



Shorba-E-Shandaar

Basil Shorba \$5.99
For tomato soup lovers, basil adds a healthy, herbal touch to the Indian tomato soup

Daal Shorba \$5.99
Traditional Lentil Soup

Fresh & Light

Masala Papad with Salad \$4.99
Papad topped with a salad of tomatoes and steamed chickpeas

Santri Murgh Salad (Chicken) \$7.99
Shredded tandoori chicken tossed with mix of salad

Pj's Paneer Salad \$7.99
Shredded tandoori Paneer (Cheese) tossed with mix of salad

Chaat Corner

Tangy Aloo Chat \$7.99
Tasty and tangy aloo (Potato) chaat, and wholesome also

Aloo Tikki Chaat \$7.99
A potato cake topped with chickpea curry, onions and tomato

Samosa Chaat \$7.99
A Vegetable Samosa topped with chickpea, tomatoes, onions and cilantro. Served with assorted chutney

Papdi Chat \$6.99
Tangy combination of flour crisps, savory yogurt, Spiced potato, Chickpeas and tamarind chutney

Vegetable Appetizers

Vegetable Pakora \$5.99
Eggplant, cauliflower, onion and potato fritterscooked in chickpea batter

Paneer Pakora \$6.99
Homemade cheese stuffed with delicious spiced mixture cooked in chickpea batter

Punjabi Chilli Paneer \$7.99
A paneer chili dish inspired by Amritsar

Assorted Veg Platter \$8.99
Samosa, Paneer Pakora, Veg Pakora, Aloo Tikki

Veg Samosa \$5.99

Non-Veg Appetizers

Tandorri Murg \$7.99
Boneless chunks of chicken marinated in yogurt with herbs & spices Cooked in clay oven

Chicken65 \$7.99
Tender chicken cubes deep-fried and flavored with Indian spices

Peshawari Seekh \$7.99
Skewered and tandoor cooked lamb mince marinated with ginger, garlic and spices

Murg Seekh \$7.99
Skewered and tandoor cooked pounded chicken with ginger and chilies

Amritsari Fish Pakora \$9.99
Crispy Fish Amritsari Style. Drizzle some lemon juice and Enjoy

Rice Specials: Biryani

These dishes are prepared from the finest basmati rice, cooked together with mild oriental spices & accompanied by a vegetable sauce

Veg Biryani \$15.99
Chicken Biryani \$16.99
Lamb Biryani \$17.99
Goat Biryani \$17.99
Shrimp Biryani \$18.99

Tandoori Oven Special

(All entrees served with Rice or Naan)

Paneer Tikka \$17.99
Farmer's cheese stuffed & marinated with Chef Special Spices

Chicken Malai kebab \$17.99
Tender cubes of chicken marinated in mild spices, nuts & cream

Tandoori chicken Tangdi \$18.99
A chicken marinated overnight in yogurt, spices and fresh herbs, then cooked in clay oven

Chicken Tikka \$17.99
Chicken cubes flavored with Indian spices and cooked in tandoor

Chicken Reshmi Kebab \$17.99
Skewered and tandoor cooked pounded chicken with ginger and chilies

Salmon Tandoori \$22.99
Fish cubes marinated with rich Indian spices and barbequed in tandoor

Lamb Seekh kabab \$18.99
Skewered and tandoor cooked lamb mince marinated with ginger, garlic and spices

Tandoori lamb chops \$21.99
Ginger infused lamb chops char grilled in tandoor

Tandoori mix grill \$24.99
An assortment of tandoori grilled lamb chop Seekh kebab, Chicken tikka, Malai Tikka, tandoori fish

Vegetable Dishes

(All entrees served with Rice or Naan)

Daal Makhani \$13.99
Black lentil & kidney beans cooked in a slow. Fire & seasoned with fresh herbs

Daal Tarka \$13.99
Yellow lentils simmered with ginger, Garlic cumin powder

Channa masala \$13.99
Chickpeas cooked in a tomato, Onion and Garlic sauce

Vegetable korma \$14.99
Mix veggies in rich cashew nuts onion gravy sauce

Aloo Gobi \$14.99
Florets of cauliflower, Potato in onion & tomato, Garlic masala

Bhindi masala \$14.99
Okra tempered with turmeric, Diced onion, Diced tomatoes and ginger

Baingan Bhartha \$14.99
Eggplant roasted in tandoor then sauteed fresh onions, peppers, ginger, garlic and tomatoes

Channa Saag \$14.99
Chickpeas and Spinach Simmered with fresh herbs and spices.

