

Appetizers

- A1. Bhail Puri** :India's most popular railway snack. Made from .puffed rice, potatoes, onions, home-made wafer chickpeas noodles mixed with three chutneys, lime, and garnished with cilantro \$ **3.45**
- A2. Aloo Tikki** :Indian potato pancake topped with chopped onions, tamarind, and green cilantro and mint chutney \$**3.95**
- A3. Vegetable Samosa(2)** :Crisp turnover stuffed with spiced potatoes, peas, spices, and herbs served with tamarind , mint and cilantro chutney, this is a popular snack throughout India \$**3.95**
- A4. Meat Samosa(2)** :Crisp turnover stuffed with peas, spices, herbs, and ground lamb chicken; served with chutnies \$**7.95**
- A5. Vegetable Pakora** :Spinach, potatoes, cauliflower, and fritters served with, chutnies \$**3.45**
- A6. Paneer Pakora**
Fried home-made cheese slices dipped in Gram Flour served with sweet, home-made tomato chutney \$**6.95**
- A7. Chicken Pakora** :Moist pieces of white chicken fritters served with chutnies \$**5.95**
- A8. Shrimp Pakora** :Shrimp Fritters dipped in gram flour and fried \$**6.95**
- A9. Onion Bhaji** :Lightly spiced, deep fried onion rings \$**3.45**

Soups and Salads

- SS1. Lentil Soup** :Delicately spiced lentil soup \$**3.45**
- SS2. Chicken Soup** :Mildly spiced Chicken Soup Flavored in onion, ginger, garlic \$**3.45**
- SS3. Mulligtawny Soup.** :Mildly spiced soup made with lentils and chicken stocks \$**3.45**
- SS4. Fresh Green Salad** :Fresh cut lettuce, carrots, tomatoes salad \$**3.45**
- SS5. Katchumber Salad.**:Cucumber, Carrots, Tomatoes with Garbanzo beans with home made cilantro dressing \$**3.45**
- SS6. Tandoori Chicken Salad** :Tandoori Barbecued chicken on a bed of lettuce, cucumber, tomatoes, with cilantro dressing \$**6.95**

Sizzlers from the Tandoor

- T1. Tandoori Chicken**:Spring chicken marinated in yogurt, fresh spices, and lemon juice, barbecued over flame in our tandoor \$**9.95**
- T2. Tandoori Shrimp** : Shrimp marinated in yogurt, fresh spices, and lemon juice, barbecued over Flame in our tandoor \$**15.95**
- T3. Tandoori Mixed Grill** :Assorted delicacies Lamb and Chicken barbecued in tandoor \$**15.95**
- T4. Seekh Kebab** :Ground lamb blended and marinated with herbs, spices broiled on skewers over the flame in tandoor \$**13.95**
- T5. Chicken Tikka** :Tender boneless pieces of chicken subtly flavored with spices and barbecued on skewers in tandoor \$**10.95**
- T6. Boti Kebab** :Tender morsels of lamb marinated in our special recipe and broiled in our Tandoor \$**13.95**

Chicken Curries

C1. Chicken Curry :

Mildly spiced boneless chicken pieces cooked in tomatoes and herbs **\$10.95**

C2. Chicken Karahi :

Boneless chicken stir fried with onions, tomatoes, and spices **\$11.95**

C3. Chicken Jalfrazie :

Boneless chicken cooked in fresh spices, Bell Peppers sautéed in tomato, onions, and green peppers **\$11.95**

C4. Chicken Vindaloo :

Chicken cooked in a tangy gravy with potatoes, vinegar, herbs, and spices **\$10.95**

C5. Chicken Saagwala:

Chicken cooked with a mildly spiced and creamed spinach sauce **\$11.95**

C6. Chicken Tikka Masala:

Marinated tandoor cooked boneless breast chicken, cooked in a tomato fenugreek saffron sauce **\$11.95**

C7. Chicken Korma :

Tender, boneless pieces of chicken spiced mildly and cooked with onions, yogurt, and cashew nuts **\$11.95**

C8. Butter Chicken :

Chicken cooked in a Tomato and onion Gravy **\$11.95**

C9. Chili Chicken :

Boneless pieces of chicken cooked in chili and herbs **\$11.95**

C10. Chicken Coco Curry :

Tender, boneless pieces of chicken spiced mildly and cooked with onions, Coconut milk **\$11.95**

