



## Soups & Salad

- Tomato Soup (cup)** 2.95  
A traditional soup of fresh tomatoes and vegetables seasoned with delicate herbs.
- Coconut Soup** 2.95  
Shredded coconut with whole milk, nuts and sweet spices.
- Lentil Soup (vegan)** 3.95  
A traditional soup made with lentils and tomatoes.
- Kachumber Salad** 4.95  
Green salad of red onion, green pepper, tomato, cucumber and lettuce tossed with cumin powder, black pepper, oil and lemon juice.
- Garden Salad** 4.95  
Fresh lettuce, cucumber, tomatoes, red onions and shredded carrots.

## Appetizers (Vegetarian Special)

- Vegetable Samosa (Vegan)** 4.95  
Crispy turnovers stuffed with green peas and potatoes.
- Gobhi Pakora (Vegan) (6pcs)** 5.95  
Cauliflower florets dipped in house batter (chickpeas and rice flour batter) deep fried.
- Paneer Pakora (Cheese fritter)** 5.95  
Fritters of homemade cottage cheese cubes in chickpea batter.
- Vegetable Pakora** 6.95  
A delicious spiced combination of assorted vegetables; Fritters of chopped spinach, onions, potatoes and cauliflower in chickpea batter.
- Samosa Chat** 8.95  
Mouth watering combination of crispy vegetable turnover and chickpeas tossed in yogurt, and topped with sweet and sour condiments.
- Papri Chat (cold)** 6.95  
Combination of crispy wafers, potatoes and chickpeas tossed in yogurt and topped with sweet and sour condiments.
- Aloo Tikki Chat** 8.95  
A popular Mashed Round Shaped Fried Potatoes with Indian sauces served with garnished onion and cilantro.
- Vegetarian Assorted Platter** 9.95  
Assortment of appetizers like vegetable samosa, vegetable pakoras and cauliflower fritters.
- Chilli Paneer** 8.95  
Shallow fried Indian cheese are tossed with chilli sauce.

## Non-Vegetarian Special

- Lamb Keema Samosa** 6.95  
Deep fried turnover stuffed with minced lamb and green peas.
- Chicken Pakora** 6.95  
Crispy chicken tenders in chickpeas and flour batter.
- Assorted Platter** 10.95  
Assortment of appetizers: vegetable samosa, chicken pakoras, vegetable and gobhi pakoras.
- Tandoori Assorted Platter** 12.95  
Assortment of sizzling appetizers of chicken drumsticks, tikkas and reshm/pudina
- Tawa Calamari** 9.95  
Calamari Sauteed with onion on tawa.
- Sukha Goat** 12.95  
Goat Chunks cooked in a chilli sauce.

## Appetizer from the Tandoor (G.F)

All "Tandoor Appetizers" are served on a sizzling bed of onions and peppers, and the portions are generous for two or an entree for one when served with aromatic sauce.

- Chicken Tikka** 13.95  
Succulent cubes of chicken subtly spiced and broiled in a tandoor.
- Chicken Tandoori** 15.95  
Chicken marinated in yogurt and freshly ground spices, and broiled in a tandoor.
- Chicken Tandoori (white meat)** 16.95
- Ginger Kebab** 16.95  
Tendered chicken fillet seasoned with fresh ginger and spices.
- Boti Kebab** 19.95  
Cubed leg of lamb seasoned with spices, marinated on yogurt, garlic and ginger mixture.
- Tandoori Shrimp** 19.95  
Jumbo shrimp seasoned with fresh spices and broiled in a tandoor.
- Tandoori Mixed Grill** 23.95  
A pre-selected combination of tandoori chicken, chicken tikka, boti kebab and tandoori shrimp.
- Tandoori Paneer Tikka** 17.95  
Succulent cubes of homemade cottage cheese and roasted vegetables. subtly spiced and broiled in a tandoor.
- Lamb Chops** 19.95  
Tender spring lamb chops marinated with the perfect blend of corianders, rasins, nutmeg, lemon & cooked in a clay oven

