

Appetizers

KEEMA SAMOSA Deep fried patties stuffed with mildly spiced ground meal 4.95	ASSORTED APPETIZERS SEEKH KABAB Vegetable Pakora Vegetable Samosa Chicken Pakora Onion Bhaji 8.95	ONION BHAJI Freshly diced onion mixed with flour and deep fried 4.95
VEGGIE SPRINGROLL 4.95	VEGETABLE SAMOSA Deep fried patties stuffed with spicy potatoes & green peas 2.95	WEDGE CUT FRIES (Potatoes) 4.95
CHICKEN PAKORAS Delicately spiced chicken fritters 5.95	BHEL PUREE Puffed rice with crunch flour mixed with tomato, onion, potato & garnished with sweet & mint sauce 3.95	VEGETABLE PAKORAS Freshly seasoned vegetable fritters 4.95
CHEESE PAKORAS Delicately spiced fried cheese fritters 5.95	CHICKEN CHAT Small pieces of white chicken mixed with tomato, bell pepper, onion and sprinkled with black salt, lemon juice & special Chat Masala 5.95	FISH PAKORAS Delicately spiced fried fish fritters 8.95
ASSORTED VEG. FRITTERS 7.95	PANEER TIKKA (Cheese) Marinated india spicy clay oven sauteed bell pepper & tomato, onion 11.95	LAMB CHOPS Marinated Rack of Lamb cooked in tandoor 19.95
	TAWA MUSHROOM Sauteed mushroom with onion, tomatoes and bell pepper 11.95	

Soups (2.95)

BOMBAY CHICKEN SOUP Tomato soup cooked with shredded chicken, herbs & mildly spiced	MULIGATAWANY Delicately spiced lentil soup garnished with rice & chicken
LENTIL SOUP Lentil soup mildly spiced	TOMATO SOUP

Jain Delicacies (11.95)

SHAHI PANEER	BHINDI MASALA	MATAR PANEER	CHANA MASALA
PANEER BHURJI	YELLOW DAL	PANEER TIKKA (Cheese)	
TAWA MUSHROOM	GOBHI MATTER		

Combination Dinners

All entrees served with rice, pappadam (crispy bread), Tamarind and mint chutney.

We spice nicely to your taste, mild, medium and hot.

MIX TANDOORI GRILL An Assortment of Tandoori Chicken, Seekh Kabab, Chicken Tikka, Lamb Tikka & Tandoori Fish served in sizzler on bed of onion with nan and rice. Dessert / Gulab Jamun 18.95 / person	INDIA SPECIAL Pappadam, Chicken Tandoori, Chicken Tikka, Lamb Curry, Sag Paneer, Raita, Rice, Nan (Bread) / Gulab Jamun 18.95 / person
NON-VEGETARIAN Pappadam, Tandoori Chicken, Chicken Curry, Dal, Raita, Rice, Roti / Nan, (Bread), Dessert / Gulab Jamun 14.95 / person	VEGETARIAN THALI Palak Paneer, Vege. Korma Dal Makhni, Rice, Tandoori Roti/Nan, Raita, Dessert / Gulab Jamun 13.95 / person

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 served with rice, pappadam (crispy bread), tamarind and mint chutney. We spice to your taste, mild, medium and hot.

TANDOORI JUMBO SHRIMPS Juicy & mildly spicy shrimps prepared with Masala Tandoored in clay oven 15.95	GARLIC SHRIMP Shrimp sauteed with garlic, Bell peppers and onion served sizzling 15.95	TANDOORI FISH Boneless pieces of fish, marinated in yogurt & spices. Tandoored in clay oven 15.95
CHICKEN TIKKA (All White Meat) Tender boneless pieces of chicken marinated in spices & herbs 15.95	CHICKEN SEEKH KABAB Minced chicken with onion, herbs and spices molded on the skewers 14.95	LAMB TIKKA Diced lamb marinated in spices, tandoored in clay oven 15.95
CHICKEN TANDOORI Spring juicy chicken marinated in yogurt, herbs & spices. Tandoored in clay oven Half:11.95 Full:18.95	GARLIC CHICKEN White pieces of chicken sauteed with garlic, bell peppers and onion Tandoored in clay oven 15.95	LAMB SEEKH KABAB Minced meat with onion, herbs, and spices molded on the skewers 15.95
LAMB CHOPS Marinated Rack of Lamb cooked in tandoor 19.95		

Chicken Curried

All entrees served with rice, pappadam (crispy bread), tamarind and mint chutney. We spice to your taste, mild, medium and hot.

