

## APPETIZERS

**papadam (2 pieces)** ..... 2.95

Lentil crackers, sundried.

**VEGETABLE SAMOSAS (2 pieces)** ... 5.95

Turnovers stuffed with seasoned diced potatoes, green peas. Served with tamarind chutney.

**VEGETABLE PAKORAS (6 pieces)** ... 6.25

Mixed vegetables deep fried with chick peas, flour, and spices. Served with tamarind chutney.

**POTATO TIKKI** ..... 6.25

Potato patties seasoned with fresh herbs and spices, fried until golden brown. Served with tamarind chutney.

## SOUPS

**LENTIL & GARLIC SOUP** ..... 4.95

Refreshing lentil soup flavored with a touch of garlic, lemon juice and cilantro.

**TOMATO SHORBA SOUP**.....

Puree of fresh cooked tomatoes, seasoned with Indian herbs and spices.

**COCONUT SOUP** ..... 4.95

Shredded coconut cooked with milk and nuts. (No sugar or salt added.)

4.95

## ACCOMPANIMENT

**RAITA**..... 2.95

Cool whipped home-made yogurt with cucumber and fresh mint.

**CHUTNEYS** ..... 3.00

onion, tamarind or mint

**MANGO CHUTNEY OR HOME-MADE PICKLES** ..... 2.95

## FRESH BAKED BREADS COOKED IN THE CLAY OVEN

**NAN**..... 3.95

Leavened handmade buttered bread, baked in Tandoori oven.

**ONION NAN**..... 4.95

Leavened handmade bread topped with onions, herbs and spices.

**ALU NAN**..... 4.95

Leavened bread stuffed with potatoes mixed with herbs and spices, baked in Tandoori oven.

**paneer kulcha**..... 4.95

Home-made cheese seasoned with herbs and spices, stuffed in leavened bread, baked in Tandoori oven.

**CHICKEN NAN**..... 5.95

Leavened handmade bread stuffed with chicken, herbs and spices, baked in Tandoori oven.

**GARLIC NAN**..... 4.95

Leavened home-made bread topped with lots of chopped garlic and fresh cilantro.

**POORI (2 pieces)** ..... 4.95

Whole wheat deep-fried puffed bread.

**khasta roti**..... 3.95

Whole wheat bread cooked in Tandoor oven. For diet conscious.

## RICE SPECIALTIES

**LEMON RICE**..... 7.95

Basmati rice sautéed with mustard seeds and cashews. A South Indian delight

**PLAIN RICE** ..... 4.95

### BIRYANI

An aromatic blend of fragrant Indian Basmati long grain rice with flavorful Indian spices and fresh herbs. Available in different varieties.

**VEGETABLE** 15.95

**CHICKEN** 17.95

**LAMB** 19.95

**SHRIMP** 17.95

**NOTE: Preparations are often cooked with cream. However, we can prepare any entrée without cream at the customers' request. Please inform your server.**

## chicken

SERVED WITH RICE

**CHICKEN TIKKA MASALA.....16.95**

*Smoked chicken breast pieces cooked in a tomato cream sauce with fenugreek.*

**CHICKEN CURRY.....15.95**

*Boneless chicken sautéed with onion, ginger, garlic and fresh tomatoes, cooked in a curry sauce and finished with chef's special mix of spices and cilantro.*

**CHICKEN KORMA.....16.95**

*Boneless chicken cooked in a mild, rich almond and cream sauce.*

**CHICKEN VINDALOO.....16.95**

*Chunks of chicken sautéed with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very special, very spicy.*

**CHICKEN SAAG.....16.95**

*Delicately spiced boneless chicken with spinach, cooked in freshly ground spices.*

**CHICKEN PATIALA.....16.95**

*Boneless chicken cooked with fresh vegetables in a cream sauce with Indian spices.*

**CHICKEN DO PIAZA.....16.95**

*Boneless chicken cooked with green peppers, and onions.*

**CHICKEN TIKKA SAAG.....16.95**

*Boneless chicken breast marinated in yogurt and spices. Barbequed to perfection in the clay oven then cooked with fresh spinach.*

**BUTTER CHICKEN.....16.95**

*Our House Special. Boneless chicken tandoori cooked in a creamy tomato sauce and spices.*

