

STARTERS

Vegetable Samosa \$4.95

Crispy golden triangle pastry stuffed with mildly spiced potatoes and peas

Lamb Samosa \$5.95

Crispy golden triangle pastry stuffed with ground lamb and peas

Vegetable Pakoras \$5.95

Lightly battered assorted vegetable fritters

Kabab Platter \$8.95

A sampler of Chicken Tikka Kabab, Chicken Ginger Kabab, Lamb Seekh Kabab

Fish Amritsari \$7.95

Batter fried fish infused with Indian spices

Popcorn Crawfish \$7.95

Batter fried crawfish nuggets

Chicken Mulligatawny Soup \$5.95

Fresh homemade chicken and lentil soup

Tamatar Soup \$4.95

Fresh homemade tomato soup with Indian spices

Chicken Tikka Caesar Salad \$5.95

A Caesar salad with chicken Tikka Kabab

Papri Chat \$4.95

A medley of chickpeas, potatoes, crispy pastry topped with chutneys and yogurt dressing

House salad \$4.95

Salad served with a tangy yogurt dressing

Raita \$3.95

Yogurt with finely chopped cucumbers and tomatoes flavored with cumin

FRESHLY BAKED TANDOORI BREADS

Naan \$2.25

White flour tandoori bread

Tandoori Roti \$2.25

Whole wheat tandoori bread

Paratha \$2.25

Whole wheat layered tandoori bread

Garlic Naan \$3.25

White flour tandoori bread with fresh garlic

Onion Kulcha \$3.25

White flour tandoori bread stuffed with onions

Aloo Paratha \$3.25

Whole wheat bread stuffed with spiced potatoes

Mint Paratha \$3.25

Whole wheat layered tandoori bread with mint

Chicken Tikka Naan \$5.25

White flour bread stuffed with chicken tikka

Kheema Naan \$5.25

White flour tandoori bread with ground lamb

TANDOORI DINNERS

Tandoori Chicken \$12.95

Half chicken marinated in yogurt and spices and baked in the tandoor oven

Chicken Tikka Kabab \$12.95

Tender breast of chicken marinated in yogurt and spices, baked in the tandoor oven

Chicken Ginger Kabab \$12.95

Tender breast of chicken marinated in ginger and sour cream, baked in the tandoor oven

Lamb Seekh Kabab \$14.95

Ground lamb infused with Indian spices roasted on skewers in the tandoor oven

Lamb Boti Kabab \$14.95

Boneless lamb pieces marinated in yogurt, garlic and ginger, baked in the tandoor oven

Tandoori Salmon \$15.95

Fresh salmon fillets marinated in ginger, yogurt and spices, baked in the tandoor oven

Tandoori Shrimp \$16.95

Fresh jumbo shrimp marinated in yogurt and Indian spices and baked in the tandoor oven

NON-VEGETERIAN DINNERS

Chicken Tikka Masala \$12.95

Chicken tikka kabab in a creamy tomato sauce

Chicken Curry \$12.95

Chicken cooked in our traditional curry sauce

Chicken Chettinad \$12.95

Chicken in spicy coconut sauce from South India

Chicken Saag \$12.95

Tender boneless chicken cooked in spinach sauce

Lamb Roghan Josh \$14.95

Medallions of lamb cooked in a mild curry sauce

Lamb Shahi Korma \$14.95

Lamb cubes in mild almond and cashew nut sauce

Lamb Vindaloo \$14.95

Medallions of lamb and potatoes in a spicy vindaloo sauce

Kheema Matar \$14.95

Ground lamb with peas in a curry sauce

Fish Tikka Masala \$15.95

Fish fillets sautéed in a creamy tomato sauce

Konkani Fish Curry \$15.95

Fish fillets cooked in a mildly spiced tangy coconut sauce

Goan Shrimp Curry \$16.95

Succulent fresh shrimp cooked in regional coconut sauce from western India

VEGETERIAN DINNERS

Kofta Saag Masala \$9.95

Mixed vegetable dumpling in a spinach sauce

Gobi Aloo \$9.95

Cauliflower and potatoes stir-fried with garlic and ginger

Saag Paneer \$9.95

Indian cottage cheese chunks in a spinach sauce

Malai Kofta \$9.95

Croquets of vegetables in a curry sauce

Okra Masala \$9.95

Okra sautéed with onions, cumin and ginger

Paneer Makhani \$9.95

Indian cheese chunks in a buttery tomato sauce

Matar Paneer \$9.95

Cottage cheese and peas in a curry sauce

Dal Makhani \$9.95

Black lentils cooked in a buttery sauce

Dal Tadka \$9.95

Yellow lentils cooked with cumin, coriander

Channa Masala \$9.95

Chickpeas sautéed with Indian spices

Coconut Cauliflower \$9.95

Cauliflower in coconut sauce with Indian spices

ALL OUR DINNERS ARE SERVED WITH BASMATI RICE

BASMATI RICE SPECIALS

Peas Pulao \$5.95

Basmati rice with peas

Vegetable Biryani \$9.95

Basmati rice casserole with layers of mildly spiced vegetables

Chicken Biryani \$12.95

Basmati rice casserole with mildly spiced chicken, flavored with saffron and mint

Shrimp Biryani \$16.95

Basmati rice casserole with shrimp

Lamb Biryani \$14.95

Basmati rice casserole with mildly spiced lamb cubes, flavored with saffron

FRESH HOMEMADE DESSERTS

Gulab Jamun \$4.00

Round pastries served in sweet rosewater syrup

Gajar Halwa \$4.00

Warm carrot pudding with almonds and raisins

Rasmalai \$4.00

Sweet cottage cheese patties in flavored milk

Kheer \$4.00

Rice pudding with almonds and raisins