

Dinner Menu

Roti Char

(Homemade Indian Breads)

<p>Chapati Indian style flat (with whole wheat) bread toasted over open flames</p>	2.95	
<p>Tandoori Roti Indian style whole wheat bread</p>	2.95	
<p>Puri Deep fried puffed light bread</p>	2.95	
<p>Naan The traditional Punjabi tear-drop-shaped white bread baked in huge flat ovals by slapping it quickly on the sides of the Clay oven. Delicious with or without butter.</p>	2.95	
<p>Tandoori Prantha The common unleavened whole-wheat flour bread</p>	3.95	
<p>Onion Kulcha Mild-this scrumptious unleavened bread filled with onion</p>	4.95	
<p>Gobhi Kulcha Mild-this scrumptious unleavened bread filled with freshly minced cauliflower</p>	4.95	
<p>Paneer Kulcha Mild-this scrumptious unleavened bread filled with homemade cheese</p>	4.95	
<p>Aloo Prantha or Aloo Naan Mild-this scrumptious unleavened bread filled with mildly spiced potatoes</p>	4.95	
<p>Garlic Naan Freshly made Naan touched with garlic sauce and freshly minced garlic</p>	3.95	
<p>Keema Naan Naan stuffed with ground lamb and Indian spices</p>	4.95	
<p>Piswari Naan Fresh naan stuffed with coconut, raisins and cashews</p>	4.95	
<p>Chilli Naan Top with Green Chilies for tasty spice</p>	3.95	

Lamb Specialties

(All entrée items are served with rice, mint and onion chutneys)

<p>Goat Curry - Halal Meat (Bone) Goat with bone cooked in classic Indian sauce and spices</p>	19.95	
<p>Goat Sag (Bone) Goat with bone cooked in Spinach sauce and spices</p>	19.95	
<p>Goat Kadahi - Halal Meat (Bone) Goat cooked in fried onion sauce, bell peppers and Indian spices cooked to perfection</p>	19.95	

Lamb Curry Lamb cooked in classic Indian Sauce and spices	19.95	
Lamb Vindaloo Extra-hot spicy lamb cooked in a sharp, tangy sauce	19.95	
Lamb Rogan Josh Cubes of lamb marinated in exotic spices and cooked with chopped tomatoes in a creamy sauce	19.95	
Lamb Korma A rare delicacy from Northwest India. Juicy pieces of lamb especially prepared with yogurt, onions, tomatoes and mild spices	19.95	
Lamb Pasanda Slices of lamb marinated in cream and cooked in a spicy almond sauce	19.95	
Lamb Bhuna Hearty appetites will appreciate our specialty from the upper Northern region of India. Diced lamb grilled with Himalayan herbs, tomatoes and bell peppers prepared in a traditional style.	19.95	
Lamb Mango Lamb with mango, aromatic herbs, touch of ginger, garlic and spices	19.95	
Keema Matar Minced lamb cooked with peas in mild spices	19.95	
Lamb Madras Lamb cooked in an onion gravy with coconut, a touch of tamarind, mustard and curry leaves	19.95	

Chef Specialties (Non-Vegetarian)

Chicken Karahi Specialty of Sitar. Chicken cooked in special gravy, onions, tomatoes and bell pepper, tossed in Indian iron skillet (Karahi)	17.95	
Karahi Tandoori Chicken Sag Boneless Tandoori chicken, made with special spices and fresh spinach	18.95	
Lamb Fraizee Specialty of Sitar. Lamb cooked in special gravy, onions, tomatoes and bell pepper, tossed in Indian iron skillet (Karahi)	20.95	
Karahi Lamb Palak Fresh lamb cooked with spinach, herbs, Indian spices, onions, tomatoes and Indian spices, tossed in Indian iron skillet (Karahi)	20.95	
Karahi Fish Palak Fresh fish cooked with spinach, herbs, Indian spices, onions, tomatoes and Indian spices, tossed in Indian iron skillet (Karahi)	20.95	
Karahi Shrimp Fresh jumbo shrimp marinated with Indian spice, cooked with ginger, fresh tomatoes, onions and bell pepper, tossed in Indian iron skillet (Karahi)	20.95	

Tandoori Specialties (Non-Vegetarian)

(All cooked traditionally and served in an Indian iron skillet with rice)

Chicken Tandoori (Bone) Chicken marinated in yogurt and mild spices with its own natural juices, roasted in our tandoor oven	15.95	
Chicken Tikka (Boneless) Thick and juicy cubes of chicken roasted in our tandoor oven	16.95	
Kalmi Kabab (Boneless) Mild, tender pieces of chicken marinated in special spices, then barbecued on a skewer in our tandoor and served with rice	17.95	
Seekh Kabab Minced meat mixed with onions and herbs, then roasted on skewers in our tandoor oven	19.95	
Shrimp Tandoori Large, mouth-watering shrimp, lightly seasoned and slowly baked over charcoal in the tandoor. Served with rice.	20.95	

Seafood Specialties

(Served with rice)

