

Appetizers

All appetizers are served with mint and tamarind chutney

Non-Vegetarian

ASSORTED APPETIZERS

Seekh Kabab
Vegetable Pakora
Vegetable Samosa
Chicken Pakora
Onion Bhaji
9.95

CHILLI CHICKEN

Delicious spicy chicken with green chillies and special sauce
15.95

CHICKEN PAKORA

Delicately spiced chicken fritters
6.95

KEEMA SAMOSA

Deep fried patties stuffed with spiced ground meat
6.95

CHATPATA CHICKEN

Crispy chicken with onions, and chef's special sauce
11.95

CHICKEN CHAT

Small pieces of white chicken mixed with tomato, bell pepper, onion and sprinkled with black salt, lemon juice & special Chat Masala
6.95

FISH PAKORA

Delicately spiced fried fish fritters
9.95

Jain Delicacies (12.95)

All of the following are made without the use of onions and garlic for religious purposes. For a variety of regular Vegetarian items, refer to the Vegetarian Curries section.

SHAHI PANEER BHINDI MASALA MATTAR PANEER CHANA MASALA
PANEER BHURJI YELLOW DAAL MALAI PANEER PANEER TIKKA
METHI MATAR MALAI TAWA MUSHROOM GOBI MATTAR

Vegetarian

VEGETABLE SAMOSA

Deep fried patties stuffed with spicy potatoes & green peas
3.95

VEGETABLE PAKORA

Freshly seasoned vegetable fritters
5.95

ONION BHAJI

Freshly diced onion mixed with flour and deep fried
5.95

VEGGIE SPRINGROLL

5.95

ALOO TIKKI

Deep fried mashed potatoes served with Chef's Special spices
5.95

ASSORTED VEG. FRITTERS

Samosa, pakora, and onion bhaji platter
8.95

CHEESE PAKORA

Delicately spiced fried cheese fritters
6.95

BHEL PUREE

Puffed rice with crunch flour mixed with tomato, onion, potato & garnished with sweet & mint sauce
5.95

HARA BHARA KABAB

Veggie Patty made with spinach, potatoes, and green peas, topped with a garlic spinach creamy sauce
12.95

PANEER TIKKA (Cheese)

Marinated Homemade style cheese sautéed in a clay oven with bell peppers, tomatoes, and onions
12.95

GOBI MANCHURIAN

Fried cauliflower in an Indo-chinese style mixed with chef's tangy and spicy sauces
12.95

TAWA ALOO

Pan roasted potatoes with Indian masalas served
12.95

TAWA MUSHROOM

Sauteed mushroom with onion, tomatoes and bell pepper
12.95

VEGGIE MANCHURIAN

Veggie patty with cheese in an Indo-Chinese style with chef's tangy and spicy sauces.
12.95

VEGGIE CHAAT

Mashed veggie samosa served with Chef's special ingredient, chana, yogurt and chutney
6.95

VEGGIE BULLETS

Potato fingers stuffed with corn and peas, served with a sweet chili sauce
5.95

PEANUT SALAD

Lightly spiced and salted peanuts with onions, tomatoes, cilantro
5.95

Tandoori Delicacies (CLAY OVEN)

Prepared in the tandoor and served sizzling hot on a bed of onions and fresh lemon with mint chutney. All entrees are served with rice and pappadam (crispy wafer). We spice to your taste: mild, medium, or hot.

TANDOORI JUMBO SHRIMPS

Juicy & mildly spicy shrimps prepared with Masala Tandoored in clay oven
17.95

CHICKEN TIKKA (All White Meat)

Tender boneless pieces of chicken marinated in spices & herbs
15.95

CHICKEN TANDOORI

Spring juicy chicken marinated in yogurt, herbs & spices, Tandoored in clay oven
Half:11.95 Full:19.95

GARLIC SHRIMP

Shrimp sauteed with garlic, Bell peppers and onion served sizzling
17.95

CHICKEN SEEKH KABAB

Minced chicken with onion, herbs and spices molded on the skewers
17.95

GARLIC CHICKEN

White pieces of chicken sauteed with garlic, bell peppers and onion Tandoored in clay oven
15.95

BUTTER CHICKEN (Chicken Makhni)

Chicken tandoored in a clay oven & cooked in a butter & tomato gravy
17.95

KARAHI CHICKEN

Boneless Chicken cooked in garlic juice, ginger, and tomatoes
17.95

CHICKEN VINDALOO

Boneless chicken cooked with hot spices & potatoes
17.95

METHI CHICKEN

Tender chicken chunks cooked with assorted spices and fenugreek leaves in a creamy sauce
17.95

