

# 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**
- 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 \$**5.95**
- 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 \$11.95
- R6. Lamb Biryani** :Pieces of lamb cooked with basmati rice, cashews, raisins, and a curry sauce \$13.95
- R7. Shrimp Biryani** :Basmati Rice cooked with shrimp and seasoned with herbs, spices, saffron, and nuts \$13.95

## 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 **\$8.95**

**V2. Chana Masala** :Garbanzo beans with ginger in a special spiced sauce **\$8.95**

**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 **\$8.95**

**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 **\$8.95**

**V8. Alu Matar** :Potatoes and Peas cooked in spiced gravy **\$8.95**

**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 **\$8.95**

**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 **\$8.95**

**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 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)