



Freshly Baked Naan Bread

★ 1 review 📷 1 photo



Basmati Rice

★ 18 reviews 📷 3 photos

Lunch Buffet

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



Lunch Box to Go

\$6.50

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

★ 4 reviews

\$4.75



Vegetable Samosa

Crispy fried turnover deliciously filled with mildly spices potatoes and indian herbs.

★ 9 reviews 📷 2 photos

Two Pieces

\$4.50



Lamb Keema Samosa

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

★ 3 reviews 📷 6 photos

Two Pieces

\$6.50



Vegetable Pakora

Mixed vegetables deep-fried in gram flour batter

★ 4 reviews 📷 5 photos

\$5.95



Paneer Pakora

Homemade indian cheese square deep-fried in gram flour batter

★ 4 reviews

\$6.95



Chicken Pakora

Fresh chicken breast, batter dipped and fried till golden

★ 1 review 📷 1 photo

\$7.95



Fish Pakora

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

★ 1 review

\$7.95

Chicken 65

\$6.95



Chicken thigh marinated with yogurt, south indian spices and fried with vegetable oil

★ 15 reviews 📷 7 photos



Chilli Chicken

\$6.95

Chicken breast cooked with chinese batter with chinese hot sauces, onion and peppers

★ 4 reviews 📷 1 photo



Gobi Manchurian

\$6.95

Cauliflower cooked with chinese batter mixed with manchurian sauce and chinese herbs

★ 24 reviews 📷 11 photos



Chicken Manchurian

\$6.95

Chicken breast cooked with chinese batter mixed with manchurian sauce and chinese herbs



Kanishka Crabcake

\$10.95

Crab patty with crushed peppercorns, spices and herbs. seasoned with ginger and garlic butter lemon



Tandoori Scallops

\$11.95

Scallops marinated with delicate spices, grilled and served with creamy sauce

Salad Ki Tokri (Salads)



Indian Salad

\$4.50

Slice of fresh tomato, cucumber, onions and green chilies sprinkled with chat masala and lemon

★ 4 reviews 📷 1 photo



Chicken Tikka Salad

\$8.95

Chicken tikka tossed with romaine lettuce and served with mint and tamarind chutney

Soup Handi (Soups)



Daal Soup

\$4.50

Lentil cooked in vegetables with a touch of roasted cumin seeds, black pepper and kiss of butter



Tamataur Soup

\$4.50

A light refreshing soup made with fresh tomatoes, basil and a touch of black pepper and kiss of butter

📷 1 photo



Mulligatawany Soup

\$4.50

Made with lentil, fresh tomatoes and a touch of coconut milk with blended spices and herbs

★ 2 reviews

Chicken or Lamb

\$5.50



Chicken Soup

\$5.50

Chicken breast cooked in egg stock combined with blended spices and herbs

Chat Corner (Savory Snacks)

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



Samosa Chat

\$5.50

Crispy fried turnover deliciously filled with mildly spiced potatoes and chickpea

★ 3 reviews 📷 1 photo

**Aloo Tikki****\$5.50**

Fried potato patties with indian herbs and garbanzo beans served with mint, tamarind, and yogurt sauce

★ 7 reviews 📷 3 photos

**Aloo Papdi Chat****\$5.95**

Cubes of potatoes, chick peas and flour crisps made in tangy mint, tamarind sauce served with yogurt

★ 1 review 📷 4 photos

**Dahi Bhalla Chat****\$6.95**

Lentil balls served in a yogurt, tamarind and mint sauce

📷 2 photos

Bawarchi Ka Khaash (Chef's Choice)

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

**Bhuna Gosht**

Chicken **\$11.95**
Lamb **\$13.95**

Boneless cubes cooked with onions, tomatoes, bell peppers and fresh garlic-ginger sauce

★ 4 reviews 📷 5 photos

**Methi Gosht**

Chicken **\$11.95**
Lamb **\$13.95**

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

★ 2 reviews 📷 2 photos

**Saffron Gosht**

Chicken **\$11.95**
Lamb **\$13.95**

Curried and finished in a creamy saffron sauce

**Hyderabadi Dum Briyani**

Chicken **\$11.95**
Goat **\$13.95**

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

**Stuffed Alaskan Halibut****\$24.95**

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

**Malai Halibut****\$24.95**

Marinated with cashew nut and cooked with a special sauce

**Seafood Platter****\$24.95**

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

★ 2 reviews

Samundar Se (Seafood Entrees)

