

**APPETIZERS** (All Served with mint, onion, and sweet chutneys)

<b>Vegetable Pakora (6)</b>	\$7.95
Mixed vegetables fritters, fried and delicately spiced	
<b>Vegetable samosa (2)</b>	\$7.95
Crisp turnover, filled with mild spiced potatoes and peas	
<b>Onion bhaji (6)</b>	\$7.95
Onions and fresh herbs mixed with gram flour and deep fried	
<b>Meat samosa (2)</b>	\$7.95
Crisp turnover, filled with curried minced meat	
<b>Aloo Tikki (3)</b>	\$7.95
Delicately spiced & fried potato and peas patties	
<b>Chicken Pakora(5)</b>	\$7.95
Delicately spiced deep fried chicken fritters	
<b>Paneer Pakora(6)</b>	\$7.95
Homemade Cheese fritters	
<b>Shrimp Pakora (6)</b>	\$9.95
Fresh shrimp marinated in exotic spices and batter fried (6)	
<b>Vegetable Platter</b>	\$11.95
Samosa, pakoras and papadum	
<b>Mixed Platter</b>	\$11.95
Samosa, chicken pakora, veg pakora and papadum	

**CHAT CORNER**

(Wake up your taste buds with our appetizing dishes served with homemade sweet and tangy sauce)

<b>Samosa chat</b>	\$8.95
Samosa topped with chickpeas, onion, tomatoes, homemade yogurt and tangy sauce	
<b>Tikki Chat</b>	\$8.95
Fried potatoes and peas patties topped with chick peas, onion, tomatoes, homemade yogurt and tangy sauce	
<b>Chat Papdi</b>	\$8.95
Pieces of fried crispy flour wafers topped with potato, onion, tomatoes homemade yogurt and tangy sauce	

**SIDE ORDERS**

Onion, Lemon, Chilly (Salad )	\$2.95
<b>Masala Papadum</b>	\$4.95
Papadum topped with onion, tomatoes, and cilantro.	
<b>Fresh House Salad</b>	\$7.95
Tomatoes, cucumber, lettuce and onions	



<b>Papadum</b>	\$4.95
Thin and crispy lentil wafer.	
<b>Raita</b>	\$4.95
Grated cucumber in homemade yogurt with chopped mint leaves	
<b>Mango Chutney</b>	\$4.95
Sweet and spicy chutney from India.	
<b>Achar</b>	\$4.95
(hot and spicy pickles from India.	

### SOUPS

<b>Daal Soup</b>	\$4.95
Delicately spiced lentil soup.	
<b>Coconut Soup</b>	\$4.95
Mildly sweet soup of mild and coconut.	
<b>Tomato Soup</b>	\$4.95
Indian style prepared tomato soup with touch of black pepper and cream.	
<b>Chicken Soup</b>	\$4.95
A traditional Indian soup made with chicken and potatoes.	

### TANDOOR SPECIALTIES

<b>Paneer Tikka</b>	\$15.95
Homemade cottage cheese roasted in our clay oven, then simmered in a tomato & cream sauce.	
<b>Chicken Tandoori</b>	\$15.95
Chicken marinated in yogurt and mild spices with its own natural juices, roasted in our tandoor oven.	
<b>Chicken Tikka</b>	\$15.95
Thick and juicy cubes of chicken roasted in our tandoor oven.	
<b>Kalmi Kabab</b>	\$15.95
Mild, tender pieces of chicken marinated in special spices, then barbecued on a skewer in our tandoor and served with rice.	
<b>Sheekh kabab</b>	\$17.95
Minced chicken mixed with onions and herbs, then roasted on skewers in our tandoor oven.	
<b>Fish Tikka</b>	\$17.95
Boneless fish marinated in aromatic herbs and spices, then broiled in Tandoor.	
<b>Shrimp Tandoori</b>	\$17.95
Large, mouthwatering shrimp, lightly seasoned and slowly baked over charcoal in the tandoor. Served with rice.	



**SEAFOOD SPECIALTIES**

<b>Goa Machhi</b>	\$16.95
A fish specialty of Goa prepared with ground coconut and masterful spices.	
<b>Fish Tikka Masala</b>	\$16.95
Fish tikka roasted in our clay oven and tossed in a deliciously zesty sauce.	
<b>Shrimp Patia</b>	\$16.95
Shrimp sauteed with sweet and sour mangoes, touch of ginger, scallions and spices.	
<b>Shrimp Mushroom</b>	\$16.95
Shrimp with fresh mushrooms and tomatoes sauteed in mildly spiced curry sauce.	
<b>Seafood Vindaloo or Curry</b>	\$16.95
Shrimp, and fish cooked with potatoes in a highly spiced, tangy hot sauce.	
<b>Shrimp Masala</b>	\$16.95
Shrimp sauteed in a zesty tikka masala sauce, with touch of onion, pepper and fenugreek leaves.	
<b>Shrimp Nirgisi</b>	\$16.95
Large shrimp cooked in a spicy coconut sauce.	
<b>Shrimp Chilly Fry</b>	\$16.95
Sauteed with sliced onion, tomato, green pepper, the glazed in tangy sauce garnished with cilantro.	

