

# Jewel of India



# STARTERS

## **SAMOSA**

Two crispy pastry shells stuffed with your choice of delicately spiced potatoes and peas or spiced lean ground lamb meat

VEG. \$5.50      CHAAT \$6.99(1)      LAMB 7.99

## **PAKORAS**

Choice of assorted breaded and mildly spiced fritters

VEG. \$5.50      PANEER \$7.99      CHICKEN \$7.99      FISH \$7.99  
\$5.99

## **ONION BHAJI**

Onion dipped in garbanzo bean flour and fried

ALOO CHAT PAPRI \$7.99

Potato, crispy wafers and garbanzo beans topped with special sweet and spicy sauce and

ALOO TIKKI \$5.50

Potato cakes mildly spiced and fried, served with special sauce

SAUTEED VEGETABLES \$8.99

Lightly seasoned and sautéed mixed vegetables

SEEKH KABOB \$9.99

Six pieces of lamb meat blended with herbs and spices grilled in a special tandoor oven

HOUSE PLATTER \$8.99

Assortment of chicken and fish pakora, seekh kabob

MIXED VEGETABLE PLATTER \$8.99

Vegetable samosa, veg pakora, paneer pakora (serves two)

PAPADAM \$2.99

Five crispy wafers made from lentil flour

HUMMUS BI TAHINI \$5.99

The original Middle Eastern dip of garbanzo beans, tahini sauce and Served with soft pita bread

BABA GHANNOJ \$5.99

Eggplant smoked on an open fire, pureed and mixed with tahini sauce and Served with soft pita bread

PANI PURI (GOL GAPPA) \$6.99

six small, lightly toasted flour balls served with spicy water filling

MANCHURIAN GOBI \$9.99

Indian Chinese fried cauliflower

# SOUP & SALAD

DAAL VEGETABLE SOUP \$5.99

Slow cooked lentil soup with vegetable pieces

TOMATO SOUP \$5.99

A rich curried tomato soup spiced with ginger and fresh cilantro

CHICKEN SOUP \$6.99

A rich chicken, lentil and rice soup flavored with Indian spices

CUCUMBER SALAD \$6.99

Indian style salad made of fresh cucumber, lettuce, tomato and onion

INDIAN SALAD \$6.99

Fresh lettuce, cucumber, tomatoes, onions and lemon served with Raita

CAESAR SALAD \$6.99

Fresh romaine lettuce prepared with a classic Caesar dressing, with croutons.

CHICKEN SALAD \$7.99

Chicken breast and lettuce with a classic Ranch dressing

# THALI SPECIAL (DINE IN ONLY)

Served in Thali (Platter). Served with rice, naan or roti, raita, dessert and drink .(Dessert Option: Kheer, Kulfi or Gulab Jamun ) (Drink Options: any type soda, lassi, mango lassi, or chai)

**VEGETARIAN 17.99**

MATAR PANEER WITH CHANNA

MASALA

OR

MALAI KOFTA WITH DAAL  
MAHARANI

**NON-VEG. 17.99**

CHICKEN CURRY WITH BUTTER

CHICKEN

OR

LAMB CURRY WITH CHICKEN  
VINDALOO

# TANDOORI CUISINE

## **TANDOORI CHICKEN**

Chicken marinated in yogurt, garlic, ginger and lemon juice and roasted in tandoor

**HALF \$14.99**

**FULL \$25.99**

## **CHICKEN TIKKA**

Boneless chicken breast marinated in yogurt & Indian spices, grilled in tandoor

**\$14.99**

## **LAMB BOTI KABOB**

Onion dipped in garbanzo bean flour and fried

**\$16.99**

## **TANDOORI PRAWNS**

Potato, crispy wafers and garbanzo beans topped with special sweet and spicy sauce and

**\$16.99**

## **TANDOORI FISH**

Potato cakes mildly spiced and fried, served with special sauce

**\$16.99**

## **JEWEL OF INDIA SPECIAL MIXED GRILL**

Lightly seasoned and sautéed mixed vegetables

**\$19.99**

## **RACK OF LAMB**

Six pieces of lamb meat blended with herbs and spices grilled in a special tandoor oven

**\$19.99**

## **TANDOORI SALMON**

Assortment of chicken and fish pakora, seekh kabob

**\$17.99**

## **LAMB KEEMA KABOB**

Vegetable samosa, veg pakora, paneer pakora (serves two)

**\$16.99**

## **PANEER TIKKA KABOB**

Five crispy wafers made from lentil flour

**\$16.99**

# SOUTH INDIAN

(Pick up or Dine in only- 20 mins. prep time)

## **IDLI SAMBAR**

Steamed cake from a batter of black lentil and rice. Served with chutney and sambar

**\$8.99**

## **DAHI VADA**

Grounded lentils fried and shaped like donuts. Garnished with yogurt, served with house spices and chutney

**\$7.99**

## **SAMBAR VADA**

Sambar poured over lentil donuts, garnished with spices. Served with chutney.

