

Appetizers

- A1. Appetizer Platter** Assortment of Meat or Veg Samosa, Pakoras and Onion Bhajia 12.99
- A2. Began Khas** Eggplant layered with fresh tomato and topped with yogurt and mint.
Served with Garlic Naan 10.99
- A3. Chicken 65** Boneless chicken marinated in south Indian spices and deep fried 6.99
- A4. Chicken Pakora** Boneless chicken tenders coated in a chickpea batter and deep fried 6.99
- A5. Fish 65** Tilapia marinated in south Indian spices and deep fried 8.99

- A6. Fish Pakora** Fish coated in a chickpeabatter and deep fried 8.99
- A7. Meat Samosa** Crispy pastry stuffed with mildly spiced ground lamb filling 5.99
- A8. Onion Bhajia** Thinly sliced onions deep fried in spicy chick-pea batter 6.99
- A9. Paneer Pakora** Fresh homemade cheese coated in a chick-pea batter and deep fried..... 6.99
- A10. Vegetable Pakora** Chopped mixed vegetables coated in a chick-pea batter and deep fried..... 4.99
- A11. Vegetable Samosa** Crispy pastry stuffed with mildly spiced potatoes 3.99

Soups

- A11. Mulligatawny Soup** Blended yellow lentils with rich chicken broth and spices4.99
- A12. Lentil Soup** Lentils seasoned with herbs and spices4.99

Salads

- A13. Chef Special Salad** Garden Salad with Chicken Tikka 6.99
- A14. Garden Salad** Mixed Green Garden Salad 5.99

Traditional Rice Specialties (Biryani)

- B1. Beef Biryani** Marinated Beef cooked in spices and basmati rice..... 15.99
- B2. Chicken Biryani** Tender marinated Chicken cooked in spices and basmati rice..... 13.99
- B3. Lamb Biryani** Marinated Lamb cooked in spices and basmati rice..... 15.99
- B4. Shrimp Biryani** Marinated Shrimp cooked in spices and basmati rice..... 15.99
- B5. Vegetarian Biryani** Mixed Vegetables cooked in spices and basmati rice..... 12.99

Tandoori Specialties

(All dishes served with Rice)

- T1. Chicken Mallia Tikka** Boneless Chicken Tenders marinated in spices and roasted in a tandoor (clay oven). Please allow extra cooking time..... 15.99
- T2. Fish Tikka** Mahi Mahi or Tandori Salmon marinated in spices roasted in a tandoor(clay oven). Please allow extra cooking time17.99
- T3. Murgh Tandoori** Sizzling Full Cornish Hen, spiced and cooked to perfection in a tandoor (clay oven). Please allow extra cooking time19.99
- T4. Lamb Chops Tandoori** Lamb Chops Marinated in spices roasted in a tandoor (clay oven). Please allow extra cooking time. 19.99
- T5. Seekh Kabab** Lamb mixed with onion, green pepper and spices wrapped around skewer and roasted in a tandoor (clay oven)..... 16.99
- T6. Shrimp Tandoori** Jumbo Shrimp marinated in spices roasted in a tandoor (clay oven) 19.99

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Chicken Specialties

C1. Butter Chicken Tender boneless chicken pieces cooked in a creamy tomato and spice gravy 13.99

C2. Chicken Bauna Chicken cooked with garlic, ginger and onions to create a thick gravy 13.99

C3. Chicken Jalfrezi Chopped chicken stir fry with onions, tomato, bell pepper and tangy masala sauce in a kadahi 13.99

C4. Chicken Curry Chicken cooked in a Traditional Indian Style Curry Sauce..... 12.99

C5. Chicken Tikka Masala Chicken marinated in a tandoor oven then simmered in creamy masala sauce..... 13.99

C6. Chicken Saag Curried chicken cooked with fresh chopped spinach and lightly spiced 13.99

C7. Chicken Shahi Korma Chicken cooked in creamy sauce made with almonds, saffron and cashew and lightly spiced 13.99

