

## Appetizers

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<i>Veggie Chop (3 pieces) Beetroot, carrot, potato, coconut, peanut coated with breadcrumb ...V</i>	<i>.....\$6.50</i>
<i>Papadum (4 pieces) Lentil wafer.....V &amp; GF</i>	<i>.....\$4.00</i>
<i>Aloo Bonda (4 pieces)- Seasoned potato balls, dipped in chickpea batter &amp; deep fried..V &amp; GF.</i>	<i>\$6.50</i>
<i>Veggie Pakora (6 pieces) - Mixed vegetables dipped in chickpea batter &amp; deep fried..V &amp; GF....</i>	<i>\$6.50</i>
<i>Chaat Papdi - Fried papdi mixed with onions, tomatoes, mint, tamarind &amp; yogurt.....</i>	<i>\$6.50</i>
<i>Chana Chaat - Chickpea mixed with onions, tomatoes, mint, tamarind &amp; yogurt .....</i>	<i>GF...\$6.50</i>
<i>Veggie Samosa (2 pieces) - Flaky pastry filled with seasoned potatoes and peas.....V</i>	<i>...\$7.00</i>
<i>Paneer Pakora (5 pieces) - Homemade cheese dipped in chickpea batter and fried.....</i>	<i>\$6.50</i>
<i>Chicken Pakora (5 pieces) - Chicken dipped in chickpea batter and fried .....</i>	<i>\$6.50</i>
<i>Fish Fry - 5 pieces, Swaifish marinated in ginger,garlic,coated in bread crumbs &amp; fried...</i>	<i>\$10.00</i>
<i>Mixed Veggie Platter - Samosa, paneer, vegetable pakora &amp; papadom.....</i>	<i>\$11.00</i>
<i>(2 pieces of each)</i>	
<i>Mixed Platter - Samosa, vegetable, chicken, paneer, shrimp pakora and pappadom ...</i>	<i>\$13.00</i>
<i>(2 pieces of each)</i>	
<i>Mixed Salad - Tomatoes, onions, cucumber, lemon, carrots &amp; house made dressing.....</i>	<i>\$6.50</i>

## Accompaniments

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<i>Mixed pickle, Green chutney, Red onion chutney or Tamarind Chutney.....</i>	<i>\$2.50 each</i>
<i>Mango Chutney.....</i>	<i>\$3.00</i>
<i>Raita - Yogurt with cucumbers &amp; carrots.....</i>	<i>\$4.00</i>
<i>Extra Basmati Rice .....</i>	<i>\$4.00</i>

## Indian Style Soups

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<i>Lentil Soup - Red lentil sauce with fresh cream.....</i>	<i>\$7.00</i>
<i>Tomato Soup - Fresh tomato sauce with fresh cream .....</i>	<i>\$7.00</i>

## Tandoori Delicacies

*Tandoori dishes are cooked on skewers in our clay oven and lightly spiced.  
Served on a bed of greens and includes chutneys and one plain naan bread only.*

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<i>Tandoori Chicken - Half chicken marinated in yogurt and mild spices.....</i>	<i>\$17.00</i>
<i>Chicken Tikka - Boneless chicken marinated in yogurt and mild spices .....</i>	<i>\$18.00</i>
<i>Chicken Malai Kabab Boneless chicken marinated in yogurt, fresh cream &amp; cardamom.....</i>	<i>\$18.00</i>
<i>Paneer Tikka - Cubed Indian cheese marinated in yogurt, garlic and ginger.....</i>	<i>\$19.00</i>
<i>Seekh Kabab - Marinated minced lamb with onions and herbs.....</i>	<i>\$20.00</i>
<i>Tandoori Shrimp - (8 pieces) Jumbo shrimp marinated in yogurt, garlic and ginger... </i>	<i>\$22.00</i>
<i>Tandoori Mix Grill - 2 kinds of chicken, 2 kinds of lamb &amp; 2 pieces of shrimp .....</i>	<i>\$24.00</i>

