

Suggestion A (For one person)

Seekh kebab, chicken bhuna, vegetable curry, palao rice, poppadom. Dessert

\$22.95

Suggestion B (For one person)

Samosa, methi ghost, saag aloo, palao rice, poppadom. Dessert

\$22.95

Suggestion C (For one person)

Pakora, butter chicken, saag aloo bhaji, palao rice. Dessert

\$22.95

Suggestion D (For one person- For vegetarians)

Onion bhaji, mixed vegetable curry, tarka daal, palao rice, poppadom, chapatti.

Dessert

\$18.95

Suggestion AA (For two people)

Seekh kebab, onion bhaji, half chicken tandoori, beef curry, cauliflower bhaji, palao rice, naan, poppadom. Dessert

\$42.95

Suggestion BB (For two people)

Samosa, seekh kebab, lamb curry, shrimp bhuna, mushroom bhaji, palao rice, naan, poppadom. Dessert

\$44.95

Suggestion CC (For two people)

Finger food plate. Butter chicken, bhuna gosht, chana masala, palao rice, naan.

Dessert

\$45.95

Suggestion DD (For two people- For vegetarians)

Onion bhaji, samosa, cauliflower bhaji, saag aloo, vegetable biryani, poppadom,

chapatti. Dessert

\$35.95



Daal Soup

Yellow lentil soup

\$3.95

Soup Mulligatawny

A traditional Anglo-Indian spicy soup

\$3.95

Seekh Kebab

Ground beef marinated with oriental herbs & spices

\$5.95

Shami Kebab

Minced tender beef ground to a fine paste together with various spices, formed into hamburgers & fried

\$4.95

Onion Bhaji

Sliced onion dipped in Indian batter & deep fried

\$3.95

Vegetable Samosa

Spiced & stuffed in triangular thin pastry & deep fried

\$4.95

Chicken Tikka

Mildly marinated diced chicken roasted on skewers in the tandoor

\$8.95

Tandoori Chicken Liver

Chicken liver mixed with the choicest of spices & served with salad

\$6.95

Pakora

Assorted vegetables spiced & battered in lentils

\$3.95

Appetizer Platter

Samosa, bhaji & kebabs

\$10.95

Butter Chicken

Mild but essentially most flavorful. Diced succulent chicken roasted on skewers in the tandoor then cooked with cream & yoghurt, garnished with almonds & pistachio nuts.

\$13.95

Chicken Curry

Chicken cooked with tomato, pimento, onion & other spices & served in its own gravy

\$10.95

Chicken Madras Curry

Chicken curry prepared with extra red chillies & other spices in the Madras or Southern Indian style

\$11.95

Chicken Bhuna

Boneless chicken fried with tomato, pimento, onion & other spices & served in its own thick sauce

\$11.95

Kashmiri Chicken Curry

A chicken curry in the Kashmiri style with almonds & sultanas & dry fruits

\$11.95

Chicken Dansak

A sweet, sour & hot chicken curry in the Parsee (Persian) style, prepared with lentils

\$11.95

Chicken Pasanda

A sweet & sour chicken curry marinated with cooked yoghurt & garnished with nuts, almonds & raisins (mild)

\$11.95

Bangalore Phal Chicken

An extremely hot & highly flavoured chicken curry in Bangalore style

\$12.95

Chicken Tikka Masala

Diced chicken, roasted freshly garnished with tomatoes, onions & tandoori spice

\$12.95

Lamb Curry

Cubes of lamb with tomato, pimento, onion & other spices & served in its own sauce

\$11.95

Saag Lamb

Cubes of lamb medium spiced & cooked with fresh leaf spinach

\$12.95

Lamb Korma

Cubes of lamb mildly spiced & cooked with yogurt and raisins

\$14.95

Lamb Pasanda

A sweet & sour lamb curry marinated with cooked yoghurt & garnished with nuts, almonds & raisins (mild)

\$12.95

Lamb Piiza

A medium lamb curry garnished with diced onions & clarified butter

\$12.95

Beef Curry

Basic chunks of lean, tender beef cooked with tomato, pimento, onion & other spices & served in its own gravy

\$11.95

Bhuna Gosht

Chunks of lean, tender beef, fried with tomato, pimento, onion & other spices & served in its own rich thick sauce

\$12.95

Rogan Josh

Beef curry garnished with clarified butter & tomato. Medium

\$12.95

Methi Gosht

A beef curry made with fenugreek leaves

\$12.95

Beef Madras Curry

Beef curry prepared with extra red chillies & other spices in the Madras or Southern Indian style

\$12.95

Beef Dansak

Sweet, sour & hot curry in the Parsee style, prepared with lentils

\$12.95

Beef Vindaloo

Beef curry prepared with extra red chillies & lemon juice

\$12.95

Bangalore Phal Beef

An extremely hot & highly flavoured beef curry in Bangalore style

\$13.95

Mixed Vegetable Bhaji

Mixed vegetables fried together with spices & served in their own rich gravy.

\$8.95

Mushroom Bhaji

Sliced mushroom prepared dry with tomatoes, onions & other spices

\$8.95

Cauliflower Bhaji

A dry curry of cauliflower with onions & tomatoes

\$9.95

Saag Paneer

Fresh spinach with homemade cheese

\$10.95

Okra Bhaji

Fresh okra cooked with medium spices

\$8.95

Eggplant Bhaji

Fresh eggplant cooked with medium spices

\$8.95

Saag Aloo Bhaji

A dry curry of potato & fresh leaf spinach

\$8.95

Tarka Daal

Puree of lentils, cooked with some spices & garnished with fried onions & garlic

\$8.95

Methi Aloo

A dry potato curry with mint & other spices

\$8.95

Chana Masala

Roasted chana, garnished with fresh spices, onions & tomatoes

\$8.95

Motter Paneer

Cubes of fresh homemade cottage cheese cooked in spices with green peas

\$10.95

Shrimp bhoona

Shrimp prepared with tomatoes, pimento, onions and various spices, served in their own rich sauce

\$15.95

Shrimp Cury

\$13.95

Shrimp Pathia

Hot and sour shrimp curry in the Persian style

\$15.95

Shrimp Malai

Famous Bengal shrimp cooked with coconut, sweet and mild

\$16.95

Chicken biryani

Fried rice, garnished with almonds and fried onions

\$12.95

Lamb biryani

Fried rice, garnished with almonds and fried onions

\$13.95

Shrimp biryani

Fried rice, garnished with almonds and fried onions

\$14.95

Fish Curry

Famous Bengali Dish marinated with mustard, garlic, tomatoes & spices

\$13.95

Chicken/Lamb Tikka

Served with rice and salad

\$13.95

Chicken Tandoori

Half tandoor served with rice and salad

\$13.95

Shrimp Tandoori

Served with rice and salad

\$17.95

Polao Rice

\$2.95

Vegetable rice

\$7.50

Mushroom rice

\$7.50

Cheese Nan

\$5.95

Garlic Nan

\$3.95

Regular Nan

\$2.95

**Price May vary or change without any notice / Price may vary depend on locations*