



House Speciality Dishes

(All House specialities dishes served with Rice. Please be patient, all house special dishes prepared fresh and on low fire)

- LAMB CHOPS MASALA** \$19.95
(Baby Lamb Chops, sautéed with Ginger, Garlic, Tomatoes, Cumin, Greek Yogurt, and spices in onion gravy sauce)
- EGG CURRY** \$9.95
Boiled eggs in creamy tomato and spicy onion gravy
- VEAL CHOPS** \$16.95
Boneless Veal marinated in Yogurt, Ginger, garlic, and tomato sauce, grilled with onions, and bell peppers, Served on Sizzler.
- SEASIDE MIX** \$16.95
Assorted Shrimp, Squid, Mussel, Octopus, and crab stick sautéed in mild spices, and creamy sauce.
- CHICKEN MALAI** \$14.95
Chicken Breast sautéed with black peppers, and home-made cream sauce
- CHILLI CHICKEN** \$14.95
Chicken breast marinated in spices, & Japanese bread crumbs, sautéed with fresh ginger, onions, bell peppers, and green onion. Grilled with homemade spicy or mild chili sauce.
- NARGISI KOFTA** \$15.95
Boiled eggs wrapped with a layer of seasoned minced lamb in a rich tomato based gravy.
- CHICKEN KOFTA** \$12.95
Grated chicken breast marinated in herbs and spice, cooked in heavy pepper, tomato sauce and cream.
- TANDOORI BATTER (QUAIL)** \$18.95
Whole quails marinated in ginger, garlic, and spices (20+Minutes)
- ACHARI CHICKEN** \$14.95
Boneless chicken marinated in pickle sauce, yogurt, and herbs and cooked on slow fire.
(Recommended for spicy eater)
- TAWA MUSHROOM** \$10.95
(Fresh Mushrooms sautéed with Fresh onions, bell pepper, and spices on sizzler)
- KARAHI COCONUT VEG** \$10.95
Vegetable containing small onion, cut into 3/4 inch cubes small red bell pepper, cubed halved mushrooms, peanuts, and available fresh veg, in coconut and soy curry.
- DUM ALOO** \$10.95
Baby potatoes simmered in a yogurt based sauce and spiced with garam masala.



SOUPS

- LENTIL SOUP** \$2.95
Lentil soup mildly spiced
- MULIGATAWNY SOUP** \$2.95
Delicately spiced lentil soup garnished with rice and chicken
- TOMATO SOUP** \$2.95
Tomato soup mildly spiced flavoured with cream and ajwan seeds
- VEG SOUP** \$2.95
Fresh Vegetable with herbs.

Prices are subject to change. 18% Gratuity will be added to party of six or more. Right of Admission reserved.

Appetizers

CALAMARI MASALA	\$8.95
Delicately spiced calamari fritters, sautéed with onion, bellpeppers, and mild spices	
TAWA MUSHROOM	\$9.95
Sauteed Mushroom with Fresh Onions, tomatoes, and bellpeppers.	
VEGETABLE PAKORAS	\$4.95
Mixed vegetables fritters dipped in batter and fried	
SAMOSA	\$4.95
Crisp pastries filled with potatoes and peas	
SAMOSA PLATER	\$8.95
Combo plater of Veg., Cheese, Lentils and spanish somosa	
PAPDI CHAT	\$4.95
Crispy chips w/ Potatoes, Garbanzo Beans w/ mild spices and sauce	
TANDOORI PANEER TIKKA	\$10.95
Paneer marinated with ginger, garlic cooked in tandoor, sauteed bell pepper and onions	
CHICKEN PAKORAS	\$5.95
Delicately spiced chicken fritters	
MIXED HORS D'OEUVRES	\$9.95
A platter of chicken tikka,samosa, seekh kabab, Chicken pakora and vegetable pakoras	
ONION BHAJI	\$4.95
Chopped onion dipped in batter and fried	
PANEER PAKORA	\$6.95
Home made cheese marinated with tamarind and mint sauce	
CHICKEN WINGS	\$7.95
Chicken wings marinated with ginger, garlic cooked in tandoor	
SHRIMP PAKORA	\$8.95
Delicately Spiced shrimps Fritters	
HARA BHARA KABAB (VEG.)	\$5.95
Pan fried potatoes sautéed with fresh mint, spanish, and cilantro in spices.	
ALOO TIKKI	\$4.95
Pan Fried potatoes stuffed with mild spices	

Combination Dinners

(Not for take out order - only dining)

