minutes to prepare.	\$24	\$90	\$175
Khasta Kachori (2pcs) with Subzi V VG	Khasta Kachori (2 pcs) (Lentil stuffing) with Potato (Aloo) ki Subzi, a very special combination.	\$16	\$120	\$200
Kadhi Pakora VG	Chickpea flour balls cooked with Yogurt.	\$20	\$90	\$160
Chole Bhature (2 pcs) VG	Fried flat bread (2pcs) made with all-purpose flour, served with boiled Chickpeas (Chole) cooked with spices.	\$14	\$95	\$185
Gatte Ki Subzi V VG	Chickpea flour dumplings (Gatte) boiled and fried in Indian spices (Subzi).	\$23	\$90	\$160
Loki Ke Koftae V VG	Shredded Long squash (Loki) balls (Kofta) cooked with Chickpea flour and flavorful Onion & Tomato gravy.	\$23	\$90	\$160
Aloo Wadi V VG	Sundried spicy Black Gram Lentil (Urad Daal) nuggets cooked in north Indian style.	\$23	\$90	\$160
Mangodi Aloo Matar V VG	Sundried spicy Yellow Lentil (Moong Daal) nuggets cooked in north Indian style.	\$23	\$90	\$160
Nani Ke Aloo V VG	Ruby's Grand mom recipe for Aloo (Potato) cooked in rich dried gravy. This preparation uses only whole Garam Masalas & big chunk of Onions.	\$23	\$90	\$160
Dahi Ke Aloo VG	Potatoes (Aloo) sautéed with Indian spices Yogurt (Dahi) sauce.	\$23	\$90	\$160
Sarso Ka Saag & Makki Ki Roti VG	Sarso (green Mustard leaves) Ka Saag & Makki (Corn flour) Ki Roti is traditional winter food from northern India. (Fall / Winter)	\$24	\$180	\$330



<i>Desserts</i>		Price	Small Tray	Large Tray
Gazar Ka Halva VG	Carrot (Gazar) pudding (Halva) Indian style.	\$8	\$60	\$110
Gulab Jamun (2 pcs) VG	Milk balls dipped in sugar syrup, 2 pcs in a serving.	\$8	\$60	\$110
Extra Green Chili	Extra Salad	Extra Ghee		
Extra Rice	Extra Pickle	Extra Chutney		

<i>Veg Bread</i>		Price
Garlic Naan VG	Flat bread (eggless) made of all-purpose flour stuffed with Garlic, baked in Tandoor.	\$6
Chili Naan VG	Flat bread (eggless) made of all-purpose flour stuffed with fresh green Chili's, baked in Tandoor.	\$6
Butter Naan VG	Flat bread (eggless) made of all-purpose flour, baked in Tandoor.	\$4
Plain Naan VG	Flat bread (eggless) made of all-purpose flour, baked in Tandoor.	\$4



Tandoori Roti V VG	Flat bread made of whole Wheat flour baked in Tandoor.	\$4
Laccha Paratha V VG	Multi-layer whole wheat flour bread baked in Tandoor.	\$6
Stuffed Tandoori Paratha VG	Whole wheat flour Paratha bread baked in Tandoor with stuffing options of Paneer (Cottage Cheese), Gobhi (Cauliflower), Muli (Radish), Aloo (Potato), Palak (Spinach), Methi (Fenugreek leaves).	\$8
Stuffed Tava Paratha VG	Whole wheat flour Paratha prepared on Tava (Indian cast iron griddle) bread with stuffing options of Paneer (Cottage Cheese), Gobhi (Cauliflower), Muli (Radish), Aloo (Potato), Palak (Spinach), Methi (Fenugreek leaves).	\$8
Tava Paratha V VG	Flat bread of whole Wheat flour prepared on Tava (Indian cast iron griddle).	\$4
Plain Puri (3 pcs) VG	Whole Wheat bread deep fried in oil.	\$6
Stuffed Puri (2 pcs) VG	Whole Wheat bread deep fried in oil with choice of stuffing of Palak (Spinach), Methi (Fenugreek leaves), Aloo (Potato).	\$6
Tava Roti (2 pcs) V VG	Whole wheat flour bread baked on Tava (Indian cast iron griddle) and open flame.	\$4