CHICKEN TIKKA MASALA (ALL WHITE MEAT)

Boneless chicken marinated in spices & yogurt, tandoored in clay oven, then blended in our delicious curry
17.95

CHICKEN SAAG (Chicken with spinach)

Tender pieces of chicken cooked with special spices, served with creamy spinach curry
17.95

CHICKEN MADRAS

Boneless chicken cooked with garlic, ginger, onion, tomato, bellpepper, and coconut sauce
17.95

GARLIC CHICKEN MASALA (ALL WHITE MEAT)

Boneless chicken with garlic, tomato & brown curry
17.95

SHRIMP JALFREZI

Juicy shrimp cooked with assorted vegetables
17.95

HYEDRABADI SHRIMP CURRY

B.B.Q shrimp cooked in a traditional Nawahi Style
17.95

SHRIMP KARAHI

Shrimp cooked with onion, tomato, bell pepper, ginger & garlic
17.95

SHRIMP MASALA

Tender Shrimp cooked in an excellent rich curry
17.95

SHRIMP MADRAS

Shrimp cooked w/ garlic, ginger, onion, tomato, bellpepper & coconut sauce
17.95

TANDOORI FISH

Boneless pieces of fish marinated in yogurt and spices, Tandoored in clay oven
17.95

LAMB SEEKH KABAB

Minced meat with onion, herbs, and spices molded on the skewers
16.95

LAMB CHOPS

Marinated Rack of Lamb cooked in tandoor
21.95

HARIYALI CHICKEN

Chicken kebab topped with a spinach, fenugreek, and coriander-mint creamy sauce
15.95

Chicken Curries (15.95)

All entrees are served with rice and pappadam (crispy wafer). We spice to your taste: mild, medium, or hot.

CHICKEN MALAI

All white meat marinated in yogurt, herbs & spices. Cooked with coconut & almond creamy sauce. Tandoored in clay oven
15.95

CHICKEN CURRY

Boneless chicken cooked with tomatoes and spices
15.95

CHICKEN JALFREZI

Tender chicken pieces cooked in fresh vegetables, ground herbs & spices
15.95

CHICKEN KORMA

Diced chicken flavored with kashmiri herbs and cooked with yogurt & cream, mild spices with raisins & nuts
15.95

CHICKEN MUSHROOM

white meat & mushrooms cooked in a creamy tomato-coconut sauce.
15.95

GARLIC CHICKEN MASALA (ALL WHITE MEAT)

Boneless chicken with garlic, tomato & brown curry
15.95

Seafood Curries (17.95)

All entrees are served with rice and pappadam (crispy wafer). We spice to your taste: mild, medium, or hot

FISH GARLIC MASALA

Fish sautéed with tomatoes, green onion, garlic, & a brown curry
17.95

FISH MADRAS

Fish cooked with garlic, ginger, onion, tomato, bellpepper, and coconut sauce
17.95

HYEDRABADI FISH CURRY

B.B.Q fish cooked in a traditional Nawahi style
17.95

FISH VINDALOO

Fish Cooked with Potatoes
17.95

FISH MASALA

Boneless pieces of fish cooked in freshly ground spices, ginger & curry sauce
17.95

SHRIMP SAAG

Tender shrimps cooked with spinach, ginger and spices
17.95

SHRIMP MALAI

Jumbo shrimps cooked coconut & almond creamy sauce garnished with dry leaves
17.95

SHRIMP GARLIC MASALA

Shrimp sauteed with tomato, green onion, garlic. Served in a brown curry
17.95

SHRIMP VINDALOO

Shrimps cooked in hot spices tomato and potatoes
17.95

Lamb Curries (16.95)

All entrees are served with rice and pappadam (crispy wafer). We spice to your taste: mild, medium, or hot.

