

# APPETIZERS

## ALOO TIKKI CHAAT

Fried Potato patties served with channa. | \$2.99

## PAPADI CHAAT

Crispy fried dough wafers (papdi) served with boiled potatoes, boiled chick peas, chilis, and yogurt. | \$2.99



Veggie Samosa

## DEEP FRIED CRISPY CAULIFLOWER FLORETS

## GOBI MANCHURIAN

\$5.99



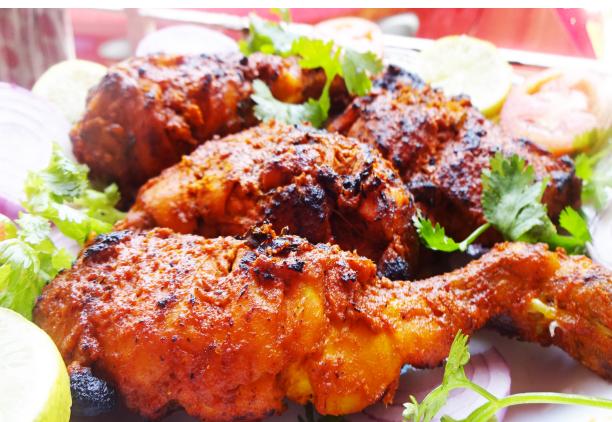
# TANDOORI SPECIALTIES

## CHICKEN TIKKA

Pieces of tender boneless chicken breast marinated with our special ingredients, then grilled in tandoor (clay oven). | \$9.99

## TANDOORI FISH TIKKA

Basa fish (catfish) marinated and grilled in tandoor (clay oven). | \$9.99



Tandoori Chicken

## Fresh from the Tandoor

### SEEKH KABAB

Tender ground chicken with ginger, garlic, green chilies, fresh coriander, and onions. Grilled in tandoor (clay oven). | \$9.99

### TANDOORI CHICKEN

Tender bone-in chicken marinated overnight in cultured yogurt spices, then grilled in tandoor (clay oven). Half (4pc): \$7.99 | Full (8pc): \$10.99

### TANDOORI MIXED GRILL

Mixed grill of tandoori chicken, seekh kabab, chicken tikka, and shrimp cooked in tandoor (clay oven). | \$11.99

# VEGETABLE ENTREES

Not served with rice or naan

## ALOO GOBI

Traditional Indian dish made of cauliflower and potatoes. This dish is steamed and then fried to make it intentionally dry and crispy. | **\$7.99**

## ALOO MATAR

Potatoes and green peas cooked in a tomato puree sauce. | **\$7.99**

## BAINGAN BHARTA

Mashed eggplants cooked with onions and tomatoes. | **\$7.99**

## BHINDI MASALA

Fried okra cooked with onions and tomatoes. | **\$7.99**

## MALAI KOFTA

Fried veggie balls added to a rich tomato cream based sauce. | **\$7.99**

## MATAR PANEER

Cheese cubes and green peas cooked in a tomato puree sauce. | **\$7.99**

## PANEER BHURJI

Crumbled cheese cooked with chopped garlic, green chilies, onions, and tomatoes. | **\$8.99**

## PUNJABI KADHI

A yogurt based curry mixed with fried veggie pakoras and onions. | **\$7.99**

## SAAG PANEER

Cheese cubes combined with spinach. | **\$7.99**

## YELLOW DAL

Yellow split peas prepared with ghee, tomatoes, and garlic. | **\$7.99**



**DAL MAKHANI** LENTILS AND KIDNEY BEANS COOKED IN A RICH, CREAMY TOMATO PUREE SAUCE. | **\$7.99**



**CHANNA MASALA** GARBANZO BEANS COOKED WITH TOMATOES AND A MIXTURE OF FRIED GARLIC, GINGER, AND ONION. | **\$7.99**



**MIXED VEGETABLE** ZUCCHINI, CAULIFLOWER, CARROTS, GREEN BEANS, LIMA BEANS, AND RED PEPPERS. | **\$7.99**



**PANEER CHILLI** CHEESE CUBES COOKED IN A TOMATO AND CHILI SAUCE. PREPARED WITH ONIONS AND BELL PEPPERS. | **\$8.99**



**PANEER TIKKA MASALA** CHEESE CUBES GRILLED AND THEN ADDED TO A THICK CREAMY GRAVY. | **\$8.99**



**SHAHI PANEER** CHEESE CUBES IN A THICK, RICH, AND CREAMY GRAVY PREPARED WITH TOMATOES, ONIONS, AND CASHEW NUTS. | **\$7.99**



**VEGGIE KORMA** TENDER ORGANIC VEGETABLES IN A CURRY SAUCE AND RICH, MILD FLAVOR THAT COMES FROM COCONUT MILK AND CASHEWS. | **\$7.99**

# CHICKEN ENTREES

Not served with rice or naan



## BUTTER CHICKEN

Boneless chicken cut into small cubes and cooked in a rich, buttery, and creamy sauce. This dish is among the best known Indian foods all over the world and is also known as Chicken Makhani.  
| \$8.99

Butter Chicken

## CHICKEN KORMA

Boneless chicken cubes simmered in a creamy fragrant sauce with onions, garlic, ginger, and cashews nuts. | \$8.99

## CHICKEN SAAG

Boneless chicken pieces combined with fresh spinach. | \$8.99



## CHICKEN TIKKA MASALA

Pre-marinated pieces of boneless chicken breast are grilled and added to a thick creamy gravy.  
| \$8.99