NON-VEGETARIAN

Papadam

Mulligatawny Soup

Appetizer: Seekh Kabab

Tandoori: Chicken

Lamb Saag Chicken Tikka Masala

Dal Rice Naan or Roti Raita

\$39.95

VEGETARIAN

Papadam

Lentil Soup

Appetizer: Samosa, Pakora,
Saag Paneer Malai Kofta Dal

Rice Naan or Roti

Raita Kheer

\$25.95

Lamb Curries/Delicacies

ROGAN JOSH	\$12.95
Lamb cooked in a mildly tasty spiced gravy with lamb, herbs, ginger and garlic	
LAMB SAAG	\$12.95
Diced lamb cooked with spinach, ginger in cream	
LAMB CURRY	\$12.95
Boneless lamb specialy cooked in herbs and tasty spices with ginger and garlic	
LAMB VINDALOO	\$12.95
Lamb pieces cooked in hot spices, tomatoes, and potatoes	
LAMB TIKKA MASALA	\$12.95
Lamb tikka delicately cooked in a gravy of tomatoes, cream onions and spices	
KARAH LAMB	\$12.95
Lamb cooked with fresh ground chef's secret spices in karahi with diced onions/ bell pepper, ginger and garlic	
KEMMA MATTER	\$12.95
Minced lamb prepared with peas	

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Tandoori Specialities/ Delicacies

Prepared in the tandoor and served sizzling hot on a bed of onions, and fresh lemon. Served with plain Basmati Rice. Choice of Mild, Medium or Spicy

TANDOORI CHICKEN (1/2)	\$9.95
Chicken marinated in yogurt sauce and fresh spices	
TANDOORI CHICKEN (FULL)	\$15.95
Chicken marinated in yogurt sauce and fresh spices	
LAMB CHOPS	\$19.95
Marinated Rack of Lamb cooked in Tandoor, with Onions, and bellpeppers.	
TANDOORI VEGETABLES	\$10.95
An assortment of vegetables	
CHILLI FISH	\$14.95
Prepared with fresh spices, ginger, garlic, Tamrind, onions, and bellpeppers.	
SEEKH KABAB (LAMB OR CHICKEN)	\$12.95
Minced meat spiced with ginger herbs and onions roasted in skewer	
SHRIMP TANDOORI	\$15.95
Jumbo shrimp delicately marinated in special garlic served with mint sauce	
CHICKEN TIKKA	\$12.95
Boneless chicken breast marinated in fresh spices	
CHILLI CHICKEN	\$14.95
Chicken Marinated in ginger, garlic, chilli sauce, and breaded in chef's secret spice.	
GINGER CHICKEN	\$12.95
Boneless white chicken marinated in fresh spices and sauteed with ginger & garlic, bell pepper, tandoored in clay oven	
LAMB TIKKA	\$14.95
Boneless lamb pieces marinated in yogurt and fresh spices	
FISH TIKKA KABAB	\$15.95
Fish pieces marinated lightly in garlic and herbs, served with tomatoes	
MIXED TANDOORI PLATTER	\$19.95
An assortment of tandoori specialities (Chicken Tikka, Sheekh kabab, Fish Tikka, Tandoori Chicken, and Lamb Tikka.	
TANDOORI SEA FOOD PLATTER	\$19.95
Shrimp, Mahi Mahi fish, Salmon, and Sea Bass marinated in yogurt sauce and fresh spices	

Sea Food

SHRIMP MASALA	\$15.95
Tender shrimp cooked in a most excellent sauce, rich but not too spicy	
SHRIMP SAAG	\$13.95
Shrimp cooked in fresh spinach	
FISH VINDALOO	\$12.95
Fish prepared with potatoes in hot spices	
FISH CURRY	\$13.95
Fish prepared in tomatoes	
SHRIMP VINDALOO	\$15.95
Shrimp prepared with potatoes in hot spices	
CHILLI SHRIMPS	\$16.95
Jumbo Shrimps sautéed with fresh onion, bellpeppers, and home made medium or spicy tomato and onion thick sauce)	
SEAFOOD MASALA	\$16.95
Shrimp, Squid, Mussel, Octopus, & crab stick sautéed in mild spices, & sauce.	
LOBSTER BHUNA	\$24.95
Lobster cooked in mild spiced gravy, light vegetable, ginger, and garlic.	
SEAFOOD VINDALOO	\$15.95
Shrimps, octopus, crab, squid, prepared with potatoes in hot spices	