LAMB SAAG

Diced lamb cooked with spinach, ginger and spices
16.95

LAMB KEEMA MASALA

Grounded lamb cooked with spices, onions, ginger, garlic, tomatoes and cilantro
16.95

LAMB JALFREZI

Tender lamb pieces cooked in fresh vegetables, ground herbs and spices
16.95

LAMB MADRAS

Boneless lamb cooked with garlic, ginger, onion, tomato, bellpepper, and coconut sauce
16.95

KEEMA ALOO

Ground Lamb sautéed with potato and tomato pieces & cooked with spices
16.95

LAMB KORMA

Diced boneless lamb, yogurt, cream cooked in mild spices with raisins and nuts
16.95

KARAHI GOSHT

Diced boneless lamb cooked in chef's Special spices with diced onions, bell pepper, ginger & garlic
16.95

LAMB SHANK

lamb with bone cooked in chef's special spices with diced onions, bell pepper, ginger, & garlic
16.95

LAMB MALAI

Lamb pieces marinated in yogurt, herbs and spices. Cooked with coconut & almond creamy sauce. Tandoored in clay oven
16.95

LAMB CURRY

Boneless lamb specially herbs & tasty spices cooked with ginger, garlic.
16.95

LAMB MASALA

Boneless pieces of lamb and spices blended in a creamy yellow sauce.
16.95

LAMB VINDALOO

Lamb pieces cooked in hot tomatoes and potatoes
16.95

LAMB GARLIC MASALA

Lamb sauteed with tomato, green onion, garlic. Served with brown curry
16.95

ROGAN JOSH

Boneless lamb cooked in yogurt base sauce with kashmiri herbs in Mugali style
16.95

Exotic Curry Dish

A unique dish prepared with Chicken & Lamb cooked together in Chef's Special Sauce with Rice & Naan and Dessert (Gulab Jamun)
18.95

Vegetarian Curries (12.95)

All entrees are served with rice and pappadam (crispy wafer). We spice to your taste: mild, medium, or hot.

PANEER MASALA

Chunks of homemade style cheese sautéed with onions, tomatoes, bell pepper and served with a thick gravy
12.95

SHAHI PANEER

Homemade style cheese cooked in tomato sauce
12.95

MATTAR PANEER

Green peas and chunks of homemade style cheese cooked in a curry sauce
12.95

PANEER BHURJI

Shredded cheese cooked with green peas.
12.95

MALAI PANEER

Fresh shredded cheese cooked in a creamy almond gravy
12.95

KARAHI PANEER

Cubed cheese cooked with onions, tomato, and bell pepper with gravy
12.95

PANEER CHILLI GARLIC MASALA

Cubed cheese cooked with tomatoes and brown curry
12.95

PANEER MAKHNI

Homemade style cheese cooked lightly in butter
12.95

METHI MATAR MALAI

Peas and fenugreek leaves cooked in an assortment of spices and served in a almond creamy tomato sauce
12.95

ALOO GOBI

Fresh cauliflower & sauteed potatoes cooked dry with spices & tomato
12.95

GOBI MATTAR

Fresh cauliflower & sauteed peas cooked dry with spices & tomato
12.95

JEERA ALOO

Cumin seed, sautee potatoes, onion and tomatoes
12.95

SAAG ALOO

Potatoes and spinach mildly flavored with fresh herbs & spices
12.95

SAAG PANEER

Homemade style cheese cooked with spinach, mildly flavored with fresh herbs & spices
12.95

ALOO MATTAR

Green peas & sauteed potatoes cooked in a Punjabi style
12.95

ALOO BENGAN

Potato and eggplant sauteed with spices and herbs
12.95

BENGAN BHARTA (EGGPLANT)

Fresh tandoor-roasted eggplant cooked with tomatoes in a curry sauce
12.95

BHINDI MASALA (OKRA)

Fresh okra cooked in onion, tomato, and ginger with mild spices topped with cilantro
12.95

YELLOW DAL (TADKA DAAL)

Yellow lentils cooked in a light butter
12.95

DAAL MAKHNI

Black lentils cooked in a light butter
12.95

VEGETABLE JALFREZI

Assorted vegetables cooked with ground herbs & spices
12.95

VEGETABLE KORMA (NAVRATAN KORMA)

Assorted fresh vegetables cooked in a yogurt cream and mild spices
12.95

VEGETABLE MADRAS

Sauteed vegetables & cheese cooked in a coconut sauce
12.95

MALAI KOFTA

Fresh grated vegetables flour battered and deep fried, served in a tomato and onion gravy sauce
12.95

VEGETABLE MALAI

Mixed vegetables with coconut & almond creamy sauce
12.95

MUSHROOM MASALA

Mushrooms & vegetables with green peas in a creamy sauce
12.95

MUSHROOM BHAJI

Fresh mushrooms & peas cooked with chopped onion, tomatoes & spices
12.95

ALOO VINDALOO

Spiced potatoes cooked in a tomato gravy
12.95

Rice

PILLAU RICE

Basmati rice cooked in light butter with green peas, chopped onions, and saffron
4.95

JEERA RICE

Rice cook with Cumin Seed
3.95

BASMATI BOILED RICE