

.....

### APPETIZERS

.....

- ASSORTED MEAT APPETIZER 14
- ASSORTED VEGETARIAN APPETIZER 8
- ALOO TIKKI CHAAT 8
- SPECIAL PAPPADI CHAAT 11
- PANEER TIKKA 14
- PANEER AFGANI 14
- CHICKEN AFGANI 14
- CHICKEN CHAAT 11

.....

### MEAT ENTREES

.....

*Choose a sauce and a meat from below and create your perfect entree.*

- Chicken \$13   Fish \$14   Lamb \$14
- Shrimp \$14   Goat (*with bones*) \$14

#### CURRY

Ginger, garlic, and tomato sauce.

#### KORMA

Cream sauce with nuts and raisins.

#### PUNJABI

Traditional punjabi heavy brown sauce.

#### MADRAS

Spicy red chilli sauce.

#### SAAG

Fresh spinach cooked with a cream sauce.

#### ROGAN JOSH

Curry sauce made with yogurt, tomatoes and herbs.

#### MAKHANI

Fresh tomato sauce with butter, ginger and dried fenugreek.

#### TIKKA MASALA

Creamy tomato sauce with nuts.

#### BHUNNA

Onions and bell peppers in a hot and spicy sauce.

#### KADHAI

Stir fry with tomatoes, bell peppers, and onions.

#### VINDALOO

Spicy and tangy sauce made with potatoes and vinegar.

#### JALFREZZI

Assorted vegetables with mild spices.

.....

### SOUPS & SALAD

.....

- TOMATO SOUP 4
- YELLOW LENTIL SOUP 4
- VEGETABLE SOUP 4
- MIXED GREEN SALAD 4

.....

### TANDOORI SELECTIONS

.....

*All tandoori meats are marinated in yogurt, spices, and baked in the tandoor (clay oven).*

- TANDOOR CHICKEN (HALF - 12 | FULL - 22)
- TANDOORI SHRIMP/FISH 16
- TANDOORI MIX GRILL 18
- CHICKEN TIKKA KABAB 14
- RESHMI CHICKEN 14
- LAMB SEEKH KABAB 14

.....

### BIRYANIS

.....

*Basmati rice cooked with fresh herbs, spices, nuts and raisins*

- SPECIAL BIRYANI 13  
Lamb and Chicken
- SEAFOOD BIRYANI 14  
Fish and Shrimp
- VEGETABLE BIRYANI 12  
Assorted Vegetables

.....

### BREAD SELECTIONS

.....

*Fresh baked in clay oven*

- PLAIN NAAN 2.5
- SPINACH NAAN 3.5
- TANDOORI ROTI 2.5
- PANEER KULCHA 3.5
- BREAD BASKET - Garlic Naan, Aloo Paratha, Plain Naan 9
- GARLIC NAAN 3.5
- KASHMIRI NAAN 4.5
- ALOO NAAN 3.5
- GOBI PARATHA 3.5
- ONION KULCHA 3.5
- CHICKEN NAAN 4.5
- MINT PARATHA 3.5
- ALOO PARATHA 3.5

.....

## VEGETARIAN ENTREES

.....

### SAAG PANEER 11

Spinach cooked with homemade cheese cubes and herbs.

### ALOO SAAG 11

Spinach cooked with potatoes and herbs.

### CHANNA SAAG 11

Spinach cooked with garbanzo beans.

### CHANNA MASALA 10

Spicy garbanzo beans cooked in tomatoes and herbs.

### MUSHROOM MATTAR 11

Mushrooms and green peas cooked in creamy sauce.

### BHINDI MASALA 11

Spiced okra cooked with onions, tomatoes, and herbs.

### PANEER KORMA 12

Homemade cheese cubes cooked in mild cream, with cashews, almonds, and raisins.

### PANEER CHILLI 12

Chunks of homemade cheese cooked with bell peppers, onions, fresh peppers in soy sauce.

### PANEER BHURJI 12

Scrambled homemade cheese cooked with green peas and herbs.

### PANEER VINDALOO 12

Homemade cheese cubes cooked with potatoes in a spicy (tangy) sauce.

### BAINGAN BHARATHA 12

Eggplant baked in the tandoor, sautéed with green peas, herbs and spices.

### DAAL MAKANI 10

Lentils simmered for hours with herbs and spices, then tempered with butter.

### TARKA DAAL 10

Split garbanzo beans sautéed with onions, tomatoes, and cumin seeds.

### MIX VEGETABLES SABJI 11

Assorted vegetables sautéed with tomatoes and herbs.

### MALAI KOFTA 12

Dumpling of fresh vegetables cooked with cream sauce with nuts and raisins.

### VEGETABLE KORMA 12

Mixed vegetables cooked in mild cream, with cashews, almonds, and raisins.

### ALOO MATTAR 11

Potatoes and green peas cooked in spicy gravy.

### MATTAR PANEER 12

Homemade cheese cubes and green peas cooked in a creamy sauce.

### PANEER KARAHY 12

Homemade cheese stir-fried with bell peppers, onions, tomatoes, and spices.

### MUSHROOM SAAG 11

Spinach cooked with mushrooms.

### ALOO GOBHI 11

Fresh Cauliflower and potatoes sautéed with spices.

### PUNJABI ALOO 11

Tender pieces of potatoes cooked with onion, cumin seeds in tomato sauce.

### PANEER BUTTER MASALA 12

Homemade cheese cubes cooked in creamy tomatoes sauce with exotic nuts, herbs, and spices.

.....

## SIDES

.....

### RAITA 2

### MANGO CHUTNEY 2

### MIX PICKLE 2

### PEAS PILAF 6

.....

## DESSERTS

.....

### RICE PUDDING 3

### KULFI 4

### GULAB JAMUN 3

### MANGO PUDDING 3

### MANGO SUNDAE 4

.....

## BEVERAGES

.....

### MANGO LASSI 3

### MANGO JUICE 3

### COFFEE/ICE TEA 3

### HOT INDIAN CHAI 3

### CARBONATED DRINKS 2

*All items can be spiced according to your taste:*

*Mild, Medium, Spicy or Extra Hot*