



Soups

- Organic Butternut Squash** A classic butternut squash soup from the foothills of the Himalayas , garnished with pear chutney. \$9.95
- Mulligatawny** A luscious tomato and lentil broth, gently perfumed with mustard seeds. \$8.95

Salads

- Avocado & Roasted Corn** with the peppers tossed in white balsamic vinaigrette. \$11.95
- Organic Greens** Mixed greens with oranges and goat cheese in a balsamic vinaigrette. \$10.95

Appetizers

- Vegetable Samosa** Savory pastry, stuffed with spicy potatoes and peas. \$2.95
- Meat Samosa** Crisp pastry with mildly spiced lamb filling. \$3.95
- Vegetable Pakora** Crunchy fritters of cauliflower, potato, spinach and onion. \$10.95
- Alu Chaat** Refreshing potato snack flavored with black salt, chick peas, roasted cumin and asafetida. \$10.95
- Onion Bhajia** Thinly sliced onion, deep fried in spicy chick-pea batter. \$10.95
- Gobinda** Roasted cauliflower tossed with lime, Chilli and tamarind, topped with toasted sesame seeds. \$12.00
- Bengan Khas** Eggplant layered with fresh tomato and topped with yogurt and mint, served with garlic naan. \$14.95
- Appetizer Platter** Assortment of meat samosa, pakoras, onion bhajia and chicken tenders. \$14.95

Chicken

Chicken Tikka Masala	Boneless pieces of chicken marinated, grilled and sauteed in aromatic masala sauce.	\$25.95
Chicken Cheera	Prepared with garden spinach, green chillies, ginger, garlic and tomatoes.	\$25.95
Chicken Korma	Boneless breast of chicken , simmered in a delicate cream sauce with almonds.	\$25.95
Chicken Jalfrezi	Prepared with tomatoes, green peppers, and tamarind.	\$25.95
Chicken Vindaloo	Cooked in a tangy curry sauce with potatoes and a touch of vinegar.	\$25.95
Chicken Madras	South Indian style curry made with chillies and coconut milk.	\$25.95

Lamb

Lamb Saag	Tender chunks of lamb gently cooked with creamed spinach.	\$28.95
Bhuna Lamb	Tasty melange of lamb, bell peppers onions, mushrooms and broccoli.	\$28.95
Lamb Vindaloo	Tender lamb cubes poached in a tangy curry sauce with potatoes.	\$28.95
Shahi Korma	The famous dish brought to India by the Mughals. Lamb braised in an exquisite cream sauce with nuts and raisins.	\$28.95

Seafood

Jingha Karari	Jumbo shrimp sauteed with garlic, ginger, green chillies, and coriander.	\$32.95
Crab Malabar	Backfin crab, prepared in the manner of coastal India.	\$36.95
Mashki Tarka	Spicy fish curry made with the catch of the day.	\$25.95
Shrimp Bhuna	Shrimp stir fried with spices and vegetable.	\$32.95
Shrimp Adrak	Marinated in lime juice, chillies, and ginger, then grilled and served with tamarind chutney.	\$32.95
Goa Fish	Whole pan fried fish topped with a mixture of roasted garlic, tamarind, and scallion.	\$30.95

All Entrees served with rice and your choice of lentils, creamed spinach or cabbage.

Tandoori

Murgh Tikka	Succulent pieces of chicken marinated in yogurt, lime juice, and chillies.	\$25.95
Reshmi Kebab	Juicy breast of free range chicken marinated in yogurt, lime juice, pistachio, and tandoori spices.	\$25.95
Sheesh Kebab	Minced lamb rolls cooked on a skewer over charcoal.	\$28.95
Lamb Chops	Grilled and served with mint chutney.	\$32.95
Fish Tikka	Roasted wild salmon with spicy tomato coulis.	\$29.95
Jingha Kebab	Shrimp, skewered and grilled with marinated vegetables.	\$32.95

Vegetarian

Malai Kofta	Vegetable croquettes simmered delicately in a spiced cream sauce.	\$22.95
Alu Gobi	Spicy potatoes cooked with fresh cauliflower.	\$22.95
Palak Paneer	Creamed spinach with homemade Indian cheese.	\$22.95
Matar Paneer	A tasty curry of green peas and homemade cheese.	\$22.95
Bhindi Pyaaz	Okra, dry-cooked with onions and spices.	\$22.95
Bengan Bhartha	Roasted eggplant cooked with coriander, cumin, onions, and tomatoes.	\$22.95
Navrattan Curry	Vegetables, homemade cheese, nuts and raisins in a mildly spiced mixture.	\$22.95
Paneer Tikka Masala	Marinated grilled paneer, rich and creamy sauce cooked to perfection.	\$22.95
Vegetable Jalfrezi	A hearty combination of cauliflower, potatoes, peas, bell peppers, carrots, string beans, onions and tomatoes.	\$22.95
Chana	Classic chick-pea curry flavored with onions, turmeric, cumin, coriander, and mango powder.	\$22.95
Dal Makhani	Traditional dish of black lentils.	\$22.95

All Entrees served with rice and your choice of lentils, creamed spinach or cabbage.

Organic Condiments

Mango Chutney \$6.95

Raita Cooling yogurt, with cucumbers and tomatoes. \$6.95

Traditional Rice Specialties

Mughal Biryani made with Basmati Rice, nuts, and raisins

Lamb Biryani \$28.95 **Chicken Biryani** \$25.95

Shrimp Biryani \$32.95 **Vegetable Biryani** \$21.95

Breads

Non-GMO, Organic

Naan Unleavened white bread. Baked in tandoor. \$4.95

Keema Naan Unleaved bread with ground lamb stuffing. \$6.95

Garlic Naan Unleavened bread topped with fresh garlic and coriander. \$5.95

Kashmiri Naan Unleavened bread stuffed with dry fruits and nuts. \$6.95

Bhara Kulcha White bread stuffed with onions. \$5.95

Roti Whole wheat bread. Baked in tandoor. \$4.95

Paratha Layered whole wheat bread. \$5.95

Alu Paratha Layered whole wheat bread stuffed with potatoes. \$5.95

Papadum A thin, crisp, and spicy wafer. \$4.95