



## 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, Serve 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 BATER (QUAIL) \$18.95

Whole quails marinated in ginger, garlic, and spices (20+Minutes)

### ACHARI CHICKEN \$14.95

Bone-in 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

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|--|----------------|
| <b>CALAMARI MASALA</b>   | <b>\$8.95</b>  |
| Delicately spiced calamari fritters, sautéed with onion, bellpeppers, and mild spices  |                |
| <b>TAWA MUSHROOM</b>   | <b>\$9.95</b>  |
| Sautéed Mushroom with Fresh Onions, tomatoes, and bellpeppers.                         |                |
| <b>VEGETABLE PAKORAS</b>   | <b>\$4.95</b>  |
| Mixed vegetables fritters dipped in batter and fried                                   |                |
| <b>SAMOSA</b>  | <b>\$4.95</b>  |
| Crisp pastries filled with potatoes and peas   |                |
| <b>ALOO CHAT</b>   | <b>\$3.95</b>  |
| Sautéed potatoes and peas in spicy blend of herbal rock salt                           |                |
| <b>TANDOORI PANEER TIKKA</b>   | <b>\$10.95</b> |
| Paneer marinated with ginger, garlic cooked in tandoor, sautéed bell pepper and onions |                |
| <b>CHICKEN PAKORAS</b>   | <b>\$5.95</b>  |
| Delicately spiced chicken fritters   |                |
| <b>MIXED HORS D'OUVERS</b>   | <b>\$9.95</b>  |
| A platter of chicken tikka, samosa, seekh kabab, Chicken pakora and vegetable pakoras  |                |
| <b>ONION BHAJI</b>   | <b>\$4.95</b>  |
| Chopped onion dipped in batter and fried   |                |
| <b>PANEER PAKORA</b>   | <b>\$6.95</b>  |
| Home made cheese marinated with tamarind and mint sauce                                |                |
| <b>CHICKEN WINGS</b>   | <b>\$7.95</b>  |
| Chicken wings marinated with ginger, garlic cooked in tandoor                          |                |
| <b>SHRIMP PAKORA</b>   | <b>\$8.95</b>  |
| Delicately Spiced shrimps Fritters   |                |
| <b>HARA BHARA KABAB ( VEG.)</b>  | <b>\$5.95</b>  |
| Pan fried potatoes sautéed with fresh mint, spanich, and cilantro in spices.           |                |
| <b>ALOO TIKKI</b>  | <b>\$4.95</b>  |
| Pan Fried potatoes stuffed with mild spices  |                |

## Combination Dinners

(Not for take out order - only dining)

| NON-VEGETARIAN                 | VEGETARIAN                  |
|--------------------------------|-----------------------------|
| Papadam                        | Papadam                     |
| Mulligatawny Soup              | Lentil Soup                 |
| Appetizer: Seekh Kabab         | Appetizer: Samosa, Pakora,  |
| Tandoori: Chicken              | Saag Paneer Malai Kofta Dal |
| Lamb Saag Chicken Tikka Masala | Rice Naan or Roti           |
| Dal Rice Naan or Roti Raita    | Raita Kheer                 |
| <b>\$39.95</b>                 | <b>\$25.95</b>              |

## Lamb Curries/Delicacies

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

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

## Sea Food

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

## Chicken Curries/ Delicacies

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

## Goat Meat Curries

All recepies are prepared with home made spices and souces.  
We spice to your taste - mild, medium or hot. All Goat entrees are served with bone- in

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

## Indo Chinese

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

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# Rice

(All rice are Basmati)