Goa Machhi (Tilapia) A fish specialty of Goa prepared with ground coconut and masterful spices	21.95	
Fish Curry (Tilapia)	21.95	
Fish Tikka Masala (Tilapia) Fish tikka roasted in our clay oven and tossed in a deliciously zesty sauce	21.95	
Shrimp Patia Shrimp sautéed with sweet and sour mangoes, touch of ginger, scallions and spices	21.95	
Scallop Patia Scallop sautéed with sweet and sour mangoes, touch of ginger, scallions and spices	21.95	
Shrimp Mushroom Shrimp with fresh mushrooms and tomatoes sautéed in mildly spiced curry sauce	21.95	
Scallop Mushroom Scallop with fresh mushrooms and tomatoes sautéed in mildly spiced curry sauce	21.95	
Seafood Vindaloo or Curry Jumbo Shrimp, scallop and fish cooked with Indian masala	21.95	
Shrimp Masala Shrimp sautéed in a zesty tikka masala sauce, with touch of onion, pepper and fenugreek leaves	21.95	
Scallop Masala Scallop sautéed in a zesty tikka masala sauce, with touch of onion, pepper and fenugreek leaves	21.95	

Shrimp Nirgisi Large shrimp cooked in a spicy coconut sauce	21.95	
Shrimp Chilli Fry Sautéed shrimp with sliced onion, tomato, green pepper, then glazed in tancy sauce garnished with cilantro	21.95	
Shrimp Sag Shrimp cooked in Spinach sauce and spices	21.95	

Chicken (Murg) Specialties

(All entrée items are served with rice, mint and onion chutneys)

Chicken Curry Chicken cooked in a light gravy, mild curry.	17.95	
Desi Chicken (Bone) Boned chicken sautéed with chopped onion, tomato, ginger, garlic and spices	17.95	
Chicken Do Piazza Boneless chicken marinated, roasted in tandoor, cooked with onion, tomato and fresh ginger pieces	17.95	

Chicken Sagwala Boneless chicken cooked in spinach with mild spices	17.95	
Chicken Sultani Boneless chicken cooked in a mild cream sauce with ginger	17.95	
Chicken Korma A rare delicacy from Northwest India. Juicy pieces of chicken especially prepared with yogurt, onions, tomatoes and mild spices and cashew.	17.95	
Chicken Chilli Fry Boneless chicken cooked Indian and Chinese style	17.95	
Chicken Vegetable Boneless chicken sautéed with your choice of garden fresh mushrooms or broccoli or mixed vegetables	17.95	
Chicken Methi Mushroom Boneless chicken sautéed in ginger and garlic with fresh fenugreek leaves and mushrooms	17.95	
Chicken Patia Boneless chicken cooked with sweet and sour mangoes, spices and a touch of ginger and scallions	17.95	
Chicken Vindaloo Boneless chicken cooked in hot curry sauce	17.95	
Chicken Tikka Mughlai Tender pieces of boneless chicken and fresh mushrooms cooked in a mildly spiced creamy tomato sauce	17.95	
Chicken Makhani (Butter) Tandoori baked chicken cooked in exotic spices with chopped tomato and butter	17.95	
Chicken Tikka Masala Pieces of chicken tikka cooked in a creamy sauce with fresh tomato and exotic spices and cashew	17.95	

Biryanis - Rice Specialties

(Select royal portions of lamb, chicken and shrimp sautéed in herbs and spices with fragrant rice)

Chicken Biryani Chicken marinated with spices and saffron, then steam-cooked with naturally fragrant Basmati rice. A classic Moghul royal dish	16.95	
Chicken Tikka Biryani Boneless white chicken sautéed with fresh onions and bell peppers cooked with steamed rice and spices	16.95	
Rice Pulao Lightly fried rice with peas and a touch of Coria seeds	5.95	
Vegetable Biryani Fried rice cooked with fresh vegetables	15.95	
Lamb Biryani A classic Moghul dish. Succulent pieces of curried lamb cooked with Basmati rice, gently flavored with saffron and nuts	18.95	

Goat Biryani Fragrant long-grained rice with goat cooked in spices and traditional Indian seasoning made with a delicious recipe.	18.95	
Shrimp Biryani Shrimp marinated with spices and saffron, then steam-cooked with naturally fragrant Basmati rice. A classic Moghul royal dish	19.95	
Sitar Special Biryani Saffron rice cooked with boneless pieces of chicken, cubes of lamb and shrimp	19.95	

Combination Dinners

Vegetarian Thali A Vegetarian entrée with three vegetable curries. Served with Chutney, Rice and Naan items on a traditional Thali dish. Veg Korma, Sag Paneer and Class Masala	17.95	
Non-Vegetarian Thali Mulligatawny Soup, Chicken Tikka Masala or Lamb Curry, Vegetable Korma, Dal, Rice, Raita and Roti	18.95	
House Specialty Our mouth-watering house special dish. Chicken Tandoori, Lamb Rogan Josh, Vegetable Korma, Rice and Naan bread, Soup	19.95	
Mixed Grill Splurge and day of the week on assorted delicacies from our charcoal-fired tandoor oven. Includes Chicken Tandoori, Chicken Tikka, Seekh Kabab and Shrimp served with chutney, rice, naan bread and soup. Your taste buds will thank you.	19.95	
Special Combination (For Two) Two people can cuddle up to this dinner. Mulligatawny soup, Seekh Kabab, Chicken Tikka, Lamb Rogan Josh, Vegetable Korma, Basmati rice and Naan bread.	39.95	

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