

CHICKEN *Specialties*

All entrées include basmati rice.

CHICKEN CURRY

Chicken prepared with special sauce from fresh onions, tomatoes, garlic, cloves, and other spices. 12.95

CHICKEN VINDALOO

Chicken and potatoes sautéed in a spicy, tangy sauce. 13.95

CHICKEN MAKHANI

Boneless pieces of white meat cooked in a fresh tomato sauce with a touch of light cream and warm spices. 14.95

CHICKEN KASHMIRI

Boneless chicken prepared with peas, onions, and tomatoes, with cream and tomato sauce. 14.95

CHICKEN TIKKA MASALA

Fire-roasted chicken cooked with sliced onion and bell peppers, with tomato sauce and a touch of cream. 14.95

CHICKEN CHILI

Cubes of boneless chicken sautéed with onion, green chilies, and spices. 15.95

CHICKEN SHAHI KORMA

Chicken with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. 14.95

CHICKEN SAAG

Delicately seasoned chicken cooked with spinach. 14.95

CHICKEN JOSHT

A Kashmiri dish of boneless chicken in a yogurt sauce infused with clove, cardamom, cinnamon, and ginger. 14.95

CHICKEN VEGETABLE CURRY

Boneless chicken cooked with assorted vegetables in curry sauce. 14.95

CHICKEN MUSHROOM

Boneless chicken prepared with garden-fresh mushrooms in cream and tomato sauce. 14.95

CHICKEN DO PYAZA

Chicken braised with caramelized onions, green peppers, and warm, aromatic spices. 14.95

CHICKEN KARARA BALTI

Chicken in a special sauce with coconut and dry red chilies. 15.95

DELHI'S DHABA CHICKEN

New Delhi special, boneless chicken in black pepper sauce. 16.95

DELHI'S BUTTER CHICKEN

Boneless pieces of dark meat cooked in a fresh tomato sauce with a touch of light cream and warm spices. 16.95

LAMB *Specialties*

All entrées include basmati rice.

LAMB CURRY

Lamb prepared with special sauce from fresh onions, garlic, and spices. 15.95

LAMB MADRASI

Pan-seared lamb cubes seasoned with hot, spicy sauce, garnished with tomatoes. 16.95

LAMB MAKHANI

Pan-seared lamb cooked in fresh tomato sauce with light cream and aromatic spices. 17.95

LAMB VINDALO

Lamb and potatoes sautéed with a spicy, tangy sauce. 16.95

LAMB VEGETABLE CURRY

Lean cubes of lamb stewed with assorted vegetables in curry sauce. 17.95

BOTTI KA MASALA

Pan-seared lamb cooked in a house special masala with sliced onions, bell peppers, ginger, and tomatoes. 17.95

LAMB SAAG

Boneless lamb and spinach prepared with light curry sauce. 15.95

LAMB SHAHI KORMA

Boneless lamb with fresh, homemade Indian cheese in a creamy sauce, garnished with cashews and raisins. 17.95

ROGAN JOSHT

A Kashmiri dish of pan-roasted lamb in a yogurt sauce, infused with clove, cardamom, cinnamon, and ginger. 17.95

LAMB KARARA BALTI

Lamb in a special sauce with coconut and dry red chilies. 16.95

SEAFOOD *Specialties*

All entrées include basmati rice.

SHRIMP CURRY

Fresh shrimp cooked in curry sauce and a touch of tomato sauce. 15.95

SHRIMP MAKHANI

Shrimp cooked in fresh tomato sauce with light cream and warm spices. 16.95

FISH MASALA

Fresh fish cooked in homemade special masala with onions, bell peppers, ginger, and tomatoes. 16.95

SHRIMP SAAG

Shrimp prepared with seasoned spinach. 16.95

SHRIMP MASALA

Shrimp cooked in masala with sliced onions, bell peppers, ginger, and tomatoes. 16.95

FISH SHAHI KORMA

Fresh fish with homemade Indian cheese in a creamy sauce, garnished with cashews and raisins. 16.95

SHRIMP VINDALOO

Shrimp and potatoes sautéed with spicy, tangy sauce. 16.95

SHRIMP SHAHI KORMA

Shrimp cooked with homemade Indian cheese. 16.95

FISH CURRY

Fresh fish prepared with special sauce made from onions, tomatoes, and garlic. 16.95

SHRIMP KARARA BALTI

Stir-fried shrimp and assorted vegetables in a spicy, coconut-infused sauce. 17.95

Consumption of raw or uncooked meat, fish, poultry or eggs may increase your risk of food borne illness.

BEEF *Specialties*

All entrées include basmati rice.

BEEF CURRY

Lean beef cubes cooked in an aromatic curry sauce. 13.95

BEEF JOSHT

A Kashmiri dish of beef in a yogurt sauce infused with clove, cardamom, cinnamon, and ginger. 15.95

BEEF VINDALOO

Lean beef cubes and potatoes sautéed in a spicy, tangy sauce. 14.95

BEEF MADRASI

Lean beef prepared with fresh tomatoes, onions and ginger in hot sauce. 14.95

BEEF VEGETABLE CURRY

Beef cooked with assorted vegetables in curry sauce. 14.95

BEEF MAKHANI

Tender pieces of beef cooked in a fresh tomato sauce with a touch of light cream and warm spices. 15.95

BEEF SHAHI KORMA

Beef cooked with pieces of fresh homemade Indian cheese in a creamy sauce, garnished with cashews and raisins. 15.95

BEEF MUSHROOM

Beef prepared with fresh mushrooms in a cream and tomato sauce. 15.95

TAMARIND *Desserts*

GULAB JAMUN

Deep-fried milk balls in sweet syrup. 4

KESAR KULFI

Homemade ice cream with pistachios and saffron. 4

KHEER

Creamy rice pudding with pistachios. 3

MANGO ICE CREAM

Made fresh in house. 4

RAS MALAI

Homemade milk fudge in a rich, cardamom-infused sauce of reduced milk, garnished with pistachios. 5

DINNER *for Two*

All dinners for two include choice of samosa or mix pakora. For dessert, your choice of kulfi or gulab jamun.

TANDOORI

Tandoori chicken, chicken tikka, shrimp, and seekh kebab served with rogan josh, vegetable curry, and choice of one bread. 38.99

BIRYANI

Mix biryani of lamb, shrimp, chicken, and fresh vegetables seasoned with saffron and garnished with raisins and cashews. Served with raita and naan. 29.99

VEGETARIAN

Choice of two dishes, raita, and choice of two naan. 35.99

GOAT *Special*

GOAT CURRY

Goat prepared with special sauce from fresh onion, garlic and spices. 15.95

GOAT KORMA

Goat cooked with cashews, raisins and Indian cottage cheese in a creamy onion sauce. 16.95

GOAT VINDALOO

Goat and potatoes sautéed in spicy, tangy sauce. 16.95

STREET FOOD *of India*

AMRITSARI CHOLE KULCHE

Pindi chana masala and street famous bread stuffed with onions, potatoes, and cheese mix served with pickles. 15.95

CHOLE BHATURA OR CHOLE POORI

A Punjabi delicacy with spicy chickpea masala with a side of deep-fried leavened breads, served with onions and pickles. 12.95