

Soups and Salads

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| Tomato Coriander Shorba Fresh tomato and coriander broth with pepper and exotic Indian spices | \$ 5.99 |
| Lentil Coconut Soup Coconut flavoured classical Indian lentil soup, a vegetarian's delight | \$ 5.99 |
| Garden Salad Mixed greens with cucumbers, tomatoes and chef's secret ingredients | \$ 6.99 |
| Paneer Beetroot Salad A healthy salad made with fresh cottage cheese, hearty beets, mixed greens and pineapple | \$ 9.99 |

Appetizers

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| Vegetable Pakora Mouth-watering, mixed vegetable fritters battered in seasoned chickpea flour, a very traditional and popular snack in India | \$ 7.99 |
| Onion Bhajia Onion slices wrapped in delicately spiced chickpea flour batter | \$ 7.99 |
| Vegetable Samosa Traditional triangular pastry puffs, stuffed with spiced potatoes, green peas and fenugreek leaves | \$ 4.99 |
| Papri Chaat Crunchy wafers with a topping of chickpeas, diced potatoes, yogurt, mint chutney, tamarind chutney and ground spices | \$ 7.99 |
| Fish Pakora Tender cutlets of fish, seasoned with the finest herbs and coated with roasted chickpea flour and ajwain (carom seeds) | \$ 13.99 |
| Chef's Vegetarian Platter An appetizing medley of vegetable samosa, vegetable pakora, and onion bhajia | \$ 11.99 |

Clay Oven Specialties

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| Tandoori Vegetables An assortment of fresh vegetables marinated and slow roasted over charcoal fired clay oven | \$ 15.99 |
| Tandoori Gobhi Succulent cauliflower florets marinated with lemon, ginger, garlic, fenugreek leaves and hung curd along with aromatic spices, roasted in tandoor | \$ 15.99 |
| Paneer Tikka A delicious medley of fresh Indian specialty cottage cheese, bell peppers, and onions marinated and grilled on skewers | \$ 16.99 |

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| <i>Hariyali Paneer Tikka</i> | \$ 16.99 |
| Tender Indian specialty cottage cheese, bell peppers and onions in a refreshingly delicious mint marinade, chargrilled to perfection | |
| <i>Tandoori Chicken</i> | \$ 16.99 |
| Spring chicken marinated in yogurt, ginger, garlic and freshly ground spices, roasted to perfection | |
| <i>Reshmi Chicken Tikka (N)</i> | \$ 17.99 |
| Succulent pieces of tender boneless chicken breast in a mild rich marinade, delicately flavoured with cardamom, broiled in tandoor | |
| <i>Chicken Tikka</i> | \$ 17.99 |
| Tender boneless chunks of chicken breast in a delectable marinade, slow roasted in tandoor | |
| <i>Mint Chicken Tikka (N)</i> | \$ 17.99 |
| Charbroiled chunks of boneless chicken breast marinated in aromatic, seasoned fresh mint paste, grilled in tandoor | |
| <i>Seekh Kabab</i> | Chicken \$ 15.99 Lamb \$ 16.99 |
| Minced chicken or lamb infused with authentic herbs and spices, grilled on long skewers in the clay oven | |
| <i>Rack of Lamb</i> | \$ 23.99 |
| Juicy lamb chops coated with fresh ginger, garlic, nutmeg and spices, chargrilled in the clay oven | |
| <i>Fish Tikka</i> | \$ 17.99 |
| Chunks of fish marinated in a unique combination of carom seeds, turmeric, ginger, garlic and authentic herbs, grilled in the clay oven | |
| <i>Tandoori Prawns</i> | \$ 22.99 |
| Juicy, fresh, firm and smoky jumbo prawns slowly roasted on skewers, bursting with distinct and deep flavours of the Indian spices | |

Non-Vegetarian Specialties

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| <i>Butter Chicken</i> | \$ 16.99 |
| Clay oven roasted boneless chicken breast simmered in a rich, smooth, creamy gravy of tomatoes and fenugreek leaves | |
| <i>Chicken Tikka Lababdar</i> | \$ 16.99 |
| A truly Mughlai indulgence of chargrilled boneless chicken tikka, finished in a tomato onion gravy with a flavour of coriander | |
| <i>Chicken Tikka Masala</i> | \$ 16.99 |
| Clay oven broiled chicken tikka and bell peppers in a thick gravy, seasoned with coarsely ground roasted spices | |
| <i>Traditional Chicken Curry</i> | \$ 16.99 |
| Boneless chicken breast stewed in a traditional home style gravy of caramelized onions, tomatoes and whole spices like cinnamon, cardamom, cloves, mace and bay leaves | |
| <i>Korma Delight (N)</i> | Chicken \$ 17.99 Lamb \$ 18.99 |
| Succulent pieces of boneless chicken breast or lamb simmered in a creamy cashew nut gravy with a hint of saffron | |