Saag paneer \$15.99
Fresh homemade cheese folded in seasoned and fresh cooked spinach

Paneer Makhani \$16.99
Cheese cooked with fenugreek scented homemade tomato cream sauce

Karahi Paneer \$16.99
Homemade cheese cubes sautéed with ginger, garlic, tomatoes, onion & pepper in Indian Sauce

Malai kofta \$16.99
Homemade cheese and potato dumplings in a homemade creamy sauce

Kadi Pakora \$14.99
Vegetable dumplings with Homemade yogurt & Chickpea's flour homemade curry sauce

Cholle Bathure \$15.99
A Pair of Delicious fried bread made from a mixture of white and whole-wheat flour. Served with Chickpeas, House Chutney, Achar(Picke) and Red Onions

Methi Panner \$16.99
The paneer cubes are cooked with fenugreek leaves or methi leaves in a homemade gravy

Paneer Tikka Masala \$16.99
Cottage cheese cubes cooked with Capsicum, Onion and Tomato homemade sauce

Please let your server know of any food allergies.

Poultry Curries

(All entrees served with Rice or Naan)

Chicken Curry \$17.99
Authentic Indian Curry

Methi Chicken \$17.99
Infused fenugreek simmered along with whole spices and chicken

Chicken Korma \$17.99
Diced marinated chicken cubes cooked in tandoori oven and folded in rich creamy sauce

Chicken Vindaloo \$17.99
Spicy chicken curry with malt vinegar, whole spices and potato

Chicken Saag \$17.99
Chicken cooked in spinach and fresh herbs spices

Chicken Karahi \$17.99
Chicken cooked in wok with tomatoes, onion, ginger, garlic & green peppers

Chicken Tikka Masala \$17.99
Chicken tikka braised in a fenugreek scented tomato cream sauce

Butter Chicken \$17.99
Tandoori chicken meat cooked slowly in tangy tomato sauce and butter

Meat Curries

(All entrees served with Rice or Naan)

Lamb Curry \$18.99
Lamb pieces cooked in onion sauce and Indian spices

Lamb Saag \$18.99
Lamb pieces cooked in spinach with fresh ginger

Lamb Vindaloo \$18.99
Spicy lamb curry with malt vinegar, whole spice and potato

Lamb korma \$18.99
Free range lamb stewed in creamy mint cilantro sauce

Lamb Rogan josh \$18.99
Lamb cooked in traditional Kashmiri with saffron and yoghurt.

Goat Curry \$18.99
Goat cooked in a traditional onion-based gravy with a blend of spices

Karahi Goat \$18.99
Stir-fry dish made in a cast iron wok (kasha) with fresh onion, tomatoes and bell pepper

Seafood Curries

(All entrees served with Rice or Naan)

Shrimp Curry \$18.99
Shrimp cooked in onion tomato and Indian spices

Shrimp Vindaloo \$18.99
Spicy Shrimp curry with malt vinegar, whole spices and potato

Goan Fish Curry \$18.99
Chunks of delicious white fish sautéed in a delicious coconut curry sauce

Andhra Fish Curry \$18.99
Fresh Fish cooked in spicy Hyderabad curry sauce; Fresh tilapia fillet cooked in coconut, Yoghurt sauce with a hint of ginger and green chilly

Favorite Accompaniments

Papadam \$2.99
Two toasted light spicy lentil wafers served with chutney

Raita \$4.99
Homemade yogurt mixed with cucumber, Tomatoes, Carrots roasted Cumin

Mango chutney \$3.99

Onion and Pickle \$3.99
Cut Onion salad with Mix Punjabi Pickle

Indian Breads

Tandoori Roti \$2.99

Naan \$2.99

Puri \$2.99

Garlic Naan \$2.99

Onion kulcha \$2.99

Lacha parantha \$3.99

Aloo Kulcha \$3.99

Kashmiri Naan \$5.99

Keema Naan \$7.99

Stuffed Bread served with Butter Curry.

Bread Basket \$11.99

(Naan, Garlic Naan, Onion Kulcha, and Roti)

Desserts

Gulab Jamun \$5.99

Gajar Halwa \$5.99

Ras Malai \$5.99

Kheer \$5.99

Kulfi \$3.99

PJ's Non-Alcoholic Beverages

Jal Jeera \$4.50

The beverage form is essentially lemonade and is a popular summer drink in India.

PJ Lassi's \$3.99

Mango Lassi

Salty Lassi

Sweet Lassi

Soft Drink \$2.99

Coke

Sprite

Lemonade

Diet Coke

Gingerale

Fanta

Masalla Chai \$3.99

Our Masala Chai tea blend combines premium tea with cardamom, cloves and ginger