

## appetizers

**PAPADAM (2 PIECES)** ..... 2.95  
*Lentil crackers, sundried.*

**VEGETABLE SAMOSAS (2 PIECES)** ... 4.95  
*Turnovers stuffed with seasoned diced potatoes, green peas. Served with tamarind chutney.*

**VEGETABLE PAKORAS (6 PIECES)** ... 4.95  
*Mixed vegetables deep fried with chick peas, flour, and spices. Served with tamarind chutney.*

**POTATO TIKKI** ..... 4.95  
*Potato patties seasoned with fresh herbs and spices, fried until golden brown. Served with tamarind chutney.*

## soups

**LENTIL & GARLIC SOUP** ..... 3.95  
*Refreshing lentil soup flavored with a touch of garlic, lemon juice and cilantro.*

**COCONUT SOUP** ..... 3.95  
*Shredded coconut cooked with milk and nuts. (No sugar or salt added.)*

**TOMATO SHORBA SOUP** ..... 3.95  
*Puree of fresh cooked tomatoes, seasoned with Indian herbs and spices.*

## 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** ..... 2.50

## FRESH BAKED BREADS COOKED IN THE CLAY OVEN

**NAN** ..... 3.25  
*Leavened handmade buttered bread, baked in Tandoori oven.*

**CHICKEN NAN** ..... 5.95  
*Leavened handmade bread stuffed with chicken, herbs and spices, baked in Tandoori oven.*

**ONION NAN** ..... 4.95  
*Leavened handmade bread topped with onions, herbs and spices.*

**GARLIC NAN** ..... 4.95  
*Leavened home-made bread topped with lots of chopped garlic and fresh cilantro.*

**ALU NAN** ..... 4.95  
*Leavened bread stuffed with potatoes mixed with herbs and spices, baked in Tandoori oven.*

**POORI (2 PIECES)** ..... 4.95  
*Whole wheat deep-fried puffed bread.*

**PANEER KULCHA** ..... 4.95  
*Home-made cheese seasoned with herbs and spices, stuffed in leavened bread, baked in Tandoori oven.*

**KHASTA ROTI** ..... 3.25  
*Whole wheat bread cooked in Tandoor oven. For diet conscious.*

## RICE SPECIALTIES

### BIRYANI

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

**VEGETABLE** 13.95

**CHICKEN** 14.95

**LAMB** 16.95

**SHRIMP** 16.95

**LEMON RICE** ..... 7.95  
*Basmati rice sautéed with mustard seeds and cashews. A South Indian delight*

**PLAIN RICE** ..... 3.95



**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.....13.95

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

### chicken curry.....13.95

*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.....13.95

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

### chicken vindaloo.....13.95

*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.....14.95

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

### chicken patiala.....14.95

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

### chicken do piazza.....14.95

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

### chili chicken kadai.....15.95

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

### butter chicken.....15.95

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

### chicken tikka saag.....15.95

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

## LAMB

SERVED WITH RICE

### LAMB CURRY.....15.95

*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.....15.95

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

### LAMB DO PIAZA.....15.95

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

### LAMB SAAG.....15.95

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

### LAMB VINDALOO.....15.95

*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.....15.95

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

## SEAFOOD

SERVED WITH RICE

### fish curry.....15.95

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

### LEMON fish kadai.....15.95

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

### fish masala.....15.95

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

### SHRIMP CURRY.....15.95

*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.....15.95

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

### BHUNA SHRIMP.....15.95

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

### SHRIMP VINDALOO.....15.95

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



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## VEGETABLE DISHES

SERVED WITH RICE

**CHANA MASALA** .....12.95

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

**MATTAR PANIR** .....12.95

*Green peas cooked with home-made unprocessed cheese*

**ALU MATTAR** .....12.95

*Green peas cooked with potatoes.*

**BAINGAN BHARTA** .....12.95

*Roasted eggplant with onions and fresh tomatoes.*

**PALAK PANIR** .....12.95

*Spinach cooked with home-made cheese.*

**ALU SAAG** .....12.95

*Spinach cooked with potatoes.*

**SHahi PANIR** .....12.95

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

**NAVRATTAN CURRY** .....12.95

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

**VEGETABLE KOFTA** .....12.95

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

**DAL MAKHANI** .....12.95

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

**CHANA SAAG** .....12.95

*Chick peas cooked with spinach and spices.*

**HOUSE BHaji MASALA** .....12.95

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

## DESSERTS

**BADAMI KHEER** ..... 3.95

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

**GULAB JAMUN** ..... 3.95

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

**ICE CREAMS** ..... 2.95

**KULFI** ..... 5.95

*A special Indian ice cream with crushed nuts.*

**MANGO MELBA** ..... 3.95

*A great ice cream sundae with mango sauce.*