**VEGETARIAN SPECIALTIES** (All entrees are served with rice)

<b>Dal Makhni</b>	\$14.95
Assorted lentils sautéed with ginger, onion garlic and tomato.	
<b>Yellow Dal Tarka</b>	\$14.95
Assorted lentils sautéed with ginger, onion garlic and tomato.	
<b>Vegetable vindaloo</b>	\$14.95
Garden fresh mixed vegetables cooked in tangy hot curry & Vinegar touch.	
<b>Vegetable curry</b>	\$14.95
Garden fresh mixed vegetables cooked in mild spicy curry.	
<b>Saag Aloo</b>	\$14.95
Potatoes cooked in spinach and flavored spices.	
<b>Aloo Matar</b>	\$14.95
Green peas and potatoes cooked in a mildly spiced sauce.	
<b>Aloo Gobhi</b>	\$14.95
Potatoes and cauliflower cooked in indian spices.	
<b>Vegetable Patia</b>	\$14.95
Fresh vegetables cooked with sweet and sour mangoes, spices & herbs with a touch of ginger.	
<b>Saag choley</b>	\$14.95
Spinach and chick peas cooked with fresh ginger, garlic and spices.	
<b>Aloo choley or channa masala</b>	\$14.95
Chick peas or diced potatoes cooked in a tangy/hot.	
<b>Saag paneer</b>	\$14.95
Spinach and homemade indian cheese cooked with fresh ginger, garlic and spices.	
<b>Matar paneer</b>	\$14.95
Green peas with homemade indian cheese in a mildly spiced sauce.	
<b>Mushroom Matar</b>	\$14.95
Peas and mushrooms cooked in a mild curry sauce.	
<b>Vegetable korma</b>	\$14.95
Mixed vegetables marinated in yogurt and cooked in a spicy cream sauce.	



<b>Bengan Bhartha</b>	\$14.95
Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic in traditional Punjabi style.	
<b>Bhindi Masala</b>	\$14.95
Fresh okra stuffed with exotic spices and cooked with onions and peppers.	
<b>Shahi Paneer</b>	\$14.95
Homemademade india cheese in a mildly spiced tomato and cream cheese.	
<b>Paneer Jalfrazi</b>	\$14.95
Mild, medium or hot homemade indian cheese prepared with fresh bell pepers, sliced tomatoes, onions and mild spices.	
<b>Paneer Chilly Fry</b>	\$14.95
Homemaade cheese cooked indian and chines style.	
<b>Paneer Bhurjee</b>	\$14.95
Homemade cheese saut��ed with onion, tomatoes, garlic, and tomato.	
<b>Paneer Makhni</b>	\$14.95
Homemade cheese with onion, tomatoes, garlic and fresh herbs.	
<b>Malai Kofta</b>	\$14.95
Homemade cheese stuffed in vegetables balls,cooked in amildly spiced creamy and almond sauce.	
<b>Paneer Masala</b>	\$14.95
Homemade cottage cheese with onions and tomatoes, cooked in butter with fresh herbs.	
<b>Saag Kofta</b>	\$14.95
homemade cheese stuffed in vegetables balls cooked with spinach.	

## **CHICKEN SPECIALTIES**

<b>Chicken Curry</b>	\$15.95
Mildly spiced with lots of sauce.	
<b>Chicken Jalfrezi</b>	\$15.95
Tender chicken cooked with green peppers, tomatoes and onions.	
<b>Chicken Vindaloo</b>	\$15.95
Chicken pieces and potatoes cooked in a tangy hot sauce & Vinegar touch.	
<b>Chicken Saag</b>	\$15.95
Chicken pieces cooked with lightly spiced spinach and cream.	
<b>Chicken Dal</b>	\$15.95
Tender chicken pieces delicately blended with lightly creamed spiced lentils.	
<b>Chicken Mater</b>	\$15.95
Tender chicken pieces cooked with green peas and spices.	
<b>Chicken Makhani</b>	\$15.95
Specially cooked marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce with nuts and raisins.	
<b>Desi Chicken</b>	\$15.95
Boned Chicken sauteed with chopped onion, tomato, ginger, garlic and spices.	
<b>Chicken Do Piazza</b>	\$15.95
Boneless Chicken marinated, roasted in tandar. Cooked with onion, tomato and fresh ginger pieces.	
<b>Chicken Sultani</b>	\$15.95
Boneless chicken cooked in a mild cream sauce with ginger.	
<b>Chicken Korma</b>	\$15.95



A rare delicacy from northwest India. Juicy pieces of chicken especially prepared with yogurt, onions, tomatoes and mild spices.