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Chicken Curries/ Delicacies

CHICKEN CASHEW MALAI	\$12.95
Boneless chicken cooked with cashews, ginger, garlic and white gravy	
MURGH MAKHANI	\$12.95
Chicken tandoored in clay oven and coked in butter, yogurt & gravy, prepared in sauce of tomatoes and cream	
CHICKEN TIKKA MASALA	\$12.95
Chicken brest tandoored in clay oven and coked in butter, yogurt & gravy, prepared in sauce of tomatoes and cream	
PESTO CHICKEN	\$12.95
Chicken brest sautéed with fresh basil, and cream sauce	
MANGO CHICKEN	\$12.95
Chicken breast sautéed with Mangoes and cilantro sauce	
BALTI CHICKEN	\$12.95
Chicken breast sautéed with fresh mint, cilantro, onions, tomatoes, & bellpeppers	
KARAHI CHICKEN	\$11.95
Chicken cooked in juice of garlic, ginger and tomatoes in a karahi	
CHICKEN JALFREAZI	\$11.95
Boneless chicken cooked with mildly spices vegetables	
CHICKEN VINDALOO	\$11.95
Boneless chicken prepared with potatoes in hot spices	
CHICKEN CURRY	\$10.95
Boneless chicken cooked in onion sauce with tomato & spices	
CHICKEN KORMA	\$12.95
Diced chicken flavoured with kashmiri herbs and cooked with yogurt and cream	
CHICKEN SAAG	\$9.95
Tender chicken pieces cooked in special spices with creamy fresh spinach	

Goat Meat Curries

All recepies are prepared with home made spices and sauces.

We spice to your taste mild, medium or hot.

All Goat entrees are served with bone-in

GOAT CURRY	\$10.95
Goat specially cooked in herb and tasty spices with ginger, garlic & onions	
KARAHI GOAT	\$11.95
Goat cooked with fresh ground secrete spices in karahi with diced onions ,pepper, ginger & garlic	
GOAT VINDALOO	\$13.95
Goat pieces cooked in hot spices, tomatoes, and potatoes	

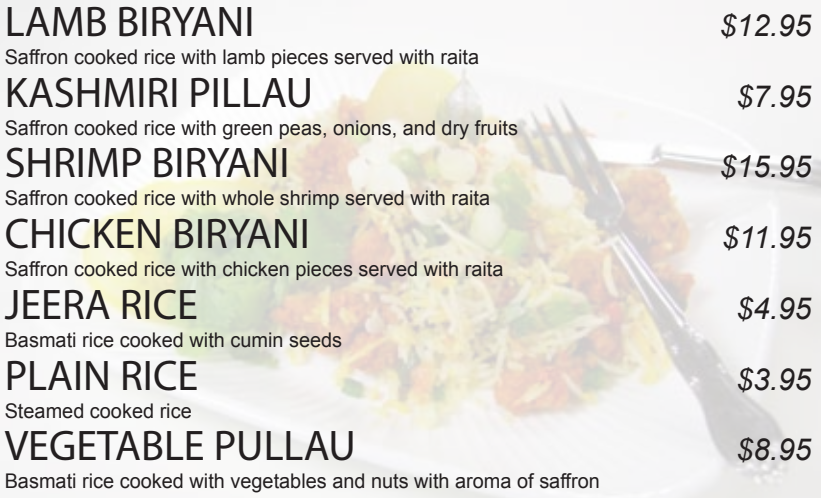
Indo Chinese

GOBI MANCHURIAN	\$12.95
Fresh cauliflower marinated in pasted of ginger and garlic, and spices, and sautéed with home made spicy or medium sauce.	
VEG CHOW-MEIN	\$9.95
Noodles cooked with Fresh vegetable, indian spices, and home made chinese sauce.	
FRIED RICE	\$8.95
Fried Rice sautéed with onion, bellpeppers, light sauce, and spices	
CHILLI CHICKEN	\$14.95
Chicken breast marinated in spices, & Japanese bread crumbs, sautéed with fresh ginger, onions, bell peppers, and green onion. Grilled with homemade spicy or mild chili sauce.	
CHILLI PANEER	\$14.95
Home made cheese marinated in spices, & sautéed with fresh ginger, onions, bell peppers, and green onion. Grilled with homemade spicy or mild chili sauce.	
GARLIC CHICKEN	\$14.95
Chicken sautéed with carrots, celery, onion, bellpeppers & spices,	

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Rice

(All rice are Basmati)



LAMB BIRYANI	\$12.95
Saffron cooked rice with lamb pieces served with raita	
KASHMIRI PILLAU	\$7.95
Saffron cooked rice with green peas, onions, and dry fruits	
SHRIMP BIRYANI	\$15.95
Saffron cooked rice with whole shrimp served with raita	
CHICKEN BIRYANI	\$11.95
Saffron cooked rice with chicken pieces served with raita	
JEERA RICE	\$4.95
Basmati rice cooked with cumin seeds	
PLAIN RICE	\$3.95
Steamed cooked rice	
VEGETABLE PULLAU	\$8.95
Basmati rice cooked with vegetables and nuts with aroma of saffron	