**\$8.99**

## **SAMBAR**

Mixed vegetables with thick lentils and spices soup, a south Indian tradition

**\$5.99**

## **MASALA DOSA**

Thin rice crepe stuffed with potato masala. Served with chutneys and sambar

**\$11.99**

## **PANEER DOSA**

Fermented pancake stuffed with paneer. Served with chutneys and sambar.

**\$13.99**

## **CHICKEN DOSA**

Fermented pancake stuffed with aromatic chicken pieces. Served with chutneys and

**\$13.99**

## **LAMB DOSA**

Fermented pancake stuffed with tender pieces of lamb. Served with chutneys and sambar.

**\$13.99**

# RICE DELICACIES

## **ROYAL BIRYANI (GLUTEN FREE)**

A Mughlai Basmati rice dish prepared with saffron, nuts, raisins & spices. Served with

Raita. Choices are:

**VEGETABLE BIRYANI \$13.99**

**CHICKEN BIRYANI \$14.99**

**LAMB BIRYANI \$14.99**

**SHRIMP BIRYANI \$14.99**

**GOAT BIRYANI \$15.99**

**PANEER BIRYANI \$14.99**

**EGG BIRYANI \$13.99**

**FISH BIRYANI \$14.99**

## **PLAIN RICE**

**\$2.99**

## **MUSHROOM MATAR PULLAO**

**\$5.99**

## **PEAS PULLAO**

**\$4.99**

# VEGETARIAN SELECTION

Our curries are prepared with fresh Indian herbs and spices, tomatoes and onions.  
These specialties are served with basmati rice. Please specify : Mild, Medium, or  
Hot

<b>DAAL MAHARANI (VEGAN)</b>	\$ 11.99
Black Lentils slowly cooked with spices	
<b>CHANNA MASALA (VEGAN)</b>	\$ 11.99
Garbanzo beans cooked with onions, tomatoes, and spices	
<b>VEGETABLE CURRY (VEGAN)</b>	\$ 11.99
Sauteed mixed vegetables topped with curry sauce	
<b>EGG BHURJI</b>	\$ 12.99
This popular dish is cooked with eggs in onions, tomatoes, ginger, chilies and spices	
<b>VEGETABLE COCONUT CURRY (VEGAN)</b>	\$ 12.99
Rich curry cooked with coconut, ginger, garlic and our special blend of spices	
<b>VEGETABLE JALFRAZIE (VEGAN)</b>	\$ 12.99
Vegetables stir-fried in brown curry with bell peppers, garlic, ginger, tomatoes and onions	
<b>OKRA MASALA (VEGAN)</b>	\$ 13.99
Okra sauteed with onions and spices	
<b>DAAL TUDKA (VEGAN)</b>	\$ 12.99
Yellow lentils cooked in exotic sauce	
<b>VEGETABLE MASALA</b>	\$ 13.99
Assortment vegetables cooked in creamy tomato masala sauce	
<b>MATAR PANEER</b>	\$ 13.99
Homemade cheese cubes and garden peas cooked in creamy tomato sauce	
<b>MALAI KOFTA</b>	\$ 13.99
Grounded cheese and vegetable balls in creamy curry sauce	
<b>PANEER TIKKA MASALA</b>	\$ 13.99
Cheese cubes cooked in a tomato creamy curry sauce	
<b>PALAK PANEER</b>	\$ 13.99
Homemade cheese cubes cooked in exotic spinach sauce	
<b>ALOO PALAK (VEGAN)</b>	\$ 12.99
Potatoes mixed within an spiced spinach sauce	
<b>ALOO GOBHI (VEGAN)</b>	\$ 12.99
Fresh cauliflower and potatoes sauteed with herbs and spices	
<b>ALOO MATAR (VEGAN)</b>	\$ 11.99
Fresh garden peas and potatoes cooked in herbs and spices	
<b>MUSHROOM MATAR (VEGAN)</b>	\$ 12.99
Fresh sliced mushrooms and peas sauteed with ginger and spices	
<b>BAINGAN BHARTHA (VEGAN)</b>	\$ 13.99
Eggplant baked tandoor, in mashed and sauteed with ginger and spices	
<b>NAVRATTAN KORMA</b>	\$ 12.99
Mixed vegetables cooked in a creamy sauce	
<b>PALAK DAAL (VEGAN)</b>	\$ 13.99
Yellow lentils with spinach	
<b>PUNJABI ALOO CHANNA CURRY (VEGAN)</b>	\$ 12.99
Potato and garbanzo beans cooked Punjabi style	
<b>MANGO VEGETABLE CURRY</b>	\$ 13.99
Tender vegetables sauteed with Major Grey Mango Chutney and a touch of cream	
<b>VEG PAKORAS CURRY</b>	\$ 13.99
Cooked with gram flour & yogurt based curry with vegetable dumpling.	
<b>CHANNA PANEER</b>	\$ 13.99
Garbanzo beans and cheese cooked with onions, tomatoes and spices	
<b>SHIMLA PANEER</b>	\$ 14.99
Our special paneer dish consisting of bell peppers, onion, tomato & a blend of unique spices	