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

**Fish Curry****\$13.95**









Cod fish cooked in tomato onion based gravy with mustard and indian herbs

★ 6 reviews

**Fish Saag****\$13.95**






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

★ 2 reviews 📷 1 photo

	Malabar Fish Curry Simmered in coconut milk and fresh herb curry finished with curry leaves ★ 2 reviews 📷 1 photo	\$13.95
	Prawn Korma Prawns cooked with our special korma sauce and mildly spiced creamy sauce ★ 1 review	\$13.95
	Prawn Tikka Masala Prawns cooked in tomato sauce with a touch of butter	\$13.95
	Prawn Jalfrazi Sautéed prawns marinated in fresh ginger and garlic and cooked with garden fresh vegetables and natural herb 📷 1 photo	\$13.95
	Prawn Karahi Prawns cooked in a wok with onions, fresh tomatoes, green peppers, ginger, and garlic with our special karahi masala and herbs ★ 1 review 📷 2 photos	\$13.95
	Prawn Mango Prawns cooked with mango pulp and mango chutney in mildly spiced sauce	\$13.95
	Seafood Coconut Curry Cooked in coconut powder, coconut milk, ginger, garlic and mild spices ★ 1 review 📷 1 photo	Cod, Salmon, or Pr... With Halibut \$13.95 \$19.95
	Seafood Vindaloo Your choice of white cod fish or salmon cooked with vinegar spices in a tangy sharp vindaloo sauce	Cod, Salmon, or Pr... With Halibut \$13.95 \$24.95

Vegetarian Ka Zaika (Vegetarian Entrees)

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

	Daal Makhani Black lentil fried in butter with fresh onions, garlic, ginger and fresh tomatoes ★ 7 reviews 📷 3 photos	\$10.50
	Daal Tadka Yellow lentil cooked with onions, tomatoes, ginger and garlic ★ 2 reviews	\$10.50
	Daal Palak Lentil cooked with spinach and indian herbs	\$11.50
	Channa Masala A delicious combination of garbanzo beans, onions and tomatoes in a rich sauce ★ 1 review 📷 2 photos	\$10.50
	Pakora Kadhi Mixture of yogurt and chickpeas powder mixed with vegetable fritters and indian herbs cooked in slow fire ★ 3 reviews	\$10.50
	Aloo Gobi	\$11.50



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

★ 13 reviews 📷 4 photos



Matar Methi Palak

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

★ 5 reviews 📷 2 photos



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

★ 10 reviews 📷 7 photos



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

★ 2 reviews 📷 1 photo



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 review



Paneer Karahi

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

★ 3 reviews



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

★ 27 reviews 📷 3 photos

	Matar Paneer Peas and lightly fried homemade cheese cubes cooked in a mildly-spiced sauce ★ 2 reviews 📷 3 photos	\$11.95
	Vegetable / Paneer Makhni Homemade indian cheese cooked in creamy tomato sauce	\$11.95
	Paneer Tikka Masala Homemade indian cheese cooked in creamy tomato sauce ★ 29 reviews 📷 3 photos	\$11.95
	Shahi Paneer Mashed homemade indian cheese cooked with coconut milk. mildly spiced and creamy with touch of tomato sauce ★ 14 reviews 📷 2 photos	\$11.95
	Vegetable Korma Mix vegetables in a white sauce with touch of nuts and fruit ★ 4 reviews	\$11.95

Gosht Zaika (Meat Entrees)

