

Dinner Menu



Roti Char (Vegetarian)


(Homemade Indian Breads)

Chapati Indian style flat (with whole wheat) bread toasted over open flames	1.95	
Tandoori Roti Indian style whole wheat bread	1.95	
Missi Roti Bread made with a combination of wheat flour and gram flour and seasoned with spices	2.50	
Puri Deep fried puffed light bread	1.95	
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.	1.95	
Tandoori Prantha The common unleavened whole-wheat flour bread	2.95	
Onion Kulcha Mild-this scrumptious unleavened bread filled with onion	3.95	
Gobhi Kulcha Mild-this scrumptious unleavened bread filled with freshly minced cauliflower	3.95	
Aloo Prantha or Aloo Naan Mild-this scrumptious unleavened bread filled with mildly spiced potatoes	4.95	
Garlic Naan Freshly made Naan touched with garlic sauce and freshly minced garlic	4.95	
Piswari Naan Fresh naan stuffed with coconut, raisins and cashews	4.95	
Chilli Naan Top with Green Challis (Jalapeno) for spice	3.95	

Vegetarian Dishes




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

Dal - Black or Yellow Assorted lentils sautéed with ginger, onion, garlic and tomato	13.95	 
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Vegetable Vindaloo or Curry Garden fresh mixed vegetables cooked in a tang / hot curry and mild sauce	13.95	
Sag Aloo Potatoes cooked in spinach and flavorful spices	13.95	
Sag Paneer Potatoes and homemade Indian cheese cooked in spinach and flavorful spices	14.95	
Aloo Chhole Diced potatoes cooked in the popular Punjabi style	14.95	 
Chana Masala Chick peas cooked in the popular Punjabi style	14.95	 
Matar Paneer Green peas with homemade Indian cheese in a mildly spiced sauce	14.95	
Matar Aloo Potatoes cooked in a mildly spiced sauce	14.95	 
Matar Malai Methi Green peas cooked with fenugreek cream base sauce, ginger and garlic	14.95	
Aloo Gobhi Potatoes and cauliflower cooked in Indian spices	14.95	
Mushroom Matar Peas and mushrooms cooked in a mild Indian curry sauce	14.95	
Baingan Bhurtha Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic in traditional Punjabi style	14.95	 
Bhindi Masala Fresh okra stuffed with exotic spices and cooked with onions and peppers	14.95	 
Vegetable Korma Mixed vegetables marinated in yogurt and cooked in a spicy cream sauce	14.95	
Shahi Paneer Homemade Indian cheese cooked with mildly spiced tomato and cream cheese	14.95	
Paneer Jal Fraizee Mild, medium or hot. Homemade Indian cheese prepared with fresh bell peppers, sliced tomatoes, onions and mild spices	14.95	


Vegetable Patia Fresh vegetables cooked with sweet and sour mangoes, spices and herbs with a touch of ginger	14.95	
Chana Sag Chick peas, lentils with fresh ginger garlic and spices	14.95	
Dal Palak Spinach, lentils with fresh ginger garlic and spices	14.95	
Paneer Chilli Fry Homemade cheese cooked Indian and Chinese style	14.95	
Paneer Bhurjee Homemade cheese sautéed with onion rings, garlic and tomato	14.95	
Paneer Makhni Homemade cheese with onion, tomatoes, garlic and fresh herbs	14.95	
Malai Kofta Homemade cheese stuffed in vegetable balls, cooked in a mildly spices creamy and almond sauce	14.95	
Paneer Masala Homemade cottage cheese with onions and tomatoes, cooked in butter with fresh herbs	14.95	
Kaju Curry Roasted cashew nuts cooked in a tomato, onion and spices based rich and creamy sauce. A delicious Punjabi dish.	15.95	

Chef Specialties (Vegetarian)

Karahi Aloo Palak Fresh chopped spinach cooked with fresh potatoes, nions, tomatoes and indian spices, tossed in Indian iron skillet (Karahi)	14.95	
Karahi Vegetables Fresh mixed vegetables cooked with traditional Indian herbs and spices, tossed in Indian iron skillet (Karahi)	14.95	
Karahi Paneer Paneer in a fried onion sauce with Indian spices cooked to perfection	14.95	



Tandoor Specialties (Vegetarian)

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


Paneer Tikka Homemade cottage cheese roasted in our clay oven, then simmered in a tomato	14.95	
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Biryanis - Rice Specialties (Vegetarian)

(Select royal portions of vegetables sautéed in herbs and spices with fragrant rice)

Rice Pulao Lightly fried rice with peas and a touch of cumin seeds	5.95	
Vegetable Biryani Fragrant rice cooked with fresh vegetables	12.95	

Combination Dinners (Vegetarian)

Vegetarian Thali A vegetarian taste adventure of three vegetable curries. Served with Chutney, Rice and Naan Bread on a traditional Indian Thali dish, Veg Korma, Sag Paneer and Chana Masala.	15.95	
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