## Dinner Specials for Two

*Starting with appetizers and finishing with desserts*

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<i>Special dinner for two .....</i>	<i>\$45.00</i>
<i>Tandoori chicken, chicken tikka, shrimp, lamb kabab, seekh kabab, choice of one curry, choice of one bread and basmati rice.....</i>	
<i>Special vegetarian dinner for two</i>	
<i>Choice of two vegetable curries, choice of one bread and basmati rice.....</i>	<i>\$38.00</i>



*Tandoori Mixed Grill*



*Chicken Malai Kabab*



*Tandoori Chicken*

## Chicken Specialties

Chicken entrees are served with Indian basmati rice

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- Chicken Curry - Lightly spiced boneless chicken cooked in mild sauce..... \$16.00*
- Chicken Vindaloo - Boneless chicken sautéed in a hot & sour sauce with potatoes..... \$17.00*
- Madras Chicken Curry -  
Boneless chicken seasoned with mustard & curry leaves, made with coconut..... \$18.00*
- Achari Chicken - Boneless chicken cooked with special house sauce ..... \$19.00*
- Chicken Shahi Korma  
Boneless chicken cooked in creamy garlic & onion sauce, cashews & raisins..... \$19.00*
- Chicken Makhani  
Tender pieces of tandoori boneless chicken sautéed in butter and cream sauce ..... \$19.00*
- Chicken Tikka Masala  
Tandoori boneless chicken with tomatoes, onions, garlic and green peppers ..... \$19.00*
- Chicken Josh - Chicken in yogurt and sautéed in tomato and garlic sauce ..... \$19.00*
- Chicken Garlic - Chicken sautéed with fresh garlic, tomato & onions..... \$19.00*



*Chicken Curry*



*Chicken Tikka Masala*

## Lamb Specialties

*Lamb entrees are served with Indian basmati rice*

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### *Goat Curry (with bone)*

*Tender goat sautéed with onions in a curry sauce..... \$20.00*

### *Lamb Curry*

*Tender pieces of lamb sautéed with onions in a curry sauce..... \$20.00*

### *Lamb Vindaloo*

*Lightly spiced lamb cooked in a hot & sour sauce with potatoes ..... \$20.00*

### *Lamb Shahi Korma*

*Boneless lamb cooked in creamy garlic onion sauce, cashews & raisins..... \$20.00*

### *Lamb Tikka Masala*

*Marinated tender lamb cooked in Tandoori clay oven & sautéed with onions in a tomato sauce .... \$20.00*

### *Rogan Josh*

*Tender lamb cooked with yogurt & sautéed in a tomato and garlic sauce..... \$20.00*



*Example of our various dishes*

## Seafood Specialties

*Seafood entrees are served with Indian basmati rice*

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- Fish Curry - White fish sautéed with onions & tomatoes in a curry sauce..... \$18.00*
- Fish Garlic - White fish sautéed with fresh garlic in tomato sauce..... \$20.00*
- Shrimp Curry - 5 Jumbo shrimp sautéed with onions & tomatoes in a curry sauce..... \$20.00*
- Shrimp Garlic - 5 Jumbo shrimp sautéed with fresh garlic in tomato sauce..... \$21.00*

## Biryani

*Served with Raita*

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- Vegetable Biryani -  
Vegetables in a lightly spiced sauce, with herbs, baked with basmati rice..... \$17.00*
- Chicken Biryani -  
Boneless chicken in a lightly spiced sauce, with herbs, baked with basmati rice..... \$19.00*
- Lamb Biryani -  
Tender lamb in a lightly spiced sauce, with herbs, baked with basmati rice..... \$21.00*
- Goat Biryani (with bone) -  
Goat in a lightly spiced sauce, with herbs, baked with basmati rice..... \$21.00*
- Shrimp Biryani -  
5 Jumbo shrimp in a lightly spiced sauce, with herbs, baked with basmati rice..... \$21.00*



