

# OUR MENU

## Appetizers

All appetizers served with mint and tamarind chutneys.

Vegetable Pakora (Fresh vegetables dipped in garbanzo batter & deep fried).....	\$4
Paneer Pakora (Homemade cheese dipped in garbanzo batter & deep fried).....	\$6
Chicken Pakora (All white meat chicken dipped in garbanzo batter & deep fried).....	\$6
Fish Pakora (Fish of the day dipped in garbanzo batter & deep fried) .....	\$8
Avacado Aloo Tikki Chaat (Three potatoes patties topped with garbanzo bean curry and avacado) .....	\$7
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) .....	\$7

## Soups and Salads

Soup of the Day .....	\$3
Mixed Green Salad .....	\$4
Cucumber Salad .....	\$4
Spinach Salad .....	\$4

## Rice Dishes

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

Vegetable Biryani .....	\$8
Tofu Biryani .....	\$8
Chicken Biryani .....	\$9
Goat Biryani (bone-in) .....	\$9
Lamb Biryani .....	\$11
Shrimp Biryani .....	\$11

## Side Orders

Papadum ( <i>Thin, crispy lentil wafers</i> ) .....	\$2
Raita ( <i>Yogurt blended with fresh vegetables and mild seasonings</i> ) .....	\$2
Mixed Pickle ( <i>Homemade hot and spicy blend of pickled vegetables, fruit &amp; chili peppers</i> ) .....	\$2
Mango Chutney ( <i>Tangy mango in sweet fruit sauce</i> ) .....	\$2
Tamarind Chutney ( <i>Tangy tamarind in sweet fruit sauce</i> ) .....	\$2
Mint Chutney ( <i>Mint sauce blended with onion, ginger &amp; cilantro-medium spicy</i> ) .....	\$2
Basmati Saffron Rice ( <i>Aromatic North Indian rice delicately infused with saffron</i> ) .....	\$2

# Indian Breads

No Indian meal can be complete without the exquisite NAAN.  
These stuffed breads are excellent as appetizers or as an accompaniment to any meal.

Plain Naan ( <i>Soft flat bread baked in the tandoor</i> ).....	\$2
Garlic Naan ( <i>Baked with garlic</i> ) .....	\$3
Basil Naan ( <i>Baked with basil</i> ) .....	\$3
Kashmiri Naan ( <i>Stuffed with fruit &amp; nuts</i> ) .....	\$4
Murg Naan ( <i>Chef's Special: Stuffed with chicken</i> ) .....	\$3
Onion Kulcha ( <i>Stuffed with chopped onions</i> ) .....	\$3
Shahi Naan ( <i>Stuffed with homemade cheese &amp; almonds</i> ) .....	\$4
Keema Naan ( <i>Stuffed with minced lamb</i> ) .....	\$4
Assorted Naan ( <i>Basket of Plain, Garlic &amp; Onion Naan</i> ) .....	\$8
Goat Cheese Naan ( <i>Baked with goat cheese</i> ) .....	\$4
Spinach Naan ( <i>Stuffed with spinach</i> ) .....	\$3
Cheese Pizza Naan ( <i>Stuffed with mozzarella and cheddar cheese</i> ) .....	\$4
Tandoori Roti ( <i>Basic unleavened whole wheat flat bread</i> ) .....	\$2
Plain Parantha ( <i>Flaky whole wheat flat bread baked in tandoor</i> ) .....	\$3

# Vegetarian Specialties

It should be remembered that large portions of India's teeming masses are vegetarian and have therefore developed an exceptional art form in the cooking of vegetables. We bring you these artistic dishes in their original form through the exclusive use of fresh garden vegetables and a unique combination of flavors that is incomparable. MILD, MEDIUM, HOT, OR EXTRA HOT ...