# CHICKEN CURRYS

All curries can be made without dairy upon request. Add vegetables to chicken, lamb, or fish curry for an additional \$2.00

<b>CHICKEN CURRY</b>	\$13.99
Chicken pieces cooked with fresh herbs and spices	
<b>CHICKEN VINDALOO</b>	\$13.99
Chicken pieces in spicy tangy sauce with peppers and hot chilies	
<b>CHICKEN SAAG</b>	\$13.99
Chicken pieces cooked in succulent spinach sauce	
<b>CHICKEN KORMA</b>	\$13.99
Boneless chicken simmered in a spicy creamy sauce	
<b>CHICKEN JALFREZI</b>	\$13.99
Boneless chicken stir fried with bell peppers, ginger, garlic, and onions with a special blend of spices	
<b>CHICKEN TIKKA MASALA</b>	\$14.99
Boneless tandoori chicken breast tikka cooked in special curry sauce	
<b>KARAHİ CHICKEN</b>	\$13.99
Chicken pieces cooked with onions, peppers, and hot chilies	
<b>CHICKEN MANGO CURRY</b>	\$14.99
Tender chicken sauteed with Major Grey Mango Chutney & a special blend of spices	
<b>MADRAS CHILI CHICKEN</b>	\$13.99
Cooked in a sauce of tomato, roasted dry chilies, garlic and mild spices	
<b>KASHMIRI CHICKEN</b>	\$14.99
Boneless chicken breast cooked with yogurt, garlic, and mild spices garnished with cashews and almonds	
<b>BUTTER CHICKEN</b>	\$14.99
Boneless chicken breast cubes cooked in a creamy tomato sauce	
<b>COCONUT CHICKEN( NO DAIRY)</b>	\$14.99
Boneless chicken cooked with coconut milk	
<b>CHICKEN ROGAN JOSH</b>	\$13.99
Chicken pieces cooked in a spicy North Indian dish of cooked yogurt, cream and rich masala	

# LAMB CURRYS

<b>GOAT MEAT CURRY</b>	\$14.99
Fresh goat meat cooked in onion, garlic, and ginger with fresh tomatoes	
<b>LAMB CURRY</b>	\$13.99
Tender cubes of lamb cooked with ground herbs and spices	
<b>LAMB KOFTA</b>	\$13.99
Ground lamb meat balls cooked in spicy cream sauce	
<b>LAMB SAAG</b>	\$14.99
Lamb sauteed & served in delicate spinach sauce	
<b>LAMB SHAHI KORMA</b>	\$14.99
Juicy lamb cooked in creamy sauce topped with nuts & raisins	
<b>LAMB VINDALOO</b>	\$13.99
Lamb pieces with potatoes in spicy tangy sauce	
<b>LAMB BOTI MASALA</b>	\$14.99
Marinated tandoori lamb cooked in mild spicy sauce with a touch of cream and tomato sauce	
<b>MADRAS CHILI LAMB</b>	\$14.99
Cooked in a sauce of tomato, roasted dry chilies, garlic and spices	
<b>KARAHİ LAMB</b>	\$14.99
Lamb pieces cooked in curry sauce with onions, peppers and chilies	
<b>LAMB JALFREZI</b>	\$14.99
Boneless lamb stir fried with bell peppers, ginger, garlic and onions	
<b>LAMB MANGO CURRY</b>	\$14.99
Tender lamb cooked in Major Grey Mango Chutney with a touch of cream, ginger and garlic	
<b>KASHMIRI LAMB</b>	\$14.99
Boneless lamb cooked with yogurt, garlic, and mild spices garnished with cashews &	
<b>LAMB ROGAN JOSH</b>	\$14.99
lamb pieces cooked in a spicy North Indian dish of cooked yogurt, cream and rich masala	