Spinach Supreme

Fresh creamed and seasoned spinach with tender boneless chunks of chicken breast or lamb, topped with fresh coriander and ginger

Chicken \$ 16.99

Lamb \$ 17.99

Kadhahi Specials

Chunks of boneless chicken breast or lamb sautéed in a traditional Kadhahi (Wok) with fresh tomatoes, onions, bell peppers, exotic Indian herbs and spices

Chicken \$ 16.99

Lamb \$ 17.99

Madras Curry

Boneless chicken breast or lamb simmered in an authentic ambrosial gravy of coconut milk tempered with curry leaves, whole mustard seeds and onion seeds

Chicken \$ 17.99

Lamb \$ 18.99

Vindaloo Curry

Boneless chicken breast or lamb stewed in pickling hot Goan spices with potatoes

Chicken \$ 16.99

Lamb \$ 17.99

Traditional Lamb Curry (Lamb Roghan Josh)

Boneless lamb stewed in a traditional Kashmiri gravy laced with onions, saffron and aromatic whole spices, an authentic delicacy from the valley of Kashmir

\$ 17.99

Lamb chop Masala

Clay oven cooked lamb chops simmered in gravy with a base of ginger, garlic, pepper and roasted dry spices

\$ 26.99

Traditional Goat Curry (bone in)

A traditional preparation of mutton, slow cooked with juliennes of onions and aromatic earthy elegance of cinnamon and cardamom.

\$ 17.99

Sea Food Specialties

Fish Curry

Tender chunks of fish stewed in caramelized onions, tomatoes, and authentic spices

\$ 18.99

Fish Tikka Masala

Clay oven grilled marinated fish tossed with bell peppers in a thick gravy seasoned with coarsely ground-roasted spices and garnished with fresh ginger and coriander

\$ 20.99

Goan Curry

Fish fillets or shrimp in a traditional piquant gravy, a delicacy from the coast of Goa

Fish \$ 18.99

Shrimp \$ 22.99

Madras Curry

Fish fillets or shrimp simmered in an authentic ambrosial gravy of coconut milk tempered with curry leaves, whole mustard seeds and onion seeds

Fish \$ 18.99

Shrimp \$ 22.99

Vindaloo Curry

Fish or shrimp simmered in a pickling fiery gravy with potatoes

Fish \$18.99

Shrimp \$ 22.99

Shrimp Curry

A subtle rich preparation of shrimp stewed in browned onions with authentic spices.

\$ 21.99

Vegetarian Specialties

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| Shahi Paneer (N) Indian specialty cottage cheese in a rich, creamy cashew nut gravy, seasoned with cardamom and a hint of saffron | \$ 15.99 |
| Paneer Butter Masala An irresistible combination of creamy cottage cheese cubes simmered in a fenugreek accentuated rich tomato onion gravy, laden with butter | \$ 15.99 |
| Paneer Makhani Indian specialty cottage cheese simmered in a rich, smooth, creamy gravy of tomatoes and fenugreek leaves | \$ 15.99 |
| Kadhai Paneer Indian specialty cottage cheese sautéed in a traditional kadhai (Wok) with fresh tomatoes, onions, bell peppers, ginger, garlic, Indian herbs and spices | \$ 15.99 |
| Palak Paneer Pureed baby spinach braised with garlic and cubes of Indian specialty cottage cheese | \$ 15.99 |
| Mushroom Mutter Paneer (N) Mushrooms, cottage cheese and peas cooked in a remarkable combination of tomatoes, onions and cashew nut gravy | \$ 15.99 |
| Paneer Madras Soft cottage cheese cubes simmered in an authentic ambrosial gravy of coconut milk tempered with curry leaves, whole mustard seeds and onion seeds | \$ 15.99 |
| Paneer Vindaloo Fresh cubes of cottage cheese stewed in a pickling hot gravy with potatoes | \$ 15.99 |
| Malai Kofta (N) A classic North Indian dish with sultanas and cashews stuffed in minced Indian cottage cheese and potato dumplings, simmered in a creamy cashew gravy, flavoured with cardamom and saffron | \$ 16.99 |
| Methi Malai Mutter (N) An aromatic delicacy combining the complimentary flavours of fenugreek leaves and green peas with authentic spices in a rich creamy gravy | \$ 15.99 |
| Vegetable Korma Delight (N) Seasonal and fresh vegetables simmered in a velvety cashew gravy, flavoured with saffron | \$ 15.99 |
| Bangian Patiala (N) Ineffable preparation of eggplant simmered with onions, tomatoes, fennel seeds, cumin, onion seeds, raisins, cashews, fresh herbs and spices | \$ 15.99 |
| Bhindi Do Pyaza Freshly cut okra lightly sautéed with onions, cumin and authentic Indian spices | \$ 14.99 |
| Aloo Gobhi Florets of cauliflower and potatoes sautéed with fresh ginger, garlic and tomatoes | \$ 14.99 |
| Mixed Vegetables Seasonal vegetables sautéed in a rich gravy with authentic herbs | \$ 14.99 |
| Jeera Aloo Indian style potatoes flavored with asafoetida and tempered with whole cumin seeds | \$ 12.99 |