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

	Curry Cooked with onions, tomatoes, ginger, garlic, with our special meat masala and herbs ★ 91 reviews 📷 7 photos	Chicken \$11.95 Goat \$12.95 Lamb \$13.95
	Vindaloo Cubes of potatoes and fresh tomatoes cooked with vinegar spices in a tangy sharp vindaloo sauce ★ 26 reviews 📷 5 photos	Chicken \$1.95 Lamb \$13.95
	Do Piyaza Cooked with seasoned sautéed onions, peppers, tomatoes, ginger, garlic, and indian herbs ★ 2 reviews 📷 3 photos	Chicken \$11.95 Lamb \$13.95
	Karahi Cooked in a wok with onions, green peppers, tomatoes, ginger, garlic and our special kadai masala and herb ★ 5 reviews	Chicken \$11.95 Lamb \$13.95
	Saag Gently cooked with garden fresh spinach, coriander and mild spices ★ 48 reviews 📷 3 photos	Chicken \$11.95 Lamb \$13.95
	Jalfrazi Marinated in ginger, garlic and cooked with fresh garden vegetables and natural herbs ★ 1 review	Chicken \$11.95 Lamb \$13.95
	Masala Marinated in yogurt, ginger, garlic and herbs then cooked with onions, tomatoes, and fresh mint ★ 42 reviews 📷 3 photos	Chicken \$11.95 Lamb \$13.95
	Tikka Masala	Chicken \$11.95



Cooked in tandoor then mixed in our special creamy tomato sauce

★ 117 reviews 📷 22 photos

Lamb **\$13.95**



Korma

A royal entrée gently simmered with our special korma sauce and sprinkled with nuts

★ 16 reviews 📷 7 photos

Chicken **\$11.95**
Lamb **\$13.95**



Coconut

Cooked with coconut powder and mildly spiced creamy coconut milk with a touch of tomato sauce

★ 13 reviews 📷 2 photos

Chicken **\$11.95**
Lamb **\$13.95**



Coriander

A unique combination of fresh coriander, roasted coriander seeds, mixed and cooked with fresh onions, fresh tomatoes, ginger, garlic and herbs

★ 2 reviews

Chicken **\$11.95**
Lamb **\$13.95**



Mango

Cooked with mango pulp, mango chutney in a mildly spiced sauce

★ 71 reviews 📷 9 photos

Chicken **\$11.95**
Lamb **\$13.95**



Achari

Cubes with onions, peppers, tomatoes cooked in a tangy sharp indian pickles herbs

★ 2 reviews 📷 1 photo

Chicken **\$11.95**
Lamb **\$13.95**



Pasanda

Marinated in onions, ginger, garlic and cooked with homemade yogurt, cilantro and a creamy sauce

★ 2 reviews

Chicken **\$11.95**
Lamb **\$13.95**



Rogan Josh

Cooked in yogurt with tomatoes and onion gravy based indian spices and herbs

★ 10 reviews 📷 5 photos

Chicken **\$11.95**
Lamb **\$13.95**



Butter Chicken

Chicken breast cooked lightly with our special butter sauce combined with a touch of onions and tomato sauce

★ 61 reviews 📷 15 photos

\$11.95



Lamb Chopped Masala

Rack of lamb marinated and cooked in tandoor. it is then simmered in ginger, garlic, tomatoes, bell peppers, onions, fresh mint and herb

\$16.95

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

Mixed vegetables marinated with tandoori masala and cooked in tandoori oven

📷 1 photo

\$12.95



Tandoori Chicken

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

\$12.95

★ 51 reviews 📷 9 photos



Paneer Tikka

\$12.95

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 photos



Chicken Tikka

\$12.95

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



Saffron Tikka

\$12.95

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



Chicken Chilli Tikka

\$13.95

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



Lamb Tikka

\$13.95

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

★ 5 reviews 📷 2 photos



Murg Hariyali Kabaab

\$14.95

Chicken breast marinated with mint and coriander sauce cooked in tandoori oven. served with vegetables and special sauce



Murg Malai Kabaab

\$14.95

Boneless chicken marinated with sour cream and cream cheese and cooked in tandoori oven. served with vegetables and special sauce



Sheek Kabaab

\$13.95

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



Mixed Grill

\$14.95

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 📷 4 photos



Malai Lamb Chops

\$17.95

Rack of lamb marinated in ginger, garlic, cashew, and almond with indian spices and cooked in tandoori oven



Rack of Lamb

\$17.95

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

★ 3 reviews



Tandoori Prawn

Marinated and cooked in tandoor. served with grilled onions, peppers, lemon and our special tikka sauce

Prawns \$14.95
Jumbo Prawns \$19.95