

APPETIZERS

All appetizers served with Mint, Tamarind, and Onion Chutney.

1. Vegetable Samosas (2).....\$3.99
Crisp triangular patties stuffed with peas & potatoes cooked with spices & deep fried
2. Vegetable Pakoras (5)\$3.99
Fritters of assorted fresh vegetables gently seasoned and deep fried
3. Aloo Tikki (2)\$3.99
Spicy potato stuffing dipped in chick pea batter, then breaded and deep fried
4. Paneer Pakora (5)\$5.99
Pieces of homemade cheese, dipped in chick-pea batter and deep fried
5. Chicken Pakora (5)\$6.99
Tender pieces on boneless chicken marinated in spices and batter fried
6. Vegetarian Platter.....\$8.99
Assorted vegetable appetizers
- 7 House Special Platter.....\$9.99
Combination of appetizers, including Chicken Pakora, Vegetable Samosa, Aloo Tikki, Vegetable Pakora & Paneer Pakora
8. Fish Pakora.....\$10.99
Fish marinated in spices & batter fried
9. Samosa Chat.....\$8.99
Crumbled Samosas topped with curried chick peas, chutney, chopped onion, tomatoes & yogurt.
10. Tikki Chat.....\$8.99
Mashed potato topped with curried chick peas, onion, tomato chutney & yogurt
11. Chana Poori or Chana Butura.....\$11.99
Chick peas cook with garlic ginger & cilantro, served with fried bread poori whole wheat or butura white bread
12. Chicken Chilli Dry.....\$14.99
Indo Chi Style
13. Paneer Chilli Dry.....\$12.99
Indo Chi Style

SOUPS

1. Chicken Soup.....\$ 3.99
2. Lentil Soup.....\$ 3.99
3. Coconut Soup.....\$3.99

CHEF'S SPECIALS

1. Chicken Makhani.....\$15.99
Boneless tandoori chicken cooked in appetizing tomato and butter sauce with crushed cashews
2. Paneer Shahi Korma.....\$12.99
Homemade cheese cooked with nuts and touch of cream
3. Chicken Bhuna.....\$15.99

Tender pieces of chicken cooked with onions, green peppers and spices

4. Lamb Bhuna.....\$16.99

Cubes of lamb cooked with fresh-cut tomatoes, bell pepper and onions

TANDOORI SPECIALTIES

Served with Rice, Masala Sauce and Onion Chutney.

1. Tandoori Chicken (6 pcs)\$14.99

Chicken marinated in yogurt with spices and grilled in Tandoor oven

2. Chicken Tikka.....\$15.99

Tender boneless pieces of chicken breast marinated in yogurt with spices and grilled in Tandoor oven.

3. Paneer Tikka Kabab.....\$13.99

Marinated roasted cubes of farmers cheese

4. Seekh Kababs.....\$15.99

Finger rolls of spiced ground lamb cooked on a skewer in Tandoor oven.

5. Tandoori Shrimp.....\$17.99

Spiced Jumbo Shrimp cooked on a skewer in Tandoor oven.

6. Tandoori Mixed Grill.....\$18.99

A Delicious Combination of Chicken Lamb Seekh Kabab and Shrimn.

BREAD

All our breads are baked fresh to your order.

1. Tandoori Rot.....\$1.99

Wheat flour bread cooked in Tandoor.

2. Chapathi.....\$1.99

Wheat flour bread cooked on the griddle

3. Naan.....\$2.49

Plain unleavened bread made in tandoor

4. Paratha.....\$2.99

Multi layered whole wheat flour bread cooked with vegetable oil.

5. Aloo Paratha.....\$3.99

Whole wheat flour bread stuffed with spiced mashed Potatoes.

6. Poori (2) or Butura (2)\$3.99

Fried whole wheat or white flour bread (puff bread)

7. Garlic Naan.....\$3.99

Naan bread with fresh garlic, cilantro and seasoning

8. Ginger Naan.....\$3.99

Naan bread with fresh ginger, cilantro and seasoning

9. Chili Naan.....\$3.99

Naan baked with jalapenos

10. Onion Kulcha.....\$3.99

Naan bread stuffed with onion

11. Paneer Kulcha.....\$3.99
Naan stuffed with mildly spiced cottage cheese
12. Pashwari Naan.....\$3.99
Naan stuffed with raisin, nuts and coconuts
13. House Special Naan.....\$4.99
Naan stuffed with garlic, onion, potato and cheese.
14. Chicken Naan\$4.99
Naan stuffed with chicken.
15. Keema Naan.....\$4.99
Naan bread stuffed with ground lamb and cilantro