# FISH AND PRAWN CURRYS

<b>FISH OR PRAWN CURRY</b>	\$14.99
Curry with choice of cod or prawns	
<b>FISH OR PRAWN VINDALOO</b>	\$14.99
Spicy tangy sauce, peppers, and hot chilies with choice of cod or prawns	
<b>SHRIMP MASALA</b>	\$14.99
Tender shrimp cooked in exotic sauce	
<b>MADRAS CURRY FISH OR PRAWNS</b>	\$14.99
Tender prawns or cod served in a hot and spicy tangy sauce	
<b>MANGO CURRY FISH OR PRAWNS</b>	\$14.99
Mango based curry with your choice of cod or prawns	
<b>JALFREZI FISH OR PRAWNS</b>	\$14.99
Choice of cod or prawns sauteed with peppers, ginger and onions	
<b>SHRIMP SAAG</b>	\$14.99
Tender shrimp with herbs and spices in a delicate spinach sauce	
<b>COCONUT FISH CURRY</b>	\$14.99
South Indian style fish curry prepared with coconut, red chillies & tamarind	
<b>KASHMIRI PRAWNS</b>	\$14.99
Tender prawns cooked with yogurt, mild spices garnished with cashews and almonds	

## TANDOORI BREADS

<b>PLAIN NAAN</b>	\$2.75	<b>GARLIC NAAN</b>	\$3.50
Tandoor baked leavened		Bread flavored with garlic	
<b>KEEMA NAAN</b>	\$5.99	<b>VEGETABLE NAAN</b>	\$5.50
Naan stuffed with minced lamb		Naan stuffed with mixed vegetables	
<b>ONION KULCHA</b>	\$4.99	<b>CHICKEN NAAN</b>	\$5.50
Naan filled with spiced onion		Naan stuffed with chicken	
<b>SPINACH NAAN</b>	\$4.99	<b>SHAHİ PANEER NAAN</b>	\$5.50
Naan filled with spinach		Indian cheese filled naan	
<b>ROTI</b>	\$2.50	<b>PURI</b>	\$2.50
Whole wheat tandoor baked bread		Whole wheat fluffy deep fried bread	
<b>PARATHA</b>	\$3.99	<b>BHATURA</b>	\$2.99
Unleavened whole wheat bread		Fluffy fried bread of fine flour	
<b>ALOO PARATHA</b>	\$4.99	<b>GOBI NAAN</b>	\$4.99
Whole wheat bread stuffed with mildly spiced potatoes		Leavened bread stuffed with cauliflower	
<b>GARLIC BASIL NAAN</b>	\$3.50	<b>PANEER &amp; SPINACH NAAN</b>	\$5.99
		NAAN	
<b>ASSORTED BREAD BASKET</b>	\$11.99	<b>SPINACH &amp; GARLIC NAAN</b>	\$5.99
Assortment of one garlic naan, onion kulcha and aloo paratha			

## SIDE ORDERS

<b>MANGO CHUTNEY</b>	\$2.25	<b>COCONUT CHUTNEY</b>	\$2.25
<b>TAMARIND CHUTNEY</b>	\$1.50	<b>MINT CHUTNEY</b>	\$1.50
<b>RAITA</b>	\$3.95	<b>PLAIN DAHI</b>	\$3.75
<b>MIXED PICKLE</b>	\$2.25	<b>GREEN CHILI &amp; SLICED ONIONS</b>	\$2.25

## DESSERTS

<b>RAS MALAI</b>	\$5.99
A creamy delight made with sweetened curd cheese in a rich cream sauce flavored with nuts and rose water	
<b>GULAB JAMUN</b>	\$4.99
Special dough, fried golden brown and served warm or cold in a sugar and cardamom syrup	
<b>KHEER</b>	\$4.99
North Indian style rice pudding topped with almonds and raisins	
<b>KULFI</b>	\$3.99
Traditional ice-cream made of condensed milk, fresh cream, saffron and cardamom.* Mango * Pistachio	
<b>MANGO CUSTARD</b>	\$4.99
Homemade mango custard topped with nuts or mango pulp	
<b>BAKLAVA</b>	\$4.50
A delicious Middle Eastern pastry, made of nuts baked between layers of thin dough and steeped in syrup that has been flavored with exotic juices	