

# **BEVERAGES**

### MANGO LASSI 5.95

(Rich home-made Indian yogurt drink blended with mango)

COKE, DIET COKE, COKE ZERO, SPRITE 3.75

ICED TEA (UNSWEETENED) 3.75

**JUICE 4.75** 

Cranberry, Orange, Pineapple, Mango

PELLEGRINO (1L) 7.50 Sparkling natural mineral water.

ACQUA PANNA (1L) 7.50
Natural Spring water (non-carbonated)

# **APPETIZERS**

### **VEGETABLE SAMOSA 7.95**

Crispy patties stuffed with seasoned potatoes and green peas.

## ONION PAKORA 8.95

Fresh sliced onions seasoned, lightly battered in gram flour, and fried.

# PANEER PAKORA 9.95

Home-made Indian cheese battered in special seasoned gram flour and lightly fried.

### SAMOSA CHAAT 9.95

Deconstructed samosas served with chana masala chickpeas, fresh yogurt, mint, and tamarind chutney.

### GOBI MANCHURIAN 11.95

Bite size cauliflower and fresh bell peppers in a sweet & tangy chili sauce, minced garlic, and soya sauce.

# TANDOORI CHICKEN WINGS 9.95

Our take on Chicken wings - marinated in yogurt, herbs and spices and cooked to perfection in our tandoor.

### CHILLI CHICKEN 12.95

Crispy bite size chicken and fresh bell peppers in a sweet & tangy chili sauce, minced garlic, and soya sauce.



# **SOUPS AND SIDES**

### DAL SOUP 5.95

Soup made with Lentil beans, fresh herbs and infused with tomatoes and garlic. Light and refreshing.

# TOMATO SOUP 5.95

Rich and fragrant tomato soup, flavored with garlic, oregano, and fresh basil.

**RAITA 3.95** 

Traditional Indian yogurt sauce made with cucumber, tomato, and cilantro.

MANGO CHUTNEY 2.95

Delicious, sweet, and spiced mango chutney.

ACHAR 2.95

Hot and sour mixed pickles.

**BASMATI RICE 4.95** 

PAPADUM & CHUTNEY 4.95

# TANDOOR / FROM THE CLAY OVEN

These dishes are served on a hot sizzler platter, on a bed of fresh onions, Red Cabbage, and a side of rice.

### TANDOORI CHICKEN Half 17.95 / Full 23.95

Whole Chicken marinated in yogurt, ginger, garlic, and freshly ground spices then cooked in clay oven.

### TANDOORI CHICKEN TIKKA 22.95

Succulent pieces of marinated chicken breast grilled in oven.

## CHICKEN MALAI KABAB 22.95

Chicken breast marinated in mild spices and cream cheese then cooked in clay oven.

### TANDOORI LAMB CHOPS 31.95

Lamb chops marinated in chef special recipe and cooked in clay oven.

# TANDOORI SHRIMP 29.95

Shrimp marinated in yogurt, garlic and spices and then cooked in clay oven.

## TANDOORI PANEER TIKKA 17.95

Cubes of homemade cheese marinated in yogurt, ginger, garlic, and freshly ground spices then cooked in oven.

### TANDOORI MIX GRILL 35.95

Comes with 2 chicken tikka, 2 malai kabeb, 1 shrimp, 1 lamb chop, and 1 naan.



# **VEGETABLE ENTREÉ**

Served with basmati rice.

Spice levels MILD \* MEDIUM \* HOT

### SAAG PANEER 19.95

Traditional Indian cheese, simmered in a mixture of fresh spinach, onions, tomatoes, ginger, garlic, and spices.

# CHANA MASALA 18.95

Garbanzo beans cooked with onions, tomato, ginger, garlic, and chef's spices.

### **DAL FRY 17.95**

Yellow lentils tempered with garlic, curry leaves, mustard, and cumin seeds.

# MALAI KOFTA 19.95

Vegetable and cheese dumplings cooked in cashew sauce with nuts and raisins.

### ALOO GOBI 18.95

Cauliflower and chunky potatoes sautéed with fresh herbs.

### PANEER TIKKA MASALA 19.95

Home-made Indian cheese cooked in creamy tomato and cashew sauce.

#### **MUSHROOM MAKHANI 17.95**

Freshly sliced champignon mushrooms sautéed with butter and cooked in creamy tomato sauce, cashews, and white wine.

# KADAI PANEER19.95

Home-made Indian cheese cooked with fresh ground spices, onions, and bell peppers.

### DAL MAKHANI 17.95

Whole black beans cooked in creamy onion sauce with tomatoes, ginger, and garlic.

## **VEGETABLE KORMA18.95**

Mixed vegetables cooked in creamy sauce with nuts and raisins.

### BHINDI MASALA 18.95

Crisply fried okra cooked in exotic blend of north Indian spices.

# **BAINGAN BHARTA 18.95**

Smoked, roasted eggplants stewed with onions and fresh herbs.



