

Fresh Salad

Chicken Tikka Salad	\$8.99
Boneless white chicken roasted in tandoor and served with fresh salad and a yogurt based Indian dressing.	
Garden Fruit Salad	\$4.99
Fresh fruits, fresh lettuce, onions, tomatoes, cucumbers, and lemon with dressing	
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Fresh lettuce, onions, tomatoes, cucumbers, lemon with dressing	

Soups

Garden Vegetable Soup	\$4.99
Fresh vegetable soup with herbs	
Mugulai Chicken Soup	\$5.99
Delicious lentil soup with chicken, herbs and mild spices	
Tomato Creme Soup	\$5.99
Delicious lentil soup with chicken, herbs, and mild spices	

Appetizers

Chicken Pakoras	\$5.99
Boneless chicken marinated in yogurt, ginger, garlic, spices and cooked to perfection	
Chili Chicken	\$10.99
Boneless chicken pieces soaked in egg yolk, spices, cooked with onions, bell pepper and green chilies	
Chili Paneer	\$9.99
Spiced Indian cheese cooked with onions, bell peppers, and green chilies	
Fish Pakoras	\$9.99
Catfish marinated with ginger, garlic and several Indian spices.	
Keema Samosa	\$4.99
Two crispy crust patties stuffed with minced white chicken, green peas and spices	
Mushroom Pakoras	\$5.99
Fresh mushrooms dipped in spiced gram flour and cooked to perfection	
Paneer Pakoras	\$5.99
Spiced fresh Indian cheese rounded with gram flour & spices and deep fried	
Samosas	\$3.99
Two crispy crust patties stuffed with a delicious mix of potatoes, peas, ginger & spices	
Vegetable Pakoras	\$4.99
Assortment of vegetables marinated in gram flour & spice, fried to perfection	

Onion Baji \$4.99

Tandoori Specials

Chicken Tikka \$12.99
Boneless white chicken pieces cooked with spices

Fish Tikka \$14.99
Boneless pieces of fish, cooked slowly with spices

Garlic Tikka Kebab \$12.99
Select pieces of boneless white chicken, tenderly processed with Indian spices and baked in an Indian clay oven.

Lamb Boti Kebab \$15.99
Cubed pieces of lamb blended with onions, ginger, garlic and spices

Mixed Grill \$14.99
A brilliant combination of tandoori chicken, chicken tikka, sheesh kabab and lamb boti kebab

Paneer Tikka \$10.99
Homemade Indian style cheese mixed with ginger, garlic, dipped in spices, and cooked in an Indian clay oven

Shees Kebab \$13.99
Minced meat blended with onions, ginger, garlic, and spices

Shrimp Tandoori \$14.99
Shrimp spiced and cooked slowly to perfection in an charcoal clay oven

Tandoori Chicken \$11.99
Select chicken on the bone.

Complete Dinners

Served per person dinner dine only (no take outs) complete dinner includes Appetizer, raita, naan, dessert and Indian chai tea

Non-veg Dinner \$21.99
Appetizer: assorted snacks; main course: lamb curry, chicken tikka masala, and one vegetable curry (serves one)

Tandoori Dinner \$20.99
Appetizer: garlic chicken; main course: sheesh kebab, tandoori chicken, lamb tikka and one vegetable curry (serves one)

Vegetarian Dinner \$17.99
Appetizer: samosas and vegetable pakoras; main course: two vegetables and daal (serves one)

Chicken

Chicken Achari Chicken cooked with fenugreek, coriander, red chili, turmeric, cumin in a special Indian style	\$11.99
Chicken Curry Traditional Indian chicken prepared with special spices	\$11.99
Chicken Do Piazza Pieces of chicken cooked with chopped onion and tomatoes in a mildly spiced gravy	\$11.99
Chicken Karahi Cubes of chicken sautéed with butter, bell pepper and spiced gravy	\$11.99
Chicken Korma Chicken marinated and cooked with yogurt, nuts, delicate herbs and spices	\$11.99
Butter Chicken Tandoori chicken pieces in delicately spiced gravy with diced tomatoes (blend of tandoori and curry cooking)	\$12.99
Chicken Saag Chicken cooked in spinach gravy	\$11.99
Chicken Tikka Masala Boneless white meat marinated & cooked in tandoor and cooked in special tomato ginger & cream	\$12.99
Chicken Vindaloo Pieces of chicken cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes and chili pepper	\$11.99

Lamb

Lamb Achari Lamb cooked with fenugreek, coriander, red chilies, turmeric, and cumin in a special Indian style	\$13.99
Lamb Curry Exotic blend of boneless of lamb cooked with ginger, garlic, and herbs	\$13.99
Lamb Do Piazza Boneless pieces of lamb meat cooked with chopped onion and tomatoes in a mildly spiced gravy	\$13.99
Lamb Karahi Cubes of lamb sautéed with butter and spiced gravy	\$13.99
Lamb Korma Boneless lamb meat marinated and cooked with yogurt, nuts, delicate herbs and spices	\$13.99
Lamb Saag Lamb meat cooked in spinach in a mildly spiced gravy	\$13.99

Lamb Vindaloo \$13.99
Lamb meat cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes and chili peppers

Seafood

Fish Masala \$14.99
Fish pieces in delicately added in spiced gravy with ginger and garlic in a spiced curry sauce

Shrimp Achari \$14.99
Shrimp cooked with fenugreek, coriander, red chili, turmeric, and cumin in a special Indian style

Shrimp Curry \$14.99
Delicately cooked shrimp in a special tomato gravy with nuts

Shrimp Korma \$14.99
Shrimp marinated and cooked with yogurt, nuts, delicate herbs and spices

Shrimp Saag \$14.99
Shrimp fried in butter, cooked with freshly chopped spinach and special sauce