## CHICKEN CHILLI

Boneless chicken pieces cooked in a tomato, chilli, and soya sauce. Prepared with green chilies, onions, and bell peppers. | \$8.99

## CHICKEN CURRY

Curry consists of boneless chicken pieces stewed in an onion and tomato based sauce. | \$8.99

## CHICKEN KARahi

Boneless chicken cooked with onions, tomatoes, and bell peppers in a tomato based sauce. | \$8.99

## CHICKEN VINDALOO

Boneless chicken and potatoes cooked in a hot and spicy sauce. | \$9.99

# SEAFOOD ENTREES

Not served with rice or naan

## SHRIMP CURRY

Shrimps cooked in a tomato based sauce. | \$10.99

## FISH MASALA CURRY

Basa fish (catfish) deep fried and cooked in a tomato based sauce. | \$9.99

# LAMB/GOAT ENTREES

Not served with rice or naan

## LAMB CURRY

Boneless lamb cubes cooked in a tomato based sauce. | \$9.99

## LAMB KARahi

Boneless lamb cooked in tomato based sauce with onions, tomatoes, and bell peppers. | \$10.99

## LAMB SAAG

Boneless lamb cubes combined with fresh spinach. | \$9.99

## LAMB VINDALOO

Boneless lamb pieces and potatoes cooked in a spicy sauce. | \$10.99

## Goat Curry

Goat meat pieces (with bones) cooked in a tomato and onion based sauce. | \$10.99

*Simple, yet Delicious*

## GOAT CURRY



Goat Curry

# BASMATI RICE SPECIALTIES

## BASMATI RICE

Indian style plain basmati rice. | \$1.99

## SHRIMP BIRYANI

Basmati rice cooked with shrimps, onions, and bell peppers. | \$10.99



**BASMATI RICE PULAO** WHITE BASMATI RICE COOKED WITH CARROTS AND GREEN PEAS. | \$2.99



**VEGGIE BIRYANI** BASMATI RICE MADE WITH A SELECTION OF SEASONAL VEGETABLES AND GARNISHED WITH CASHEW NUTS. | \$8.99



**CHICKEN BIRYANI** BASMATI RICE COOKED WITH BONELESS CHICKEN, FRESHLY GROUND SPICES, SAFFRON, AND ALMONDS. | \$8.99

# TANDOORI BREADS



## PLAIN NAAN

Soft unleavened bread baked in tandoor (clay open). | \$1.29

## BUTTER NAAN

Soft unleavened bread baked in tandoor (clay open) with butter. | \$1.29

## GARLIC NAAN

Naan stuffed with garlic and cilantro. | \$1.79

## ALOO KULCHA

Naan sprinkled with potatoes and light spices. | \$3.99

## ONION KULCHA

Naan sprinkled with onions and light spices. | \$3.99

## TANDOORI ROTI

Thin whole wheat bread baked in tandoor. | \$1.29

## TAWA ROTI

Thin whole wheat bread baked on griddle. | \$1.29

## POORI

Light, fluffy, puffed, and deep fried Indian bread. | \$1.49

## LAMB BIRYANI

Basmati rice cooked with boneless lamb, freshly ground spices garnished with almonds. | \$9.99

## ALOO PARATHA

## ALOO PARATHA

Whole wheat bread stuffed with mildly spiced potatoes. | \$2.99

## GOMI PARATHA

Whole wheat bread stuffed with cauliflower. | \$3.99

## paneer paratha

Whole wheat bread stuffed with cheese. | \$3.99

## PLAIN TAWA PARATHA

Indian style plain whole wheat bread. | \$1.49

## TANDOORI PARATHA

Buttered whole wheat bread baked in tandoor. | \$1.99



**BHATURA** THICK, LEAVENED, PUFFED, AND DEEP FRIED INDIAN BREAD. | \$1.49

## SPECIAL



### SHOLAY BHATURE

Two pieces of thick, leavened, puffed, and deep fried Indian bread served with channa masala (garbanzo beans). | **\$5.99**

## SIDE DISHES

### DEHI

Indian style plain yogurt. | **\$1.99**

### RAITA

Lightly spiced yogurt with cucumbers and carrots. | **\$1.99**

### SALAD

Lettuce, cucumbers, carrots, red onions, and green chillies. | **\$1.99**

## DESSERTS



**GULAB JAMUN** SOFT AND FLUFFY FRIED MILK CHEESE BALLS SOAKED IN ROSE SCENTED SYRUP. | **\$1.49**



**KHEER** FLAVORFUL RICE PUDDING MADE WITH COCONUT MILK, AND NUTS. SERVED COLD. | **\$1.99**



**RAS MALAI** MADE WITH PANEER, SOAKED IN SUGAR SYRUP, AND LATER DUNKED INTO CARDAMOM FLAVORED MILK. | **\$1.99**

## BEVERAGES

### MASALA CHAI

Indian style milk tea made with a blend of spices such as cardamom and ginger.  
Served Hot. | **\$0.99**

### LASSI

Sweet or salted yogurt drink. | **\$1.99**

### SODA

Coke, Diet Coke, Sprite, Crush, Iced Tea. | **\$1.99**



### MANGO LASSI

Sweet yogurt drink made with mango pulp. | **\$2.49**



Mango Lassi