**CHILLI CHICKEN KADAI.....16.95**

*Boneless pieces of chicken sautéed with green chilies and coriander, finished with exotic Indian spices. Served in a traditional copper wok.*

## LAMB

SERVED WITH RICE

**LAMB CURRY.....17.95**

*Chunks of lamb sautéed with onion, ginger, garlic and fresh tomatoes, cooked in a curry sauce and finished with the chef's special mix of spices and cilantro.*

**LAMB PATIALA.....17.95**

*Chunks of lamb cooked with fresh vegetables in a cream sauce with Indian spices.*

**LAMB DO PIAZA.....17.95**

*Chunks of lamb stir fried with chunks of onions and cooked in an aromatic garlic sauce.*

**LAMB SAAG.....17.95**

*Delicately spiced lamb with spinach, cooked in freshly ground spices.*

**LAMB VINDALOO.....17.95**

*Chunks of lamb with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very spicy, very special.*

**LAMB MASALA.....17.95**

*Chunks of lamb cooked in a tomato cream sauce.*

## SEAFOOD

SERVED WITH RICE

**FISH CURRY.....16.95**

*Fresh fish sautéed with onion, ginger, garlic, and fresh tomatoes cooked in a curry sauce and spices.*

**LEMON FISH KADAI.....16.95**

*Fresh fish fillets, cooked in a lemon herb sauce with green peppers and onions.*

**FISH MASALA.....16.95**

*Fresh fish of the day, gently cooked in a tomato cream sauce.*

**SHRIMP CURRY.....16.95**

*Shrimp sautéed with onion, ginger, garlic and fresh tomatoes, cooked in a curry sauce and finished with chef's special mix of spices and cilantro.*

**SHRIMP SAAG.....16.95**

*Delicately spiced shrimps with spinach, cooked in freshly ground spices.*

**BHUNA SHRIMP.....16.95**

*Tender shrimps gently sautéed with onions, tomatoes and bell peppers.*

**SHRIMP VINDALOO.....16.95**

*Shrimps sautéed with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very special, very spicy.*

**NOTE: Preparations are often cooked with cream. However, we can prepare any entrée without cream at the customers' request. Please inform your server.**

## VEGETABLE DISHES

SERVED WITH RICE

**CHANA MASALA .....** 14.95

*Chick peas, soaked overnight and cooked gently with onion, herbs and tomatoes.*

**MATTAR PANIR.....** 15.95

*Green peas cooked with home-made unprocessed cheese*

**ALU MATTAR .....** 14.95

*Green peas cooked with potatoes.*

**BAINGAN BHARTA.....** 15.95

*Roasted eggplant with onions and fresh tomatoes.*

**PALAK PANIR.....** 15.95

*Spinach cooked with home-made cheese.*

**ALU SAAG .....** 14.95

*Spinach cooked with potatoes.*

**SHAHIL PANIR .....** 15.95

*Chunks of home-made unprocessed cheese cooked in an aromatic tomato sauce.*

**NAVRATTAN CURRY .....** 14.95

*"Nine Vegetables" cooked very gently in a creamy sauce with nine spices.*

**VEGETABLE KOFTA .....** 15.95

*Fresh vegetable croquettes, delicately spiced and cooked in a curry sauce.*

**DAL MAKHANI .....** 14.95

*Yellow and black lentils simmered with whole spices and a touch of onion, ginger, garlic and fresh cilantro.*

**CHANA SAAG .....** 15.95

*Chick peas cooked with spinach and spices.*

**HOUSE BHAJI MASALA .....** 14.95

*Mixed vegetable fritters cooked in creamy tomato sauce and spices.*

**KOFTA MASALA .....** 15.95

*Fresh vegetable croquettes, cooked in an aromatic tomato sauce.*

## DESSERTS

**BADAMI KHEER .....** 4.95

*Home-made rice pudding with almonds and flavored with cardamom. Served cold.*

**GULAB JAMUN.....** 4.95

*Cream dumplings dipped in honey syrup and rose water. Served hot.*

**ICE CREAMS.....** 3.95

**KULFI .....** 5.95

*A special Indian ice cream with crushed nuts.*

**MANGO MELBA.....** 4.95

*A great ice cream sundae with mango sauce.*