# **CHICKEN ENTREE**

Served with basmati rice.

Spice levels MILD \* MEDIUM \* HOT

### CHICKEN TIKKA MASALA 19.95

Boneless chicken breast cooked in creamy tomato sauce, crushed cashew nuts, onions, and bell peppers.

#### **BUTTER CHICKEN 19.95**

Boneless chicken breast marinated and cooked in creamy tomato and cashew nut sauce.

### MANGO CHICKEN CURRY 19.95

Boneless chicken cooked in delicious cashew sauce, mango puree and spices.

#### CHICKEN KORMA 19.95

Boneless chicken cooked in creamy sauce with mixed nuts and raisins.

### CHICKEN VINDALOO 19.95

Boneless chicken and potatoes, cooked with vinegar in spicy sauce, ordered medium spicy or hot.

# CHICKEN KADAI 19.95

Boneless chicken pieces cooked with a rich sauce made with fresh garlic, onions, tomatoes, and a blend of Indian spices.

# LAMB ENTREÉ

Served with basmati rice.

Spice levels MILD \* MEDIUM \* HOT

## LAMB ROGANJOSH 22.95

Boneless lamb cooked in tomato sauce with Yogurt, onion, ginger, garlic, and spices.

## LAMB VINDALOO 22.95

Boneless lamb pieces and potatoes cooked with vinegar in spicy sauce, ordered medium spicy or hot.

### LAMB KORMA 22.95

Boneless lamb prepared in creamy cashew sauce.

# LAMB CHOP MASALA 32.95

We take our famous Tandoori Lamb Chops, and additionally cook it in a masala sauce with onions, tomatoes, ginger, garlic, cumin, coriander, and spices.

### LAMB SAAG 22.95

Lamb cooked with spinach, garlic, onion, tomato, and spices.

### LAMB KADHAI 22.95

Boneless lamb pieces cooked with a rich sauce made with fresh garlic, onions, tomatoes, and a blend of Indian spices.



# FISHERMAN'S NET

Served with basmati rice.

Spice levels MILD \* MEDIUM \* HOT

#### SNAPPER OR SHRIMP TIKKA MASALA 23.95

Fish cooked in creamy tomato sauce, crushed cashew nuts, onions, and bell peppers.

### SNAPPER OR SHRIMP VINDALOO 23.95

Fish and Potatoes cooked in spicy sauce with malt vinegar. Ordered medium spicy or hot. (NOT a mild dish)

### **SNAPPER OR SHRIMP GOAN CURRY 23.95**

Fish cooked with onion, coconut milk and herbs Goa style.

### SNAPPER OR SHRIMP MALAI CURRY 23.95

Fish cooked with onions and creamy cashew nut based sauce.

# **BASMATI RICE DELIGHTS**

Biryani is a flavorful basmati rice cooked with Indian herbs, nuts, raisins, and spices.

Spice levels MILD\*MEDIUM \* HOT

VEGETABLE BIRYANI 19.95

**CHICKEN BIRYANI 22.95** 

LAMB BIRYANI 24.95

SHRIMP BIRYANI 24.95

**VEGETABLE PULAO 16.95** 

KASHMIRI PULAO 15.95

## **CONSUMER ADVISORY**

Some food may contain nuts. All our dishes are cooked with 0g trans-fat. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



# NAAN/ROTI

Indian flat bread baked in tandoori clay oven. All our breads are prepared fresh daily and baked to order. All naans except ROTI and ALOO PARATHA contain eggs.

## NAAN 3.95

Traditional Indian flat bread made with white flour fluffy and crispy.

GARLIC NAAN 4.95

Traditional Indian flat bread topped with garlic and cilantro.

**BULLET NAAN 5.95** 

Traditional Indian flat bread topped with green chili and cilantro.

CHEESE NAAN 7.95

Traditional Indian flat bread stuffed with mozzarella cheese and seasoning.

ONION KULCHA 5.95

Traditional Indian flat bread stuffed with spiced onion.

TANDOORI ROTI 3.95

Traditional Indian flat bread made with whole- wheat.

ALOO PARATHA 7.95

Hand-made whole-wheat bread stuffed with spiced potatoes.

PESHWARI NAAN 7.95

Traditional Indian flat bread stuffed with mixed nuts and raisins.

### **DESSERTS**

### **KHEER 6.95**

Traditional Indian rice pudding. Made in house, lightly sweet, garnished with sundried grapes, pistachio, and cashew nuts.

# RAS MALAI 7.95

Cheese patties soaked in aromatic creamy milk sauce with saffron, rose water and crushed pistachio.

## **GULAB JAMUN 6.95**

Traditional Indian dessert with spongy and moist milky balls soaked in rose scented sweet syrup and sliced almonds.

## **CARROT HALWA 7.95**

Traditional Indian carrot pudding flavored with green cardamom. Garnished with almonds, and pistachio.