

Appetizers & Soups

1. Mulligatawny Soup 4.95
A traditional lentil-based curried soup simmered with herbs and spices
2. Tomatar Ka Shorba 4.95
Fresh tomato soup flavored with roasted cumin seeds and garnished with cilantro
3. Vegetable Samosa (2) 4.95
Two deep fried triangular shaped pastries stuffed with spiced potatoes and green peas
4. Vegetable Pakora (4)..... 4.95
Four vegetable fritters in garam flour batter
5. Aloo Tikki (2)..... 4.95
Two stuffed potato patties grilled and served with chutney
6. Chicken Tikka..... 7.95
Boneless strips of chicken marinade in yogurt, herbs and spices; barbecued
7. Shrimp Pakora..... 10.95
Deep fried shrimp fritters cooked in chick pea batter
8. Fish Pakora..... 8.95
Boneless fish marinated in spices and lemon juice
9. Paneer Pakora (4)..... 6.95
Four pieces of fried homemade Indian cheese nuggets
10. Chicken Pakora (4)..... 7.95
Four pieces of boneless chicken battered in spices

Chat Corner

11. Chat Papri..... 7.95
Cold appetizer made with semolina chips, steamed potatoes and chickpeas, yogurt and chutney
12. Samosa Chat..... 7.99
2 samosas topped with chickpeas, mint and tamarind sauce
13. Aloo Tikki Chat..... 7.99
2 Aloo tikkis are topped with chickpeas, mint and tamarind sauce
14. Bhel Puri..... 6.95
Cold appetizer made with rice puffs, tomatoes and onions

Tandoori, Charcoal Barbecue & Grill

(All entries served with basmati rice)

15. Tandoori Chicken 14.95
Half chicken marinated overnight in yogurt, spices and herbs; Roasted in a clay oven over charcoal
16. Murg Tikka Tandoori..... 14.95
Boneless chunks of chicken breast marinated in our special recipe, barbecued over flaming charcoal
17. Reshmi Kabob..... 15.95

	Boneless pieces of white meat chicken seasoned in a mild blend of spices	
18.	Chicken Boti Kabob.....	14.95
	Chunks of chicken grilled on skewers with green peppers, tomatoes and onions	
19.	Seekh Kabob Tandoori.....	16.95
	Minced lamb rolls skewered and grilled in a clay oven	
20.	Lamb Chops.....	19.95
	Fresh, tender lamb chops marinated in our chef's special sauce then barbecued over flaming charcoal	
21.	Lamb Boti Kabob.....	15.95
	Lamb chunks marinated and baked in a clay oven	
22.	Tandoori Salmon.....	17.95
	Fresh fillet of salmon marinated in our chef's special sauce and barbecued over a flaming charcoal	
23.	Mixed Tandoori Platter.....	20.95
	Chicken Tikka, Seekh Kabob, Lamb Chops and Tandoori Salmon	
24.	Shrimp Tandoori.....	19.95
	Shrimp lightly seasoned in a blend of spices and broiled	
25.	Paneer Kabob.....	15.95
	Homemade cheese cubes grilled on skewers with green peppers and onions	

Chicken Specialties

(All entrees served with basmati rice)

26.	Chicken Curry.....	13.95
	Boneless chicken cooked in a thick, onion-based sauce	
27.	Chicken Palak.....	14.95
	Fresh chicken cooked with spinach in a curry sauce over a slow flame	
28.	Murg Tikka Masala.....	14.95
	Skewered strips of boneless chicken breast marinated in our special recipe roasted in a clay oven, then lightly basted in our zesty sauce	
29.	Butter Chicken.....	14.95
	Barbecued chicken breast cooked in our fresh, creamy, tomato-based sauce	
30.	Chicken Kadai.....	14.95
	A traditional northwestern dish – barbecued pieces of chicken cooked at high heat in a wok, accompanied by fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices	
31.	Murg Vindaloo.....	15.95
	Tender pieces of chicken cooked with potatoes in our homemade spiced lemon sauce	
32.	Chicken Korma.....	14.95
	Boneless chicken cooked with nuts and yogurt in fresh herbs and spices	
33.	Chicken Madras.....	14.95
	Boneless chicken cooked with nuts, cream and coconut milk in fresh herbs and spices	
34.	Chili Chicken.....	15.95
	Boneless chicken with fresh herbs and spices, in a tomato-based curry	