## Vegetarian Special

- Chana Masala (Vegan)** 11.95  
Chickpeas cooked with tomatoes, ginger, garlic, onions and spices.
- Baigan Bhartha** 11.95  
Roasted eggplant mashed and cooked with onions, tomatoes, green & red peppers and spices.
- Vegetable Curry** 11.95  
Cooked with seasonal vegetables tomatoes, ginger, garlic, onions and spices.
- Vegetable Tikka Masala** 12.95  
Mixed vegetables cooked in creamy tomato sauce.
- Navarathan Korma** 12.95  
Nine different fresh vegetables cooked in a creamy sauce with almonds, cashews, raisins and spices.
- Alu Gobi (Vegan)** 12.95  
Steamed cauliflower stir fried with potatoes and cooked with ginger, onion and Indian spices.
- Dal Makhni (Black Dal)** 12.95  
Black lentils cooked with fresh herbs and spices, sauteed in butter and garnished with ginger.
- Dal Tadka (Chana Dal)(Vegan)** 11.95  
Yellow chickpeas lentils cooked with ginger, garlic, tomatoes and spices.
- Saag Paneer** 11.95  
Homemade cheese cooked with spinach and spices, garnished with fresh cilantro..
- Goan Curry (Vegan)** 12.95  
Mixed Vegetables cooked with coconut, nut and spices, sauteed with mustard and dry chilli.
- Veg. Kohlapuri Sabzi (Vegan)** 11.95  
Mixed vegetables cooked with ginger, garlic in onion gravy, sauteed with mustard and dry chilli.
- Paneer Masala** 13.95  
Homemade cottage cheese cooked in a creamy tomato sauce.





## Chicken Selections

- Chicken Curry** 12.95  
Cubed boneless chicken cooked in onion, ginger and garlic based authentic curry.
- Chicken Tikka Masala** 13.95  
Tandoor roasted chicken white meat cubes cooked in a creamy tomato sauce.
- Mango Chicken** 12.95  
Cubed boneless chicken cooked with mango relish, tomatoes and herbs.
- Chicken Tikka Saag** 13.95  
Tender pieces of chicken roasted in a tandoor and cooked with fresh spinach, tomato and ginger gravy.
- Chicken Vindaloo** 12.95  
Diced chicken cooked with potatoes in a hot tangy sauce.
- Chicken Jalfrezi** 12.95  
Boneless cubes of chicken cooked with onions, peppers and tomatoes in onion gravy.
- Butter Chicken** 13.95  
Boneless chicken cooked in a rich butter sauce.
- Kadhai Chicken** 13.95  
Cubed chicken tikka cooked with peppers, tomatoes and onions shredded in a traditional Indian pan, sprinkled with freshly ground spices and herbs.
- Chicken Shahi Korma** 13.95  
Boneless pieces of chicken cooked with cashew nuts in a creamy sauce
- Chicken Malabar** 13.95  
Chicken made with toasted authentic kerela spices and roasted coconut.

## Meat Selections (Lamb & Goat)

- Lamb Curry** 14.95  
Lamb pieces cooked with gravy of onion, ginger, garlic and spices.
- Lamb Saag** 15.95  
Cubes of lamb cooked with fresh spinach, tomato and ginger in a gravy.
- Lamb Vindaloo (Hot)** 14.95  
Diced lamb pieces cooked with potatoes in a hot tangy sauce.
- Mango Lamb** 14.95  
Lamb cooked with mango relish and fresh herbs in a house gravy.
- Lamb Boti Masala** 15.95  
Tender pieces of lamb kebab cooked in a creamy tomato sauce.
- Goat Curry** 14.95  
Goat pieces cooked with gravy of onion, ginger, garlic and spices.
- Goat Korma** 15.95  
Goat pieces cooked with cashew nuts in a spiced creamy sauce.

