

INDIAN TAPAS

VEGETABLE SAMOSA \$ 6.75

JUMBO SIZED crispy turnovers filled with potatoes and green peas

LAMB KHEEMA SAMOSA \$ 9.75

JUMBO SIZED crispy turnovers filled with minced lamb and green peas

ONION BHAJIA \$ 6.75

Onion and gram flour batter fried crisp

WARM EGGPLANT SALAD \$ 13.75

Thinly sliced eggplant tossed with bell peppers, red onion, cilantro, and lemon juice

GOBHI MANCHURIAN \$ 13.75

Crisp fried cauliflower florets with a spicy Asian sauce

FISH AMRITSARI \$ 15.95

A specialty from Amritsar, battered fish fried crisp

PANEER cheese PAKORA \$ 15.95

Crisp fried house-crafter cheese

CURRIED MUSSELS \$ 16.95

Mussels cooked in olive oil-coconut-tomato wine sauce

SOUP AND SALAD

DAL SOUP - IN-HOUSE SPECIALTY \$ 8

Creamy black lentil soup

GINGER BASIL CHICKEN SOUP \$ 12

Chicken broth with market fresh basil & ginger

"HEART-TO-HEART" KHYBER SALAD \$ 12

Greens, carrots, apples, tomato, walnuts w/tamarind dressing

SIDE AND ACCOMPANIMENTS

RAITA \$ 5.75

Cumin spiced cucumber yogurt

PAPPADAM \$ 3.95

Roasted lentil wafers

ACHAR \$ 4.95

Homemade mix pickle

MANGO CHUTNEY \$ 6.95

Sweet and sour mango relish

TOMATO CHUTNEY \$6.95

Sweet and sour spiced tomato relish

CHILI GARLIC CHUTNEY \$ 6.95

VEGETARIAN STARTERS

ALOO TIKKI \$ 12

Potato cakes served with mint and tamarind chutney

ASSORTED SNACK PLATTER \$ 17.95

Cocktail samosas, onion bhajis, aloo Tikki and paneer pakora (2 each)

ACHARI CHEESE TIKKA \$ 19.75

Cottage cheese imbued in pickling marinade cooked in tandoor with colored peppers and onion

NON-VEGETARIAN STARTERS

TANDOORI CHICKEN \$ 17.95

Nation's favorite - whole chicken marinated in yogurt and spices, grilled in Tandoor oven

TANDOORI SALMON TIKKA \$ 26.75

Salmon steaks in green chutney marinade, skewered and grilled inTandoor, served on bed of caramelized onion and bell pepper

SAFFRON SHRIMP \$ 29

Saffron flavored shrimps skewered and grilled in the Tandoor, served on top of grilled onion and peppers

CHICKEN OR LAMB SEEKH KEBAB \$ 17.95 / \$19.95

Finely minced lamb mixed with spices and herbs, rolled up on skewers and finished in the Tandoor

SPICY KEBABS \$ 19.95

On popular demand of our regulars - lamb Seekh Kebab & Chicken Tikka tossed in onion & garlic tempered makhani sauce

MIXED TANDOORI \$ 31.75

Sampler of Tandoori Chicken, Lamb Seekh Kebab, Salmon Tikka & Chicken malai tikka (2 each)

CHICKEN MALAI KEBAB \$ 19.75

Creamy chicken tikka grilled in Tandoor

MASALA LAMB CHOPS \$ 29.75

Aromatic lamb chops with masala spices and cooked in tandoor

WE WILL BE PLEASED TO ACCOMMODATE YOUR SPECIAL REQUESTS!

PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES

AND THE LEVEL OF SPICINESS YOU DESIRE (MILD, MEDIUM, SPICY, OR EXTRA SPICY.

PLEASE NOTE OUR GENERAL WAITING TIME IS 10 MINUTES, HOWEVER, CAN EXCEED 10 MINUTES ON BUSIER DAYS.

