

APPETIZERS

Paneer Tikka	8.97
Marinated cottage cheese cubes baked on a skewer	
Vegetable Pakora	4.47
Deep fried mixed vegetable fritters	
Vegetable Samosa	4.97
Crispy turnovers stuffed with potatoes and peas	
Gobhi Manchurian	8.97
Battered fried cauliflower florets tossed in an Indo-Chinese sauce	
Chaat Choice of Aloo Tikki, Samosa or Papri	7.47
<i>Hot:</i> Pan fried mashed potato patties or vegetable turnovers topped with chickpea masala and chutney	
<i>Cold:</i> Crispy wafers topped with potatoes, chickpeas, cool seasoned yogurt and chutneys	
Amritsari Fish	10.97
Crispy and savory, battered, fried Swahi fish	
Tandoori Wings	10.97
Grilled Chicken wings cooked in the tandoori oven	
Chicken 65	10.97
South Indian style spicy fried chicken	
Shrimp Coco	12.97
Fried Coconut jumbo shrimp, served with mango chutney	
Chana Batura	11.97
Slices of fried Naan with chickpea masala dip	

SOUPS

Mulligatawny Shorba	5.97
Mixed vegetable soup with lentils and a touch of specially blended spices and herbs	
Murg Shorba	7.97
Boneless chicken soup with tomatoes, herbs and spices	
Seafood Shorba	10.97
Swahi, Shrimp and Scallop Soup	

SALADS

All salads come with a side of dressing.

Choose from balsamic vinaigrette, Italian or ranch
Add Chicken 6 / Add Grilled Jumbo Shrimp 8

Garden Salad	10.97
Shredded lettuce, red cabbage, cucumbers, bell peppers, carrots, tomatoes, red-onions, black-olives and capers with a side of dressing	
Green Salad	7.97
Spinach and chopped lettuce topped with dried cranberries, almonds and crumbled paneer cheese with a side of dressing	

INDIAN TANDOORI BREADS

Tandoori Roti	3.47
Whole wheat bread	
Naan	3.47
Leavened, oven-baked white flatbread	
Fried Bread	4.47
Bhatura - Fried Naan / Poori - Fried Roti	
Makhani Naan	4.47
Buttered leavened white flatbread	
Lachedaar Paratha	3.97
Layered whole wheat bread	
Lasooni Naan	4.47
Garlic leavened white flatbread	
South Indian Parotta	3.97
(2) Layered South Indian style flatbreads	
Chapathi	3.97
(2) Tawa grilled whole wheat thin flat breads	
Onion Kulcha	4.97
Naan stuffed with spiced cooked onions	
Aloo Paratha	4.97
Layered whole wheat bread stuffed with potatoes	
Keema Naan	5.97
Naan stuffed with minced lamb or chicken, herbs and spices	
Amritsari Kulcha	5.97
Naan stuffed with onions, potatoes, hot chili and paneer	
Assorted Bread Basket	13.97
Naan, Lasooni Naan, Tandoori Roti and Lachedaar Paratha	

FRESH OUT THE TANDOOR

All Tandoori entrées are served as sizzler with a side of basmati rice or with a side of dipping sauce if ordered as an Appetizer

