



The fresh herbs and spices used in the preparation of Indian cuisine gives its sophisticated flavors, colors and memorable textures which will make each dining experience a culinary adventure.

Kids Menu

Eight & Under \$6.95
Kid size nan, French fries, a piece of tandoori chicken or chicken tikka, choice of soft drink & kid size dessert

Soup & Salad

Mulligatawny Soup (Vegetable) \$2.95
Chicken Soup \$3.95
House Salad Dressing (Italian or French) \$4.95
Indian Salad (Onions, lemon & green chilly) \$3.95

Appetizers

Vegetable Samosa (2) \$3.95
Crisp patties stuffed with spiced peas & potatoes
Onion Bhajia \$3.95
Fresh onions spiced & deep fried
Vegetable Pakora \$4.95
Mixed vegetable fritters deep fried.

MENU

Vegetable Appetizers \$8.95

A combination of vegetable samosa, vegetable pakora & onion bhajia

Meat Samosa (2) \$4.95

Crisp patties stuffed with ground meat & spiced.

Chicken Pakora (White Meat) \$5.95

Light spiced deep fried chicken fritters

Special Appetizer \$9.95

Vegetables samosa, vegetable pakora, onion bhajia, chicken pakora & mixed kabab

Indian Breads

Our tempting selections are baked fresh in the tandoori charcoal oven.

Nan \$2.95

Light fluffy native bread with crispy outside, made of fine flour

Tandoori Roti \$2.95

Non-leavened bread made with whole wheat

Paratha \$2.95

A layered bread with butter

Aloo Paratha \$3.95

Paratha stuffed with shredded potatoes & spices

Spinach Paratha \$3.95

Paratha stuffed with spinach, fresh coriander & herbs

Onion Nan \$3.95

Light fluffy flour bread stuffed with fresh onions, coriander & herbs

Garlic Nan \$3.95

Light fluffy flour bread stuffed with fresh garlics, coriander & herbs

Aloo Nan \$3.95

Light fluffy flour bread stuffed with spiced fresh potatoes, flavored with coriander

Kashmiri Nan \$4.95

Nan bread stuffed with raisins, cashews & almonds

Special Nan (Mild or Hot) \$5.95

Paratha stuffed with spinach, fresh coriander & herbs

Vegetarian Specialties

Served mild, medium or hot with Basmati rice.

Dal Makhni \$13.95

Black & yellow lentils cooked with onions, tomatoes, herbs & ghee (butter)

Dal Fry \$13.95

Yellow & red lentils cooked & fried in butter, garnished with onions & tomatoes

Mixed Vegetables* \$13.95

Fresh vegetables cooked with spices

Chana Masala* \$13.95

Chick peas cooked with fresh onions & tomatoes

Aloo Matar* \$13.95

Peas & potatoes cooked in tomato sauce & spices

Aloo Chole* \$13.95

Chick peas & scalloped potatoes cooked with fresh onions & tomatoes

Aloo Gobi* \$13.95

Cauliflower & potatoes cooked in herbs & spices

Aloo Sag \$13.95

Fresh potatoes and spinach cooked in spices

Bombay Aloo* \$13.95

Potatoes cooked in delicate spices & aromatic tomato sauce

Vegetable Sai Korma \$14.95

Nine vegetables gently simmered in a spiced-laced cream sauce & sprinkled with nuts

Matar Paneer \$13.95

Fresh homemade cheese cubes with peas in a curry sauce

Sag Paneer \$13.95

Fresh homemade cheese cubes cooked in a spicy spinach puree

Mushroom Sag \$13.95

Fresh mushrooms & spinach cooked in spices

Mushroom Peas Masala* \$13.95

Fresh mushrooms & peas cooked in a delicate spice sauce

Okra Masala (Bhindi)* \$13.95

Spiced okra cooked with fresh onions & tomatoes

*Vegan

Baingan Bhartha \$13.95

Eggplant barbecued in a tandoori over & then mashed & garnished with fresh onions, tomato, peas & herbs

Butter Paneer \$14.95

Fresh homemade Indian cheese, stuffed in vegetable balls & cooked in a mildly spiced creamy sauce

Vegetable Malai Kofta \$14.95

Homemade Indian cheese, stuffed in vegetable balls & cooked in a mildly spiced creamy sauce & sprinkled with nuts

Tandoori Specialties

The Tandoori oven is a barrel shaped pit made of clay, oils & natural bindings & used traditionally in Indian cooking. Meats, breads & vegetables are placed on skewers & roasted above a bed of charcoal. All Tandoori dishes are served with Basmati rice & curry sauce (Mild).

Chicken Tikka (White Meat) \$17.95

Boneless chicken chunks marinated in yogurt & mild spices, gently roasted

Tandoori Chicken (Full) \$19.95

Chicken marinated in classic sauce in yogurt, tandoori masala & roasted

Tandoori Chicken (Half) \$13.95

Tandoori Shrimp \$19.95

Jumbo shrimp marinated in yogurt, garlic & ginger, skewered & roasted

Tandoori Mixed Grill \$20.95

Chicken tikka, tandoori chicken, lamb kabab & shrimp

Biryani

Aromatic Basmati rice cooked with chicken, lamb, shrimp or vegetables, flavored with spices & garnished with nuts. All biryani dishes are served with curry sauce (mild) & raita.