CHICKEN MAKHNI (Butter Chicken) Chicken tandoored in clay oven & cooked in butter, yogurt & tomato gravy 13.95	CHICKEN MALAI All white meat marinated in yogurt, herbs & spices. Cooked with coconut & creamy sauce. Tandoored in clay oven 14.95	CHICKEN CURRY Boneless chicken cooked with tomatoes and spices 13.95
KARAHI CHICKEN Boneless chicken cooked in the juice of garlic, ginger & tomatoes. A recipe from the mountain 13.95	CHICKEN KEEMA Ground chicken and green peas cooked in mild or hot spices, with ginger, garlic, tomato and cilantro 13.95	CHICKEN JALFREZI Tender chicken pieces cooked in fresh vegetables, ground herbs & spices 13.95
CHICKEN VINDALOO Boneless chicken cooked with hot spices & potatoes 13.95	CHICKEN PALAK (Chicken with spinach) Tender pieces of chicken cooked with special spices, served with creamy spinach curry 13.95	CHICKEN KORMA Diced chicken flavored with kashmiri herbs and cooked with yogurt & cream, mild spices with raisins & nuts 13.95
CHICKEN TIKKA MASALA (ALL WHITE MEAT) Boneless chicken marinated in spices & yogurt, tandoored in clay oven, then blended in our delicious curry sauce 14.95	CHICKEN MADRAS Boneless chicken cooked with garlic, ginger, onion, tomato, bellpepper, and coconut sauce 14.95	CHICKEN MUSHROOM 13.95
		GARLIC CHICKEN MASALA (ALL WHITE MEAT) Boneless chicken with garlic, tomato & brown sauce 14.95

Seafood Curried (15.95)

All entrees served with rice, pappadam (crispy bread), tamarind and mint chutney.

SHRIMP SAAG Tender shrimps cooked with spinach, ginger and spices	SHRIMP MADRAS Shrimp cooked w/ garlic, ginger, onion, tomato, bellpepper & coconut sauce	FISH GARLIC MASALA Fish sauteed with tomato, green onion, garlic. Served with brown sauce
SHRIMP MALAI Jumbo shrimps cooked coconut and cream, garnished with dry leaves	SHRIMP MASALA Tender shrimps cooked in a most excellent sauce. Rich but not too spicy	FISH MADRAS Fish cooked with garlic, ginger, onion, tomato, bellpepper, and coconut sauce
SHRIMP GARLIC MASALA Shrimp sauteed with tomato, green onion, garlic. Served with brown sauce	SHRIMP VINDALOO Shrimps cooked in hot spices tomato and potatoes	FISH VINDALOO Fish Cooked with Potatoes
HYDRABADI FISH OR SHRIMP CURRY B.B.Q. fish or shrimp cooked in traditional nawabi style	SHRIMP KARAHI Shrimp cooked with onion, tomato, bell pepper, ginger & garlic	FISH MASALA Boneless pieces of fish cooked in freshly ground spices, ginger & curry sauce
	SHRIMP JALFREZI Juicy shrimp cooked with assorted vegetables	

Lamb Curried (14.95)

All entrees served with rice, pappadam (crispy bread), tamarind and mint chutney.

We spice to your taste, mild, medium and hot.