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

# Vegetables

|  |                |
|--|----------------|
| <b>PANEER MAKHANI</b>  | <b>\$10.95</b> |
| Home made cheese served in creamy tomato sauce                               |                |
| <b>SHAHI PANEER BHURJI</b>   | <b>\$10.95</b> |
| Fresh home made shereded cheese cooked with onions, tomatoes and spices      |                |
| <b>NARATAN KORMA</b>   | <b>\$9.95</b>  |
| Mixed vegetables sauted in creame, herbs and spices                          |                |
| <b>ALOO GOBI</b>   | <b>\$8.95</b>  |
| Cauliflower and potatoes sauted in spices                                    |                |
| <b>BAINGAN ALOO</b>  | <b>\$9.95</b>  |
| eggplant and potatoes sauted with spices                                     |                |
| <b>BAINGAN IMAMI</b>   | <b>\$8.95</b>  |
| Sliced eggplant with fresh herbs   |                |
| <b>MUTTER PANEER</b>   | <b>\$10.95</b> |
| Home made cheese and peas cooked in spices                                   |                |
| <b>BHINDI MASALA</b>   | <b>\$9.95</b>  |
| Stir fry okra cooked in cumin, ginger and garlic                             |                |
| <b>MUSHROOM MUTTER</b>   | <b>\$10.95</b> |
| Sliced mushroom with green peas cooked in fresh herbs and spices             |                |
| <b>BHARTA</b>  | <b>\$9.95</b>  |
| Roasted eggplant cooked with tomatoes and onions                             |                |
| <b>MALAI KOFTA</b>   | <b>\$10.95</b> |
| Fresh grated vegetables fritters cooked in tomato, onion and creame sauce    |                |
| <b>PALAK PANEER</b>  | <b>\$10.95</b> |
| creamy spinach cooked with cheese cubes                                      |                |
| <b>DAL MAKHANI</b>   | <b>\$8.95</b>  |
| Creamed lentils delicately spiced  |                |
| <b>CHANA MASALA</b>  | <b>\$9.95</b>  |
| Garbanzo beans cooked in special blend of spices                             |                |
| <b>VEGETABLE JAFREZI</b>   | <b>\$9.95</b>  |
| Fresh vegetables sauted with spices  |                |
| <b>SARSON KA SAAG</b>  | <b>\$9.95</b>  |
| Mustard greens cooked delicately with cream                                  |                |
| <b>YELLOW DAL TARKA</b>  | <b>\$8.95</b>  |
| Lentill cooked in with ginger, garlic and onion and tomato tarka             |                |
| <b>DUM ALOO</b>  | <b>\$10.95</b> |
| Baby potatoes simmered in a yogurt based sauce and spiced with garam masala. |                |

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## Tandoori Breads

|   |               |
|---|---------------|
| <b>PLAIN NAAN</b><br>Leaved bread   | <b>\$1.95</b> |
| <b>GOBHI PARANTHA</b><br>Whole wheat bread stuffed with cauliflower                         | <b>\$2.95</b> |
| <b>OLIVE NAAN</b><br>Naan bread stuffed with fresh green olives.                            | <b>\$3.95</b> |
| <b>KABLI PARANTHA</b><br>Choice of Whole wheat or flour bread stuffed with raisen and nuts  | <b>\$3.95</b> |
| <b>ALOO PARANTHA</b><br>Whole wheat bread stuffed with potatoes and peas                    | <b>\$3.50</b> |
| <b>PANEER KULCHA (CHEESE NAAN)</b><br>Leaved bread filled with farmer's cheese and peas     | <b>\$3.95</b> |
| <b>GARLIC NAAN</b><br>Levened bread lightly sprinkled with garlic                           | <b>\$2.95</b> |
| <b>CHILLI GARLIC NAAN</b><br>Levened bread lightly sprinkled with garlic, ginger and chilly | <b>\$2.95</b> |
| <b>ROTI</b><br>Unleavened plain bread   | <b>\$1.95</b> |
| <b>PALAK PARANTHA</b><br>Unleavened whole wheat bread stuffed with spinach                  | <b>\$3.95</b> |
| <b>PARANTHA</b><br>Unleavened whole wheat multi-layered bread                               | <b>\$2.95</b> |
| <b>KEEMA NAAN</b><br>Unleavened whole wheat bread filled with spiced ground meat            | <b>\$3.95</b> |
| <b>ONION KULCHA</b><br>Naan bread stuffed with onions, and mild spics                       | <b>\$2.95</b> |

## Desserts

|                    |               |
|--------------------|---------------|
| <b>GULAB JAMUN</b> | <b>\$2.95</b> |
| <b>KHEE</b>        | <b>\$2.95</b> |
| <b>RASMALAI</b>    | <b>\$3.95</b> |
| <b>KULFI</b>       | <b>\$3.95</b> |

## Beverages

|  |               |
|--|---------------|
| <b>LASSI</b><br>Refreshing yogurt drink served sweet or salted                     | <b>\$2.00</b> |
| <b>MANGO LASSI</b><br>Refreshing yogurt drink with mango                           | <b>\$2.50</b> |
| <b>MANGO SHAKE</b><br>Refreshing milk drink with mango                             | <b>\$2.50</b> |
| <b>MANGO STRAWBERRY LASSI</b><br>Refreshing yogurt drink with mango & Strawberries | <b>\$2.50</b> |
| <b>COKE, DIET COKE, SPRITE</b>   | <b>\$1.95</b> |
| <b>ICED TEA</b>  | <b>\$1.95</b> |
| <b>COFEE OR TEA</b>  | <b>\$2.50</b> |

## Side Orders

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|---|---------------|
| <b>RAITA</b><br>Cultured yogurt with potatoes, tomatoes and cucumber                        | <b>\$1.95</b> |
| <b>GREEN INDIAN SALAD</b><br>Chopped onions, tomatoes and cucumber in a mild lemon dressing | <b>\$3.95</b> |
| <b>PAPADUM</b>  | <b>\$1.95</b> |
| <b>MANGO CHUTNEY</b>  | <b>\$1.95</b> |