

Appetizers

Samosa

Turnovers filled with peas & potatoes/chicken/lamb

Vegetable Pakoras

Assorted vegetable pieces dipped in spicy batter & fried

Aloo Tikki

Cutlets made with potatoes & assorted spices; dipped in spicy batter & fried

Chicken Pakora

Boneless chicken white meat dipped in spicy chick pea batter & fried

Paneer Tikka

Marinated chunks of cheese cooked on skewers in tandoor & served with tandoori vegetables

Papari Chaat

Made with lentil wafers, chick-peas, onions, yogurt & assorted chutneys

Bhel Poori

A mixture of puffed rice, potatoes, onions & assorted chutneys

Tandoori Grilled Dishes

Lamb Seekh Kabob

Extra lean ground lamb seasoned with spices, cooked on skewers in tandoor oven

Tandoori Shrimp

Marinated jumbo shrimp grilled to perfection over charcoal in tandoor

Malai Shrimp

Jumbo shrimp marinated in cream & cooked over charcoal in tandoor

Chicken Tandoori or Tikka

Chicken pieces marinated in yogurt, herbs & spices; grilled in tandoor

Chicken Curries

Mughalai Chicken

Boneless chicken cooked in onion gravy with yogurt

Chicken Korma

Boneless chicken pieces cooked in cream sauce with cashews & raisins

Chicken Tikka Masala

Boneless chicken tandoori pieces in tangy tomato & cream sauce with exotic herbs & spices

Chicken Vindaloo

Cooked in spicy curry sauce with potatoes & vinegar

Chicken Saag

Boneless chicken cooked with spinach, ginger, garlic & exotic spices

Chicken Kofta Curry

Balls of minced chicken dipped in batter, fired and cooked in gourmet curry sauce

Chili Chicken

Chicken cooked with bell peppers and sautéed onions with soy sauce

Chicken Curry with Mushrooms

Boneless chicken cooked with fresh mushrooms in delectable curry sauce

Chicken Makhani

Boneless chicken pieces cooked with butter & exotic spices

Lamb Curries

Lamb Rogan Josh

Lamb curry in tomato and onion gravy

Lamb Korma

Boneless lamb cooked in cream sauce with cashews and raisins

Lamb Vindaloo

Succulent pieces of extra lean lamb cooked in tomato, vinegar & onion sauce with herbs & spices

Lamb Saag

Tender pieces of lamb cooked with spinach & exotic spices

Mutton Curry

Tender goat meat cooked in onion and tomato gravy

Fish & Shrimp

Masala Fish

Marinated fish pieces cooked in tomato & cream sauce with herbs & spices

Fish Fried

Pieces of fish marinated in imported spices & fried

Shrimp Masala

Shrimp cooked in curry sauce

Seafood Masala

Combination of lobster meat, scallops and shrimp cooked in tangy tikka masala sauce

Vegetarian Curries

Gobhi Aloo

Fresh cauliflower florets cooked home-style with ginger

Gobhi Manchurian

Cauliflower cooked Indian Chinese style

Dum Aloo

Potatoes in onion & tomato gravy

Baigan Aloo

Fresh eggplant with potatoes and chunks of onions

Aloo Mutter

Fresh green peas with potatoes in onion and tomato gravy

Mushroom Masala

Fresh mushrooms with assorted vegetables

Palak Paneer

Fresh spinach & homemade cheese cooked with a touch of onions & ginger

Palak Aloo

Fresh spinach & potatoes cooked with a touch of onions & ginger

Chana Masala

Soaked overnight, cooked with tomatoes & herbs in curry sauce

Mutter Paneer

Green peas & homemade cheese cooked with tomatoes in curry sauce

Daal Makhani

Black lentils cooked & simmered over slow fire, North Indian style

Daal Tarka

Chana daal cooked with sautéed onions & touch of fresh coriander

Bhindi Masala

Fresh okra sautéed with onions, tomatoes & spices

Bhartha

Smoked & mashed eggplant simmered with onions & imported spices

Shahi Paneer

Fresh cheese sautéed with ginger, garlic & cooked in light cream sauce with cashews & raisins

Paneer Bhurjee

Grated cheese sautéed with tomatoes & spices

Navrattan Korma

Mixed vegetable cooked in delectable rich creamy sauce

Malai Kofta

Balls of minced vegetables dipped in batter, fried & cooked in gourmet curry sauce

Vegetable Delight

Mixed vegetable cooked with potatoes & green peppers

Raj Mah

Kidney beans in onion gravy cooked with ginger and garlic

Rice & Biryani

Saffron Rice

Imported, aromatic Basmati rice

Vegetable Pullao

Aromatic Basmati rice cooked with vegetables

Lemon Rice

Imported basmati rice with a touch of herbs & spices

Biryani

Lamb, Goat, Chicken or Vegetable

Breads

Nan

Leavened bread made in authentic Indian tandoor clay oven

Tava Parantha

Whole wheat bread made on a griddle

Spinach Roti

Bread made from whole wheat flour, fresh spinach & spices

Pudina Parantha

Whole wheat bread topped with dry mint

Spinach Tava Parantha

Bread made from whole wheat flour mixed with chopped spinach

Garlic Nan

Topped with fresh garlic paste & baked in clay oven

Missie Roti

Bread made with whole wheat & chick pea flour

Peshawari Nan

Sweet bread layered cashews, pistachios and almonds

BOSTONIAN

Desserts

Gulab Jamun

Cream dumplings in honey syrup, served hot

Kheer

Homemade rice pudding flavored with cardamom & pistachios, served chilled

Kulfi Falooda

Our own authentic Indian Ice cream; mango or pistachio flavor. Served with Falooda

Rasgulla

Homemade cheese dumplings in honey syrup, served chilled

Rasmalai

Cheese dumplings in milk syrup, flavored with pistachios nuts, served chilled

Gajjar Halwa

Grated carrots cooked in milk, flavored with almonds & cardamom, served hot

Jalebi

Our own freshly prepared, crispy jalebi