## V- Vegan

Dal makhani ( <i>Urd dal simmered in creamy herb sauce</i> ) .....	\$9
✓Channa Masala ( <i>Garbanzo beans tempered in special herb sauce</i> ) .....	\$10
Malai Kofta ( <i>Vegetable rounds simmered in savory cream gravy</i> ) .....	\$10
Paneer Butter Masala ( <i>Homemade cheese simmered in butter-nut sauce</i> ).....	\$10
Paneer Bhurji ( <i>Homemade cheese crumbled into a thick dry vegetable sauce</i> ).....	\$10
Tofu Tikka Masala ( <i>Tandoori tofu in special sauce</i> ) .....	\$11
Okra Masala ( <i>Okra pan fried w/ onions and spices</i> ) .....	\$10
Vegi Aloo Vindaloo ( <i>Tandoori potato cooked w/ special vindaloo sauce</i> ) .....	\$10
✓Tofu Chili ( <i>Tandoori tofu cooked w/ chilies &amp; spices</i> ) .....	\$10
✓Tofu Curry ( <i>Tofu cooked with house special curry sauce</i> ) .....	\$10
✓Aloo Gobhi ( <i>Fresh cauliflower &amp; potatoes cooked with onions, ginger &amp; cilantro</i> ).....	\$10
✓Baingan Bhartha ( <i>Eggplant baked over open flame finished with peas &amp; fine herbs</i> ) .....	\$10
✓Mushroom Mattar ( <i>Mushroom sautéed with garden peas &amp; served with special sauce</i> ) ...	\$10
✓Navratan Korma ( <i>Nine different vegetables simmered together in cashew sauce</i> ) .....	\$10
Saag Paneer ( <i>Creamed spinach &amp; homemade cheese in mild sauce</i> ) .....	\$10
Palak Chana ( <i>Spinach &amp; garbanzo beans delicately seasoned with herbs &amp; spices</i> ) .....	\$10
✓Farm Fresh Vegetables ( <i>Assorted vegetables cooked in garlic, ginger &amp; onions</i> ) .....	\$10
✓Gobhi Manchurian ( <i>House specialty: Batter fried cauliflower in sweet chili sauce</i> ).....	\$10

## Chicken Specialties

MILD, MEDIUM, HOT, OR EXTRA HOT

<b>Chicken Curry</b> ( <i>A traditional favorite: Tender pieces of chicken in onion gravy</i> ) .....	\$12
<b>Chicken Korma</b> ( <i>Chicken tempered in mild cashew sauce</i> ) .....	\$12
<b>Karahi Chicken</b> ( <i>Chicken cooked with bell peppers, onions, ginger &amp; spices</i> ) .....	\$12
<b>Chicken Vindaloo</b> ( <i>Chicken and potatoes in very spicy sauce</i> ) .....	\$12
<b>Chicken Coconut</b> ( <i>Chicken simmered in creamy coconut sauce</i> ) .....	\$12
<b>Chicken Saag</b> ( <i>Chicken simmered in mild spinach sauce</i> ) .....	\$12
<b>Chicken Makhani</b> ( <i>Tandoori baked chicken cooked in tomato cream sauce</i> ).....	\$12
<b>Chicken Tikka Masala</b> ( <i>House specialty: Tandoori chicken tikka in special sauce</i> )..	\$13
<b>Mango Chicken</b> ( <i>Chicken in mango sauce. A children's favorite for all ages</i> ).....	\$12
<b>Chilli Chicken</b> ( <i>Chicken, peppers &amp; onions marinated in sweet chilli &amp; soy sauce</i> )...\$12	

## Lamb Specialties

MILD, MEDIUM, HOT, OR EXTRA HOT

<b>Lamb Curry</b> ( <i>Lamb in traditional onion sauce : a classic!</i> ) .....	\$13
<b>Lamb Korma</b> ( <i>Lamb tempered in a unique coconut cashew sauce</i> ) .....	\$13
<b>Karahi Lamb</b> ( <i>Lamb cooked with bell peppers, onions, ginger &amp; spices</i> ) .....	\$13
<b>Lamb Vindaloo</b> ( <i>Lamb &amp; potatoes in very spicy sauce</i> ) .....	\$13
<b>Rogan Josh</b> ( <i>Tender morsels of the lamb simmered in mild yogurt sauce</i> ) .....	\$13
<b>Keema Mattar</b> ( <i>Ground lamb cooked with peas and spices</i> ) .....	\$14
<b>Lamb Boti Kebab Masala</b> ( <i>Juicy lamb marinated 24 hours in special yogurt sauce</i> )..	\$14
<b>Lamb Saag</b> ( <i>Lamb simmered in mild spinach sauce</i> ) .....	\$13
<b>Goat Curry</b> ( <i>Goat in traditional onion sauce</i> ) .....	\$13

