

Appetizers

All appetizers served with mint and tamarind chutneys.

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| Veg Platter (Four vegetable pakoras, four paneer pakoras and onion bhajhi)..... | 8 |
| Non-Veg Platter (Four chicken pakoras, four fish pakoras and four shrimp pakoras)..... | 9 |
| Avocado Aloo Tikki Chaat (Three potato patties topped with garbanzo bean curry and avocado) | 8 |
| Vegetable Samosa (Two pastry sheets stuffed with roasted cumin, potatoes , peas & nuts) | 6 |
| Samosa Chaat (Two pastry sheets stuffed with roasted cumin, potatoes , peas & nuts, served with yogurt sauce, garbanzo and exotic sauces)..... | 8 |
| Pani Puri (Five pieces of hollowed semolina puri, potato garbanzo mash, served with mint tamarind water)..... | 5 |
| Bhel Puri (Puffed rice, potato garbanzo mash, served with cucumber, chutney and crispy sev noodles)..... | 6 |
| Papdi Chaat (Crispy papdi chips, tomato garbanzo mash, served with chat masala, yogurt and crispy sev noodles) | 6 |
| Chhole Bhature (Seasoned garbanzo beans served with crispy puffed bread)..... | 10 |



Soups & Salads

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| Lentil Soup | 4 |
| Mulligatawny Soup | 5 |
| Mixed Green Salad | 5 |
| Cucumber Salad | 5 |
| Onion & Green Chilli Salad | 4 |



Rice Dishes

We use the finest BASMATI, a long-grain aromatic rice, native to India.

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| Vegetable Biryani | 11 |
| Tofu Biryani | 11 |
| Chicken Biryani | 12 |
| Goat Biryani (bone-in)..... | 12 |
| Lamb Biryani | 13 |
| Shrimp Biryani | 14 |
| Rice | 2 |
| Brown Rice | 4 |



Indian Breads

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| Plain Naan (Soft flat bread baked in the tandoor)..... | 2 |
| Garlic Naan (Baked with garlic)..... | 3 |
| Basil Naan (Baked with basil)..... | 3 |
| Cilantro Naan (Baked with cilantro)..... | 3 |
| Kashmiri Naan (Stuffed with fruit & nuts)..... | 4 |
| Murg Naan (Chef's Special: Stuffed with chicken)..... | 3 |
| Onion Kulcha (Stuffed with chopped onions)..... | 3 |
| Shahi Naan (Stuffed with homemade cheese & almonds) | 4 |
| Keema Naan (Stuffed with minced lamb)..... | 4 |
| Assorted Naan (Basket of Plain, Garlic & Onion Naan)..... | 8 |
| Goat Cheese Naan (Baked with goat cheese) | 4 |
| Spinach Naan (Stuffed with spinach) | 3 |
| Cheese Pizza Naan (Stuffed with mozzarella and cheddar cheese) | 4 |
| Tandoori Roti (Basic unleavened whole wheat flat bread)..... | 2 |
| Assorted Parantha (Flaky whole wheat flat bread baked in a clay oven, Includes potato parantha, lachha parantha and cauliflower parantha)..... | 9 |

This facility processes nuts, dairy and wheat products. Please notify us of any allergies.

Vegetarian Specialities

MILD, MEDIUM, HOT,
OR EXTRA HOT.

V - Vegan

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|---|----|
| Dal Makhani (<i>Urd dal simmered in creamy herb sauce</i>) | 11 |
| Punjabi Dal Tadka (<i>Split yellow lentils simmered in curry sauce</i>)..... | 11 |
| V Chana Masala (<i>Garbanzo beans tempered in special herb sauce</i>) | 11 |
| Malai Kofta (<i>Vegetable rounds simmered in savory cream gravy</i>) | 11 |
| Paneer Butter Masala (<i>Homemade cheese simmered in butter-nut sauce</i>)..... | 11 |
| Paneer Bhurji (<i>Homemade cheese crumbled into a thick dry vegetable sauce</i>)..... | 11 |
| Tofu Tikka Masala (<i>Tandoori tofu in special sauce</i>) | 11 |
| V Okra Masala (<i>Okra pan fried w/ onions and spices</i>)..... | 11 |
| V Vegi Aloo Vindaloo (<i>Tandoori potatoes cooked in special vindaloo sauce</i>) . | 11 |
| V Tofu Chili (<i>Tandoori tofu cooked w/ chilies & spices</i>) | 11 |
| V Tofu Curry (<i>Tofu cooked with house special curry sauce</i>) | 11 |
| V Aloo Gobhi (<i>Fresh cauliflower & potatoes cooked with onions, ginger & cilantro</i>)..... | 11 |
| V Baingan Bhartha (<i>Eggplant baked over open flame finished with peas & fine herbs</i>) | 11 |
| Mattar Curry (<i>Choices of mushrooms or potatoes or paneer or tofu cooked in curry sauce</i>) | 11 |
| Navratan Korma (<i>Nine different vegetables simmered together in cashew sauce</i>) | 11 |
| Saag Pasand Se (<i>Choices of mushroom or potato or tofu or paneer in mild sauce</i>)..... | 11 |
| Palak Chana (<i>Spinach & garbanzo beans delicately seasoned with herbs & spices</i>) | 11 |
| V Farm Fresh Vegetables (<i>Assorted vegetables cooked in garlic, ginger & onions</i>) | 11 |
| V Gobhi Manchurian (<i>House specialty: Batter fried cauliflower in sweet chili sauce</i>)..... | 11 |