Seafood Specialties

(All entrees served with basmati rice)

35. Salmon Curry..... 15.95
Salmon barbecued over flaming charcoal, then simmered in a tantalizing sauce
36. Shrimp Curry..... 16.95
Medium sized shrimp sautéed with garlic, ginger, onions, and green peppers in a creamy sauce
37. Shrimp Palak..... 16.95
Steamed shrimp cooked with spinach in a curry sauce over a slow flame
38. Shrimp Vindaloo..... 16.95
Steamed shrimp cooked with potatoes in our homemade spiced lemon sauce

Lamb Specialties

(All entrees served with basmati rice)

39. Lamb Curry..... 15.95
Fresh pieces of lamb cooked with garlic and ginger in a curry sauce
40. Lamb Korma..... 15.95
Boneless chicken cooked with nuts and yogurt in fresh herbs and spices
41. Lamb Vindaloo..... 16.95
Tender pieces of lamb cooked with potatoes in our homemade spiced lemon sauce
42. Lamb Palak..... 15.95
Fresh lamb cooked with spinach in a curry sauce over a slow flame
43. Lamb Do Pyaza..... 15.95
Fresh pieces of lamb cooked in a spicy curry with onions
44. Rogan Josh..... 16.95
A Kashmir specialty – fresh pieces of lamb cooked in our chef’s creamy, yogurt curry sauce
45. Lamb Keema Matar..... 16.95
Minced lamb cooked with green peas in our chef’s spices; seasoned with garam masala
46. Lamb Kadai..... 16.95
A traditional northwestern dish – barbecued pieces of lamb cooked at high heat in a wok, accompanied by fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices
47. Lamb Masala..... 16.95
Tender pieces of lamb sautéed with sliced onions and green peppers
48. Goat Curry..... 17.95
Fresh pieces of goat meat cooked with garlic and ginger in a curry sauce

Vegetarian Specialties

(All entrees served with basmati rice)

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| 49. Daal Maharaani..... | 12.95 |
| Lentils cooked in herbs and spices over a low flame | |
| 50. Vegetable Bhajhee..... | 12.95 |
| Mixed vegetables stir-fried in garlic, ginger, tomatoes and fresh herb sauce over a low flame | |
| 51. Malai Kofta..... | 14.95 |
| Cheese balls cooked in a creamy sauce with dried nuts | |
| 52. Shahi Paneer..... | 14.95 |
| Our fresh homemade soft cottage cheese cooked in a creamy tomato sauce | |
| 53. Aloo Gobi..... | 13.95 |
| Fresh cauliflower and potatoes cooked with tomatoes, spices and fresh herbs | |
| 54. Bhindi..... | 13.95 |
| Okra fried with sliced onions | |
| 55. Dam Aloo..... | 13.95 |
| Diced, boiled potatoes in a tomato-based sauce | |
| 56. Egg Curry..... | 13.95 |
| Eggs cooked in a spicy curry sauce | |
| 57. Matar Mushroom..... | 13.95 |
| Green peas and mushrooms cooked in a tomato sauce | |
| 58. Palak Paneer..... | 14.95 |
| Fresh homemade cheese cubes cooked with spinach in a curry sauce over a slow flame | |
| 59. Matar Paneer..... | 13.95 |
| Fresh homemade cheese cubes cooked with green peas | |
| 60. Began Bhartha..... | 14.95 |
| Eggplant roasted in our charcoal clay oven mashed with tomatoes and onions | |
| 61. Chana Masala..... | 12.95 |
| Delicious chickpeas cooked in an exotic blend of spices | |
| 62. Chana Bathura..... | 13.95 |
| Delicious chickpeas cooked in an exotic blend of spices accompanied with a deep-fried bread | |
| 63. Navratan Korma..... | 13.95 |
| Garden fresh vegetables cooked in a creamy sauce | |
| 64. Punjabi Kadi..... | 13.95 |
| A house specialty – Vegetable fritters in yogurt curry | |
| 65. Paneer Kadai..... | 14.95 |
| Golden brown friend cheese cubes cooked with fresh tomatoes, onions, garlic, ginger, green peppers and fresh herbs and spices | |

