



Vegetarian Corner (Meal course is served with family style basmati rice)

Palak (Saag) (Palak Paneer / Alu Palak / Tofu Palak) <i>Flavorful blend of spinach cooked in rich gravy with your choice of homemade cottage cheese cubes (Paneer), diced potatoes or tofu cubes</i>	12.95	Chana Masala <i>Chick peas cooked with herbs and spices</i>	11.95
Mattar Paneer / Alu Mattar / Tofu Mattar <i>Fresh green peas cooked in traditional tomato herb sauce with your choice of homemade cottage cheese cubes, potatoes or tofu cubes</i>	12.95	Dal Tadka (Chana Dal) <i>Yellow chickpeas lentils tempered with delicate spices</i>	11.95
Kadai Paneer <i>Homemade cottage cheese with mushroom, peppers, tomatoes and onions cooked in a traditional Indian pan served sprinkled with freshly ground spices and herbs</i>	12.95	Dal Makhni (Black Dal) <i>Traditional all time favorite black lentils tempered with delicate spices and garnished with white butter or cream</i>	11.95
Paneer Tikka Masala <i>Tender piece of homemade cottage cheese cooked in creamy tomato sauce</i>	12.95	Vegetable Curry <i>Mix Vegetables simmered till dry in fresh spice blend gravy; a North Indian Specialty</i>	11.95
Malai Kofta (with nuts) <i>Soft Cheese and vegetable dumplings simmered in mild creamy sauce</i>	12.95	Baigan Bhartha <i>Oven roasted eggplant mashed and cooked with onions, tomatoes, green and red peppers, and a variety of spices, a delicacy from Punjab</i>	11.95
Alu Gobhi <i>Cauliflower stir fried with potatoes and cooked with ginger, onions and Indian spices</i>	12.95	Navarathan Korma <i>Mix Vegetables cooked with cashew nuts in a creamy sauce</i>	12.95
		Goan Vegetable Curry (with nuts) <i>Vegetables cooked in traditional chili "hot" Goan sauce (Coconut sauce tempered with spice blend and curry leaves)</i>	12.95
		Bhindi Masala <i>Cut Okra sauted with spices, and onions</i>	12.95

Halal Selections (Certified Halal meat)

Chicken Curry	16.95	Mutton (Goat) Curry	18.95
Chicken Biryani	16.95	Mutton (Goat) Biryani <i>Finest Basmati rice cooked with halal goat, nuts and vegetables</i>	19.95
Chicken Tikka Masala	17.95	Chicken Momo (6) Fried	6.95
Chicken Kabob	17.95	Chicken Momo (9) Steamed	14.95
Chili Chicken	17.95		

Rice Specialties

Gluten Free

Vegetable Biryani <i>Aromatic basmati rice cooked with nuts and vegetables</i>	13.95	Lamb Biryani <i>Basmati rice cooked with lamb, nuts and vegetables</i>	17.95
Chicken Biryani <i>Finest basmati rice cooked with chicken, nuts and with/without vegetables</i>	15.95	Mutton (Goat) Biryani <i>Basmati rice cooked with mutton (goat), nuts and vegetables</i>	19.95
Shrimp Biryani <i>Shrimp sautéed in mix vegetables, nuts and herbs, and mixed with basmati rice</i>	17.95	Mughalai Biryani <i>Aromatic basmati rice cooked with sautéed shrimp, lamb, chicken, mix vegetables, nuts and herbs</i>	19.95

House Specialties

Gluten Free

Chicken Madras (Hot) <i>Chicken cubes cooked in rich hot and spicy gravy, tampered with whole red chilies and mustard seeds</i>	14.95	Lamb Roganjosh <i>Stir fried Lamb cooked with spices in garlic and homemade yogurt in traditional Kashmiri sauce</i>	17.95
South Indian Chicken Curry (with nuts) <i>Boneless chicken cooked with mushrooms in coconut and cashew paste sauce</i>	14.95	Lamb Boti Masala <i>Marinated-broiled lamb cubes cooked in creamy tomato sauce</i>	17.95
Chicken Bhunna <i>Chicken cooked with onions, tomatoes and spices</i>	14.95	Keema Paneer Mutter <i>Minced Lamb cooked with homemade cottage cheese, green peas and herbs</i>	17.95
Butter Chicken (with/without bones) <i>Marinated chicken pieces barbecued in the oven and combined with a mixture of creamy tomato sauce and honey</i>	14.95	Shrimp Vegetable <i>Shrimp mixed with vegetables cooked in a rich herbs, onions, garlic, and ginger sauce</i>	17.95
		Goan Shrimp Curry <i>Shrimp cooked in a traditional hot and tangy Goan (coconut, coconut cream and mustard seeds) curry</i>	17.95