**Chicken Chilly Fry** \$15.95

Boneless chicken cooked Indian and Chinese style.

**Chicken vegetable** \$15.95

Boneless chicken sauteed with your choice of garden fresh mushrooms or broccoli or mixed vegetables.

**Chicken Methi Mushroom** \$15.95

Boneless chicken sauteed in ginger and garlic with fresh fenugreek leaves and mushrooms.

**Chicken Patia** \$15.95

Boneless chicken cooked with sweet and sour mangoes, spices and a touch of ginger and scallions.

**Chicken Rogan Josh** \$15.95

Chicken cooked in tomato sauce with a touch of yogurt.

**Chicken Tikka Masala** \$15.95

Lightly broiled chicken cooked in a savory tomato, onion and butter sauce.

**Chicken Tikka Mughlai** \$15.95

Tender pieces of boneless chicken and fresh mushrooms cooked in a mildly spiced creamy tomato sauce.

**Chicken Tikka Saag** \$15.95

Boneless marinated chicken cooked with spinach, cream and tomato sauce.

**Chicken Tikka Bharta** \$15.95

Marinated Chicken tikka cooked with mildly spiced eggplant.

**Chicken Shahi Korma** \$15.95

Succulent chicken pieces and cheese cubes gently simmered with nuts and raisins.

### **LAMB SPECIALTIES**

**LAMB/ GOAT Curry** \$17.95

Lamb simmered in thick curry sauce

**Lamb Do Piazza** \$17.95

Lamb smothered with tomatoes, onions, peppers, cream and spices.

**Lamb Korma** \$17.95

Lamb blended with cream, cashews and raisins

**Lamb Vindaloo** \$17.95

Lamb simmered with potatoes cooked in a tangy hot sauce

**Lamb Saag** \$17.95

Lamb cooked with lightly spiced spinach and cream

**Lamb Mushroom** \$17.95

Lamb cooked with mushrooms

**Lamb Rogan Josh** \$17.95

Lamb cooked in tomato sauce with a touch of yogurt

**Lamb Jalfrezi** \$17.95

Lamb cooked with tomatoes, onions, peppers and spices.

**Lamb Mango** \$17.95

Lamb with mango, aromatic herbs, touch of ginger, garlic and spices.

**Keema Matar** \$17.95

Minced Lamb cooked with peas in mild spices.



**CHEF SPECIALTIES** (all cooked traditionally and served in an indian iron skillet served with rice)

<b>Karahi Aloo Palak</b>	\$15.95
Fresh chopped spinach cooked with fresh potatoes, onions, tomatoes and Indian spices; tossed in Indian iron skillet (Karahai).	
<b>Karahi Paneer</b>	\$15.95
Paneer in a fried onion sauce with Indian spices cooked to perfection.	
<b>Karahi Vegetables</b>	\$15.95
Fresh mixed vegetables cooked in traditional Indian herbs and spices; tossed in Indian iron skillet (Karahai).	
<b>Karahi Chicken</b>	\$15.95
Specialty of Sitar, cooked in special gravy, onions, tomatoes and bell pepper; tossed in Indian iron skillet (Karahi).	
<b>Karahi Chicken Saag</b>	\$15.95
Boneless chicken, made with special spices and fresh spinach.	
<b>Karahi Lamb Palak</b>	\$17.95
Fresh lamb with spinach, herbs, Indian spices, onions, tomatoes and Indian spices; tossed in Indian iron skillet (Karahai).	
<b>Karahi Fish Palak</b>	\$17.95
Fresh fish cooked with spinach, herbs, Indian spices, onions, tomatoes and Indian spices; tossed in Indian iron skillet (Karahai).	
<b>Karahi Shrimp</b>	\$17.95
Fresh jumbo shrimp marinated with Indian spices cooked with ginger, fresh tomatoes, onions and bell pepper; tossed in Indian iron skillet (Karahi)	