Chicken Specialties

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| Chicken Curry (<i>A traditional favorite: Tender pieces of chicken in onion gravy</i>) | 13 |
| Chicken Korma (<i>Chicken tempered in a unique cashew sauce</i>) | 13 |
| Karahi Chicken (<i>Chicken cooked with bell peppers, onions, ginger & spices</i>) | 13 |
| Chicken Vindaloo (<i>Chicken and potatoes cooked in a special vindaloo sauce</i>) | 13 |
| Chicken Coconut (<i>Chicken simmered in creamy coconut sauce</i>) | 13 |
| Chicken Saag (<i>Chicken simmered in mild spinach sauce</i>) | 13 |
| Chicken Makhani (<i>Tandoori baked chicken cooked in tomato cream sauce</i>) | 13 |
| Chicken Tikka Masala (<i>House specialty: Chicken marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce</i>)..... | 14 |
| Mango Chicken (<i>Chicken in mango sauce. A children's favorite for all ages</i>) | 13 |
| Chilli Chicken (<i>Chicken, peppers & onions marinated in sweet chilli sauce</i>) | 13 |



Lamb Specialties

MILD, MEDIUM, HOT,
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|---|----|
| Lamb Curry (<i>Lamb in traditional onion sauce : A classic!</i>) | 14 |
| Lamb Korma (<i>Lamb tempered in a unique cashew sauce</i>) | 14 |
| Karahi Lamb (<i>Lamb cooked with bell peppers, onions, ginger & spices</i>) | 14 |
| Lamb Vindaloo (<i>Lamb & potatoes cooked in a special vindaloo sauce</i>)..... | 14 |
| Rogan Josh (<i>Tender morsels of lamb simmered in mild yogurt sauce</i>) | 14 |
| Keema Mattar (<i>ground lamb cooked w/ peas & spices</i>)..... | 15 |
| Lamb Tikka Masala (<i>House specialty: Lamb marinated 24 hours in a special yogurt sauce, baked in clay oven and simmered in a special sauce</i>) | 15 |
| Lamb Saag (<i>Lamb simmered in mild spinach sauce</i>) | 14 |
| Goat Curry (<i>Bone-In</i>) (<i>Goat in traditional onion sauce</i>) | 15 |
| Goat Vindaloo (<i>Bone-In</i>) (<i>Goat and potatoes cooked in a special vindaloo sauce</i>) | 15 |

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Seafood Specialties

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Tandoori Specialties

Served with Basmati Rice or Plain Naan

Specialties from our TANDOOR, barrel-shaped pit OVEN, are marinated in their own UNIQUE BLEND of seasonings. The intense heat sears the meat on the outside, thus locking in the meat's own juices, providing a crisp exterior with a moist and juicy inside, a taste that has not been duplicated by any other OVEN

MILD, MEDIUM, HOT,
OR EXTRA HOT.

Side Orders

Beverages

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|--|----|
| Shrimp Curry (Shrimp in traditional sauce featuring onions, ginger & spices)..... | 15 |
| Seafood Vindaloo (Seafood & potatoes in very spicy sauce) | 15 |
| Shrimp Coconut (Shrimp simmered in creamy coconut sauce) | 15 |
| Garlic Shrimp Curry (Pan fried shrimp in special garlic and fine herb sauce) | 15 |
| Fish Curry (Fish tempered in traditional onion gravy) | 15 |
| Fish Tikka Masala (Tandoori fish tikka in special sauce) | 15 |
| Goa Fish Curry (A Regional Favorite: Fish cooked in special coconut sauce)..... | 15 |
| Seafood Korma (Fish & shrimp simmered together in cashew sauce) | 16 |



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| Tandoori Mushroom (Aromatic herbs marinated mushrooms, bellpeppers and onions) | 16 |
| Tandoori Chicken (Tender dark meat chicken, bone-in) | 18 |
| Chicken Tikka Kabob (Succulent boneless white meat chicken) | 20 |
| Paneer Tikka (Homemade cheese cubes, onions & bell peppers) | 18 |
| Seekh Kabob (Minced lamb blended with spices and herbs, cooked sausage style) | 22 |
| Lamb Boti Kabob (Juicy boneless lamb) | 22 |
| Tandoori Tofu (Tofu marinated in spices) | 18 |
| Tandoori Shrimp (Peeled Shrimp) | 23 |
| Tandoori Fish (Fish of the Day) | 23 |
| Tandoori Mixed Grill (A combination of our favorite tandoori specials) | 23 |



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| Papadum (Thin, crispy lentil wafers) | 2 |
| Raita (Yogurt blended with fresh vegetables and mild seasonings)..... | 2 |
| Mixed Pickle (Homemade hot and spicy blend of pickled vegetables & chili peppers) ... | 2 |
| Mango Chutney (Tangy mango in sweet fruit sauce)..... | 2 |
| Tamarind Chutney (Tangy tamarind in sweet fruit sauce)..... | 2 |
| Mint Chutney (Mint sauce blended with onion, ginger & cilantro-medium spicy)..... | 2 |
| Homemade Hot Chutney (Sauce blended with onions, ginger, & chili- very spicy)..... | 2 |



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|---|--------------------|
| Masala Chai (Imported Assam tea fresh brewed with aromatic herbs) | 2 |
| Indian Iced Tea (Masala Chai served ice cold) | 2 |
| Indian Coffee (Made with real coffee & whole milk) | 3 |
| Coffee (Regular or Decaf) | 2 |
| Lassi (Cool refreshing yogurt drink, served sweet or salted) | 3 |
| Mango Lassi (House Specialty: Lassi blended with Mango & Rosewater) | 4 |
| Milkshake (Mango, Vanilla, or Pistachio) | 4 |
| Soft Drinks (Coke, Diet Coke, Sprite, Root Beer) | 2 |
| Sparkling Water | Large 4 Small 2 |