

MANCHOW SOUP Soup with herbs and spices garnished with cilantro	\$5.99	<b>KACHUMBER SALAD</b> Finely chopped cucumber, tomatoes, onions, lettuce and green chili and tossed in raita	\$6.99
MULLIGATAWNY SOUP Lentil soup herbs, mild Indian spices and a touch of garlic	\$5.99	<b>DESI SALAD</b> Onion, lemon and chilies	\$3.99
CHICKEN SOUP Boneless chicken soup with spices	\$5.99		



VEGETABLE SAMOSA (2) Turnover stuffed with green peas, potatoes and mild spices	\$6.99	PAV BHAJI A vegetable curry consisting of butter, potatoes, onions, green peppers cooked in tomato gravy and served with a pav.	\$10.99
<b>VEGETABLE PAKORA</b> Freshly marinated vegetables, deep fried with chickpea batter	\$6.99	<b>DAHI POORI</b> Crispy papdi garnished with chick pea, potatoes, yogurt and homemade chutneys.	\$8.99
SAMOSA CHAAT Vegetable samosa topped with chick pea, homemade chutneys, yogurt and cilantro	\$8.99	<b>SESAME GOBI</b> Battered cauliflower, baked, and coated in a sticky spicy sesame sauce & baked again.	\$12.99
ALOO TIKKI Potato and Paneer patties deep fried in chick pea batter with spices	\$6.99	VADA PAAV Savory and spicy fluffy buns, referred to as Pav, stuffed with a fried batter coated potato dumpling fritter.	\$9.99
<b>ALOO TIKKI CHAAT</b> Potato and paneer patty topped with Chick pea, yogurt and homemade chutneys	\$8.99	PANEER PAKODA Fresh Paneer mildy spiced deep fried in chick pea batter	\$6.99



LAMB SAMOSA (2) Turnovers stuffed with minced lamb, green peas and spices	\$7.99	CHICKEN WINGS Chicken wings marinated in yogurt with ginger, garlic and other spices	\$11.99
CHICKEN LOLLIPOP Chicken Iollipop marinated in ginger, garlic with other spices and coated with special house sauce	\$11.99	CHICKEN CHAAT Chicken tikka pieces mix with tomatoes, cucumber, yogurt and topped with homemade chutneys	\$9.99
<b>SESAME CHICKEN</b> Battered Chicken, twice baked, and coated in a sticky spicy sesame sauce	\$11.99	CHICKEN 65 Chicken Tender marinated in ginger, garlic with other spices and coated with special house sauce	\$11.99
CHICKEN NUGGETS	\$8.99		

Bite-sized pieces of deboned chicken that are coated then fried or baked.)



PLAIN DOSA A very thin crispy crepe of rice & lentils	\$9.99	MASALA DOSA Thin rice crepe stuffed with potatoes and onions	\$12.99
PANEER DOSA Thin rice crepe stuffed with homemade cheese and onions	\$12.99	CHICKEN DOSA  Thin rice crepe stuffed with minced chicken and onions	\$13.99
CHEESE DOSA Thin rice crepe stuffed with mozzarella cheese	\$11.99	<b>LAMB DOSA</b> Thin rice crepe stuffed with minced lamb & onions	\$14.99



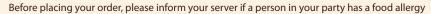


<b>DAAL MAKHANI</b> Black lentils cooked with herbs and spices	\$14.99	SAAG PANEER Homemade cheese cooked with spinach spices and herbs	\$15.99
<b>DAAL FRY</b> Yellow lentils tempered and seasoned with herbs and spices	\$14.99	CHANA MASALA Chick peas cooked with onion, tomatoes, herbs and spices	\$15.99
<b>BHINDI MASALA</b> Okra cooked with onion, ginger, garlic, tomatoes and indian spices	\$16.99	MUTTER PANEER Green peas and homemade cheese cooked in herbs and mild spices	\$15.99
<b>ALOO GOBI</b> Cauliflower and potatoes cooked with ginger, garlic, herbs and spices	\$16.99	PANEER TIKKA MASALA  Homemade cheese cooked in tomatoes and creamy sauce with spices	\$15.99
KADHAI PANEER Homemade cheese cooked with ginger, garlic, green pepper, onion and tomatoes	\$16.99	MIX VEGETABLE CURRY Fresh mixed vegetables cooked with ginger, garlic and spices	\$14.99
NAVRATAN KORMA Mix vegetables cooked with herbs, nuts and spices in mild creamy sauce	\$15.99	PANNER MAKHANI Homemade cheese cooked in butter with rich creamy tomato sauce, herbs, spices and nuts	\$16.99
MALAI KOFTA  Vegetable balls cooked in a creamy sauce with herbs, spices and nuts	\$15.99	CHOLEY BHATURE Chick peas cooked with onion, tomatoes and spices served with fried bread	\$11.99
SHAHI PANEER KORMA Homemade cheese cooked in a creamy sauce with spices and nuts	\$15.99	CHOLEY KULCHA Chick peas cooked with onion, tomatoes and spices served with tandoori sesame bread	\$11.99
CHOLEY POORI Chick peas cooked with onion, tomatoes and spices served with poori	\$11.99	VEGETABLE MAKKHANWALA Vegetables in a creamy, buttery tomato gravy. The dish is often made with cottage cheese	\$11.99



