

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
Vegetable Biryani **	\$17.95

Breads

Nan a soft white flour bread	\$3.00
Butter Nan	\$3.50
Garlic Chili Nan	\$3.50
Rock Salt & Cilantro Nan a white flour bread topped with rock salt & fresh cilantro	\$3.50
Goat Cheese Kulcha	\$4.50
Kashmiri Nan stuffed with dates, almonds, raisins and apricot	\$4.50
Tandoori Roti unleavened whole wheat bread	\$3.00
Aloo Parantha whole wheat bread stuffed with mashed potatoes, ginger, cilantro and green chillies	\$3.50
Tildaar Parantha whole wheat layered bread with sesame seeds	\$3.50
Missi Roti chick pea flour bread with ginger and ajwain	\$3.50
Kulcha white flour bread stuffed with your choice of- Cheese or Onion	\$3.50

Accompaniments

Pulao Long grain Basmati rice cooked with spices	\$3.99
Chawal Steamed long grain Basmati rice	\$2.99
Cucumber Raita	\$4.25r
Assorted Papaddum Basket	\$3.50
Onion Salad	\$2.50
Mango Chutney	\$2.50
Chutney Platter	\$5.50
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	\$6.95
Aam Palak Chaat flash fried baby spinach, diced mango, sweet yogurt and chutneys	\$9.95
Aloo Tikki Chaat panfried potato cakes on a bed of chickpeas, sweet yogurt and sauces	\$6.95
Bhelpuri ** puffed rice, chickpea vermicelli, peanuts, chopped onion, diced mango, cilantro and drizzled with tamarind chutney	\$6.95
Dahi Papdi Chaat flour crisps, moong dal dumplings, chickpeas topped with yogurt and chutneys	\$6.95
Pani Poori puffed hollows stuffed with diced potatoes and chickpeas topped with chutneys – eaten whole in one bite	\$6.95
Dahi Bhalle velvety lentil dumplings in yogurt sauce topped with chutneys	\$6.95
Cauliflower Bezule florets coated with rice flour, spices and tossed with mustard seeds and curry leaves	\$6.95
Phulka Tacos stuffed with sliced chicken tikka OR lamb keema, pickled red onion, lettuce and chutney	\$7.75
Aloo Bonda spiced mashed potatoes engulfed in a coating of chick pea batter	\$6.95
Onion Bhaji julienned bell pepper and onions in chickpeas batter	\$6.95
Dhokla irresistible street food snack made with fermented chick peas batter, tempered with curry leaves, mustard seeds and chilli	\$6.95
Pao Bhaji thick vegetable curry served with soft buttered bread roll	\$6.95
Lahori Murg Tikka chicken cubes marinated with yogurt, chilli paste and star anise	\$7.95
Chicken 65 small pieces of chicken tossed with South Indian masala	\$7.95
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
Scallops Chilli Garlic	\$9.95

Tandoori Specialties

Ajwaini Jumbo Prawns jumbo prawns in saffron marinade and carom seeds	\$28.50
Tandoori Salmon chargrilled fillet of salmon marinated with yogurt and dill	\$24.95

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Tandoori Chicken half a chicken in saffron-yogurt marinade and grilled in tandoor	\$17.95
Murg Malai Kabab chicken cubes marinated in yogurt and cream cheese	\$18.95
Tandoori Lamb Chops succulent lamb chops marinated in yogurt, green cardamom and mace	\$26.95
Tandoori Vegetarian Platter stuffed green & red pepper, cheese stuffed broccoli and tandoori paneer	\$17.95
Kastoori Paneer Tikka cubes of cottage cheese marinated with lowfat yogurt, saffron and dried fenugreek leaves	\$15.95

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.

Balchao Shrimp shrimp tossed in thick tawa sauce and gauda masala	\$25.95
Bhareli Wangi Indian baby eggplant with coastal spices and topped with tawa sauce	\$15.50
Tawa Bhindi okra with sesame seeds and cumin	\$15.50
Gobhi Mussallam tandoori cauliflower topped with mussallam sauce - a traditional Mughlai delicacy	\$15.50

Non-Vegetarian Specialties

Non Veg Thali A hearty meal with chicken, lamb, and 2 vegetarian dishes of chef's choice	\$26.95
Lobster Lababdar Lababdar means to completely surrender to the dish - chopped onion, tomatoes, fenugreek and garam masalar	\$29.95
Shrimp Ambi Curry ** Prawns cooked in onion cashew nut gravy with fresh mango fillet	\$24.95
Nariyal Pudina Fish Curry ** Fillet of fish cooked in a coconut and mint gravy	\$21.95
Murg Tikka Masala chicken tikka in onion tomato gravy with fenugreek	\$16.95
Chicken Saagwala chicken tikka in creamy spinach	\$16.95
Coorgi Murg chicken cooked with curry leaves, crushed black pepper in a rich coconut sauce	\$16.95
Awadhi Dum ke Murg ** speciality from Awadh - chicken cooked in rich brown cashew nut and saffron gravy	\$16.95
Murg Makhani ** charbroiled chicken in tomato cream sauce	\$17.95
Achari Murg marinated chicken cubes in Indian pickle sauce	\$17.95

Lamb Vindaloo fiery lamb curry with vinegar and potatoes	\$18.95
Lamb Neelgiri Korma ** lamb cooked in a rich mint and cilantro gravy	\$18.95
Elaichi Gosht ** lamb in cardamom sauce	\$18.95
Lamb Shank marinated and cooked in its own juices, topped with minced lamb sauce	\$22.95

Vegetarian Specialties

Vegetarian Thali A hearty vegetarian meal with four vegetarian dishes of chef's choice	\$23.95
Aloo Ke Gutke potatoes with curry leaves and mustard seeds	\$13.50/\$8
Tofu Garam Masala tofu in a chilli coconut sauce spiced with garam masala	\$14.50/\$8
Lassoni Corn Palak creamy spinach and corn tempered with garlic	\$14.50/\$8
Baingan Mirch ka Salan ** a delicacy from south of India- eggplant & pepper in peanut & sesame seed sauce	\$14.50/\$8
Mattar Paneer an Indian classic - green peas and cottage cheese	\$15.50/\$8
Kofta Shaam Savera ** cottage cheese dumplings stuffed with sautéed spinach and green puree sauce	\$14.50/\$8
Paneer Makhani Masala cottage cheese in a rich tomato cream sauce	\$15.50/\$8
Subzi Korma ** mixed vegetables in a rich cashew nut sauce	\$14.50/\$8
Vegetable Jalfrezi tossed mix vegetables tempered with whole red chili	\$14.50/\$8
Baingan Bharta tandoor roasted eggplant, mashed and tempered with onion, tomato and cilantro	\$13.50/\$8
Pindi Chole punjabi style chick pea curry	\$13.50/\$8
Dal Makhani black lentil -rich and creamy	\$13.50/\$8
Dal Panchrattan A well seasoned mix of five different lentils	\$13.50/\$8
Saag Paneer an all time favorite- cottage cheese in creamy spinach	\$15.50/\$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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