

## Biryani

Biryani is a Rice dish - delicately cooked, wonderfully spiced, and enjoyed heartily.

Shrimp Biryani	\$24.95
Chicken Biryani	\$18.95
Lamb Biryani	\$19.95
Channa Pudina Chilgoza Biryani ** chickpeas, mint and pine nuts biryani	\$17.95

## Breads

Nan a soft white flour bread	\$3.00
Butter Nan	\$3.50
Garlic Black Pepper Nan a white flour bread with fresh garlic & crushed black pepper	\$3.50
Rock Salt & Cilantro Nan a white flour bread topped with rock salt & fresh cilantro	\$3.50
Tandoori Roti unleavened whole wheat bread	\$3.00
Aloo Parantha whole wheat bread stuffed with mashed potatoes, ginger, cilantro and green chillies	\$3.50
Warki Parantha / Pudina Parantha soft layered whole wheat bread with butter / fresh mint	\$3.50
Missi Roti chick pea flour bread with ginger and ajwain	\$3.50
Kulcha white flour bread stuffed with your choice of- Cheese, Onion, Peshawari ** or Minced Lamb	\$3.50

## Accompaniments

Pulao Long grain Basmati rice cooked with spices	\$2.50
Chawal Steamed long grain Basmati rice	\$2.25
Raita Choices of tomato, onion, cucumber or mixed	\$3.95
Papaddum	\$1.00
Onion & Chilli Plate	\$1.50
Mango Chutney	\$2.50
Chutney Platter	\$4.75
Pickle	\$1.75

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

\*\* contains nuts

## Appetizers

Vegetable Samosa fried patties stuffed with peas, potatoes and raisin	\$6.25
Aam Palak Chaat flash fried baby spinach, diced mango, sweet yogurt and chutneys	\$8.95
Aloo Tikki Chaat panfried potato cakes on a bed of chickpeas, sweet yogurt and sauces	\$6.25
Bhelpuri ** puffed rice, chickpea vermicelli, peanuts, chopped onion, diced mango, cilantro and drizzled with tamarind chutney	\$6.25
Dahi Papdi Chaat flour crisps, moong dal dumplings, chickpeas topped with yogurt and chutneys	\$6.25
Pani Poori puffed hollows stuffed with diced potatoes and chickpeas topped with chutneys – eaten whole in one bite	\$6.25
Dahi Bhalle velvety lentil dumplings in yogurt sauce topped with chutneys	\$6.25
Cauliflower Bezule florets coated with rice flour, spices and tossed with mustard seeds and curry leaves	\$6.25
Kathi Kabab Rolls - Paneer/Chicken soft white flour bread, egg dipped and stuffed with paneer or chicken	\$6.75/\$7.75
Aloo Bonda spiced mashed potatoes engulfed in a coating of chick pea batter	\$6.25
Aloo aur Pyaz ki Bhaji juliennes of potatoes and onions in chickpeas batter	\$6.25
Makai aur Mattar on Methi Missi corn and green peas tossed with spices and served on small methi missi bread	\$6.25
Pao Bhaji thick vegetable curry served with soft buttered bread roll	\$6.25
Lahori Murg Tikka chicken cubes marinated with yogurt, chilli paste and star anise	\$7.75
Chicken 65 small pieces of chicken tossed with South Indian masala	\$7.75
Jheenga Porcha Yera spicy tempered prawns	\$8.50
Calamari sautéed calamari with curry leaves, coconut and hint of lemon juice	\$7.95
Seekh Kabab skewered minced lamb kabab flavored with mint and cilantro	\$7.95
Roti Pe Boti juicy boneless baby lamb served on baby parantha	\$7.95

## Tandoori Specialties

Ajwaini Jumbo Prawns jumbo prawns in saffron marinade and carom seeds	\$27.95
Bhatti Ka Jheenga chargrilled jumbo prawns marinated with dry spice rub	\$27.95

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<b>Tandoori Salmon</b> fillet of salmon marinated with yogurt and grilled in tandoor	\$23.95
<b>Tandoori Chicken</b> half a chicken in saffron-yogurt marinade and grilled in tandoor	\$16.95
<b>Murg Malai Kabab</b> chicken cubes marinated in yogurt and cream cheese	\$17.95
<b>Tandoori Lamb Chops</b> succulent lamb chops marinated in yogurt, green cardamom and mace	\$25.95
<b>Lagan Ki Surkh Boti</b> chunks of lamb marinated with red chili paste and spices	\$17.95
<b>Kastoori Paneer Tikka</b> cubes of cottage cheese marinated with lowfat yogurt, saffron and dried fenugreek leaves	\$14.95

### Thali Dinner

A hearty meal made up of a selection of chef's special dishes served on a platter.

