



57 North 700 East
Saint George, UT 84770
Telephone (435) 673-8888

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|------------|---------------|--------|
| Mon – Fri | 11:00 to 2:30 | Lunch |
| Mon – Wed | 5:00 to 8:00 | Dinner |
| Saturday | 11:30 to 3:00 | Lunch |
| Thur – Sat | 5:00 to 9:00 | Dinner |





NAAN BREAD

- Naan Bread** ~ ~ ~ ~ ~ \$1.99
Traditional soft flat bread, baked in our own oven.
- Garlic Naan Bread** ~ ~ ~ ~ ~ \$1.99
Teardrop shaped soft flat bread, baked in our own oven and sprinkled with garlic.

APPETIZERS

- Vegetable Samosa** ~ ~ ~ ~ ~ \$4.50
Potatoes and spices wrapped in home made pastry dough, deep-fried to golden perfection.
- Vegetable Pakora** ~ ~ ~ ~ ~ \$3.99
Seasoned mixed vegetables coated with chickpeas and flour, deep-fried and served with tamarind sauce.
- Eggplant Pakora** ~ ~ ~ ~ ~ \$3.99
Sliced eggplant with mixed spices coated with chickpeas and flour, deep-fried and served with tamarind sauce.
- Chicken Pakora** ~ ~ ~ ~ ~ \$4.50
Boneless chicken cubes coated with chickpeas and flour, deep-fried and served with tamarind sauce.
- Vegetable Mix Rolls** ~ ~ ~ ~ ~ \$4.50
Mixed vegetables and spices wrapped in homemade pastry dough, deep-fried to golden perfection.

VEGETABLE SPECIALTIES

- All vegetable dishes are served Mild, Medium, or Hot with Basmati rice.
- Dill & Veggie Soup** ~ ~ ~ ~ ~ \$3.99
Simmered Yellow Lentil beans and nourishing mixed vegetables warms the heart and pleases the taste buds.
- Aloo Mutter** ~ ~ ~ ~ ~ \$7.99
Fresh potatoes and green peas cooked with onions, tomatoes and spices.
- Tarranun-E-Tarkart** ~ ~ ~ ~ ~ \$7.99
Assortment of healthy vegetables cooked with onions, garlic, ginger, and tomatoes and enriched with flavorful spices.
- Chana Masala** ~ ~ ~ ~ ~ \$7.99
An Indian classic. Chickpeas simmered in a lightly spiced tomato bisque.
- Palak Paneer or Sagg Paneer** ~ ~ ~ ~ ~ \$7.99
Sautéed spinach greens cooked with tender cubes of homemade Indian cheese, herbs and Far East spices.
- Vegetable Coconut Curry** ~ ~ ~ ~ ~ \$7.99
The Chefs creation, all the sweetness and flavor of the Coconut curry with the healthy goodness of vegetables.

LAMB SPECIALTIES

- All Lamb dishes are served Mild, Medium, or Hot with Basmati rice.
- Lamb Curry** ~ ~ ~ ~ ~ \$9.99
Boneless lamb cooked with onions, garlic, ginger, tomatoes, and curry spices.
- Lamb Coconut Curry** ~ ~ ~ ~ ~ \$9.99
Boneless lamb cooked with coconut milk onions, tomatoes and spices.

CHICKEN SPECIALTIES

- All chicken dishes are served Mild, Medium, or Hot with Basmati rice.
- Chicken Curry** ~ ~ ~ ~ ~ \$7.99
Traditional dish of India. Boneless chicken carefully seasoned with an exotic blend of curry spices with onion, ginger, and a low fat creamy yogurt sauce.
- Chicken Tikka Masala** ~ ~ ~ ~ ~ \$8.99
Tender boneless chicken barbecued in oven, cooked with onions, tomatoes, yogurt and spices.
- Chicken Coconut Curry** ~ ~ ~ ~ ~ \$7.99
Boneless chicken cooked with coconut to compliment the traditional curry spices.
- Chicken Vindaloo** ~ ~ ~ ~ ~ \$8.99
A delicious combination of boneless chicken breast and mixed vegetables simmered in a perfect blend of exotic spices.
- Chicken Makhani (Indian Butter Chicken)** ~ ~ ~ ~ ~ \$8.99
A rich flavored dish made with the delicate balance of spices and Herbs that brings out the full succulence of the chicken.

FROM THE TANDOORI

- All dishes are served Mild, Medium, or Hot with Basmati rice.
- Lamb Kabob** ~ ~ ~ ~ ~ \$13.99
Marinated ground lamb cooked to an excellence, enjoyed by all.
- Chicken Kabob** ~ ~ ~ ~ ~ \$9.99
Boneless, spice infused pieces of mouthwatering chicken. Cooked in a traditional tandoori, insuring all the goodness is sealed into the chicken.

BEVERAGES

- Mango Lassi** ~ ~ ~ ~ ~ \$3.99
Fresh mangoes, yogurt sauce, honey and ice make everything nice.
- Indian Chai** ~ ~ ~ ~ ~ \$2.50
A classic Indian tea made with cinnamon, ginger, fresh ground black pepper, milk, and sugar.
- Fountain Drinks** ~ ~ ~ ~ ~ \$1.89
Pepsi, Diet Pepsi, Dr. Pepper, Pink Lemonade, and Mountain Dew.