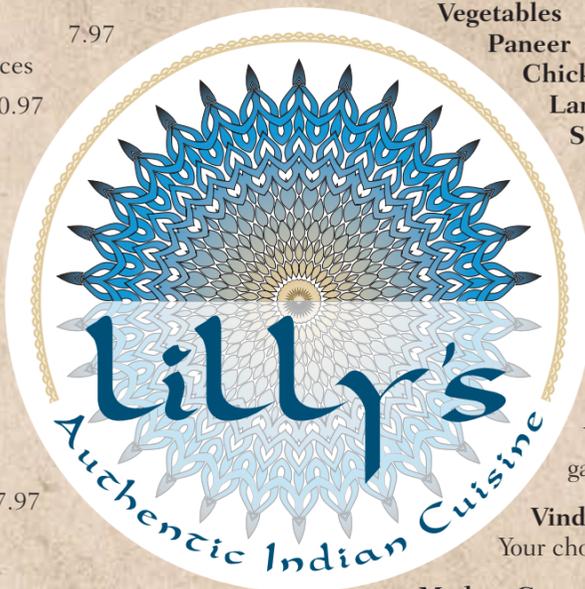
Tandoori Chicken	15.97
Roasted chicken marinated in homemade yogurt and herbs	
Chicken Tikka	15.97
Spiced cubes of chicken breast broiled in clay oven	
Malai Kabab	15.97
Succulent minced chicken	
Seekh Kabab	18.97
Finely minced lamb seasoned with fresh onions and herbs	
*Bombay Chops	29.97
Tender lamb chops marinated in Indian spices	
Salmon Tikka	18.97
Salmon marinated in garlic, ginger, spices and lemon	
Tandoori Jhinga	19.97
(8) jumbo grilled shrimp infused with a marinade of our very own mixed spices	
Mix Grill	29.97
Tandoori Chicken, Chicken Tikka, Tandoori Jhinga, Seekh Kabab, and Salmon Tikka with masala potatoes	
Veggie Grill	14.97
Tandoori style mixed vegetables and Paneer(broccoli, cauliflower, zucchini, eggplant, onions and bell peppers with masala potatoes)	

TRADITIONAL FAVORITES

All entrées are served with basmati rice.

Choose your protein or make it vegetarian:

Vegetables	13.97
Paneer	14.97
Chicken	15.97
Lamb or Goat	17.97
Salmon or Shrimp	18.97



Tikka Masala

Your choice cooked in a creamy tomato based gravy

Chettinad

Your choice cooked in coconut milk and ground spice gravy

Kadai

Your choice cooked with onions, tomatoes, garlic and a special round spice mix

Vindaloo

Your choice cooked in a hot and spicy red chili gravy

Madras Curry

Your choice cooked in South Indian style hot and spicy curry

Korma

Your choice cooked with subtle spices in a creamy cashew and herb gravy

Saagwala

Your choice cooked in blended spinach and spices

Mughali

Your choice cooked in a thick onion, tomato, cashew and masala gravy

Chili Style

Your choice cooked in an Indo-Chinese style sauce

LILLY'S FAVORITES

All entrées are served with basmati rice

Butter Chicken	15.97
Tandoori chicken simmered in a creamy tomato gravy	
Goat Curry	17.97
Bone-in goat slow-cooked in onion, tomato and masala gravy	
Goat Sukka	17.97
Bone-in goat cooked tender in a spicy masala dry fry style	
Goan Fish Curry	16.97
Swahi cooked with sautéed onions, lime juice, spices and coconut milk	
Keema Mutter	17.97
Ground lamb cooked with peas, herbs and spices	
Bhindi Gosht	17.97
Okra cooked with cubes of lamb in a rich thick garlic, ginger and mixed masala gravy	
Methi Chicken	15.97
Chicken cooked with fenugreek leaves in a creamy masala gravy	

Lilly's will donate 47¢ per ordered item to charity and local social institutions. In India this is called "karma".
We will change recipient monthly, and our guests are encouraged to suggest their preferred charity.
Your patronage will go further than these walls. Thank you.

LILLY'S VEGETARIAN SPECIALTIES

All entrees are served with basmati rice

Bhindi Masala	14.47
Okra sauteed with onions and tomatoes	
Baingan Bharta	13.97
Mashed roasted eggplant cooked with green peas and masala	
Navratan Korma	13.97
Delicious medley of fresh vegetables in a yogurt-based herb gravy	
Chana Peshawari	13.97
Chickpeas cooked in an onion, tomato and ginger-garlic paste	
Aloo Gobhi	13.97
Cauliflower sauteed with potatoes, herbs and spices	
Malai Kofta	14.97
Vegetable meatballs cooked in a creamy basil and herb curry	
Dal Maharani	12.97
Black lentils slow cooked with onion and tomatoes in a cream and butter sauce (makhani)	
Dal Tadka	12.97
Yellow cooked lentils tempered with aromatic spices	
Aloo Matar Paneer	14.97
Cheese cubes and peas slow cooked in a creamy tomato gravy	
Vegetable Jalfrezi	13.97
A medley of vegetables spiced and stir-fried Indian style	
Methi Malai Matar	13.97
Fenugreek leaves and green peas cooked in a rich creamy gravy	

