

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

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

Samosa chat	\$8.95
Samosa topped with chickpeas, onion, tomatoes, homemade yogurt and tangy sauce	
Tikki Chat	\$8.95
Fried potatoes and peas patties topped with chick peas, onion, tomatoes, homemade yogurt and tangy sauce	
Chat Papdi	\$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
Masala Papadum	\$4.95
Papadum topped with onion, tomatoes, and cilantro.	
Fresh House Salad	\$7.95
Tomatoes, cucumber, lettuce and onions	



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

SOUPS

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

TANDOOR SPECIALTIES

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



SEAFOOD SPECIALTIES

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

VEGETARIAN SPECIALTIES (All entress are served with rice)

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



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

CHICKEN SPECIALTIES

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

Karahi Aloo Palak \$15.95

Fresh chopped spinach cooked with fresh potatoes, onions, tomatoes and Indian spices; tossed in Indian iron skillet (Karahai).

Karahi Paneer \$15.95

Paneer in a fried onion sauce with Indian spices cooked to perfection.

Karahi Vegetables \$15.95

Fresh mixed vegetables cooked in traditional Indian herbs and spices; tossed in Indian iron skillet (Karahai).

Karahi Chicken \$15.95

Specialty of Sitar, cooked in special gravy, onions, tomatoes and bell pepper; tossed in Indian iron skillet (Karahi).

Karahi Chicken Saag \$15.95

Boneless chicken, made with special spices and fresh spinach.

Karahi Lamb Palak \$17.95

Fresh lamb with spinach, herbs, Indian spices, onions, tomatoes and Indian spices; tossed in Indian iron skillet (Karahi).

Karahi Fish Palak \$17.95

Fresh fish cooked with spinach, herbs, Indian spices, onions, tomatoes and Indian spices; tossed in Indian iron skillet (Karahi).

Karahi Shrimp \$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

Rice Pullao \$13.95

Lightly fried rice with peas and a touch of cumin seeds.

Vegetable Biryani \$15.95

Fragrant rice cooked with fresh vegetables.

Chicken Biryani \$15.95

Chicken marinated with spices and saffron, then steam-cooked with naturally fragrant Basmati rice. A classic Muglai dish!

Chicken Tikka Biryani \$15.95

Boneless white chicken sauteed with fresh onions and bell peppers cooked with steamed rice and spices.

LAMB/GOAT Biryani \$17.95

A classic Mogul dish! Succulent pieces of curried lamb cooked with Basmati rice, gently flavored with saffron and nuts.

Shrimp Biryani \$17.95

Shrimp marinated with spices and saffron, then steam cooked with naturally fragrant Basmati Rice. A classic Mughal dish.

Tandoor Special Biryani \$17.95

Saffron rice cooked with boneless pieces of chicken, cubes of lamb and shrimp.



BREAD/NAAN

Naan	\$3.99
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	
Tandoori Roti	\$ 4.99
Indian style whole wheat bread.	
Tandoori Pratha	\$4.99
The common unleavened whole-wheat flour bread.	
Onion Naan	\$4.99
bread is filled with onion and spices.	
Panner Naan	\$4.99
Stuffed with homemade cheese and spices.	
Gobhi naan	\$4.99
Stuffed with freshly minced cauliflower spices.	
Aloo Naan	\$4.99
Stuffed with mildly spiced potatoes.	
Garlic Naan	\$4.99
Stuffed with freshly minced garlic spices.	
Chicken Naan	\$4.99
Stuffed with ground chicken and spices.	
Keema Naan	\$5.99
Stuffed with ground lamb and spices.	
Kashmiri Naan	\$5.99
stuffed with coconut, raising and cashews.	

COMBINATION

Vegetarian Thali (Dine In Only)	\$19.95
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.	
Non-Vegetarian Thali (Dine In Only)	\$19.95
Chicken Tikka Masala or Lamb Curry, Vegetable Korma, Dal, Rice, Papadum, Naan bread and gulab jammun.	
Mixed Grill	\$19.95
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.	
Special Combination (for Two)	\$31.95
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

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

BEVERAGES

ICED TEA	\$2.99
Sweet/Unsweet	
SODA	\$2.99

INDIAN DRINKS

Special Tea	\$3.99
Mango Juice	\$5.99
Mango Milk Shake	\$5.99
Mango Lassi	\$5.99
Sweet Lassi	\$5.99
Salty Lassi	\$5.99

BEERS**INDIAN BEERS**

Wood Pecker (22 OZ Handcrafted)	\$8.95
Taj Mahal (22 OZ Lager Beer)	\$8.95
Flying Horse (22 OZ Lager Beer)	\$8.95
King Fisher (12 OZ Lager Beer)	\$5.95
Amstel Lite	\$4.95
Bud lite	\$4.95
Budweiser	\$4.95
Heineken	\$4.95
Michelob ultra	\$4.95
Corona	\$4.95