All dishes served with basmati rice (Bone-in & Boneless)

CHICKEN TIKKA MASALA  Marinated chicken breast cooked in a rich creamy tomato sauce with herbs and spices	\$17.99	CHICKEN KORMA Chicken cooked in a rich creamy sauce with herbs, spices and nuts	\$17.99
CHICKEN CURRY Boneless chicken cooked with onions, tomatoes, fresh ginger, garlic and indian spices	\$17.99	CHICKEN KADHAI Boneless chicken cooked with ginger, garlic, herbs, green pepper, onions and tomatoes	\$18.99
MADRAS CHICKEN  Boneless chicken cooked in coconut milk with curry leaves mustard seeds and exotic spices	\$1 <b>7.99</b>	<b>BUTTER CHICKEN</b> Boneless chicken cooked in rich creamy tomato sauce with butter, spices and nuts	\$19.99
CHICKEN COCONUT KORMA Chicken cooked in a rich creamy sauce with coconut milk, herbs, and spices	\$17.99	CHICKEN VINDALOO Chicken cooked with ginger, garlic, and potatoes in a hot tangy sauce	\$17.99
<b>GARLIC CHICKEN</b> Boneless chicken cooked with fresh garlic and spices	\$17.99	PALAK CHICKEN Chicken cooked with spinach ginger, garlic and spices	\$17.99
CHICKEN ROGAN JOSH Aromatic chicken dish made with tender pieces of lamb spiced with onions, fresh ginger, garlic and yogurt	\$17.99	CHICKEN ANGARA  Boneless chicken marinated in special angara spices with a smoky flavor	\$17.99







<b>GOAT ROGAN JOSH</b> Fresh goat pieces cooked with ginger, garlic, yogurt and special blend of Indian spices	\$22.99	GOAT CURRY Fresh goat cooked with onions, ginger, garlic, tomatoes and spices	\$22.99
<b>GOAT KADHAI</b> Fresh goat pieces cooked with ginger, garlic, onions, green peppers, tomatoes and Indian spices	\$22.99	GOAT KORMA  Fresh goat pieces cooked in a rich creamy sauce with Indian spices and nuts	\$22.99
GOAT MASALA Fresh goat pieces cooked in a rich creamy st	\$22.99	<b>GOAT MASALA</b> Fresh goat pieces cooked in a rich creamy tomato sauce with Indian spices	\$22.99



<b>LAMB KORMA</b> Boneless lamb cooked in rich creamy sauce with Indian spices and nuts	\$19.99	<b>LAMB CURRY</b> Boneless lamb cooked with onions, tomatoes, fresh ginger, garlic and spices	\$19.99
LAMB KADHAI Boneless lamb cooked with ginger, garlic, green pepper,	\$19.99	LAMB TIKKA MASALA Boneless lamb cooked in rich creamy tomato sauce	\$19.99
onion and tomatoes  LAMB VINDALOO  Boneless lamb cooked in potatoes with hot tangy sauce	\$19.99	LAMB ROGAN JOSH Aromatic lamb dish made with tender pieces of lamb spiced with onions, fresh ginger, garlic and yogurt	\$19.99
PALAK LAMB Boneless lamb cooked with spinach in a fresh ginger, garlic and spices	\$19.99		



BEEF NIHARI Tender beef slow cooked with ginger, garlic, and a special blend of spices	\$18.99	<b>BEEF TIKKA MASALA</b> Boneless beef cooked in a rich creamy tomato sauce with herbs and spices	\$18.99
<b>BEEF CURRY</b> Boneless beef cooked with onions, tomatoes, ginger, garlic and spices	\$18.99	<b>BEEF VINDALOO</b> Boneless tender beef cooked with potatoes in a spicy tangy sauce	\$18.99
<b>BEEF ROGAN JOSH</b> Boneless beef cooked with exotic spices, herbs, and yogurt	\$18.99	<b>BEEF KADHAI</b> Boneless beef cooked with onions, green pepper, tomatoes, ginger, garlic, and spices	\$18.99
<b>BEEF KORMA</b> Boneless beef cooked in a rich creamy sauce with spices and nuts	\$18.99		





#### SEAFOOD SPEACIALTIES



All dishes served with basmati rice

FISH CURRY Fresh fish cooked with onions, tomatoes, ginger, garlic and indian spices	\$21.99	SHRIMP CURRY Shrimp cooked with onions, tomatoes, ginger, garlic and indian spices	\$21.99
FISH TIKKA MASALA Fresh fish cooked in creamy tomato sauce with herbs and spices	\$21.99	SHRIMP MASALA Shrimp cooked in creamy tomato sauce with herbs and spices	\$21.99
MALAI FISH CURRY Fresh fish cooked with onions, tomatoes, ginger, garlic and indian spices	\$21.99	<b>GARLIC SHRIMP</b> Shrimp cooked in fresh garlic with herbs and spices	\$21.99