RICE DISHES

Biryani dishes consist of long grain basmati rice cooked in aromatic spices and flavored with an herb-infused masala. All Biryani dishes are served with Raita

Vegetable Biryani	13.97
Chicken Biryani	15.97
Lamb Biryani	17.97
Goat Biryani	17.95
Shrimp Biryani	18.97
Fish Biryani	16.97
Lilly's Biryani	19.97
Mix of vegetables, chicken, lamb & shrimp	

SIDES

Indian Side Salad	1.97
Onions, lemon wedges and whole chilies	
Papadam	1.47
Thin lentil flour crisps	
Mango Chutney	2.97
A sweet mango relish	
Achar	3.47
Mixed spicy pickled fruits and vegetables	
Raita	3.47
Homemade fresh yogurt with cucumbers and herbs	
Sautéed Vegetables	3.97
A side of mixed vegetables sautéed in herbs and spices	
Masala Potatoes	3.97
A side of potatoes sautéed in a mix of spices	

DESSERTS

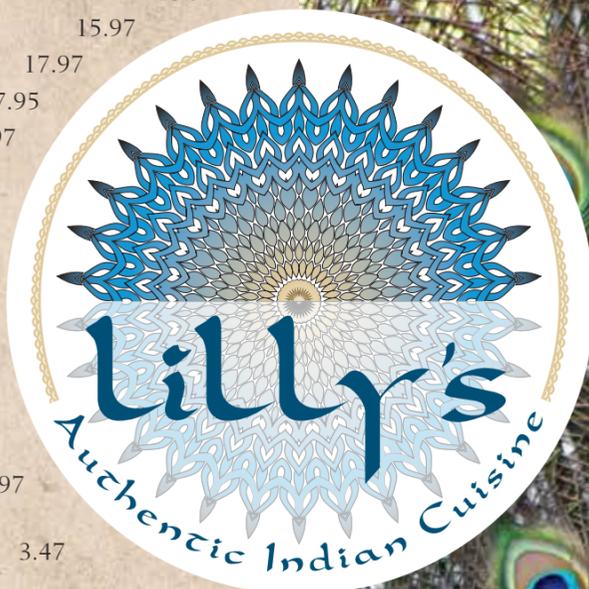
Gulab Jamun	5.97
Homemade donut holes immersed in a warm, sweet syrup and garnished with almonds	
Ras Malai	5.97
Indian pressed cheese patties soaked in sweetened cream sauce garnished with pistachios and almond slices	
Kheer	5.97
A flavorful Indian style rice pudding garnished with pistachios and almond slices	
Kulfi	6.47
Our very own homemade, authentic Indian ice cream – available in vanilla, mango, pistachio	
Ice Cream	5.97
Two scoops of vanilla ice cream, with two toppings of your choice: <i>Oreo crumble, candied walnuts, whipped cream, chocolate and caramel sauce</i>	
Chocolate Coma	7.97
Chocolate cake done right – layers of rich chocolate cake covered with creamy chocolate and fudge icing – with a side of vanilla ice cream drizzled with chocolate sauce	

COLD BEVERAGES

Mumbai Breeze	5.97
A mix orange, strawberry and pineapple fruit punch	
Raj Kumari	5.97
Our own Bloody Mary with a touch of Indian spices	
Lemonade	3.97
Freshly squeezed	
Soda Naranga	3.97
A lightly sweetened, refreshing blend of club soda and lime	
Sodas	2.47
Pepsi, Diet Pepsi, Sprite, Ginger Ale	
Unsweetened Iced Tea	2.47
Juices	3.47
Orange, Apple, Pineapple, Mango, Cranberry, or Strawberry	
Lassi Homemade Yogurt Smoothies	5.97
Mango, Strawberry, Sweet or Salt	
Bottled Water 750 ml	5.47
"San Pellegrino" Mineral or "Acqua Panna" natural spring water	

HOT BEVERAGES

Masala Chai	3.47
Indian tea brewed with select herbs, spices and whole milk	
Tea	2.47
Available in Black Tea, Green Tea, and Herbal Infusions	
Coffee	2.47
Indian Bru Coffee	3.47



All dishes are prepared fresh to order so waiting times may vary, and can be customized to your desired level of spiciness: Mild, Medium, Spicy, Indian Spicy or Hella Spicy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of six or more