VEGETARIAN SELECTIONS

Served with Rice and Onion Chutney (add mushrooms to entree \$1.00)

All entrées 8 thru 17 can be made vegan at your request

1. Saag.....\$11.99
Spinach cooked with fresh spices, your choice of (paneer, mushroom, potato or chana)
2. Mattar Paneer.....\$11.99
Fresh homemade cottage cheese cooked gently with tender green peas and fresh spices.
3. Nav Ratan Shahi Korma.....\$11.99
9 assorted garden fresh vegetables sauteed in fresh herbs with cashews and raisins.
4. Malai Kofta.....\$11.99
Minced garden fresh vegetable balls cooked in rich gravy and mildly spiced.
5. Paneer Masala.....\$11.99
Tender chunks of homemade cheese cooked with tomato and butter sauce. .
6. Punjabi Bhaji.....\$11.99
Deep fried fresh vegetable fritters, simmered in ginger, garlic and tomato sauce.
7. Mattar Mushroom.....\$11.99
Fresh green peas cooked with mushrooms and fresh spices.
8. Mushroom Curry.....\$11.99
Mushrooms cooked in mild spices.
9. Dal Makhani.....\$11.99
Lentils flavored with freshly ground spices and sauteed in cream.
10. Dal Fry.....\$11.99
Lentil tempered, Cooked with Onions, Tomoto, Ginger and Garlic.
11. Chana Masala.....\$11.99
A North Indian specialty subtly flavored chick peas tempered with ginger and garlic.
12. Aloo Gobhi.....\$11.99
Cauliflower and potatoes cooked with herbs and spices.
- 13 Aloo Mattar.....\$11.99

14. Aloo Vindloo\$11.99
Potato cooked in hot spice sauce.
15. Baingan Bhartha.....\$11.99 Grilled
eggplant cooked with onion, tomatoes and fresh herbs.
16. Bhindi Masala.....\$11.99
Garden fresh okra cooked with garlic, ginger and cilantro.
17. Vegetable Jalpharezi.....\$11.99
Fresh vegetables cooked with spices in slightly tangy sauce.
18. Paneer Chilli\$11.99
Homemade cottage cheese, cooked in tomato sauce with seasoned bell peppers, shredded onions.
19. Paneer Bhurji.....\$12.99
Shredded farmers cheese with peppers and spices.
20. Dal Turka.....\$10.99
Yellow lentils cooked and garnished with onion, garlic and ginger.
21. Gobhi Manchoorian.....\$11.99

CHICKEN SPECIALTIES

Served with Rice and Onion Chutney (add mushrooms to entrée \$1.00)

- 1 Chicken Tikka Masala.....\$15.99
Boneless chicken breast marinated in yogurt and spices. Roasted on the skewer sauteed in tomato and butter sauce.
2. Chicken Curry.....\$14.99
Chicken cooked with spices in a thick curry sauce.
3. Chicken Korma.....\$14.99
Boneless chicken cooked with cashews and raisins with a touch of cream.
4. Chicken Vindaloo.....\$14.99
Chicken cooked in hot and spicy sauce with potatoes.
5. Chicken Saag\$14.99
Tender pieces of chicken sauteed with spinach and blended with green herbs.
6. Chicken Jalpharezi.....\$14.99
Tender pieces of chicken cooked with mixed vegetables.
7. Chicken Dal Piyaza.....\$14.99
Tender pieces of chicken cooked with onion, green peppers, spices and dal (lentils)
8. Chicken 65.....\$14.99
Chicken Pakora cooked with yoghurt, tomato sauce and soy sauce.
9. Chicken Manchurian\$14.99
Chicken cooked Indo-Chinese style.
10. Chicken Chilli.....\$14.99
Boneless chicken pieces simmered in tomato sauce with seasoned bell pepper and shredded onions.

LAMB DELICACIES OR GOAT ITEMS

Served with Rice and Onion Chutney (add mushrooms to entree \$1.00)

1. Lamb Curry.....\$15.99
Chunks of lamb cooked with herbs and spices in gravy sauce.
2. Lamb Vindaloo.....\$15.99
Lamb cooked in hot and spicy sauce with potatoes.
3. Boti Kabab Masala.....\$15.99
Tender cubes of Tandoori Kabab sautéed in tomato and butter sauce.
4. Lamb Shahi Korma.....\$15.99
Lamb cooked in cream sauce with cashews and raisins.
5. Lamb Saag.....\$15.99
Tender pieces of lamb cooked with spinach and flavored with fresh spices.
6. Lamb Dal Piyaza.\$15.99
Tender pieces of lamb cooked with onions, bell pepper, and Dal (Lentils)
7. Lamb Jalpharezi.....\$15.99
Tender pieces of lamb cooked in specially prepared vegetables.
8. Rogan Josh.....\$15.99
Lamb cooked in onion, tomato sauce, with touch of yogurt.
9. Keema Mattar.....\$15.99
Spice Fround Lamb cooked with neas onion and diond tomoto.