## TANDOOR DELICACIES



<b>TANDOORI CHICKEN</b> Bone in chicken baked in tandoor marinated with yogurt, and special blend of spices	\$18.99	CHICKEN SEEKH KABAB Minced chicken seasoned with ginger, garlic, herbs, spices and cooked in a tandoor oven	\$16.99
CHICKEN TIKKA Chicken breast baked in tandoor with yogurt, herbs and special blend of spices	\$18.99	<b>TANDOORI SHRIMP</b> Shrimp baked in tandoor with yogurt, herbs and special blend of spices	\$22.99
CHICKEN MALAI KABAB Chicken breast marinated in black pepper, cream cheese and spices	chicken malai kabab, chicken tikka, chicken seekh k	Combination of tandoori delicacies chicken tandoori, chicken malai kabab, chicken tikka, chicken seekh kabab	\$24.99
<b>LAMB SEEKH KABAB</b> Minced lamb seasoned with ginger, garlic, herbs, spices and cooked in a tandoor oven	\$17.99	and tandoori shrimp	



<b>VEGETABLE BIRYANI</b> Basmati rice cooked with fresh vegetables, herbs and exotic spices	\$14.99	<b>GOAT BIRYANI</b> Fresh goat meat cooked with indian basmati rice, ginger, garlic and spices	\$22.99
CHICKEN BIRYANI (BONE-IN) Bone-in chicken pieces cooked with basmati rice, herbs and spices	\$17.99	<b>LAMB BIRYANI</b> Lamb pieces cooked with indian basmati rice ginger, garlic and spices	\$19.99
CHICKEN BIRYANI Boneless chicken pieces cooked with basmati rice, herbs and spices	\$17.99	<b>BEEF BIRYANI</b> Boneless beef pieces cooked with basmati rice, ginger, garlic and spices	\$19.99
SHRIMP BIRYANI Jumbo shrimp cooked with basmati rice, herbs and spices	\$21.99	BASMATI RICE Plain basmati steam rice	\$2.99
PANEER BIRYANI Paneer cubes in a curd made biryani will have separate layers of the gravy and rice	\$16.99		





#### **INDO-CHINESE**





CHEESE GARLIC NAAN

topped with garlic

Leavened bread stuffed with mozzarella cheese and

### TANDOORI NAAN





**BHATOORA (1)** 

Crispy, deep fried puffy white bread

\$3.99

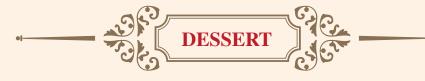
\$5.99

<b>PLAIN PARATHA</b> Whole wheat bread cooked with butter on a griddle	\$4.99	LACHHA PARATHA Multi layered whole wheat bread cooked with butter	\$5.99
MINT PARATHA Whole wheat bread stuffed with fresh mint and cooked on griddle with butter	\$4.95	<b>ALOO PARATHA</b> Whole wheat bread stuffed with spiced potatoes and cooked with butter	\$5.99
GOBI PARATHA Whole wheat bread stuffed with cauliflower and cooked with butter	\$5.99	KHEEMA PARATHA Whole wheat bread stuffed with spiced minced lamb and cooked with butter	\$6.99





RAITA	\$2.99	MINT CHUTNEY	\$2.99
Homemade yogurt mixed with carrot, cucumber, salt and pepper		TAMARIND CHUTNEY	\$2.99
MIXED PICKLE	\$2.99	ONION CHUTNEY (SPICY)	\$2.99
DADAD	\$2.00		



GULAB JAMUN (3) Deep fried dough balls dipped in sugar syrup	\$4.99	MANGO ICE CREAM	\$4.99
RAS MALAI (2) Fresh Homemade spongy cheese cooked in milk	\$4.99	FALOODA ICE CREAM	\$4.99
KHEER Rice cooked in a sweetened milk with raisins and nuts	\$4.99	BUTTERSCOTCH	\$4.99

# BEVERAGE

PEPSI	\$2.50	<b>LASSI</b> (Mango, Sweet, Salty, or Strawberry)	\$5.99
COKE	\$2.50	ROSE FALOODA	\$6.99
DIET COKE	\$2.50	Rose flavored milk with basil seeds, nuts, and topped with ice cream	
GINGER ALE	\$2.50	MANGO FALOODA	\$6.99
SPRITE	\$2.50	Mango flavored milk with basil seeds, nuts, and topped with ice cream	
THUMS UP	\$2.99	MANGO JUICE	\$4.99
LIMCA	\$2.99	MASALA CHAI	\$2.99
JEERA SODA	\$2.99		
FANTA	\$2.50		

All dishes are prepared according to your taste and Spice levels Mild, Medium, Spicy, Extra spicy.

Price, items & offers are subject to change without notice.