## Biryani -Rice

Biryani is a one-dish rice-based meal that consists of layering cooked rice and meat in a casserole, before baking it in the oven. Originating in Persia and popular in India and the Middle East.

- Vegetable Biryani** 13.95  
Aromatic basmati rice cooked with nuts and vegetables, and flavored with saffron.
- Lamb Biryani** 16.95  
Basmati rice cooked with lamb, nuts and vegetables flavored with saffron.
- Chicken Biryani** 15.95  
Finest basmati rice cooked with chicken, nuts and vegetables flavored with saffron.
- Shrimp Biryani** 16.95  
Shrimp sauteed in mixed vegetables, nuts and herbs, and mixed with saffron flavored basmati rice.
- Mughalai Biryani** 21.95  
Aromatic basmati rice cooked with sauteed shrimp, lamb, chicken, mixed vegetables, nuts and herbs.
- Goat Biryani (Halal)** 19.95  
Basmati rice cooked with *mutton (goat)*, nuts and vegetables flavored with saffron.
- Chef's Special** 20.95  
*All Biryani's are served with cucumber riata.*

## Seafood Selections

- Shrimp Curry** 15.95  
Shrimp cooked in a traditional gravy.
- Shrimp Saag** 15.95  
Shrimp cooked in fresh spiced spinach, tomato and ginger.
- Shrimp Vindaloo** 15.95  
Shrimp cooked with potatoes in a hot and tangy house gravy.
- Shrimp Korma** 16.95  
Shrimp cooked with cashew nuts in spiced creamy sauce.
- Shrimp Masala** 16.95  
Shrimp cooked with onion and pepper in a creamy tomato sauce.
- Fish Curry** 16.95  
Fish cooked in an aromatic sauce of onion, ginger, garlic and tomato.
- Fish Vindaloo (hot)** 16.95  
Fish filets with potatoes cooked in a hot tangy sauce.





## *Naan* *(Breads Wheat flour)*

**Garlic & Cilantro** 3.95

Bread layered with fresh garlic and cilantro baked in a clay oven.

**Vegetable** 3.95

Layered bread is filled with potatoes, green peas, onions and homemade cheese with herbs and spices.

**Ginger & Honey** 4.95

Naan stuffed with ginger and layered with honey.

**Peshawari** 5.95

White flour bread stuffed with coconut raisins, almonds and baked in a clay oven.

**Chicken** 4.95

Bread stuffed with diced chicken, herbs and spices and baked in clay oven.

**Keema** 4.45

White flour bread stuffed with minced lamb, spices and baked in clay oven.

**Onion** 3.95

White flour bread stuffed with onion, cilantro, spices and baked in clay oven

**Plain** 2.95

Soft leavened dough baked in clay oven

**Rosemary** 3.95

Bread Layered rosemary leaf baked in clay oven.

**Cheese** 3.95

Bread stuffed with cheese baked in clay oven

## *Whole Wheat*

**Tandoori Roti (Vegan)** 3.00

Whole wheat bread baked in clay tandoor.

**Parantha** 3.95

Layered whole wheat pan-fried bread.

**Aloo Parantha (Traditional)** 3.45

Layered whole wheat pan fried bread, stuffed with green peas and potatoes.

**Chapatti (Vegan)** 2.95

Soft whole wheat bread baked on a griddle.

## *Bread Basket*

**Plain Bread Basket** 8.95

Combination of Tandoori Roti, Naan & Parantha

**Stuffed Basket** 10.95

Aloo Naan, Garlic Naan & Pudina Naan

## *Side Orders*

**Raita** 2.95

A traditional condiment made by flavoring yogurt with cucumber, cumin and mint.