SEAFOOD SPECIALTIES

Served with Rice and Onion Chutney (add mushrooms to entrée \$1.00)

1. Shrimp or Fish Curry.....\$15.99
Cooked in gravy sauce with herbs and spices
2. Shrimp Tandoori Masala or Fish.....\$15.99
Marinated in Tandoori masala sauteed in tomato sauce
3. Shrimp Vindaloo or Fish.....\$15.99
Cooked in hot and spicy sauce with potatoes
4. Shrimp Bhuna or Fish.....\$16.99
Cooked in specially prepared veg a touch of ginger & garlic
5. Fish Makhani or Shrimp.....\$15.99
Marinated pieced of fish or shrimp, roasted on skewer and cooked in tomato and better sauce with mild spices
6. Shrimp Saag or Fish.....\$15.99
Cooked in spinach and fresh spices
7. Shrimp Korma or Fish.....\$15.99
Cooked in cream sauce with cashews and raisins
8. Shrimp Jalpharezi or Fish.....\$15.99

Cooked in specially prepared vegetables

RICE SPECIALTIES (BASMATI)

All Rice items served with Onion Chutney and Ratha

1 Vegetable Biryani.....\$11.99
Classic Muglai dish of curried vegetables in rice

2 Chicken Biryani.....\$13.99
Classic Muglai dish of curried chicken in rice

3 Lamb Biryani.....\$14.99
Classic Muglai dish of curried lamb in rice

4 Shrimp Biryani or Fish.....\$15.99
Classic Muglai dish of curried rice, & simmered in ginger garlic, & fresh coriander

5 Egg Biryani.....\$11.99
Classic Muglai dish of curried eggs in rice

6 House Special Biryani.....\$15.99
Classic Muglai dish of curried chicken, lamb, shrimp, paneer, & vegetables in rice.

7 Plain Basmati Rice. Small.....\$2.99. Large.....\$4.99

8 Peas Pulao.....\$9.99
Flavored Basmati Rice cooked with green peas

9 Egg Pulao.....\$10.99
Flavored Basmati Rice cooked with egg

EGGS DISHES

1. Egg Curry..... \$11.99
Egg pieces cooked with curry sauce

2. Egg Burji.....\$11.99
Egg Scrambled with onions, green peppers, tomatoes and touch of Indian Spices

ZAIKA, ACCOMPANIMENTS

1. Papad (2).....\$1.99
Crisp lentil wafers.

2. Green Salad.....\$3.99

3. Raitha.....\$2.99
Whipped yogurt with cucumbers and chopped tomatoes

4. Yogurt.....\$2.99
Homemade fresh yogurs

5. Pickles.....\$1.99
Imported mixed pickles

6. Mango Chutney.....\$1.99
Weet and sour mango relish.

7. Masala Sauce.....\$5.99

Tomato and butter sauce

8. Curry Sauce.....\$4.99

Spicy gravy sauce

DESSERTS

1. Ras Malai (2)\$4.99

A Dessert from Bengal, made from fresh cheese in sweetened milk. Served.

2. Gulab Jamun.....\$3.99

A North Indian sweet made from essence of milk, fried in vegetable oil. Soaked in honey syrup.

3. Kheer (Rice Pudding)\$3.99

A famous Indian sweet made from milk and rice, flavored with nuts, raisins a cardamon seeds.

4. Carrot Halwa.....\$4.99

Grated carrots cooked in sweeten milk with nuts and raisins.

5. Kulfee.....\$3.99

Homemade ice cream made with milk and nuts.

6. Mango Kulfee.....\$3.99

Homemade mango ice cream.

7. Mango Pudding.....\$3.99

Homemade mango pudding mixed with assorted fruits.

8. Vanilla Ice Cream.....\$3.99

DRINKS

Mango Milk Shake.....\$3.99

Lassi.....\$3.99

A Soothing Drink. Sweet or Salted

Mango Lassi.....\$3.99

Mango Juice.....\$2.99

Milk.....\$1.99

Bottled Water (0.5 Liter)\$1.99

Soft Drinks (Free Refills)\$1.99

Coke, Diet Coke, Pibb Xtra, Sprite& Lemonade

Iced Tea.....\$1.99

Black Tea or Coffee.....\$1.99

Green Tea.....\$1.99

Indian Masala Tea (hot or cold)\$1.99

Made with Indian spices and milk