



Freshly Baked Naan Bread





Basmati Rice

Lunch Buffet

monday to friday: 11:00am - 2:30pm, saturday and sunday 11:30am - 3:00pm



Lunch Box to Go

\$6.50

\$4.75

\$4.50

\$6.50

\$5.95

\$6.95

\$7.95

Dinner

monday to sunday: 5:00pm - 10:00pm

Happy Hour

sunday to thursday: 4:30pm - 6:30pm

Dinner

Shuruaat (Appetizers)

start off your meal with our delicious authentic indian appetizers



Onion Bhaji



Spring onions fritters, served with chutney



Vegetable Samosa

Crispy fried turnover deliciously filled with

mildly spices potatoes and indian herbs.

● 9 reviews ② 2 photos





Lamb Keema Samosa

Crispy fried turnover deliciously filled with ground lamb and indian herbs.

★ 3 reviews 6 6 photos



Vegetable Pakora

Mixed vegetables deep-fried in gram flour batter



Paneer Pakora

Homemade indian cheese square deep-fried in gram flour batter



Chicken Pakora

Fresh chicken breast, batter dipped and fried till golden



Fish Pakora

Cubes of cod fish dipped in a special batter and fried to golden perfection

★ 1 review

Chicken 65

\$6.95

\$7.95

\$6.95

\$6.95

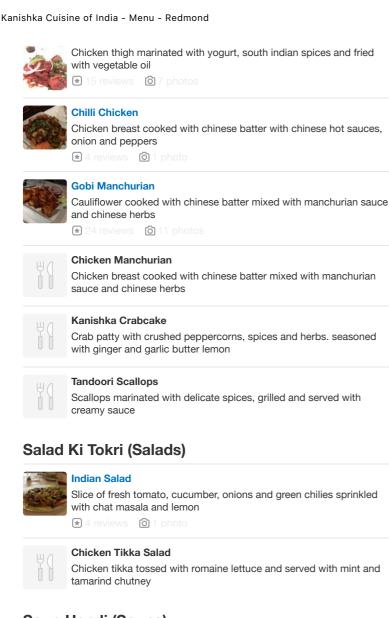
\$6.95

\$10.95

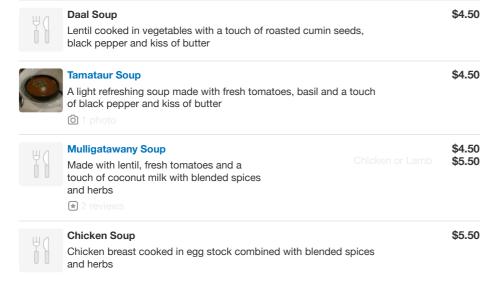
\$11.95

\$4.50

\$8.95



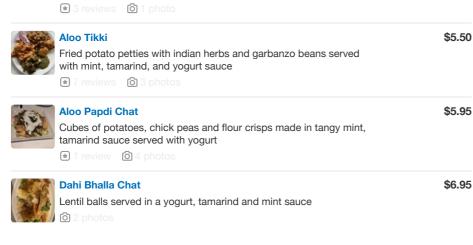
Soup Handi (Soups)



Chat Corner (Savory Snacks)

tasty and delicate typical indian road-side snacks from stalls or carts in india





Bawarchi Ka Khaash (Chef's Choice)

spice levels: mild, medium, medium hot, hot or extra hot. all entrees served with basmati rice

\$11.95

\$13.95

\$11.95 \$13.95

\$11.95 \$13.95

\$11.95 \$13.95

\$24.95

\$24.95

\$24.95

\$13.95

\$13.95



Bhuna Gosht

Boneless cubes cooked with onions, tomatoes, bell peppers and fresh garlicginger sauce

★ 4 reviews 5 photos



Methi Gosht

Pieces of boneless chicken cooked with dry fenugreek (methi), onions, tomatoes, bell peppers and fresh garlic-ginger sauce

★ 2 reviews ② 2 photos



Saffron Gosht

Curried and finished in a creamy saffron

Hyderabadi Dum Briyani

Basmati rice richly flavored with saffron and cooked with indian herbs on low heat. served only on fridays and saturdays

Stuffed Alaskan Halibut

Fresh alaskan halibut fillet stuffed with spinach and mushrooms; covered with a mouthwatering saffron-cracked mustard



Malai Halibut

Marinated with cashew nut and cooked with a special sauce



Seafood Platter

A sampling of baked halibut, scallops, and prawns finished with ginger cream sauce

Samundar Se (Seafood Entrees)

spice levels: mild, medium, medium hot, hot or extra hot. all entrees served with basmati rice