Vegetable Biryani* \$15.95

Chicken Biryani \$17.95

Lamb Biryani \$18.95

Shrimp Biryani \$21.95

Chicken Specialties

Served mild, medium or hot with Basmati rice.

Chicken Curry \$16.95

(White & dark meat) Boneless chicken mildly spiced & cooked in a light gravy

Chicken Korma \$18.95

(White & dark meat) Boneless chicken blended with almonds, cashews, garlic & ginger

Kashmiri Chicken \$18.95

(White & dark meat) Boneless chicken pieces blended with herbs, fruits & nuts

Chicken Tikka Masala \$18.95

(White meat) Boneless chicken pieces marinated in a special sauce overnight, roasted in a clay over & combined with chunks of fresh tomatoes in a creamy sauce

*Vegan

Chicken Sag \$17.95

(White & dark meat) Boneless chicken pieces combined with fresh spinach in a curry sauce with spices & herbs

Chicken Vindaloo (Hot) \$17.95

(White & dark meat) Boneless chicken pieces cooked with hot & spicy curry sauce

Chicken Mushroom \$17.95

(White & dark meat) Boneless chicken pieces cooked with mushrooms, herbs & curry sauce

Chicken Buna \$17.95

(White & dark meat) Boneless chicken pieces cooked dry with garlic, ginger & chunks of tomatoes, bell peppers & onions

Butter Chicken \$18.95

Boneless chicken roasted in a clay oven & folded into a creamy tomato sauce & butter

Lamb Specialties

Served mild, medium or hot with Basmati rice.

Lamb Curry \$17.95

Tender pieces of lamb shimmered in a delicately spiced curry sauce

Lamb Sag \$18.95

Tender pieces of lamb combined with fresh spinach in a curry sauce with spices & herbs

Lamb Vindaloo (Hot) \$18.95

Lamb cooked in hot & spicy curry sauce

Lamb Korma \$19.95

Tender pieces of lamb spiced & cooked in gravy blended with almonds, cashews, garlic & ginger in creamy sauce

Lamb Rogan Josh \$18.95

Tender pieces of lamb cooked in a traditional light sauce & spiced with herbs

Lamb Boti Masala \$19.95

Cubes of lamb roasted in a clay oven & then cooked with fresh bell peppers, onions & tomatoes with spices in creamy sauce

Seafood Specialties

Served mild, medium or hot with Basmati rice.

Shrimp Curry \$19.95

Shrimp cooked in herbs, spices & seasoned with special masala

Shrimp Vindaloo (Hot) \$20.95

Shrimp cooked in herbs, spices & seasoned with special masala

Shrimp Sag \$20.95

Shrimp combined with fresh spinach, onions, tomatoes & spices in a light curry

Butter Shrimp \$21.95

Shrimp cooked in a creamy tomato sauce & ghee (butter)

Tandoori Shrimp Masala \$21.95

Roasted shrimp in Tandoori with herb & cooked with fresh bell peppers, tomatoes, & onions in a creamy sauce

Rice Specialties

We serve imported, top quality Indian Basmati Rice of the Himalayan Valley. It is easy to digest and has a lot of nutritional values.

Kashmiri Pulav	\$5.95
Basmati rice cooked with peas, fruits & nuts	
Peas Pulav	\$4.95
Basmati rice cooked with peas	
Basmati Rice	\$3.95

Accompaniments

Papadum (3)	\$0.95
Roasted hand rolled & sun-dried lentil crackers from India	
Onion Chutney	\$1.95
Mint Chutney	\$1.95
Tamarind Chutney	\$1.95
Special homemade sweet & sour chutney	
Raita	\$1.95
Yogurt with cucumbers, potatoes, carrots & spices	
Fresh Yogurt	\$1.95
Achar	\$2.95
Mixed pickles (Hot)	
French Fries	\$2.95
Mango Chutney	\$2.95
Sweet & spicy mango	
Masala Sauce / Korma Sauce	\$7.95
Served mild, medium or hot	

Desserts

Firni (Indian Custard)	\$2.95
Custard made with rice, milk, coconuts & dry nuts	

Rice Pudding	\$2.95
Pudding prepared in thick milk with rice & garnished with almonds, raisins & pistachios	
Mango Ice Cream	\$2.95
Gulab Jamun (2) (Warm or Cold)	\$2.95
Fried pastry balls sprinkled with rose water & topped with a sweet honey glaze	
Ras Malai (2)	\$3.95
Fresh chunks of homemade cheese in sweet milk sauce, almonds & pistachios	
Pistachios Ice Cream	\$2.95
Kulfi	\$2.95

Beverages

Soft Drinks	\$1.50
Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda	
Pitcher of Soda	\$5.95
Iced Tea (Free Refill)	\$1.95
Tea	\$1.50
Coffee (Reg./Decaf.) (Free Refill)	\$1.50
Masala Tea	\$1.95
Perrier Water	\$1.95
Acqua Panna Water	\$1.95
Mango Juice	\$2.95
Lassi (Sweet or Salty)	\$2.95
Smooth yogurt drink with a dash of rose water	
Mango Lassi	\$2.95
Smooth yogurt drink with mango	
Milk	\$1.95