ALL FOOD AVAILABLE FOR TAKE-OUT & DELIVERY
WE ACCEPT ALL MAJOR CREDIT CARDS
NO CHECKS PLEASE - MINIMUM CHARGE OF \$20.00 PER PERSON
20% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE
MANAGEMENT RESERVES THE RIGHT OF ADMISSION



VEGETARIAN ENTREES

YELLOW DAL TADKA \$ 15.95

Yellow lentils, cumin seeds, onion, garlic & curry leaves

DAL ROGANI OR DAL MAKHANI \$ 16.95

Mélange of three different lentils in flavored oil or butter & cream

NARAM DIL KOFTA \$ 17.95

Paneer & potato dumplings with nuts in a creamy saffron sauce

PINDI GARVANZO CHOLEY \$ 15.95

The traditional flavor chana masala

EGGPLANT BHARTA \$ 16.95

Fire roasted eggplant mash, cooked with spices

ALOO GOBHI PUDINA \$ 15.95

Potato and cauliflower with onion, tomato masala & fresh mint

SAAG PANEER \$ 19.95

Garlic, spinach & house-crafted cheese

SHAHI PANEER \$ 19.95

Cheese in a cashew gravy with kewra water & cream

KASHMIRI DUM ALOO \$ 16.95

Cheese stuffed red potatoes in Kashmiri gravy

BHINDI MASALA \$ 15.95

Fried okra, onions & peppers with freshly ground spices

ALOO SAAG \$ 15.75

Potato cooked in spinach

TANDOORI BREADS

PLAIN NAAN / BUTTER NAAN / GARLIC NAAN \$ 3.95 \$ 4.95 \$ 4.95

Delicious, leavened flour bread; plain / with butter / with garlic

TANDOORI ROTI \$ 3.95

Plain or buttered unleavened whole wheat bread baked in the Tandoor.

AJWAINI PARANTHA / LACCHA PARANTHA \$6.95

Layered whole wheat flour bread with carom seeds or plain

JODHPURI LACCHA PARANTHA \$ 6.95

Layered whole wheat flour bread with sesame seeds and mint

ONION BASIL KULCHA \$ 6.95

Bread stuffed with onions and fresh basil

METHI ALOO PYAZ KA KULCHA \$ 6.95

Bread stuffed with cumin tempered potato and onions

À LA CARTE DISHES DO NOT COME WITH RICE AND BREAD.PLEASE ORDER SEPARATELY - SERVES TWO

NON-VEGETARIAN ENTREES

BUTTER CHICKEN \$ 23.95

Tandoori chicken tikka in a creamy tomato sauce

CHICKEN TIKKA MASALA \$ 23.95

Char grilled chicken tikka in a creamy tomato onion sauce

METHI CHICKEN \$ 23.95

Grilled chicken pieces with fenugreek in a yogurt sauce

CHICKEN CHETTINAD \$ 23.95

Famous South Indian curry from the Chettinad region

BASIL COCONUT CHICKEN \$ 23.95

Chicken in a coconut sauce with fresh basil

CHICKEN VINDALOO \$ 23.95

Goan specialty - Fiery preparation of Chicken curry w/malt vinegar

KHYBER'S NECTAR \$ 29.95

Lamb shanks cooked for 14 hours, an RK specialty

LAMB ROGANJOSH \$ 27.95

Lamb curry with Kashmiri spices

LAMB VINDALOO \$ 27.95

Goan specialty - Fiery preparation of lamb curry w/malt vinegar

GOAN PRAWN MASALA \$31.75

Jumbo prawns with garlic, tomato sauce & white wine

SALMON MALABAR \$ 26.95

RK's TWIST to the contemporary – Salmon in a Kadahi sauce

BASMATI KA KHAZANA

NAWABI VEGETABLE BIRYANI \$ 21.95

Basmati rice with vegetables, saffron, kewra & mint leaves

HYDERABADI CHICKEN BIRYANI \$ 25.95

Basmati rice with chicken, spices, herbs, saffron & brown onions

LAMB BIRYANI \$ 27.95

Basmati rice with lamb, spices, herbs, saffron & prunes

JEERA MATTAR RICE \$ 9.95

Long grain basmati rice with cumin seeds & green peas

BASMATI RICE PILAF \$ 6.75

Perfectly prepared with a hint of bay leaf and star anise

DESSERT

GULAB JAMUN \$ 7.95 or GULAB JUMAN-RABARI \$ 8.95

RAS KULFI \$7.95 or RAS MALAI \$ 7.95

PISTACHIO or MANGO KULFI \$ 7.95

HALWA carrot PUDDING \$ 7.50

RICE PUDDING \$ 6.95

LYCHEE PANACOTA \$ 12.95

MANGO CRÈME BRULEE \$ 16.95

FLAMBE GULAB JAMUN \$ 19.95