C8. Chicken Vindaloo Chicken cubes cooked in a rich tangy gravy and potatoes. A real old fashioned delicacy. 13.99

C9. Mango Chicken Chicken cooked with Mango and lightly spiced..... 13.99

Beef Specialties

(All dishes served with Rice)

B1. Beef Bhuana Beef cubes with bell peppers, onions, mushrooms and broccoli 15.99

B2. Beef Boti Masala Beef marinated in a tandoor oven then simmered in creamy masala sauce..... 15.99

B3. Beef Saag Seasoned Beef cubes cooked with fresh creamed spinach and spices 15.99

B4. Beef Roganjosh Beef cubes cooked with the aroma of cinnamon, cardamom, bay leaves turmeric, coriander and garam masala. Beef Roganjosh is a Kashmiri delicacy. 15.99

B5. Beef Methi Beef cubes cooked in a spicy curry and methi (fenugreek)..... 15.99

B6. Beef Shahi Korma Beef cubes cooked in a creamy sauce made with almonds, saffron, cashews and light spices..... 15.99

B7. Beef Vindaloo Beef cubes in a rich tangy gravy and potatoes. A real old fashioned goanese delicacy..... 15.99

Lamb Specialties

(All dishes served with Rice)

L1. Lamb Bhuana Lamb cubes with bell peppers, onions, mushrooms and broccoli 16.99

L2. Lamb Boti Masala Lamb marinated in a tandoor oven then simmered in creamy masala sauce..... 16.99

L3. Lamb Methi Lamb cubes cooked in a spicy curry and methi (fenugreek) 16.99

L4. Lamb Roganjosh Lamb cubes cooked with the aroma of cinnamon, cardamom, bay leaves turmeric, coriander and garam masala. Lamb Roganjosh is a Kashmiri delicacy. 16.99

L5. Lamb Saag Seasoned lamb cubes cooked with fresh creamed spinach and spices 16.99

L6. Lamb Shahi Korma Lamb cubes cooked in a creamy sauce made with almonds, saffron, cashews and light spices..... 16.99

L7. Lamb Vindaloo Lamb cubes cooked in a rich tangy gravy and potatoes. A real old fashioned goanese delicacy. 16.99

L8. Lamb Kadai Lamb cubes cooked with fresh herbs in tomatoes and spices..... 16.99

L9. Lamb Pasanda Mildly marinated in mint paste and cooked in spices..... 16.99

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Seafood Specialties

(All dishes served with Rice)

S1. Fish Curry Fish cooked with herb spices in a rich brown sauce and garnished with cilantro.....15.99

S2. Shrimp Bhuana Shrimp with stir fried bell peppers and onions 15.99

S3. Shrimp Korma Shrimp cooked in a mild creamy sauce with herbs, spices and nuts 16.99

S4. Shrimp Curry Shrimp cooked with herb spices in a rich brown sauce and garnished with cilantro 15.99

S5. Shrimp Tikka Masala Shrimp cooked in a rich creamy tomato sauce garnished with fresh cilantro..... 16.99

Vegetarian Specialties

(All dishes served with Rice)

V1. Aloo Gobi Potatoes, cauliflower and green peas cooked in a tomato and onion base sauce 12.99

V2. Baigan Bharta Eggplant stuffed with roasted spices then simmered in a peanut seasoned coconut sauce..... 12.99

V3. Bhindi Do-Paiza Cut okra sautéed and cooked with tomato, onion and spices 12.99

V4. Chana Masala Garbanzo beans sautéed with flavorful spices in kadai, a traditional Indian wok 12.99

V5. Dal Makhni Whole buttered black lentils slow cooked and tempered with ginger, garlic, tomato and chef's choice spices..... 11.99

V6. Dal Tadaka Lentils cooked ginger-garlic blend and seasoned with cumin seeds & asafetida 11.99

V7. Malai Kofta Cheese and vegetable dumplings simmered in a cream and almond sauce 12.99

V8. Mutter Paneer Peas with cubes of homemade cheese sautéed with creamy curry sauce 12.99