Non Vegetarian Thali \$25.95

Vegetarian Thali \$21.95

### Tawa Selection

A thicker version of the household griddle, it is used to cook food very fast, the outer rim is used to keep the food warm and needs to be constantly stirred to avoid burning. It is also used for preparation of unleavened Indian breads and for dry roasting.

<b>Çobhi Mattar Kutran</b> cauliflower and green peas tossed with dried fenugreek leaves	\$14.50
<b>Bhareli Wangi</b> Indian baby eggplant with coastal spices and topped with tawa sauce	\$14.50
<b>Tawa Bhindi</b> okra with sesame seeds and cumin	\$14.50
<b>Achari Tawa Murg **</b> marinated chicken cubes in Indian pickle sauce	\$16.95

### Non-Vegetarian Specialties

<b>Chingri Malai Curry **</b> chrimp in coconut sauce with poppy seeds and white pepper	\$24.95
<b>Shrimp Balchao</b> shrimp tossed in thick tawa sauce and gauda masala	\$24.95
<b>Meen Moilee</b> fish cooked with curry leaves, mustard seeds, green chillies and a hint of coconut	\$21.95
<b>Karahi Chicken</b> chicken cooked with whole spices and tempered with red chillies	\$16.95
<b>Murg Tikka Masala</b> chicken tikka in onion tomato gravy with fenugreek	\$16.95
<b>Chicken Saagwala</b> chicken tikka in creamy spinach	\$16.95
<b>Coorgi Murg</b> chicken cooked with curry leaves, crushed black pepper in a rich coconut sauce	\$16.95
<b>Awadhi Dum ke Murg **</b> speciality from Awadh - chicken cooked in rich brown cashew nut and saffron gravy	\$16.95

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<b>Murg Makhani</b> charbroiled chicken in tomato cream sauce	\$16.95
<b>Kori Çhasi</b> Mangalorian chicken specialty in a thick spicy curry	\$16.95
<b>Lamb Vindaloo</b> fiery lamb curry with vinegar and potatoes	\$17.95
<b>Lamb Neelgiri Korma **</b> lamb cooked in a rich mint and cilantro gravy	\$17.95
<b>Elaichi Çosht **</b> lamb in cardamom sauce	\$17.95
<b>Salli Çosht</b> lamb in brown onion sauce with fried potato juliennes	\$17.95

### Vegetarian Specialties

<b>Aloo Ke Çutke</b> potatoes with curry leaves and mustard seeds	\$12.50/\$8
<b>Tofu Çaram Masala</b> tofu in a chilli coconut sauce spiced with garam masala	\$13.50/\$8
<b>Lassoni Corn Palak</b> creamy spinach and corn tempered with garlic	\$13.50/\$8
<b>Baingan Mirch ka Salan **</b> a delicacy from south of India- eggplant & pepper in peanut & sesame seed sauce	\$13.50/\$8
<b>Mattar Paneer</b> an Indian classic - green peas and cottage cheese	\$14.50/\$8
<b>Kofta Shaam Savera **</b> cottage cheese dumplings stuffed with sautéed spinach and green puree sauce	\$13.50/\$8
<b>Paneer Makhani Masala</b> cottage cheese in a rich tomato cream sauce	\$14.50/\$8
<b>Subz Kalonji</b> sautéed mixed vegetables with onion seeds and hint of tawa sauce	\$13.50/\$8
<b>Zucchini Jalfrezi</b> stir fried zucchini, onion, green & red pepper tempered with whole red chili	\$13.50/\$8
<b>Baingan Bharta</b> tandoor roasted eggplant, mashed and tempered with onion, tomato and cilantro	\$12.50/\$8
<b>Pindi Chole</b> punjabi style chick pea curry	\$12.50/\$8
<b>Dal Makhani</b> black lentil -rich and creamy	\$12.50/\$8
<b>Langarwali Dal</b> a medley of chana and black urad dal	\$12.50/\$8
<b>Saag Paneer</b> an all time favorite- cottage cheese in creamy spinach	\$14.50/\$8

a half portion of any of the vegetarian specialties can be ordered as a side with an accompanying main dish \$8

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