## Seafood Specialties

MILD, MEDIUM, HOT, OR EXTRA HOT

<b>Shrimp Curry</b> ( <i>Shrimp in traditional sauce featuring onions, ginger &amp; spices</i> ) ...	\$14
<b>Seafood Vindaloo</b> ( <i>Seafood &amp; potatoes in very spicy sauce</i> ) .....	\$14
<b>Shrimp Coconut</b> ( <i>Shrimp simmered in creamy coconut sauce</i> ) .....	\$14
<b>Shrimp Saag</b> ( <i>Shrimp simmered in mild spinach sauce</i> ) .....	\$14
<b>Garlic Shrimp Curry</b> ( <i>Pan fried shrimp in special garlic and fine herb sauce</i> )....	\$14
<b>Fish Curry</b> ( <i>Fish tempered in traditional onion gravy</i> ) .....	\$14
<b>Fish Coconut</b> ( <i>Fish simmered in creamy coconut sauce</i> ) .....	\$14
<b>Fish Tikka Masala</b> ( <i>Tandoori fish tikka in special sauce</i> ) .....	\$14
<b>Goa Fish Curry</b> ( <i>A Regional Favorite: Fish cooked in special coconut sauce</i> )....	\$14
<b>Seafood Korma</b> ( <i>Fish &amp; shrimp simmered together in cashew sauce</i> ) .....	\$15

# 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.

✓- Vegan

Tandoori Chicken ( <i>Tender dark meat chicken, bone-in</i> ) .....	\$16
Chicken Tikka Kebab ( <i>Succulent boneless white meat chicken</i> ) .....	\$17
Paneer Tikka ( <i>Homemade cheese cubes, onions &amp; bell peppers</i> ) .....	\$14
Seekh Kebab ( <i>Minced lamb blended with spices and herbs, cooked sausage style</i> )...	\$19
Haryali Kabob ( <i>Boneless chicken breast marinated w/ mint, cilantro, basil &amp; spices</i> )..	\$17
Malai Tikka Kabob ( <i>Chicken marinated in yogurt &amp; spices</i> ) .....	\$17
Lamb Boti Kebab ( <i>Juicy boneless lamb</i> ) .....	\$19
✓ Vegan Tandoori Tofu ( <i>Tofu marinated in spices</i> ) .....	\$14
Tandoori Shrimp ( <i>Peeled Shrimp</i> ) .....	\$19
Tandoori Fish ( <i>Fish of the Day</i> ) .....	\$19
Tandoori Mixed Grill ( <i>A combination of our favorite tandoori specials</i> ) .....	\$19

## Desserts

Our desserts are made fresh on the premises using only wholesome ingredients. NO additives or preservatives are used. Due to their short shelf life, we regret that, on occasion, we may be out of certain desserts.

Rasmalai ( <i>Homemade cheese dumplings in Saffron flavored cream sauce</i> ) .....	\$6
Gulab Jamun ( <i>Saffron cheese dumplings soaked in honey-rose syrup</i> ) .....	\$5
Pista Ice Cream ( <i>Frozen pistachio Indian ice cream</i> ) .....	\$5
Mango Ice Cream ( <i>Frozen mango and milk Indian ice cream</i> ) .....	\$5
Kheer ( <i>Aromatic long grain Basmati rice cooked with milk, cardamom and dry fruits</i> ) .....	\$5

## Beverages

Masala Chai ( <i>Imported Assam tea fresh brewed with 7 aromatic herbs</i> ) .....	\$2
Indian Iced Tea ( <i>Masala Chai served ice cold</i> ) .....	\$2
Indian Coffee ( <i>Made with real coffee &amp; whole milk</i> ) .....	\$3
Coffee ( <i>Regular or Decaf</i> ) .....	\$2
Lassi ( <i>Cool refreshing yogurt drink, served sweet or salted</i> ) .....	\$3
Mango Lassi ( <i>House Specialty: Lassi blended with Mango &amp; Rosewater</i> ) .....	\$4
Milkshake ( <i>Mango, Vanilla, or Pistachio</i> ) .....	\$4
Soft Drinks ( <i>Coke, Diet Coke, Sprite, Root Beer</i> ) .....	\$2
Sparkling Water .....	Large \$4 Small \$2

Also offering beers of India,  
and your choice of select wines.