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## APPETIZERS

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- PANEER AFGANI - \$15
- PANEER 65 - \$15
- CHICKEN AFGANI - \$15
- PANEER TIKKA - \$15
- GOBHI MANCHURIAN - \$15
- CHICKEN 65 - \$15
- CHICKEN CHILLI - \$15
- ALOO TIKKI CHAAT - \$9
- SPECIAL PAPPADI CHAAT - \$12
- VEGETABLE PAKORA - \$5
- CHICKEN PAKORA - \$8
- PANEER PAKORA - \$7
- VEGETABLE SAMOSA - \$5
- FISH PAKORA - \$18

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## MEAT ENTREES (Gluten-Free)

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*(All entrees are Gluten-Free)*  
*Choose a sauce and a meat from below and create your perfect entree.*

- Chicken \$14
- Fish \$16
- Lamb \$16
- Shrimp \$16
- Goat (with bones) \$16

### CURRY

Ginger, garlic, and tomato sauce.

### KORMA

Cream sauce with nuts and raisins.

### PUNJABI

Traditonal 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.

### BUTTER MASALA SAUCE

Fresh tomato sauce with butter, ginger, dried fenugreek and nuts.

### TIKKA MASALA

Creamy tomato sauce with nuts.

### BHUNNA

Onions and bell peppers in a hot an 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.

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## SOUPS & SALAD

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- TOMATO SOUP - \$5
- YELLOW LENTIL SOUP - \$5
- VEGETABLE SOUP - \$5
- MIXED GREEN SALAD - \$5
- CUCUMBER SALAD - \$7

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## TANDOORI SELECTIONS (Gluten-Free)

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

- LAMB CHOPS - \$25
- TANDOORI MIX GRILL - \$20
- TANDOOR CHICKEN - \$13 (HALF) \$22 (FULL)
- TANDOORI SHRIMP - \$18
- TANDOORI FISH - \$18
- LAMB SEEKH KABAB - \$17
- CHICKEN TIKKA KABAB - \$15
- RESHMI CHICKEN - \$15
- CHICKEN WINGS - \$14

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## NORTH INDIAN BIRYANIS (Gluten-Free)

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

- CHICKEN BIRYANI - \$14
- SEAFOOD BIRYANI - \$17  
Fish and Shrimp
- VEGETABLE BIRYANI - \$13  
Assorted Vegetables
- LAMB BIRYANI - \$16
- GOAT BIRYANI (with bones) - \$16

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## BREAD SELECTIONS

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- BREAD BASKET - \$11 (Garlic Naan, Aloo Naan, Plain Naan)
- PLAIN NAAN- \$3
- SPINACH NAAN - \$4.50
- TANDOORI ROTI - \$3
- PANEER KULCHA- \$4.50
- GARLIC NAAN - \$4.50
- KASHMIRI NAAN - \$5.50
- ALOO NAAN - \$4.50
- ONION KULCHA - \$4.50
- CHICKEN NAAN - \$5.50
- MINT PARATHA - \$4.50
- ALOO NAAN - \$4.50
- CHILLY NAAN - \$5

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**VEGETARIAN ENTREES (Gluten-Free)**  
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**SAAG PANEER - \$13**

Spinach cooked with homemade cheese and herbs.

**ALOO SAAG - \$12**

Spinach cooked with potatoes and herbs.

**CHANNA SAAG - \$12**

Spinach cooked with garbanzo beans.

**CHANNA MASALA - \$11**

Spicy garbanzo beans cooked in tomatoes and herbs.

**MUSHROOM MATTAR - \$12**

Mushrooms and green peas cooked in creamy sauce.

**BHINDI MASALA - \$13**

Spiced okra cooked with onions, tomatoes, and herbs.

**PANEER KORMA - \$13**

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

**PANEER CHILLI - \$13**

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

**PANEER BHURJI - \$13**

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 - \$13**

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

**DAAL MAKANI - \$11**

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

**TARKA DAAL - \$11**

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

**MIX VEGETABLES - \$12**

Assorted vegetables sautéed with tomatoes and herbs.

**MALAI KOFTA - \$13**

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 KARAHI - \$13**

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

**MUSHROOM SAAG - \$12**

Spinach cooked with mushrooms.

**ALOO GOBHI - \$12**

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 - \$13**

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

**ALOO BROCCOLI - \$12**

Fresh broccoli and potatoes sautéed with spices.

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**SIDES**  
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**RAITA \$3**

**MANGO CHUTNEY \$3**

**MIX PICKLE \$3**

**PEAS PILAF \$6**

**BASMATI RICE \$3**

**MASALA SAUCE \$5 (HALF) \$10 (FULL)**  
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**DESSERTS**  
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**RICE PUDDING - \$4**

**CARROT PUDDING - \$5**

**KULFI - \$5**

**GULAB JAMUN - \$4**

**MANGO PUDDING - \$4**

**MANGO SUNDAE - \$6**  
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**BEVERAGES**  
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**MANGO LASSI - \$4**

**MANGO JUICE - \$4**

**ICE TEA - \$3**

**HOT INDIAN CHAI - \$3**

**CARBONATED DRINKS - \$3**

**INDIAN STYLE LEMONADE - \$4**

*All items can be spiced according to your taste:  
Mild, Medium, Spicy or Extra Hot*