## appetizers

PAPADAM (2 PIECES)	4.95 I	VEGETABLE PAKORAS (6 PIECES) 4.95 Mixed vegetables deep fried with chick peas, flour, and spices. Served with tamarind chutney.  POTATO TIKK!	
soups			
Refreshing lentil soup flavored with a touch of garlic, lemon juice and cilantro.	1	COCONUT SOUP3.95 Shredded coconut cooked with milk and nuts. (No sugar or salt added.)	
TOMATO Shorba Soup  Puree of fresh cooked tomatoes, seasoned	with Indian her	bs and spices. 3.95	
accompaniment			
RAITA2.95 Cool whipped home-made yogurt with	2.95	chutneys3.00 onion, tamarind or mint	
cucumber and fresh mint.		mango chutney or home-made pickles2.50	
FRESH BAKED BREADS COOKED IN THE CLAY OVEN			
NAN Leavened handmade buttered bread, baked in Tandoori oven.		Chicken Nan	
ONION NAN		GARLIC NAN	
ALU NAN		POORI (2 PIECES)	
		khasta rott	
RICE SPECIALTIES  BIRYANI  An aromatic blend of fragrant Indian Basmati long grain rice with			
flavorful Indian spices	and fresh herb	s. Available in different varieties.	
VEGETABLE 13.95 CDIC  LEMON RICE  Basmati rice sauteéd with mustard seeds and cashews. A South Indian delight	KEN 15.95 7.95	LAMB 17.95 Shrimp 16.95  PLAIN RICE	

## 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 patiala14.95  Boneless chicken cooked with fresh vegetables in a cream sauce with Indian spices.
Chicken do plaza14.95  Boneless chicken cooked with green peppers, and onions.
Chili Chicken kadal
BUTTER Chicken
Chicken Tikka Saag
SEAFOOD SERVED WITH RICE
FISH CURRY
Fresh fish fillets, cooked in a lemon herb sauce with green peppers and onions.  flsh masala
Fresh fish of the day, gently cooked in a tomato cream sauce.
Shrimp sauteéd with onion, ginger, garlic and fresh tomatoes, cooked in a curry sauce and finished with chef's special mix of spices and cilantro.
Bhuna Shrimp15.95  Tender shrimps gently sauteéd with onions,
shrimps sauteéd with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart:

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## VEGETABLE DISHES SERVED WITH RICE

Chana masala12.95  Chick peas, soaked overnight and cooked gently with onion, herbs and tomatoes.	"Nine Vegetables" cooked very gently in a creamy sauce with nine spices.			
COATTAR PANIR	VEGETABLE KOFTA12.95  Fresh vegetable croquettes, delicately spiced and cooked in a curry sauce.			
ALU MATTAR12.95 Green peas cooked with potatoes.	Yellow and black lentils simmered with whole spices and a touch of onion, ginger, garlic and fresh cilantro.  Chana Saag			
BAINGAN BhARTA12.95  Roasted eggplant with onions and fresh tomatoes.				
palak panir				
ALU SAAG12.95 Spinach cooked with potatoes.	house Bhaji masala12.95  Mixed vegetable fritiers cooked in creamy tomato sauce and spices.			
Shahl Panir	tomato suace una spices.			
desserts				
BADAMI Kheer	1CE CREAMS2.95			
flavored with cardamon. Served cold.  GULAB JAMUN	KULf15.95 A special Indian ice cream with crushed nuts.			
	MANGO MELBA			