Lamb and Beef Curries

G1. Rogan Josh :

Cubes of lamb or beef cooked in mildly spiced gravy **\$11.95**

G2. Lamb/Beef Vindaloo :

Lamb/ beef cooked in seasoned hot spices in heavy gravy with potatoes, tomatoes, and peppers **\$11.95**

G3. Lamb/Beef Saag

Diced lamb or beef cooked in a sauce of spinach **\$12.95**

G4. Lamb/ Beef Karahi

Cubes of lamb or beef stir fried in Onion Tomatoes and Spices **\$12.95**

G5. Lamb/Beef Jalfrazie

Fresh lamb or beef cooked with vegetables, ground herbs, and spices **\$12.95**

G6. Muglai Korma

Boneless lamb or beef cooked in yogurt nuts, delicate herb, and spices **\$12.95**

C7. Lamb/Beef Coco Curry

Boneless pieces of Lamb or beef spiced mildly and cooked with onions, Coconut Milk **\$12.95**

Seafood Curries

- F1. Fish Curry** :Fresh boneless fish cooked in a thick sauce of herbs and spices \$12.95
- F2. Fish Tikka Masala** :Fresh boneless morsels of seasoned Mahi Mahi baked in Tandoor ,cooked in our fresh tomato sauce with spices and herbs \$13.95
- F3. Shrimp Curry** :Fresh shrimp cooked with our fresh tomato sauce with spices and herbs \$12.95
- F4. Shrimp Korma** :Shrimp spiced mildly and cooked with onions, yogurt, and cashew nuts \$14.95
- F5. Shrimp Karahi** :Shrimp curry cooked with fresh ginger, garlic and tomatoes \$13.95
- F6. Shrimp Vindaloo** :Shrimp cooked with special spices and potatoes ,vinegar, thick sauce \$13.95
- F7. Shrimp Saagwala** :Shrimp pieces cooked with spinach, spices, & herbs \$13.95
- F8. Shrimp Coco Curry** :Shrimp spiced mildly and cooked with onions, Coconut milk \$14.95

Basmati Ka Khazana

- R1. Plain Rice** :Steamed Aromatic Basmati rice with onion and saffron flavorings \$2.95
- R2. Rice Pullao** :Basmati Rice cooked with Peas and saffron and seasonings \$3.95
- R3. Kashmiri Pullao** :Basmati Rice with dried fruits, nuts, and saffron \$7.95
- R4. Vegetable Biryani :**
Mix vegetables sautéed with basmati rice, nuts, raisins, and curry sauce \$9.95
- R5. Chicken Biryani** :Basmati rice with pieces of chicken cooked with nuts, herbs, spices, and saffron \$10.95
- R6. Lamb Biryani** :Pieces of lamb cooked with basmati rice, cashews, raisins, and a curry sauce \$12.95
- R7. Shrimp Biryani** :Basmati Rice cooked with shrimp and seasoned with herbs, spices, saffron, and nuts \$14.95

Tandoori Breads

- B1. Naan** :Classic leavened bread made with white wheat flour and baked in the tandoor; served piping hot with or without butter \$1.75
- B2. Garlic Naan** :Naan topped with chopped garlic and cilantro and baked in the tandoor \$2.50
- B3. Puri (2)** :Deep fried, flat rounds of whole wheat flour \$3.50
- B4. Tandoori Roti** :Whole wheat, unleavened bread cooked in the tandoor \$2.50
- B6. Aloo Parantha** :Whole, unleavened bread filled with spiced mashed potatoes cooked in the tandoor. \$3.50
- B7. Onion Kulcha** :Naan stuffed with finely chopped onions and baked in the tandoor \$3.50
- B8. Kashmiri Naan**
Naan enriched with nuts, raisins, and fruit \$4.50
- B9. Cheese Naan**
Naan enriched with Cheese \$4.50

Vegetarian

V1. Daal Makhani :Lentils cooked in a special butter sauce **\$7.95**

V2. Chana Masala :Garbanzo beans with ginger in a special spiced sauce **\$7.95**

V3. Aloo Gobi :Cauliflower and potatoes, sautéed with fresh tomatoes, ginger, green chili, and ground coriander **\$8.95**

V4. Bengan Bhartha :A puree of tandoor baked eggplant, sautéed onions, fresh tomatoes, ginger, and green chili **\$8.95**

