

Appetizers

VEGETARIAN SAMOSAS (2pcs) \$5.50

Crisp triangular patties stuffed with spices, potatoes, peas and deep fried

CHICKEN PAKORA \$8.75

Boneless chicken pieces mixed in gram flour batter with spices and deep fried

VEGETABLE PAKORA \$5.95

Mixed vegetable rolled in gram flour batter with spices and deep fried

Shrimp PAKORA (6 PIECES) \$12.95

Battered Shrimp mixed with spices and deep fried

CHAT PAPRI \$6.25

Crisp fried dough topped with chick peas, potatoes, yogurt, tamarind and mint chutney

ONION BHAJLA \$5.95

Sliced onion mixed in gram flour batter and deep fried

SNACKS PLATTER \$17.25

Lamb kabab, chicken tikka, samosa, veg. pakora & salad

Side Orders

RAITA \$4.10

Cold fresh home made yogurt, cucumber and spices

ACHAAR \$2.50

Mixed pickles with Indian spices

MANGO CHUTNEY \$3.00

Sweet mango cooked with spices

PLAIN YOGURT \$3.75

Homemade plain yogurt

Tandoori (Traditional Indian Clay Oven)

LAMB KABAB Full \$14.95, Half \$9.95

Minced lamb blended in spices, herbs & cooked on skewers in a tandoor

TANDOORI CHICKEN Full \$20.95, Half \$12.95

Chicken marinated in yogurt and traditional Indian spices and cooked in hot tandoor

CHICKEN TIKKA \$14.95

Boneless chicken pieces marinated in yogurt, spices & cooked in tandoor

FISH TIKKA \$15.95

Boneless cubes of sea bass marinated with lemon juice, spices & cooked in tandoor

SHRIMP TIKKA \$15.95

Tiger shrimp mixed with fresh spices and cooked in tandoor

TANDOOR CHICKEN ZALFRAIZE \$15.50

A delicious combination of chicken, green pepper, onion with spices & cooked in tandoor

Vegetarian

PALAK PANEER \$14.95

Home-made cottage cheese cooked with fresh spinach, cream and spices

MIXED VEGETABLES CURRY \$11.50 KORMA \$12.95

Mixed vegetables cooked with onion tomato gravy and spices

MUTTER PANEER \$13.95

Home-made cottage cheese cooked with green peas in thick spicy gravy

SAAG ALOO \$11.50

Fresh spinach and potatoes cooked with spices, onion & tomato gravy

PANEER MAKHANI \$14.95

Home-made cottage cheese cooked in buttery tomato gravy and fresh cream

ALOO MUTTER \$11.50

Potatoes and green peas cooked with tomatoes, onions and spices

OKRA MASALA \$11.50

Okra sauteed with onions, tomatoes and spices

MALAI KOFTA \$12.95

Deep fried cottage cheese dumpling steeped in spices and mild gravy

SAAG KOFTA \$12.95

Creamy vegetable dumplings & spinach cooked to perfection with traditional spices

ALOO GOBHI \$11.95

Cauliflower and potatoes cooked with fresh tomato, garlic, ginger and spices

BAINGAN MASALA \$11.95

Eggplant roasted in traditional tandoor, seasoned with spices & sauteed onions

DAAL MAKHANI \$11.50

Black lentils & red kidney beans simmered with tomatoes, garlic and spices

CHANA MASALA \$12.95

Yellow chick pea cooked and tempered with cumin seeds

DHANSAK \$11.95

Indian lentils, vegetables prepared using special blend of spices, tomatoes, onion & garlic

VEGETABLE JALFRAZIE \$11.95

Dry preparation of mixed vegetables with cumin and red chilliese

PANEER DO PIAZA \$14.95

Cottage cheese and onion cooked Mughlai style

Chicken

CHICKEN VINDALOO (HOT) \$15.95

Chicken cooked with potatoes, chilies, garlic-ginger in tangy sauce

CHICKEN DHANSAK \$15.95

Chicken cooked with vegetables, lentils, spices in sweet and sour gravy

CHICKEN KORMA \$15.95

Chicken cooked with cashew paste, fresh cream and spices

CHICKEN TIKKA MASALA \$15.95

Chicken cooked in onion gravy, spices & tossed with onion, green pepper & tomatoes