Fish Curry

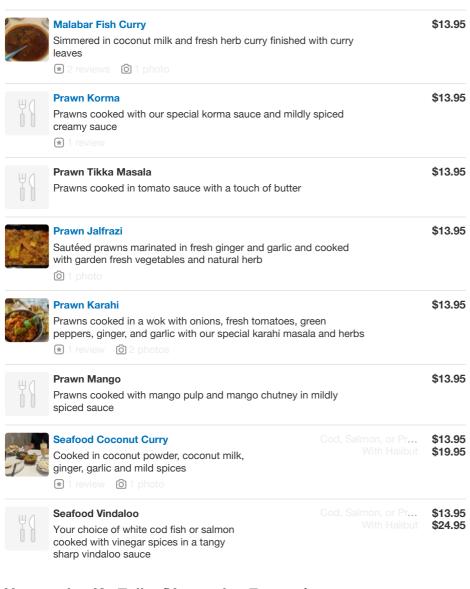
Cod fish cooked in tomato onion based gravy with mustard and

★ 6 reviews



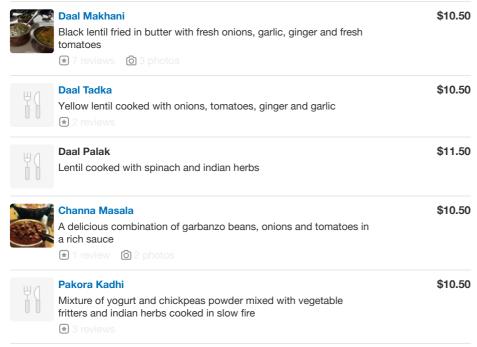
Salmon cooked with garden fresh spinach, tomatoes, ginger, garlic and herbs

★ 2 reviews 1 photo



Vegetrarian Ka Zaika (Vegetarian Entrees)

spice levels: mild, medium, medium hot, hot or extra hot. all entrees served with basmati rice



\$11.50

Aloo Gobi



Fresh cauliflower and potatoes cooked with onions and tomatoes in kanishka's seasonings



Mattar Methi Palak \$11.50 A unique combination of spinach, fenugreek and green peas

★ 1 review 1 photo



Vegetable Jalfarzi

Fresh garden vegetables marinated in fresh ginger, garlic and then cooked with natural herbs

★ 1 review



Baingan Masala

Fresh indian baby eggplant cooked in onions, green peppers and tomatoes with spiced sauce

2 reviews



Bhindi Masala

Fresh okra stuffed with indian spices and cooked with onions and peppers



Sabzi Vindaloo

Mixed vegetables cooked with spices in a tangy sharp sauce

2 reviews



Baingan Bharta

Eggplant roasted in tandoor, then mashed and blended with tomatoes, onions, ginger, garlic, and simmered with mild spices and herbs



Dum Aloo

Stuffed potatoes cooked in kanishka's special sauce

★ 8 reviews



Vegetable Saag

Garden fresh vegetables cooked with fresh spinach, ginger, garlic and herbs



Mushroom Do Piyaza

Garden fresh mushrooms cooked in wok with onions, tomatoes, green peppers, ginger, garlic and herbs

★ 2 reviews



Achari Vegetable

Mixed vegetables spiced in a tangy sharp homemade indian pickles

★ 1 reviev



Paneer Karahi

Cubes of homemade indian cheese cooked in a wok with onions, green peppers, fresh tomatoes, ginger and garlic

3 raviaws



Aloo / Paneer Saag

Potatoes or paneer cooked with garden fresh spinach, coriander, onions, ginger, tomatoes and mild spices

ា 1 photo



Malai Kofta

Homemade indian cheese stuffed with potatoes, dry nuts, vegetable balls and cooked in mildly-spiced creamy sauce

\$11.50

\$11.50

\$11.50

\$11.50

\$11.50

\$11.50

\$11.50

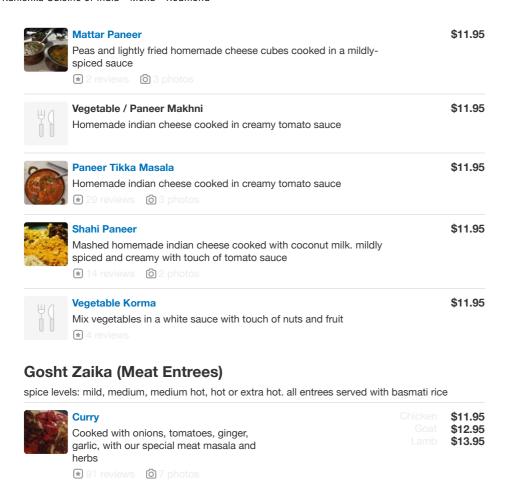
\$11.50

\$11.50

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\$11.50

\$11.50



Vindaloo

Cubes of potatoes and fresh tomatoes cooked with vinegar spices in a tangy sharp vindaloo sauce

★ 26 reviews 5 photos



Do Piyaza

Cooked with seasoned sautéed onions, peppers, tomatoes, ginger, garlic, and indian herbs