<i>Veg Rice</i>		Price	Small Tray	Large Tray
Gatte Ke Pulao VG	Rice cooked with Chickpea flour dumplings (Gatte) and aromatic spices & dry fruits.	\$18	\$80	\$150
Veg Pulao VG	Rice cooked with vegetables and spices.	\$18	\$80	\$150
Matar Pulao VG	Rice prepared with Matar (Peas) and flavored with Jeera Tadka (Cumin garnish).	\$18	\$80	\$150
Zarda Pulao VG	Rice cooked with sugar and dry fruits and Saffron (Kesar).	\$20	\$90	\$160
Khichidi VG	Healthy mix of Daal (Lentils), Rice and vegetables with Jeera Tadka (Cumin garnish). Takes 30 minutes to prepare.	\$18	\$90	\$160
White Rice VG	Basmati rice.	\$7	\$35	\$60
Veg Biryani VG	Veg dum biryani prepared in traditional layers of spiced rice.	\$18	\$90	\$160

<i>Non Veg Soup</i>		Price	Small Tray	Large Tray
Clear Chicken Soup	Halal Chicken breast soup in flavorful sauces (Fall / Winter).	\$8	\$40	\$80

<i>Non Veg Appetizer</i>		Price	Small Tray	Large Tray
Chicken Tikka V	Pieces of boneless Halal Chicken grilled in Tandoor, served with Coriander Chutney.	\$20	\$90	\$160
Tandoori Chicken V	Traditional Tandoori Halal Chicken.	\$20	\$90	\$160
Chili Chicken V V	Fried crispy boneless Halal Chicken pieces tossed in spicy sauces.	\$20	\$90	\$160
Chaapli Kababs (4 pcs) V V	Minced Halal Chicken pancakes (4 pcs) served with Coriander Chutney.	\$20	\$90	\$160
Fish Pakora	Fish fritters made with Indian spices, served with Coriander Chutney.	\$2	\$100	\$180

<i>Non Veg Entrée</i>		Price	Small Tray	Large Tray
Egg Curry V	Boiled Eggs cooked in spicy Indian curry.	\$20	\$90	\$160
Chicken Curry V V	Boneless Halal Chicken cooked in Onion and Tomato gravy.	\$22	\$90	\$160
Butter Chicken V	Boneless Halal Chicken pieces cooked in rich, smooth creamy gravy.	\$22	\$90	\$160
Kadai Chicken V	Boneless Halal Chicken & Bell pepper pieces cooked in Onion & Tomato gravy.	\$22	\$90	\$160
Chicken Saag V	Boneless Halal Chicken pieces cooked in Spinach gravy.	\$22	\$90	\$160
Chicken Korma V	Boneless Halal Chicken marinated with Yogurt and spices and cooked in creamy gravy.	\$22	\$90	\$160
Goat Curry V V	Halal Mutton cooked in Onion and Tomato gravy.	\$25	\$110	\$180
Kadai Goat Curry V	Halal Goat & Bell pepper pieces cooked in Onion & Tomato gravy.	\$25	\$110	\$180
Goat Saag V	Halal Goat pieces cooked in Spinach gravy.	\$25	\$110	\$180
Goat Korma V	Halal Goat marinated with Yogurt & spices and cooked in creamy gravy.	\$25	\$110	\$180
Lamb Kofta V V	Halal Lamb balls (Kofta) in traditional Indian curry.	\$25	\$110	\$180
Sarso Ki Macchi (Fish)	Fish (Atlantic Cod) cooked in yellow Mustard, a delicacy of North India. Order takes 40 minutes to prepare.	\$25	\$110	\$180
Mutton Rogan Josh V	Exotic preparation of Mutton (Goat) distinguished by intense red color and strong spices blended in yogurt and cooked in hot oil.	\$28	\$130	\$250

<i>Non Veg Bread</i>		Price
Tandoori Stuffed Chicken Paratha V	Stuffed Halal Chicken Paratha (whole Wheat flour) baked in Tandoor.	\$8
Tava Stuffed Chicken Paratha V	Stuffed Chicken Paratha (whole wheat flour) baked on Tava (Indian cast iron griddle).	\$8

<i>Non Veg Rice</i>		Price	Small Tray	Large Tray
Chicken Biryani V	Halal Chicken dum biryani prepared in traditional layers of spiced rice.	\$20	\$90	\$160
Chicken Pulao V	Rice cooked with spices and boneless Halal Chicken pieces.	\$20	\$90	\$160
Goat Pulao V	Rice cooked with spices and Halal Goat pieces.	\$25	\$110	\$180