

Appetizers

1. Aloo Tikki (2 pieces) 3.95
Mashed potato cutlets seasoned with Indian herbs & spices
2. Onion Pakoras 3.95
Mildly spiced onion fritters
3. Spinach Pakoras 3.95
Fresh spinach and sautéed onions cooked in chickpea flour batter
4. Vegetable Cutlet (2 pieces) 3.95
Deep fried vegetable patties
5. Vegetable Samosa (2 pieces) 4.95
Vegetable patties stuffed with potatoes and peas
6. Samosa Chat 4.95
Vegetable samosa and chick peas in tamarind & mint sauce and flavorful spices
7. Chicken Pakoras 4.95
Spiced Julienne chicken dipped in chickpea batter & fried
8. Assorted Appetizers 7.50
Combination of vegetable samosa, vegetable pakora and chicken pakora
9. Lamb Seekh Kabob 6.95
Ground lamb grilled with blended herbs and spices
10. Crab Cake 4.95
Crab blended with potatoes, herbs, and spices
11. Ginger Shrimp 5.95
Jumbo Shrimp marinated with ginger and cooked with herbs & spices
12. Fish Fry..... 5.95
Strips of salmon marinated in Indian spices and deep fried

Soup/Salad

13. Mulligatawny Soup 3.95
14. Tomato Soup 3.95
15. Desi Salad 3.95

Bread

16. Tandoori Naan 1.95
Leavened white flour bread baked in tandoor
17. Tandoori Roti 1.95
Leavened whole wheat bread baked in tandoor
18. Plain paratha 2.50
Whole wheat bread baked in tandoor
19. Aloo patatha 2.95
Whole wheat bread stuffed with mashed potatoes
20. Garlic Naan 2.95

Please let us know if you have any food allergies

- White flour bread made with fresh garlic and coriander*
21. Onion Kulcha2.95
- White flour bread stuff with spiced onions and amchur*
22. Paneer/Cheese Naan2.95
- White flour bread stuffed with home made cheese and Indian spices*

Rice Specialties

23. Vegetable Biryani 10.95
- Basmati rice flavored with saffron and fresh mixed vegetables*
24. Chicken Biryani 12.95
- Spicy chicken cooked with basmati rice and flavored with saffron, nuts, and spices*
25. Lamb Biryani 13.95
- Chunks of lamb and aromatic basmati rice sautéed in herbs and spices*
26. Shrimp Biryani 14.95
- Jumbo Shrimp cooked with aromatic Basmati rice and sautéed in herbs and spices*
27. Basmati Rice 1.95
- Aromatic steamed basmati rice*

A' la Carte

Choice of entrée served with one naan or basmati rice

Thaali

Choice of entrée served with soup, 2 vegetable side dishes, dal, basmati rice, naan, raita, and dessert

Vegetarian Specialties

- | | A' la Carte | Thaali |
|--|-------------|--------|
| 28. Malai Kofta | 9.95 | 12.95 |
| <i>Mincies carrots, potatoes, fruits, and nuts dumplings finished in mughlai sauce</i> | | |
| 29. Mutter Paneer | 9.95 | 12.95 |
| <i>Home made cottage cheese cooked with green peas</i> | | |
| 30. Palak Paneer | 9.95 | 12.95 |
| <i>Fresh garden spinach with cottage cheese cooked in a flavorful curry sauce</i> | | |
| 31. Shahi Paneer | 9.95 | 12.95 |
| <i>Cottage cheese cubes in a flavorful tomato sauce</i> | | |
| 32. Aloo Gobhi Masala | 9.95 | 12.95 |
| <i>Potatoes and cauliflower cooked with exotic Indian spices</i> | | |
| 33. Tadka Daal | 9.95 | 12.95 |
| <i>Mildly spiced lentil curry</i> | | |
| 34. Eggplant Bharta/Bangan ki sabzi | 9.95 | 12.95 |
| <i>Eggplant roasted in tandoor then sautéed with onion and cooked in Indian spices</i> | | |

Please let us know if you have any food allergies

35. Okra Masala/Bhindi Masala	9.95	12.95
<i>Okra served with onion, peppers and herbs</i>		
36. Saag Aloo	9.95	12.95
<i>Quartered potatoes and fresh spinach cooked in flavored curry</i>		
37. Vegetable Korma	9.95	12.95
<i>A combination of mixed vegetables in tasty curry</i>		
38. Khadai Paneer	9.95	12.95
<i>Fresh home-made cubes of cheese stir-fried in a khadai with onions, ginger, tomatoes & green peppers</i>		
39. Dal Makhani	9.95	12.95
<i>Black lentil cooked in low heat & tossed with ginger, garlic, onions, tomatoes, & spices</i>		
40. Aloo Mutter	9.95	12.95
<i>Potatoes and peas cooked in special home-made sauce</i>		
41. Chaana Masala	9.95	12.95
<i>Chick peas cooked in tangy tomato sauce flavored with various Indian spices</i>		

Tandoori and Kabobs (Charcoal Barbecues)

