



Shorba-E-Shandaar

Basil Shorba \$4.99
For tomato soup lovers, basil adds a healthy, herbal touch to the Indian tomato soup

Daal Shorba \$4.99
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) \$6.99
Shredded tandoori chicken tossed with mix of salad

Pj's Paneer Salad \$6.99
Shredded tandoori Paneer (Cheese) tossed with mix of salad

Chaat Corner

Tangy Aloo Chat \$4.99
Tasty and tangy aloo (Potato) chaat, and wholesome also.

Aloo Tikki Chaat \$6.99
A potato cake topped with chickpea curry, onions and tomato

Samosa Chaat \$6.99
A Vegetable Samosa topped with chickpea, tomatoes, onions, and cilantro. Served with assorted chutney

Papdi Chat \$4.99
Tangy combination of flour crisps, savory yogurt, Spiced potato, Chickpeas and tamarind chutney

Vegetable Appetizers

Vegetable Pakora \$4.99
Eggplant, cauliflower, onion, and potato fritters cooked in chickpea batter

Paneer Pakora \$5.99
Homemade cheese stuffed with delicious spiced mixture cooked in chickpea batter

Punjabi Chilli Paneer \$6.99
A paneer chili dish inspired by Amritsar

Assorted Veg Platter \$7.99
Samosa, Paneer Pakora, Veg Pakora, Aloo Tikki

Non-Veg Appetizers

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

Chicken 65 \$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 \$8.99
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 \$13.99
Chicken Biryani \$14.99
Lamb Biryani \$16.99
Goat Biryani \$16.99
Shrimp Biryani \$16.99

Tandoori Oven Special

(All entrees served with Rice or Naan)

Paneer Tikka \$15.99
Farmer's cheese stuffed & marinated with Chef Special Spices

Chicken Malai kebab \$15.99
Tender cubes of chicken marinated in mild spices, nuts & cream

Tandoori chicken Tangdi \$15.99
A chicken marinated overnight in yogurt, spices and fresh herbs, then cooked in clay oven

Chicken Tikka \$15.99
Chicken cubes flavored with Indian spices and cooked in tandoor

Chicken Reshmi Kebab \$15.99
Skewered and tandoor cooked pounded chicken with ginger and chilies

Salmon Tandoori \$19.99
Fish cubes marinated with rich Indian spices and barbequed in tandoor

Lamb Seekh kabab \$15.99
Skewered and tandoor cooked lamb mince marinated with ginger, garlic and spices

Tandoori lamb chops \$19.99
Ginger infused lamb chops char grilled in tandoor

Tandoori mix grill \$22.99
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 \$11.99
Black lentil & kidney beans cooked in a slow. Fire & seasoned with fresh herbs

Daal Tarka \$11.99
Yellow lentils simmered with ginger, Garlic cumin powder

Channa masala \$11.99
Chickpeas cooked in a tomato, Onion and Garlic sauce

Vegetable korma \$13.99
Mix veggies in rich cashew nuts onion gravy sauce

Aloo Gobi \$13.99
Florets of cauliflower, Potato in onion & tomato, Garlic masala

Bhindi masala \$13.99
Okra tempered with turmeric, Diced onion, Diced tomatoes and ginger

Baingan Bhartha \$13.99
Eggplant roasted in tandoor then sauteed fresh onions, peppers, ginger, garlic and tomatoes

Channa Saag \$13.99
Chickpeas and Spinach Simmered with fresh herbs and spices.

Saag paneer \$14.99
Fresh homemade cheese folded in seasoned and tempered spinach

Paneer Makhani \$14.99
Paneer, Knapped with fenugreek scented tomato cream sauce

Karahi Paneer \$14.99
Homemade cheese cubes sauteed with ginger, garlic, tomatoes, onion & pepper in Indian Sauce

Malai kofta \$14.99
Homemade cheese and potato dumplings in a creamy sauce

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

Cholle Bathure \$14.99
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 \$14.99
The paneer cubes are cooked with fenugreek leaves or methi leaves in a spicy gravy

Paneer Tikka Masala \$14.99
Cottage cheese cubes tempered with Capsicum, Onion and Tomato.

Please let your server know of any food allergies.

Poultry Curries

(All entrees served with Rice or Naan)

Chicken Curry \$15.99
Authentic Indian Curry

Methi Chicken \$15.99
Infused fenugreek simmered along with whole spices and chicken

Chicken kornta \$15.99
Diced marinated chicken cubes cooked in tandoori oven and folded in rich creamy sauce

Chicken Vindaloo \$15.99
Spicy chicken curry with malt vinegar, Whole spices and potato

Chicken Saag \$15.99
Chicken cooked in spinach and fresh herbs spices

Chicken Karahi \$15.99
Chicken cooked in wok with tomatoes, onion, ginger, garlic & green Peppers

Chicken Tikka masala \$15.99
Chicken tikka braised in a fenugreek scented tomato cream sauce

Butter Chicken \$16.99
Tandoori chicken meat cooked slowly in tangy tomato sauce and butter

Meat Curries

(All entrees served with Rice or Naan)

Lamb Curry \$17.99
Lamb pieces cooked in onion sauce and Indian spices

Lamb Saag \$17.99
Lamb pieces cooked in spinach with fresh ginger

Lamb Vindaloo \$17.99
Spicy lamb curry with malt vinegar, whole spice and potato

Lamb korma \$17.99
Free range lamb stewed in creamy mint cilantro sauce

Lamb Rogan josh \$17.99
Lamb cooked in traditional Kashmiri with saffron and yoghurt.

Goat Curry \$17.99
Goat cooked in a traditional onion-based gravy with a blend of spices

Karahi Goat \$17.99
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 \$17.99
Shrimp cooked in onion tomato and Indian species

Shrimp Vindaloo \$17.99
Spicy Shrimp curry with malt vinegar, Whole spices and potato

Goan Fish Curry \$17.99
Chunks of delicious white fish sauteed in a delicious coconut curry sauce.

Andhra Fish Curry \$17.99
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 \$1.99

Naan \$1.99

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 \$9.99

(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

Mango Milk Shake \$4.99

Refreshing mango milkshake flavored with saffron

Soft Drink \$2.99

Coke

sprite

lemonade

Diet Coke

Gingerale

Fanta

Juice's \$3.99

Apple Juice

Orange Juice

Cranberry Juice

Pineapple Juice

Masalla Chai \$3.99

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