



## DINNER TAKEOUT MENU

### APPETIZERS

<b>Seekh Kabob</b>	Spicy ground lamb and onions cooked in Tandoor	6.95
<b>Tandoori Prawns</b>	Jumbo prawns marinated and cooked in Tandoor	9.95
<b>Chicken Tikka</b>	Tender Boneless chicken marinated and cooked in Tandoor	6.95
<b>Chicken Pakora</b>	Boneless chicken pieces coated in gram flour	6.50
<b>Fish Pakora</b>	Delicately spiced deep fried fish fritters	6.95
<b>Assorted Tandoori Hors d'oeuvres</b>	Assorted chicken tikka, seekh kabob and Tandoori prawns	8.95
<b>Beef Samosa</b>	Two crispy patties stuffed with spiced minced beef	4.50
<b>Vegetable Samosa</b>	Crispy patties stuffed with spicy potatoes and peas	4.00
<b>Pakora</b>	Onion fritters made with lentil flour	4.75
<b>Paneer Pakora</b>	Spiced farmer's cheese coated in gram flour	5.95
<b>Dahl Vada</b>	White lentil fritter in spicy yogurt	4.50
<b>Masala Vada</b>	Ground yellow lentil-crisp fried	4.00
<b>Mixed Bhajias</b>	Potatoes, eggplant, onions and chilies (hot)	5.95

### SOUTH INDIAN FAVORITES

<b>Idli Mulhapodi</b>	Ground rice and lentil cakes, fermented and steam-cooked	4.95
<b>Dosa Soda</b>	Crisp rice and lentil pancakes	4.95
<b>Masala Dosa</b>	Crisp pancakes stuffed with lightly mashed and spiced potatoes	5.95
<b>Kheema Masala Dosa</b>	Crisp potatoes stuffed with ground lamb	6.95

### VEGETARIAN ENTREES

<b>Mixed Vegetable Curry</b>	Fresh mixed vegetables cooked in curry sauce	11.95
<b>Mattar Paneer</b>	Cubed farmer's cheese and peas in special gravy	11.95

<b>Palak Paneer</b>	Creamed spinach and farmer's cheese	11.95
<b>Navrattan Korma</b>	Vegetables with farmer's cheese, nuts in mild spices	11.95
<b>Bhindi Masala</b>	Spiced okra with onions	11.95
<b>Aloo Gobhi</b>	Fresh cauliflower and potatoes cooked with herbs and spices	11.95
<b>Mushroom Bhajee</b>	Slices of mushrooms cooked with onions and spices	11.95
<b>Malai Kofta</b>	Deep-fried cheese balls and vegetables cooked in tomato and spices	11.95
<b>Chana Masala</b>	Garbanzo beans cooked in spiced sauce with potatoes	11.95
<b>Aloo Mattar</b>	Green peas cooked in spiced sauce with potatoes	11.95
<b>Bengan Bhurtha</b>	Baked eggplant cooked with onion, tomato and spices	11.95
<b>Aloo Palak</b>	Spinach and potatoes cooked with herbs and spices	11.95
<b>Paneer Do Playza</b>	Farmer's cheese cooked with bell peppers, onions and spices	12.95
<b>Aloo Makhni</b>	Potatoes cooked in tomato, butter and fenugreek sauce	12.95
<b>Shani Paneer</b>	Farmer's cheese cooked with bell pepper in mild tomato cream sauce	12.95
<b>BIRIANI</b>		
<b>Vegetable Biriani</b>	Delightful rice preparation with choice vegetables	11.95
<b>Chicken Biriani</b>	Delicious rice preparation with tender pieces of chicken	13.95
<b>Lamb Biriani</b>	Choice cut cubes of lamb cooked with lightly spiced nuts and rice; A special favorite of the Moghal Emperors	15.95
<b>Prawn Biriani</b>	Saffron flavored rice with prawns and garnished with nuts	16.95
<b>Non-vegetarian</b>	Lamb Curry, Butter Chicken, Malai Kofta, Lamb Samosa, Pakora, Pilau, Dal, Puri, Papad, Raita, Chutney, Dessert	16.95
<b>Vegetarian</b>	Mixed Vegetable Curry, Palak Paneer, Malai Kofta, Masala Vada, Pakora, Pilau, Dal, Puri, Papad, Raita, Chutney, Dessert	14.95
<b>Tandoori</b>		
	Tandoori is the name of a vat-shaped clay oven that is heated with mesquite wood, charcoal or natural gas. The oven produces extremely high temperatures, sealing the succulent juices of various marinated meats, keeping them moist, tender and flavorful.	
<b>Tandoori Chicken</b>	Delightfully marinated chicken cooked in clay oven	13.95