Shrimp Vindaloo \$14.99
Shrimp cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes, and chili pepper

Vegetarian Dishes

Aloo Gobhi \$10.99
Cauliflower with potato cooked with ginger & herbs

Aloo Palak \$9.99
Fresh spinach cooked curry style with potatoes, cream and seasoned with aromatic herbs

Bengan Bhartha \$9.99
Eggplant roasted to a delightful pulp, seasoned with gentle herbs and mild spices

Chana Masala \$9.99
Garbanzo beans with ginger in a specially spiced sauce

Daal Maharani \$9.99
Split lentils cooked to a thick soup with herbs and spices

Malai Kofta \$10.99
Mixed vegetables and cottage cheese balls served in a special butter, mildly spiced

Matar Paneer \$11.99
Fresh peas with homemade cheese in a mildly spiced gravy

Mushroom Matar \$10.99
Fresh mushrooms cooked with fresh green peas, ginger, and herbs.

Okra	\$10.99
Fresh okra with sliced onions, gentle herbs and mild spices	
Palak Paneer	\$11.99
Fresh spinach cooked curry style with homemade cheese, cream and seasoned with aromatic herbs	
Paneer Masala	\$11.99
cubes of homemade cheese cooked in a tomato creme based gravy	
Shahi Paneer	\$11.99
Cubes of homemade cheese cooked with onions, ginger & cream based gravy	
Vegetable Korma	\$10.99
Mixed vegetables and nuts cooked in cream and delicately spiced	
Zeera Aloo	\$9.99
Potato processed with cumin and mildly spiced	

Chef Specialties

Goat Curry	\$14.99
Pieces of goat on the bone cooked in delicately spiced onion -based sauce	
Lamb Boti Kabab Masala	\$14.99
Sliced lamb marinated and cooked in tandoor and cooked with tomato cream based sauce and bell peppers	
Lamb Pasanda Nawabi	\$14.99
Boneless pieces of lamb cooked in a special ginger buttered gravy	
Lamb Rogan Josh	\$14.99
Boneless pieces of lamb marinated and cooked till perfection with ginger, garlic, tomatoes in an onion based gravy with ground nuts	
Paneer Tikka Masala	\$12.99
Pieces of homemade cheese marinated & cooked in tandoor & cooked with spiced tomato cream based gravy	
Sheesh Kabab Masala	\$14.99
Minced lamb cooked on skewers in tandoor and cooked with spices onion based gravy	

Biryani/Rice

Chicken Biryani	\$10.99
Aromatic basmati rice with chicken pieces cooked with nuts, herbs and spices	
Goat Biryani	\$14.99

Aromatic basmati rice with goat meat cooked in mild spices, saffron, nuts and seasonings	
Lamb Biryani	\$14.99
Aromatic basmati rice with lamb meat, cooked in mild spices, saffron, nuts and seasonings	
Peas Palau	\$4.99
Aromatic basmati rice cooked with peas, nuts & raisins	
Shrimp Biryani	\$14.99
Aromatic basmati rice with tender shrimp cooked with nuts, herbs and spices	
Vegetable Biryani	\$9.99
Aromatic basmati rice with fresh vegetables, nuts & spices	
Zeera Rice	\$3.99
Aromatic basmati rice with a dash of special spices	

Side Dishes

Achar	\$1.99
Fresh vegetables and mangoes mixed in hot spices and sour sauces	
Mango Chutney	\$1.99
Fresh sliced mangoes in sweet sauce and spices	
Papadum	\$1.99
crispy lentil flatbread	
Plain Yogurt	\$1.99
Freshly homemade yogurt	
Raita	\$2.99
Fresh homemade yogurt with finely chopped cucumber, tomatoes and a sprinkle spices	

Tandoori Breads

Aloo Parantha	\$2.99
Paratha stuffed with spiced mashed potato	
Bhatura	\$2.50
Traditional Indian style deep fried whole wheat bread	
Chili Naan	\$2.99
Simple naan with a fresh green chilies spread on top	
Garlic Naan	\$2.99
Simple naan with garlic and butter	
Gobhi Parantha	\$2.99
Paratha stuffed with spiced mashed cauliflower	

Naan Popular Indian style leavened bread	\$1.99
Onion Kulcha Leavened bread stuffed with onion	\$2.99
Parantha Multi-layered Indian style whole wheat bread	\$2.99
Poori Indian bread fried	\$1.99
Roti Traditional Indian style whole wheat bread	\$2.50
Keema Naan Naan stuffed with minced lamb	\$3.99
Chicken Tikka Naan Naan stuffed with minced chicken	\$3.99
Cheese Naan Stuffed naan with cheddar cheese/mozzarella	\$3.99

Desserts

Gulab Jamun Two "indian" cake rounds in sweet rose syrup	\$2.99
Kheer Basmati rice pudding sprinkled with almonds and pistachio	\$2.99
Pistachio Kulfi Indian Style Indian style ice cream with pistachio	\$3.99
Rasmalai Delicate patty of fresh, homemade cottage cheese; served with condensed milk flavored with rose water and garnished with pistachio	\$3.99
Gajar Ka Halwa Fresh carrot cooked with butter and nonfat dry milk and nuts served with your choice hot/cold	\$3.99
Mango Kulfi Indian style ice cream with mango	\$3.99

Beverages

(Non- Alcoholic)

Indian coffee	\$2.99
Indian Tea (Chai)	\$2.99
Lassi (Sweet/Salt)	\$3.50
Mango Lassi	\$3.50
Milkshake (Mango/ Chocolate)	\$3.50
Juices (Mango, Pineapple, Mango)	\$3.50
Regular Coffee	\$2.99
Regular Iced Tea	\$2.50
Soft drinks (Regular/Diet)	\$2.50