*Biryani*

## Vegetable Specialties

Vegetable entrees are served with Indian basmati rice  
Gluten free and vegan friendly

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- Dal Tadka* - Red lentil cooked with onions & tomatoes ..... “V”..\$14.00
- Mixed Vegetable Curry* - Seasonal vegetables cooked with curry sauce..... “V”..\$16.00
- Chana Masala* - Chickpea, tomatoes and onions in a rich sauce..... “V”..\$16.00
- Baigan Bharta* - Roasted eggplant with tomatoes, onions and green peas ..... “V”..\$16.00
- Bhindi Masala* - Okra sautéed with onions, green peppers & tomatoes ..... “V”..\$16.00
- Dal Makhani* - Lentils and beans cooked in a creamy butter sauce ..... \$16.00
- Aloo Gobi* - Seasoned cauliflower, potatoes, onions and tomatoes ..... “V”..\$17.00
- Matar Paneer* - Distinctively spiced peas and homemade cheese..... \$16.00
- Palak Paneer* - Blended chopped spinach sautéed w/ onions, ginger & garlic and homemade cheese \$17.00
- Malai Kofta* - Minced cheese balls sautéed in cream sauce with raisins and cashews..... \$18.00
- Navratan Korma* - Delicately spiced vegetables cooked in a creamy sauce ..... \$18.00
- Paneer Makhani* - Homemade cheese in a creamy butter & tomato sauce..... \$18.00
- Paneer Shahi Korma* - Cubed cheese in a creamy onion sauce, cashews & raisins ..... \$18.00
- Paneer Tikka Masala* - Cubed Indian cheese cooked in a tandoori clay oven with tikka masala sauce. \$18.00



*Dal Tadka*



*Palak Paneer*



*Paneer Shahi Korma*

## Tandoori Breads

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<i>Naan - White flour hand tossed bread with butter</i> .....	\$3.00
<i>Roti - Whole wheat bread with butter</i> .....	"V" Available..... \$3.00
<i>Garlic Naan - White flour hand tossed bread baked with garlic and cilantro</i> .....	\$5.00
<i>Chili Garlic Naan - White flour hand tossed bread baked w/garlic, chili &amp; cilantro</i> .....	\$5.50
<i>Cheese Naan - White flour hand tossed bread stuffed with grated Indian cheese</i> .....	\$5.50
<i>Keema Naan - White flour hand tossed bread stuffed with spicy minced lamb</i> .....	\$5.50
<i>Kashmiri Naan - White flour hand tossed bread stuffed w/sweet cherry, raisins &amp; cashews..</i>	\$5.50
<i>Bread Basket - Naan, garlic naan and cheese naan</i> .....	\$12.00

## Desserts

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<i>Gulab Jamun - Deep fried milk confection in a sweet syrup (4 pieces)</i> .....	\$5.00
<i>Kheer - Rice cooked in flavored milk with cardamom &amp; raisins, served cold</i> .....	\$5.00
<i>Kulfi - Homemade sweetened milk ice cream, choice of mango or pistachio</i> .....	\$5.00
<i>Mango Pudding - Vanilla pudding with fresh mango pulp</i> .....	\$5.00
<i>Gajar Halwa - Grated carrots cooked in milk &amp; butter with raisins</i> .....	\$5.00

## Beverages

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<i>Mango Lassi - Cold sweetened mango and yogurt drink</i> .....	\$5.00
<i>Mango juice</i> .....	\$3.00
<i>Chai tea, Spiced tea, Iced tea</i> .....	\$4.00
<i>Soft Drinks - Coke, Diet Coke, Sprite, Lemonade, Rootbeer, Fanta</i> .....	\$2.50
<i>Bottled Water</i> .....	\$2.00
<i>Whole Milk</i> .....	\$2.00



*Garlic Naan*



*Bread Basket*