<b>Butter Chicken</b>	Shredded Tandoori chicken in tomato, butter, and fenugreek sauce	13.95
<b>Chicken Tikka Masala</b>	Boneless Tandoori chicken in mild creamy sauce	13.95
<b>Mixed Grill</b>	Assorted meats (lamb, chicken, and prawns) cooked in Tandoor with onions and bell peppers	16.95

#### **VINDALOO**

<b>Chicken Vindaloo</b>	Boneless pieces of chicken marinated and cooked in hot sauce	13.95
<b>Shrimp Vindaloo</b>	Shrimp cooked in hot and spicy sauce	15.95
<b>Lamb Vindaloo</b>	Marinated cubes of lamb cooked in very hot sauce	14.95
<b>Prawn Vindaloo</b>	Classic prawn curry in hot and spicy sauce	16.95
<b>Beef Vindaloo</b>	Ground beef cooked in hot and spicy sauce	13.95
<b>Pork Vindaloo</b>	Pork cooked in hot spicy sauce	13.95
<b>Vegetable Vindaloo</b>	Mixed vegetable in hot and spicy sauce	11.95

#### **NON-VEGETARIAN ENTREES**

<b>Lamb Curry</b>	Succulent pieces of lamb in curry sauce	14.95
<b>Lamb Sag</b>	Lamb cooked in spiced creamed spinach	14.95
<b>Lamb Korma</b>	Lamb cooked in a mildly spiced cream sauce with nuts	14.95
<b>Malai Kofta Curry</b>	Minced lamb balls cooked in mild creamy sauce	14.95
<b>Chicken Curry</b>	Boneless pieces of chicken in curry sauce	12.95
<b>Chicken Korma</b>	Chicken in a moderately spiced cream sauce with nuts	13.95
<b>Chicken Sagwala</b>	Chicken cooked with delicious spiced creamed spinach	13.95
<b>Chicken Do Piayza</b>	Chicken cooked with bell peppers, onions and spices	13.95
<b>Kheema Chole</b>	Ground lamb with garbanzo beans – mildly spiced	13.95
<b>Lamb Do Piayza</b>	Lamb cooked with bell peppers, onions and spices	14.95

#### **SEAFOOD**

<b>Fish Masala</b>	Pieces of cod marinated and cooked in spices	14.95
<b>Tandoori Pomfret</b>	Cod marinated in fresh ginger and garlic base and cooked in Tandoor	14.95

<b>Prawn Masala</b>	Medium prawns marinated and cooked in spices	16.95
<b>Shrimp Curry</b>	Baby shrimp treated to daintily spiced sauce	14.95
<b>Prawn Sag</b>	Prawns cooked in spiced creamed spinach	16.95
<b>Prawn Korma</b>	Prawns prepared Hyderbady style	16.95
<b>Fish Curry</b>	Fish cooked in our own special blend of spices	14.95

#### **SIDE ORDERS**

<b>Nan</b>	Leavened bread baked in Tandoor	1.95
<b>Aloo Paratha</b>	Whole wheat stuffed with spiced potatoes and peas	3.50
<b>Onion Culcha</b>	Nan stuffed with onions	2.95
<b>Chicken Nan</b>	Nan stuffed with spiced bits of chicken	3.50
<b>Keema Nan</b>	Nan stuffed with minced lamb	3.50
<b>Garlic Nan</b>	Nan stuffed with garlic	2.95
<b>Poori</b>	Two deep fried whole wheat bread	2.00
<b>Gobbi Paratha</b>	Whole wheat stuffed with fresh cauliflower	3.50
<b>Raita</b>	Yogurt and cucumber	2.00
<b>Sambhar</b>	Lentil soup	1.95
<b>Dal</b>	Lentils	3.00
<b>Pickle</b>	Hot	1.00
<b>Mulhapodi</b>	Hot mixture	.75
<b>Pilau Rice</b>		2.95
<b>Papad</b>	Spicy crisp wafer	2.00
<b>Paneer Paratha</b>	Spicy crisp wafer	3.50
<b>Frontier Nan</b>	Nan stuffed with nuts and raisins	3.50

#### **DESSERTS**

<b>Kulfi</b>	Homemade ice cream with rich nuts	3.00
<b>Rasmalai</b>	Homemade cottage cheese in rich milky sacue with nuts	3.95
<b>Gulab Jaman</b>	Fried milk balls in rose flavored syrup	3.00
<b>Kheer</b>	Creamy rice delight	