**BRIYANI RICE SPECIALTIES** Served with raita

<b>Rice Pullao</b>	\$13.95
Lightly fried rice with peas and a touch of cumin seeds.	
<b>Vegetable Biryani</b>	\$15.95
Fragrant rice cooked with fresh vegetables.	
<b>Chicken Biryani</b>	\$15.95
Chicken marinated with spices and saffron, then steam-cooked with naturally fragrant Basmati rice. A classic Muglai dish!	
<b>Chicken Tikka Biryani</b>	\$15.95
Boneless white chicken sauteed with fresh onions and bell peppers cooked with steamed rice and spices.	
<b>LAMB/GOAT Biryani</b>	\$17.95
A classic Mogul dish! Succulent pieces of curried lamb cooked with Basmati rice, gently flavored with saffron and nuts.	
<b>Shrimp Biryani</b>	\$17.95
Shrimp marinated with spices and saffron, then steam cooked with naturally fragrant Basmati Rice. A classic Mughal dish.	
<b>Tandoor Special Biryani</b>	\$17.95
Saffron rice cooked with boneless pieces of chicken, cubes of lamb and shrimp.	



**BREAD/NAAN**

<b>Naan</b>	<b>\$3.99</b>
The traditional Pujabi teardrop-shaped white bread is baked in huge flat ovals by slapping it quickly on the sides of the tandoori oven. It is delicious with or without butter	
<b>Tandoori Roti</b>	<b>\$ 4.99</b>
Indian style whole wheat bread.	
<b>Tandoori Pratha</b>	<b>\$4.99</b>
The common unleavened whole-wheat flour bread.	
<b>Onion Naan</b>	<b>\$4.99</b>
bread is filled with onion and spices.	
<b>Panner Naan</b>	<b>\$4.99</b>
Stuffed with homemade cheese and spices.	
<b>Gobhi naan</b>	<b>\$4.99</b>
Stuffed with freshly minced cauliflower spices.	
<b>Aloo Naan</b>	<b>\$4.99</b>
Stuffed with mildly spiced potatoes.	
<b>Garlic Naan</b>	<b>\$4.99</b>
Stuffed with freshly minced garlic spices.	
<b>Chicken Naan</b>	<b>\$4.99</b>
Stuffed with ground chicken and spices.	
<b>Keema Naan</b>	<b>\$5.99</b>
Stuffed with ground lamb and spices.	
<b>Kashmiri Naan</b>	<b>\$5.99</b>
stuffed with coconut, raisins and cashews.	

**COMBINATION**

<b>Vegetarian Thali (Dine In Only)</b>	<b>\$19.95</b>
A vegetarian taste adventure of three vegetable curries (Veg korma, saag paneer & channa masala) Served with Chutney, Papadum, Rice, Naan Bread and gulab jammun on a traditional Indian Thali dish.	
<b>Non-Vegetarian Thali (Dine In Only)</b>	<b>\$19.95</b>
Chicken Tikka Masala or Lamb Curry, Vegetable Korma, Dal, Rice, Papadum, Naan bread and gulab jammun.	
<b>Mixed Grill</b>	<b>\$19.95</b>
Splurge any day of the week on assorted delicacies from our charcoal-fired tandoor oven. Includes Chicken Tandoori, Chicken Tikka, Seekh Kabab, and Shrimp served with rice and naan bread. Your taste buds will thank you.	
<b>Special Combination (for Two)</b>	<b>\$31.95</b>
Two people can cuddle up to this dinner of Papadum, Seekh Kabab, Chicken Tikka, Lamb Rogan Josh, Vegetable Korma, Basmati rice, Naan bread and gulab jammun.	



**DESSERTS**

<b>Gulab Jamun</b>	\$4.99
Juicy deep fried cheese ball dipped in syrup.	
<b>Mango Ice Cream</b>	\$4.99
<b>Kheer (Rice Pudding)</b>	\$4.99
A famous Indian sweet dish made from milk, rice, and flavored with cardamom.	

**BEVERAGES**

<b>ICED TEA</b>	\$2.99
Sweet/Unsweet	
<b>SODA</b>	\$2.99

**INDIAN DRINKS**

<b>Special Tea</b>	\$3.99
<b>Mango Juice</b>	\$5.99
<b>Mango Milk Shake</b>	\$5.99
<b>Mango Lassi</b>	\$5.99
<b>Sweet Lassi</b>	\$5.99
<b>Salty Lassi</b>	\$5.99

**BEERS****INDIAN BEERS**

<b>Wood Pecker (22 OZ Handcrafted)</b>	\$8.95
<b>Taj Mahal (22 OZ Lager Beer)</b>	\$8.95
<b>Flying Horse (22 OZ Lager Beer)</b>	\$8.95
<b>King Fisher (12 OZ Lager Beer)</b>	\$5.95

<b>Amstel Lite</b>	\$4.95
<b>Bud lite</b>	\$4.95
<b>Budweiser</b>	\$4.95
<b>Heineken</b>	\$4.95
<b>Michelob ultra</b>	\$4.95
<b>Corona</b>	\$4.95