LAMB PALAK (Lamb with spinach) Diced lamb cooked with spinach, ginger and spices	LAMB KORMA Diced boneless lamb, yogurt, cream cooked in mild spices with raisins and nuts	LAMB CURRY Boneless lamb specially herbs & tasty spices cooked with ginger, garlic.
KEEMA ALOO Ground lamb and sauteed potatoes cooked in mild or hot spices, with ginger, garlic, tomato and cilantro	KARAHI GOSHT Diced boneless lamb cooked in chef's secret spices with diced onion, bell pepper, ginger & garlic	LAMB TIKKA MASALA Boneless pieces of lamb, in spices and yogurt, tandoored in clay oven, then blended in our delicious curry sauce
LAMB JALFREZI Tender lamb pieces cooked in fresh vegetables, ground herbs and spices	LAMB SHANK Lamb with bone cooked in chef's secret spices with diced onion, bell pepper, ginger & garlic	LAMB VINDALOO Lamb pieces cooked in hot tomatoes and potatoes
LAMB MADRAS Boneless lamb cooked with garlic, ginger, onion, tomato, bellpepper, and coconut sauce	LAMB MALAI Lamb pieces marinated in yogurt, herbs and spices. Cooked with coconut and creamy sauce. Tandoored in clay oven	LAMB MUSHROOM Diced pieces of lamb cooked with mushroom in home style
	LAMB GARLIC MASALA Lamb sauteed with tomato, green onion, garlic. Served with brown sauce	

Exotic Curry Dish

A unique dish prepared with Chicken & Lamb cooked together in Chef's Special Sauce with Rice & Nan and Dessert / Gulab Jamun
16.95

Vegetables Curried (11.95)

All entrees served with rice, pappadam (crispy bread), tamarind and mint chutney.

ALOO GOBI Fresh cauliflower & sauteed potatoes cooked dry with spices & tomato	SHAHI PANEER Homemade cheese cooked in tomato sauce with ginger	BENGAN BHARTA Fresh eggplant, first roasted in tandoor & then cooked curry style with fresh tomatoes
MALAI KOFTA Fresh grated vegetables cooked gravy, flour batter & deep fried served in a tomato & onion sauce	MUSHROOM MASALA Mushrooms & vegetables with green peas & creamy sauce	BHINDI MASALA Fresh okra cooked in onion, tomato, ginger, garlic with mildly tasteful spices topped with cilantro
VEGETABLE KORMA Assorted seasonal fresh cooked in yogurt, cream, mild spices with raisins & nuts	MATAR PANEER Vegetables green peas & homemade cheese cooked in curry sauce	ALOO MATAR Green peas & sauteed potatoes cooked in punjabi style
PALAK PANEER (Spinach with cheese) Homemade cheese cooked with spinach, mildly flavored with fresh herbs & spices	SAAG ALOO (Spinach with potatoes) Potato cooked with spinach, mildly flavored with fresh herbs & spices	CHANA MASALA Garbanzo beans spiced with fresh ginger & served in its own sauce
DAL MAKHNI Black lentils cooked in light butter	MUSHROOM BHAJI Fresh mushrooms & peas cooked with chopped onion, tomatoes & spices	VEGETABLE JALFREZI Fresh vegetables cooked with ground herbs & spices
PANEER MASALA Chunks of cheese sauteed with onion, tomato, bell pepper, Served in thick sauce	ALOO PANEER Cheese, potatoes & green peas curried and served in brown sauce	ALOO BENGAN Potato and eggplant sauteed with spices and herbs
JEERA ALOO Cumin seed, sautee potatoes, onion and tomatoes	VEGETABLE MADRAS Sauteed vegetables & paneer cooked with ginger & coconut sauce	VEGETABLE MALAI Mix vegetable with coconut and creamy sauce
YELLOW DAL Yellow lentils cooked in light butter	KARAHI PANEER Cheese cooked with onion, tomato, bell pepper	PANEER BHURJI Shredded cheese cook with green peas.
GOBHI MATTER Fresh cauliflower & sauteed peas cooked dry with spices & tomato	PANEER CHILLI GARLIC MASALA Cheese cook with tomato & brown sauce	