Chana Masala **\$ 12.99**
Chickpeas cooked in a luscious authentic gravy of tomatoes, onions, fresh ginger, garlic, and aromatic whole spices

Daal Makhani **\$ 12.99**
Slow cooked black lentils and kidney beans simmered with tomatoes, ginger and cumin, topped with cream

Rice Specialties

Steamed Rice **\$ 3.99**
Basmati steamed rice

Jeera Rice **\$ 5.99**
Basmati rice steam cooked with whole cumin seeds

Peas Pulao **\$ 5.99**
Basmati rice steam cooked with peas

Vegetable Pulao Rice **\$ 9.99**
Basmati rice steam cooked with vegetables and a hint of saffron

Vegetable Biryani **\$ 13.99**
Saffron flavoured, fluffy basmati rice cooked with fresh vegetables in a special blend of authentic spices, caramelized onion, saffron and fresh mint, served with raita

Non-Veg Biryani **Chicken \$ 16.99 Lamb \$ 18.99 Shrimp \$ 22.99**
Boneless chicken breast or succulent lamb or shrimp, steam cooked with fluffy basmati rice, flavoured with aromatic spices, caramelized onion, saffron and fresh mint, served with raita

Indian Breads (Freshly baked in our clay oven)

Naan **\$ 2.99**
Flat white flour bread, choice of plain or buttered

Garlic or Onion Naan **\$ 3.99**
Flat white flour bread drizzled with garlic or onion

Ajwaini Naan/ Roti **\$ 3.99**
White flour naan or whole wheat roti sprinkled with aromatic and digestive carom seeds

Kalonji Naan/ Roti **\$ 3.99**
White flour naan or whole wheat roti sprinkled with aromatic onion seeds

Peshawari Naan (N) **\$ 6.99**
White flour bread stuffed with dried fruits, nuts and coconut

Stuffed Kulcha / Paratha **\$ 5.99**
White flour or whole wheat bread stuffed with your choice of Indian specialty cottage cheese or potatoes or grated cauliflower, mixed with spices and herbs

Paratha **\$ 4.99**
Exotic and flaky multi layered buttered whole-wheat bread

Tandoori Roti **\$ 2.99**
Whole-wheat flat bread baked in the clay oven

Sides

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| Poppadums Thin, crisp, seasoned lentil dough crackers | \$ 1.99 |
| Mango Chutney Seasoned relish of mango | \$ 2.99 |
| Raita Cooling yogurt with diced vegetables, garnished with ground roasted cumin seeds | \$ 2.99 |
| Plain Yogurt Homemade, thick cooling yogurt to soothe your palate | \$ 2.50 |
| Mixed Pickle Spicy mixed vegetable pickle | \$ 2.50 |
| Lachcha Pyaj Onion slices and green chilli | \$ 1.99 |

Desserts

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| Gulab Jamun Golden brown Indian cottage cheese dumplings in a sweet cardamom flavoured syrup | \$ 4.99 |
| Rasmalai (N) Creamed cheese dumplings in a flavourful reduced milk with pistachios | \$ 4.99 |
| Kheer (N) Homemade rice pudding flavoured with cardamom | \$ 4.99 |
| Semolina saffron Halwa Rich, soft and savoury dessert made of creamy semolina and saffron | \$ 4.99 |
| Mango or Pista Kulfi (N) Traditional homemade Indian ice cream prepared with a choice of mango or pistachio | \$ 4.99 |

Please advise us of any allergies
(N) –Stands for nuts
Add Applicable Taxes
Prices subject to change without notice