V5. Jeera Allo :Mildly spiced potatoes cooked with Cumin seeds, onions, and herbs **\$7.95**

V6. Saag Paneer :Pureed spinach leaves and cubes of paneer, cooked with onions, ginger, and green chili **\$8.95**

V7. Aloo Saag :Pureed spinach leaves and bite-sized potatoes, sautéed with onions, ginger, and green chili **\$7.95**

V8. Alu Matar :Potatoes and Peas cooked in spiced gravy **\$7.95**

V9.Matar Paneer :Home-made cheese cooked in peas & mildly spiced gravy **\$8.95**

V10. Malai Kofta :Mixed vegetable balls cooked in fresh tomatoes, ginger, garlic, and saffron creamy sauce, **\$9.95**

V11. Bhindi Masala :Fresh okras sautéed with onion, ginger, tomatoes, and spices **\$9.95**

V12. Mixed Vegetables :Mixture of vegetables cauliflower , carrots, potatoes, Peas sautéed with onions, ginger and tomato **\$8.95**

V13. Aloo Vindaloo :A delightful mixture of potatoes sautéed with onions, ginger, tomato, and green chili **\$7.95**

V14. Nauratan Korma :Mildly spiced mixed vegetables cooked in yogurt and cream sauce topped with mixed dry fruits **\$9.95**

V15. Shahi Paneer :A delight of India, this dish is made with home-made cheese, nuts, and raisins cooked with fresh tomatoes, ginger, and garlic **\$9.95**

V16. Tomato cheese :Cubes of home-made paneer mixed in a puree of tomatoes and spices **\$9.95**

V17. Daal Tarka :Lentils cooked in tomatoes, onions, and spices **\$7.95**

V18. Coconut Curry :Mildly spiced mixed vegetables cooked in yogurt and cream sauce topped with Coconut Milk **\$9.95**

V19. Vege Masala :Mildly spiced mixed vegetables cooked in cooked in a tomato fenugreek saffron sauce **\$9.95**

Sides

S1. Raita

Home-made yogurt with an assortment of the chef's selection of vegetables **\$1.95**

S2. Mango Chutney

Indian dip made from unripe mangoes **\$2.45**

S3. Achar

A variety of Indian vegetable pickles **\$1.95**

S4. Papad

Stone ground lentil crackers flavored with black pepper and cumin and toasted in the tandoor **\$1.50**

Beverages

D1. Mango Lassi

A popular treat in Punjab, this is a home-made yogurt and mango pulp \$3.45

D2. Lassi

Buttermilk served Sweet, Salted or plain \$3.45

D3. Indian Tea

The traditional tea of India, brewed with milk, and cardamom with a special blend of spices \$1.75

D4. Iced Tea

Tea brewed with fresh mint leaves \$1.75

D5. Roohafza

A refreshing drink made from rosewater to hit the spot for sweet cravings \$2.50

D6. Nimbu Pani

Home-made lemonade, made Indian-style with fresh ginger and fresh lime juice \$1.75

D7. Indian Coffee \$1.75

D8. Coke, D-Coke, 7-UP, Sprite \$1.75

D9. Mango/Lychee/Guava Maaza

Refreshing juice \$2.50

Desserts

S1. Gulab Jamun

Fried cheese balls in heavy sugar syrup \$3.45

S3. Kheer

Indian rice pudding made in the traditional way with the flavor of green cardamom \$3.45

S4. Kulfi Pistachio

Indian ice-cream made from reduced milk, cardamom, and pistachio nuts \$3.45

S5. Kulfi Mango

Indian ice-cream made from reduced milk and Mango Pulp \$3.45

S6. Petha(3)

Raw pumpkin pieces Boiled in sugar syrup \$3.45

Combination Specials

CM1. Vegetarian Thali (*per person*)

The vegetarian at heart will enjoy a tasteful adventure of variety by selecting India's flavor.

(Two vegetables, Daal, Rice, Naan, and Raita, Dessert) \$15.95

CM6 Dinner Specials

Include the full size entrée, Soup or Salad, vegetable of the day, Rice, and Naan add \$6.00

CM7 Lunch Specials (only Applicable on Curries)

Includes Half portion Entrée, Salad, Vegetable of the day, Rice and Naan Price Same as Entrée

CM8 Lunch Buffet(All you can Eat, Only Dine in)

Mon- Fri 11.30-2.30 \$ 8.45 (Kids under 5 eat free, limit of one kid per person)