	A'la Carte	Thaali
42. Tandoori Chicken	12.95	15.95
<i>Chicken marinated in yogurt, and barbecued in tandoor</i>		
43. Tandoori Chicken Tikka	13.95	16.95
<i>Chicken charbroiled in tandoor & cooked to bring out the intricate flavor</i>		
44. Lamb Seekh Kabob	13.95	16.95
<i>Ground lamb prepared with special blend of spices and skewered on tandoor</i>		
45. Lamb Boti Kabob	14.95	17.95
<i>Lightly spiced lamb cooked in tandoor</i>		
46. Tadoori Shrimp	14.95	17.95
<i>Jumbo shrimp marinated with special herbs and spices and cooked on skewers in tandoor</i>		
47. Tandoori Salmon	16.95	19.95
<i>Fresh fillet of salmon marinated in yogurt, lemon juice and cooked in tandoor</i>		
48. Special Sizzling grill	20.95	23.95
<i>Combination of tandoori chicken tikka, lamb seekh kabob, lamb boti kabob, tandoori shrimp and tandoori salmon served on the sizzler</i>		

Chicken Specialties

	A'la Carte	Thaali
49. Butter Chicken	12.95	15.95
<i>Boneless chicken cooked with tomatoes, spices, herbs and butter sauce</i>		

Please let us know if you have any food allergies

50. Chicken Tikka Masala	12.95	15.95
<i>Boneless chicken cooked with onions and exotic spices in tomato sauce.</i>		
51. Chicken Saag	12.95	15.95
<i>Chicken cooked until tender with spinach and green herbs</i>		
52. Chicken Vindaloo	12.95	15.95
<i>Extra hot and spicy chicken cooked with potatoes in sharp tangy sauce</i>		
53. Chicken Curry	12.95	15.95
<i>Boneless chicken cooked in our special Indian flavorful spices</i>		
54. Samrat Chicken Korma	12.95	15.95
<i>Succulent pieces of chicken chunks cooked in tasty curry</i>		
55. Chicken Jalfrezi	12.95	15.95
<i>Chicken cooked with stir-fry vegetables</i>		
56. Chilli Chicken	12.95	15.95
<i>Boneless chicken breast sautéed with special sauces, chilies, herbs & spices</i>		
57. Chicken 65	12.95	15.95
<i>Chicken cooked with fried curry leaves, yogurt & spices</i>		
58. Khadaï Chicken	12.95	15.95
<i>Chicken cooked with green peppers and special khadaï spices</i>		
59. Chicken Pasanda	12.95	15.95
<i>Chicken finished with special almond sauce</i>		

Lamb Specialties

	A'la Carte	Thaali
60. Lamb Curry.....	13.95	16.95
<i>Fresh lamb chunks cooked in onion sauce flavored with Indian spices and herbs</i>		
61. Lamb Vindaloo	13.95	16.95
<i>An extremely hot recipe made with boneless lamb and potatoes in sharp, tangy sauce</i>		
62. Lamb Rogan Josh	13.95	16.95
<i>Fresh chunks of leg of lamb cooked in yogurt curry and flavored with a blend of warm spices</i>		
63. Lamb Saagwala	13.95	16.95
<i>Succulent lamb pieces cooked with spinach and green herbs</i>		
64. Lamb Korma	13.95	16.95
<i>Succulent pieces of boneless chunks of lamb cooked in tasty curry</i>		
65. Lamb Pasanda	13.95	16.95
<i>Lamb cooked in blend of cream, almond & spices</i>		
66. Lamb Chop Masala	13.95	16.95
<i>Slices of tender pieces of lamb cooked in tandoor and finished in special curry sauce</i>		

Please let us know if you have any food allergies

Seafood Specialties

	A'la Carte	Thaali
67. Fish Masala	13.95	16.95
<i>Salmon cooked with onions, tomatoes and spices</i>		
68. Chepala Pulusu	13.95	16.95
<i>Salmon cooked in spicy tamarind sauce</i>		
69. Shrimp Maharaja	14.95	17.95
<i>Jumbo Shrimp marinated in yogurt & cooked with tomato and mild cream sauce</i>		
70. Khadaí Shrimp	14.95	17.95
<i>Jumbo Shrimp cooked on low heat with traditional spices & khadaí masala</i>		

Accompaniments

71. Pickle	1.50
<i>lemon, cauliflower, and carrot in spicy pickle flavor</i>	
72. Raita	2.50
<i>cool refreshing yogurt with cucumber, tomatoes, and onion flavored with cumin and coriander</i>	
73. Mango Chutney	2.95
<i>Pieces of mango made pungent, sweet, and tangy</i>	

Desserts

74. Gulab Jambun	3.95
<i>Two dumplings fried to golden brown and dipped in sugar syrup</i>	
75. Gajar ka Halwa/Carrot Pudding	3.95
<i>Finely ground carrot cooked in milk with homemade cheese, honey, and almond</i>	
76. Rice Pudding	2.95
<i>Pudding made with rice, raisins and pistachios</i>	

Beverages

77. Mango Lassi	2.95
78. Sweet or Salt Lassi	2.95
79. Mango/Orange/Pineapple Juice	2.50
80. Iced Tea	2.50
81. Masala Chai (Indian Tea)	2.50
82. Soda	1.95