CHICKEN DOPIAZA \$15.95

Tender pieces of chicken cooked with sliced onion, tomatoes and spices

CHICKEN SAAG \$15.95

Chicken simmered with fresh spinach, onions, tomatoes and spices

CHICKEN CURRY \$15.95

Traditional Indian dish cooked with chicken and special spices

BUTTER CHICKEN \$16.95

Tandoori chicken cooked in creamy tomato sauce

CHILLI CHICKEN \$15.95

Chicken cooked with special sauce and sauteed with onions, tomato, carrots and green pepper served on a sizzling plate

MADRAS CHICKEN \$15.95

Chicken cooked with coconut milk, garlic-ginger, herbs and spices

TAMARIND CHICKEN \$15.95

Chicken cooked in tamarind sauce and tossed with onion, green pepper, tomatoes & served on sizzler

MANGO CHICKEN \$15.95

Deep fried chicken cooked with mango sauce, green pepper, onion, tomatoes & served on sizzler

Mutton (Lamb)

KASHIMIRI ROGAN JOSH \$16.95

Kashmiri delicacy made out of rich flavor of tomato, saffron and spices

LAMB DHANSAK \$16.95

Lamb cooked with vegetable, lentils, spices in sweet and sour gravy

LAMB KORMA \$16.95

Lamb cooked in cashew nut and fresh cream gravy

LAMB TIKKA MASALA \$16.95

Barbeque lamb cooked with fresh spinach, cream and spices

LAMB SAAG \$16.95

Lamb cooked with fresh spinach, cream and spices

LAMB JORDA ALOO SALI BOTI \$16.95

Lamb cooked with apricots, yogurt, nuts, spices & garnished with potatoe flakes

LAMB VINDALOO \$16.95

Lamb cooked with potaotes and hot spices with sweet & sour sauce

Roti (Indian Bread)

PLAIN NAAN \$3.50

Leavened plain bread baked in tandoori oven

GARLIC NAAN \$4.50

Flour bread sprinkled with garlic and fresh coriander and baked in clay oven

LACCHA PARATHA \$4.50

Plain multi layered flaky bread

ALOO KULCHA \$4.50

Unleavened bread stuffed with potatoes and spices

CHEESE NAAN \$5.10

Plain bread stuffed with cheese and spices

TANDOORI ROTI \$3.50

Whole wheat bread baked in clay oven

Pappadom (2 pcs) \$2.00

Lentil flour crackers

Seafood

FISH CURRY \$14.95

Fresh fish simmered and cooked in a thick curry and dash of lime

SHRIMP MASALA \$16.95

Tiger shrimp simmered and cooked in spices, onions, tomatoes and sauteed with green peppers

GOAN SHRIMP CURRY \$16.95

Tiger shrimp tempered with mustard seeds and cooked with coconut milk and mild spices

SHRIMP SAAG \$16.95

Tiger shrimp cooked with spinach, fresh cream and spices

SHRIMP VINDALOO (HOT) \$16.95

Tiger shrimp cooked with potatoes, chillies, garlic-ginger in tangy sauce

Rice & Biryani

PLAIN RICE \$4.50

Plain Basmati rice

MUTTER PULAO \$6.95

Basmati rice cooked with ghee, whole spices and peas

VEGETABLE BIRIYANI \$10.95

Mixed vegetables cooked with basmati rice, ghee and traditional Indian spices

LAMB BIRYANI \$15.95

Basmati rice cooked with lamb, fresh herbs, nuts and spices

CHICKEN BIRYANI \$15.95

Basmati rice cooked with chicken and flavored with saffron, nuts and spices

SHRIMP BIRYANI \$16.95

Basmati rice cooked with shrimp, fresh herbs, nuts and spices

Desserts

GULAB JAMAN (2pcs) \$4.95

A delicious Indian sweet made from thickened milk, deep fried and soaked in sugar syrup

KHEER (RICE PUDDING) \$4.95

Rice cooked with milk, saffron, sugar and topped with almonds

Beverages

MANGO LASSI / MANGO MILKSHAKE \$3.95

SALT / SWEET / PLAIN LASSI \$3.00

SOFT DRINKS \$1.75

(Coke, Diet Coke, Sprite, Ginger Ale, Ice Tea)

JUICE \$2.75

(Orange, Mango)

PERRIER WATER \$2.60

BOTTLE WATER \$1.60

TEA \$1.75

MASALA TEA \$2.00