Vegetables

(All Entress are presented À LA Carte)



PANEER TIKKA MASALA	\$10.95
Home made cheese served in creamy tomato sauce	
TOFU MASALA	\$10.95
Tofo Cooked with special spices, bell peppers, onions and served in its own sauce	
PANEER BHURJI	\$10.95
Fresh home made shredded cheese cooked with onions, tomatoes and spices	
NAVRATAN KORMA	\$9.95
Mixed vegetables sauted in cream, herbs and spices	
ALOO GOBI	\$8.95
Cauliflower and potatoes sauted in spices	
BAINGAN ALOO	\$9.95
Eggplant and potatoes sauted with spices	
BAINGAN IMAMI	\$8.95
Sliced eggplant with fresh herbs	
MUTTER PANEER	\$10.95
Home made cheese and peas cooked in spices	
BHINDI MASALA	\$9.95
Stir fry okra cooked in cumin, ginger and garlic	
MUSHROOM MATTER	\$10.95
Sliced mushroom with green peas cooked in fresh herbs and spices	
BHARTA	\$9.95
Roasted eggplant cooked with tomatoes and onions	
MALAI KOFTA	\$10.95
Fresh grated vegetables fritters cooked in tomato, onion and cream sauce	
PALAK PANEER	\$10.95
Creamy spinach cooked with cheese cubes	
DAL MAKHANI	\$8.95
Creamed lentils delicately spiced	
CHANA MASALA	\$9.95
Garbanzo beans cooked in special blend of spices	
VEGETABLE JALFREZI	\$9.95
Fresh vegetables sauted with spices	
SARSON KA SAAG	\$9.95
Mustard greens cooked delicately with cream	
YELLOW DAL TARKA	\$8.95
Lentil cooked in with ginger, garlic and onion and tomato tarka	
DUM ALOO	\$10.95
Baby potatoes simmered in a yogurt based sauce and spiced with garam masala.	

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Tandoori Breads

PLAIN NAAN Leavened bread	\$1.95
GOBHI PARANTHA Whole wheat bread stuffed with cauliflower	\$2.95
OLIVE NAAN Naan bread stuffed with fresh green olives.	\$3.95
KABABI PARANTHA Choice of Whole wheat or flour bread stuffed with raisin and nuts	\$3.95
ALOO PARANTHA Whole wheat bread stuffed with potatoes and peas	\$3.50
PANEER KULCHA (CHEESE NAAN) Leavened bread filled with farmer's cheese and peas	\$3.95
GARLIC NAAN Leavened bread lightly sprinkled with garlic	\$2.95
CHILLI GARLIC NAAN Leavened bread lightly sprinkled with garlic, ginger and chilly	\$2.95
ROTI Unleavened plain bread	\$1.95
PALAK PARANTHA Unleavened whole wheat bread stuffed with spinach	\$3.95
PARANTHA Unleavened whole wheat multi-layered bread	\$2.95
KEEMA NAAN Unleavened whole wheat bread filled with spiced ground meat	\$3.95
ONION KULCHA Naan bread stuffed with onions, and mild spices	\$2.95
BREAD BASKET A Combination of Onion Kulcha Cheese Naan and Plain Naan	\$7.95

Desserts

GULAB JAMUN Indian milk cheese ball, fried and dipped in honey syrup	\$2.95
KHEER Rice pudding garnished with nuts	\$2.95
KULFI Indian icecream with pistachios and nuts	\$3.95
RASMALAI Home made cheese in sweet creamy sauce	\$3.95
GAJAR HALWA Traditional Punjabi dessert made with carrots, milk and dried nuts.	\$3.95



Beverages

LASSI Refreshing yogurt drink served sweet or salted	\$1.95
MANGO LASSI Refreshing yogurt drink with mango	\$2.95
MANGO MILK SHAKE Refreshing milk drink with mango	\$2.50
CHOCOLATE SHAKE Refreshing milk drink with Chocolate	\$2.50
MANGO STRAWBERRY LASSI Refreshing yogurt drink with mango & Strawberries	\$2.50
COKE, DIET COKE, SPRITE, ICED TEA	\$1.95
HOT COFFEE OR INDIAN TEA	\$2.50
INDIAN ICED TEA	\$1.95

Side Orders

RAITA Cultured yogurt with potatoes, tomatoes and cucumber	\$1.95
GREEN INDIAN SALAD Chopped onions, tomatoes and cucumber in a mild lemon dressing	\$3.95
PAPADUM	\$1.95
MANGO CHUTNEY	\$1.95

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