

## 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.	

## SOUPS

LENTIL & GARLIC SOUP .....	4.95
Refreshing lentil soup flavored with a touch of garlic, lemon juice and cilantro.	
TOMATO SHORBA SOUP.....	4.95
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.	
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.....	3.25
Whole wheat bread cooked in Tandoor oven.	
For diet conscious.	

## RICE SPECIALTIES

LEMON RICE .....	7.95
Basmati rice sauteed with mustard seeds and cashews. A South Indian delight	
PLAIN RICE .....	3.95

### BIRYANI

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

VEGETABLE 14.95

CHICKEN 15.95

LAMB 17.95

SHRIMP 16.95

**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

<b>CHICKEN TIKKA MASALA.....</b>	<b>15.95</b>
<i>Smoked chicken breast pieces cooked in a tomato cream sauce with fenugreek.</i>	
<b>CHICKEN CURRY.....</b>	<b>13.95</b>
<i>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.</i>	
<b>CHICKEN KORMA .....</b>	<b>14.95</b>
<i>Boneless chicken cooked in a mild, rich almond and cream sauce.</i>	
<b>CHICKEN VINDALOO .....</b>	<b>14.95</b>
<i>Chunks of chicken sautéed with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very special, very spicy.</i>	
<b>CHICKEN SAAG.....</b>	<b>14.95</b>
<i>Delicately spiced boneless chicken with spinach, cooked in freshly ground spices.</i>	

<b>CHICKEN PATIALA.....</b>	<b>15.95</b>
<i>Boneless chicken cooked with fresh vegetables in a cream sauce with Indian spices.</i>	

<b>CHICKEN DO PIAZA .....</b>	<b>15.95</b>
<i>Boneless chicken cooked with green peppers, and onions.</i>	

<b>CHICKEN TIKKA SAAG.....</b>	<b>15.95</b>
<i>Boneless chicken breast marinated in yogurt and spices. Barbequed to perfection in the clay oven then cooked with fresh spinach.</i>	

<b>BUTTER CHICKEN .....</b>	<b>16.95</b>
<i>Our House Special. Boneless chicken tandoori cooked in a creamy tomato sauce and spices.</i>	

<b>CHILI CHICKEN KADAI .....</b>	<b>16.95</b>
<i>Boneless pieces of chicken sautéed with green chilies and coriander, finished with exotic Indian spices. Served in a traditional copper wok.</i>	

## LAMB

SERVED WITH RICE

<b>LAMB CURRY .....</b>	<b>16.95</b>
<i>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.</i>	
<b>LAMB PATIALA.....</b>	<b>16.95</b>
<i>Chunks of lamb cooked with fresh vegetables in a cream sauce with Indian spices.</i>	
<b>LAMB DO PIAZA .....</b>	<b>16.95</b>
<i>Chunks of lamb stir fried with chunks of onions and cooked in an aromatic garlic sauce.</i>	
<b>LAMB SAAG.....</b>	<b>16.95</b>
<i>Delicately spiced lamb with spinach, cooked in freshly ground spices.</i>	
<b>LAMB VINDALOO .....</b>	<b>16.95</b>
<i>Chunks of lamb with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very spicy, very special.</i>	
<b>LAMB MASALA.....</b>	<b>16.95</b>
<i>Chunks of lamb cooked in a tomato cream sauce.</i>	

## SEAFOOD

SERVED WITH RICE

<b>FISH CURRY .....</b>	<b>15.95</b>
<i>Fresh fish sautéed with onion, ginger, garlic, and fresh tomatoes cooked in a curry sauce and spices.</i>	
<b>LEMON FISH KADAI .....</b>	<b>15.95</b>
<i>Fresh fish fillets, cooked in a lemon herb sauce with green peppers and onions.</i>	
<b>FISH MASALA.....</b>	<b>15.95</b>
<i>Fresh fish of the day, gently cooked in a tomato cream sauce.</i>	
<b>SHRIMP CURRY .....</b>	<b>15.95</b>
<i>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.</i>	
<b>SHRIMP SAAG.....</b>	<b>15.95</b>
<i>Delicately spiced shrimps with spinach, cooked in freshly ground spices.</i>	
<b>BHUNA SHRIMP .....</b>	<b>15.95</b>
<i>Tender shrimps gently sautéed with onions, tomatoes and bell peppers.</i>	
<b>SHRIMP VINDALOO .....</b>	<b>15.95</b>
<i>Shrimps sautéed with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very special, very spicy.</i>	

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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 paneer.....13.95**

*Green peas cooked with home-made unprocessed cheese*

**alu mattar.....12.95**

*Green peas cooked with potatoes.*

**baingan bharta.....13.95**

*Roasted eggplant with onions and fresh tomatoes.*

**palak paneer.....13.95**

*Spinach cooked with home-made cheese.*

**alu saag.....13.95**

*Spinach cooked with potatoes.*

**shahi paneer.....13.95**

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

**navrattan curry.....13.95**

*"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.....13.95**

*Chick peas cooked with spinach and spices.*

**house bhaji masala.....12.95**

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

**kofta masala.....13.95**

*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.*