V9. Paneer Tikka Masala Cubes of homemade cheese sautéed and curried in a creamy based masala sauce 12.99

V10. Navrattan Korma Blend of fresh garden vegetables, nuts and raisins with a touch of aromatic cream sauce..... 12.99

V11. Sang Paneer Baby spinach with cubes of homemade cheese sautéed with creamy curry sauce..... 12.99

V12. Shimla Mirch Roasted bell pepper stuffed with spiced vegetables 12.99

V13. Vegetable Jalfrezie Assorted garden vegetables sautéed with onions and peppers. A spicy treat..... 12.99

Breads

N1. Aloo Paratha Whole wheat bread stuffed with potatoes, lightly spiced..... 3.99

N2. Cheese Naan Traditional clay oven baked bread with Mozzarella Cheese..... 3.99

N3. Garlic Cheese Naan Traditional clay oven baked bread with fresh Garlic and Mozzarella Cheese..... 3.99

N4. Keema Naan White flour bread stuffed with Ground Lamb, lightly spiced 4.99

N5. Kashmiri Naan With Coconut and Raisins..... 4.99

N6. Peshwari Naan With Almonds, Coconut, Cashews and Raisins..... 4.99

N7. Lachha Paratha Multi-layered whole wheat bread, lightly buttered 2.99

N8. Naan – Plain Traditional clay oven baked bread..... 1.99

N9. Onion Naan White flour bread stuffed with Onion lightly spiced 3.99

N10. Panner Naan White flour bread stuffed with Paneer 3.99

N11. Poori Puffy whole wheat deep fried bread..... 2.99

N12. Rosemary Naan Traditional clay oven baked bread with Rosemary..... 3.99

N13. Tandoori Roti Traditional clay oven baked whole wheat bread..... 2.99

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Sides

- X1. Achaar** Indian Mixed Pickle 1.99
X2. Basmatic Rice 3.99
X3. Mango Chutney 1.99
X4. Papadum Lentil cracker 1.99
X5. Raita Homemade yogurt with
cucumber flakes 1.99

Dessert

- D1. Carrot Halwa** Rich carrot pudding
flavored with cardamom and saffron 4.99
D2. Gulab Jamun Reduced milk balls served in
rose flavored sugar syrup and cardamom..... 4.99
D3. Kheer Rice pudding flavored with
cardamom and garnished with Pistachios 4.99
D4. Mango Kulfi Rich Indian ice cream made
of thickened milk and mango..... 4.99
D5. Mango & Mixed Fruit Custard .. 4.99
D6. Ras Malai Panner Patti boiled with sugar
water and soaked with special cream sauce..... 4.99
D7. Falooda Ice Cream With Basil Seeds
and other special items 5.99
D8. Chocolate Cake 4.99
D9. Cheese Cake 4.99
D10. Key Lime Pie 4.99

Kid's Menu

- K1. Chicken Tenders or Nuggets, Fries and Drink** 6.99

Chef's Recommendations

(Served with Vegetable of the Day, Rice and Raita)

- R1. Bengali Swordfish** Grilled swordfish
accompanied by fresh Mango Salsa..... 24.99
R2. Chef's Special Lamb Chops
Grilled Lamb Chops served with mint chutney.
Please allow extra cooking time..... 24.99
R3. Crab Malabar Crab prepared in the
manner of coastal India 23.99
R4. Goa Fish Whole Pan Fried Fish topped
with a mixture of roasted garlic, tamarin
and scallion. 24.99
R5. Lobster Khas Steamed Lobster tail
covered with toasted funnel sauce 26.99
R6. Mashli Javeri Sea Bass coated with a
sesame corn meal crust and served with
Indian tomato sauce 24.99
R7. Murgh Khumari Chicken breast
coated with lentils and served with a creamy
apricot ginger sauce 22.99
R8. Shrimp Adrak Shrimp marinated in
lime juice, chillies and ginger then grilled
and served with Tamarin Chutney 24.99

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