Karahi

Cooked in a wok with onions, green peppers, tomatoes, ginger, garlic and our special kadai masala and herb



Gently cooked with garden fresh spinach, coriander and mild spices



Marinated in ginger, garlic and cooked with fresh garden vegetables and natural herbs



Masala

Marinated in yogurt, ginger, garlic and herbs then cooked with onions, tomatoes, and fresh mint

Tikka Masala

\$11.95 \$13.95

\$11.95

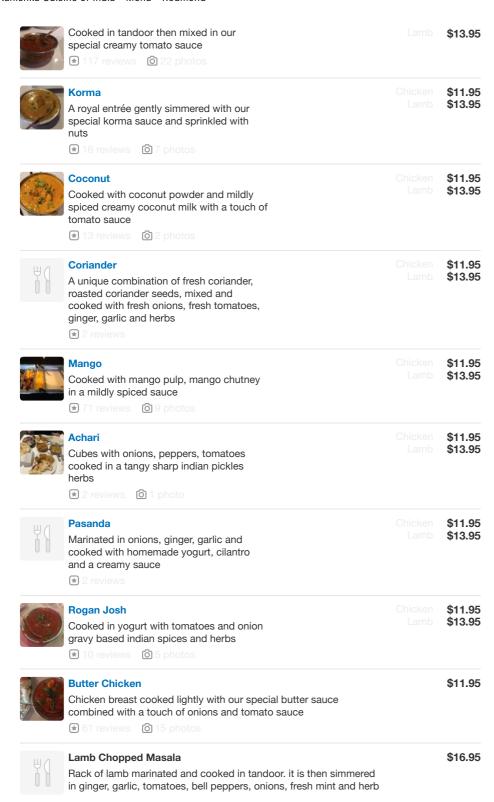
\$1.95 \$13.95

\$11.95 \$13.95

\$11.95 \$13.95

\$11.95 \$13.95

\$11.95 \$13.95



Tandoori Ka Flame (Tandoori Entrees)

tandoori cuisine is an ancient method of cooking using a clay oven called a tandoor. we cook all our food to absolute perfection. all entrees served with basmati rice



Tandoori Vegetable

\$12.95

Mixed vegetables marinated with tandoori masala and cooked in tandoori oven

↑ photo



Tandoori Chicken

\$12.95

Chicken leg quarters cooked in tandoor and served with grilled onions, bell peppers, lemon and our special tikka sauce

	★ 51 reviews	
	Paneer Tikka Cubes of homemade indian cheese marinated with our special red sauce with yogurt and herbs, cooked in tandoor and served with onions, peppers, lemon and our special masala sauce 35 reviews 6 6 photos	\$12.95
	Chicken Tikka Chicken breast marinated with our special red sauce with yogurt and herbs, cooked in tandoor and served with onions, peppers, lemon and our special masala sauce 23 reviews © 9 photos	\$12.95
#1	Saffron Tikka Chicken breast marinated with sour cream, saffron, indian herbs, eggs, and yogurt then cooked in tandoor and served with grilled onions, peppers and our special tikka sauce 3 reviews	\$12.95
	Chicken Chilli Tikka Chicken breast baked in tandoor then sautéed in pan with bell peppers, onions, chili sauce and herbs. served with onions, peppers, lemon and our special tikka sauce 2 reviews 1 photo	\$13.95
	Lamb Tikka Lamb marinated with our special red sauce with yogurt and herbs, cooked in tandoor and served with onions, peppers, lemon and our special masala sauce 1 5 reviews 2 photos	\$13.95
#(Murg Hariyali Kabaab Chicken breast marinated with mint and coriander sauce cooked in tandoori oven. served with vegetables and special sauce	\$14.95
#1	Murg Malai Kabaab Boneless chicken marinated with sour cream and cream cheese and cooked in tandoori oven. served with vegetables and special sauce	\$14.95
#1	Sheek Kabaab Ground lamb blended with herbs, onions, green peppers, and eggs cooked in tandoor and served with grilled onions, peppers, lemon and our special tikka sauce	\$13.95
	Mixed Grill A unique combination of chicken leg quarters, chicken tikka, lamb tikka, sheek kabab, fish, and prawns. all cooked in tandoor and served with grilled onions, peppers, lemon and our special tikka sauce * 6 reviews	\$14.95
¥1	Malai Lamb Chops Rack of lamb marinated in ginger, garlic, cashew, and almond with indian spices and cooked in tandoori oven	\$17.95
#(Rack of Lamb Our best dish of lamb specially marinated with red wine, herbs and our chef's choice of special masala. served with grilled onions, peppers, lemon and our special tikka sauce	\$17.95
#1	Tandoori Prawn Marinated and cooked in tandoor. served with grilled onions, peppers, lemon and our special tikka sauce	\$14.95 \$19.95