**Mango Chutney (Fruit Relish)** 2.95

**Mixed Pickled Vegetables** 2.95

**Onion Salad** 2.00

**Extra Rice** 2.00

## *Beverages*

**Mango Lassi** 4.00

**Sweet Lassi** 3.50

**Salty Lassi** 3.50

**Milk** 3.00

## *Kids Menu*

**Chicken Pakora** 3.99

**French Fries** 3.45

**Tikka Strawberry curry** 5.95

## *Kids Beverages*

**Mango Milk** 3.00

**Chocolate Milk** 3.00

**Mango Juice** 3.00

## *Sodas*

**Coke, Diet Coke, Sprite, Ginger Ale** 2.50

**Tea** 4.00

**Coffee** 3.00

**Sparkling Water (per glass)** 2.95

## *Desserts*

**Rasmalai** 4.50

**Gulab Jamun** 4.50

**Kheer (Rice Pudding)** 4.00

**Kulfi (Frozen Indian Ice-creame)** 5.00





## Lunch Special

LUNCH HOURS ONLY - SERVED WITH BASMATI RICE OR NAAN

### Vegetarian

- |  |      |
|--|------|
| <b>Vegetable Curry</b>   | 9.95 |
| Seasonal vegetables cooked with tomatoes, ginger, garlic, onions and spices.               |      |
| <b>Chana Masala (Vegan)</b>  | 9.95 |
| Chickpeas cooked with tomatoes, ginger, garlic, onions and spices.                         |      |
| <b>Baigan Bhartha</b>  | 9.95 |
| Roasted eggplant mashed and cooked with onions, tomatoes, green, red peppers, and spices.  |      |
| <b>Saag Paneer</b>   | 9.95 |
| Homemade cheese cooked with spinach and spices, garnished with fresh ciltantro and ginger. |      |
| <b>Alu Mutter</b>  | 9.95 |
| Fresh green peas cooked in a tomato herb sauce with potatoes.                              |      |

### Chicken Curry

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|--|-------|
| <b>Chicken Curry</b>   | 10.95 |
| Cubed boneless chicken cooked in onion, ginger and garlic based authentic gravy. |       |
| <b>Chicken Tikka Masala</b>  | 10.95 |
| Tandoor roasted chicken white meat cubes cooked in a creamy tomato sauce.        |       |
| <b>Chicken Shahi Korma</b>   | 10.95 |
| Boneless pieces of chicken cooked with cashew nuts in a creamy sauce.            |       |
| <b>Mango Chicken</b>   | 10.95 |
| Cubed chicken white meat cooked with mango relish, tomatoes and herbs.           |       |
| <b>Chicken Saag</b>  | 10.95 |
| Cubes of boneless chicken cooked with fresh spiced spinach, tomato and ginger.   |       |

### Lamb

- |   |       |
|---|-------|
| <b>Lamb Curry</b>   | 11.95 |
| Lamb pieces cooked with gravy of onion, ginger, garlic and spices.        |       |
| <b>Lamb saag</b>  | 11.95 |
| Cubes of lamb cooked with fresh spinach, tomato and ginger in a gravy.    |       |
| <b>Lamb Korma</b>   | 11.95 |
| Boneless pieces of lamb cooked with cashew nuts in a spiced creamy sauce. |       |



### Seafood

- |  |       |
|--|-------|
| <b>Shrimp Curry</b>  | 12.95 |
| Shrimp cooked in a traditional onion gravy.                              |       |
| <b>Shrimp Masala</b>   | 12.95 |
| Shrimp cooked with onion and pepper and cooked in a creamy tomato sauce. |       |
| <b>Shrimp Saag</b>   | 12.95 |
| Shrimp cooked in fresh spiced spinach with tomato and ginger.            |       |
| <b>Fish Curry</b>  | 12.95 |
| Fish cooked in an aromatic sauce of onion, ginger, garlic and tomato.    |       |
| <b>Fish Vindaloo (Hot)</b>   | 12.95 |
| Fresh tilapia filets cooked with potatoes and hot tangy sauce.           |       |

TO ALL OUR CUSTOMERS : BEFORE ORDERING PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS FOOD/NUT ALLERGY.