Basmati Rice Specialties

66. Vegetable Kashmiri Pulao.....	10.95
Basmati rice cooked with seasonal vegetables	
67. Vegetable Briyani.....	12.95
Basmati rice and fresh vegetables cooked with Indian herbs and saffron	
68. Chicken Briyani.....	14.95
Basmati rice and chicken cooked with Indian herbs and saffron	
69. Lamb Briyani.....	15.95
Basmati rice and lamb cooked with Indian herbs and saffron	
70. Prawn Briyani.....	16.95
Basmati rice and shrimp cooked with Indian herbs and saffron	
71. Extra Rice.....	3.50

Tandoori Bread Specialties

72. Roti.....	2.95
Whole wheat bread baked in our clay oven	
73. Naan.....	2.50
Flat, leavened white bread baked in our clay oven	
74. Cilantro Naan.....	2.95
Flat, leavened white bread baked in our clay oven, topped with cilantro	
75. Garlic Naan.....	3.95
Flat, leavened white bread baked in our clay oven, topped with garlic and fresh herbs	
76. Keema Naan.....	4.95
Flat, leavened white bread stuffed with minced lamb, baked in our clay oven	
77. Pashwari Naan.....	4.95
Flat, leavened white bread stuffed with raisins and nuts, baked in our clay oven	
78. Puri.....	2.50
Deep-fried whole wheat bread	
79. Bathura.....	2.95
Bread deep-fried to a puffy softness	
80. Onion Kulcha.....	3.95
White bread stuffed with onions and herbs	
81. Aloo Parantha.....	3.95
Whole wheat bread stuffed with spices and mashed potatoes	
82. Lachha Parantha.....	3.95
A multi-layered bread with melted butter	
83. Pudina Parantha.....	3.95
Whole wheat bread baked with butter and mint	
84. Chappathi.....	3.00
Whole wheat bread	

Condiments

85. Green salad.....	3.95
Indian salad made with fresh cut cucumbers, lettuce, peppers, and tomatoes	
86. Raita.....	3.95
Fresh yogurt with mildly spiced cucumbers	
87. Mango Chutney.....	3.50
A tangy, mango Indian sauce	
88. Papadam.....	2.00
Grilled, lentil crackers	
89. Onion Salad.....	2.95

Desserts

90. Gulab Jamun.....	4.95
Fried milk balls soaked in sweet syrup; served hot	
91. Kheer Pista.....	4.95
Indian rice pudding garnished with nuts and raisins	
92. Rasmali.....	4.95
Sweet cheese patties in reduced milk	
93. Gajar Halwa.....	4.95
Delicious halwa made with carrot and milk	
94. Mango Kulfi.....	4.95
Indian mango flavored ice cream	
95. Pista Kulfi.....	4.95
Indian cardamom flavored ice cream	
96. Kulfi Falooda.....	4.95
Rich, creamy ice cream topped with rice noodles and rose syrup	

Beverages

97. Lassi.....	4.95
Cool refreshing yogurt drink; served sweet or salty	
98. Mango Shake.....	4.95
Sweet milk blended with mango; served cold	
99. Mango Lassi.....	4.95
Sweet yogurt blended with mango	
100. Chai.....	4.95
Masala tea	
101. Coffee/Tea.....	2.50
102. Indian Coffee.....	4.95
Freshly brewed Indian coffee	
103. Soft Drinks.....	2.50