

Appetizers

1. **Lasuni Gobi** \$ 7.99
Cauliflower florets tossed with tomato garlic sauce. (G) (V)
2. **Chili Chicken** \$ 9.99
Battered fried young chicken tenders w/peppers, onions and Andhra spices (G)
3. **Bagari Jhinga** \$ 10.50
Grilled Shrimp tempered w/mustard seeds, curry leaves and cooked in a tangy curried tomato sauce.
4. **Chili Panir** \$ 9.50
Homemade cottage grilled cheese w/onion peppers and spices with scallion and soya sauce.
5. **Vegetable Samosa** \$ 5.99
A Pastry stuffed w/spiced potatoes and green peas served w/tamarind sauce. It's an all-time favorite from Punjab. (G) (V)
6. **Vegetable Platter** \$ 5.99
An assortment of vegetable fritters (Eggplant, Potato, Cauliflower, Spinach and Onion) (V)
7. **Masala Dosa/ Mysore Dosa** \$ 10.50
Paper thin rice crepe stuffed with spiced potatoes and green peas. Coconut chutney and sambar.
8. **Chef's Special Calamari** \$9.99
Crispy Calamari stir-fried with onions, bell pepper, garlic and curry leaves. (G)
9. **Samosa Chaat** \$6.50
Sliced Samosa layered w/chickpeas and yogurt herbs. (G)
Palak Chaat
Baby Spinach battered fried w/yogurt and herbs.
Ragada Patties
Spiced potato patties w/yogurt and herbs.
10. **Mixed Kebab Platter** \$ 10.50
An assortment of kalmi kebab, chicken tikka, kakori kebab & Malai kebab.

Soup and Sides

1. **Tomato Rasam** \$ 4.50
Hot and sour south Indian soup made of tomato, tamarind, herbs and spices flavored with garlic. (V)
2. **Mulligatawny Soup** \$5.00
Vegetable and lentil soup. (the best-known soup of India)
3. **Garden Salad** \$6.50
Fresh garden vegetables, chickpeas, lettuce tossed with Sothern spices and chef's special dressing. (Add \$3 for Shrimp/ \$2 for Calamari)
4. **Hot Pickle** \$2.99
Mixed vegetable pickle.
5. **Mango Chutney** \$2.99
Sweet mango relish.
6. **Raita** \$2.99
Yogurt, cucumber relish.

Tandoor (Clay Oven) for weight watchers and spice conscious. (Halal)

1. **Tandoori Chicken** \$ 14.99
Classic on bone marinated with homemade yogurt with spices. (The best-known Indian delicacy)
2. **Gustaba** \$25.99
New Zealand lamb chops cooked in tandoor with yogurt, nutmeg, Ajwan and served with grilled vegetables. (a Kashmir specialty)
3. **Chicken tikka** \$16.50
Young chicken breast marinated with yogurt herbs and spices.
4. **Shrimp Malai Kebab** \$ 19.50
Jumbo bay shrimp marinated with yogurt, white pepper, ginger and saffron.

G: CONTAINS GLUTEN

V: VEGAN

🔥 Medium Spicy






🔥🔥 Very Spicy

5. **Kakori Kebab** \$17.99
Fresh ground lamb with mint, coriander, cumin and cilantro grilled in tandoor.
6. **Satrangi Kebab** \$25.50
Medley of chicken, lamb, shrimp, lamb chops, vegetable kebabs.
7. **Murgh Malai Kebab** \$16.50
Young chicken breast marinated with yogurt, lemon juice, white peppers, ginger, garlic and saffron.
8. **Tandoori Shrimp** \$ 19.50
Jumbo bay shrimp marinated with yogurt ginger, lemon juice and homemade spices.

Chicken Entrees (Halal)

1. **Chicken tikka masala** \$16.50
Chicken breast broil in tandoor oven cooked in creamy tomato curry sauce. (favorite from Punjabi)
2. **Amchuri murgh** \$16.50
Cubes of chicken breast in a chef special mango flavored curry sauce.
3. **Chicken kurma** \$16.50
Chicken breast in a mildly spiced curried creamy cashew and saffron sauce.
4.  **Kori nilgiri** \$16.50
Chicken tenders sauted with green herbs coconut milk in a nilgiri sauce.
5.  **Chicken chattinad** \$16.50
The deviled chicken in black pepper corn sauce.
6. **Chicken tikka saag** \$16.50
Chicken tikka in a spinach gravy.
7.  **Chicken vindaloo** \$16.50
Goan Speciality chicken in a hot and sour tangy tomato sauce with potato.
8.  **Murgh tikka kadai** \$16.50
Chicken tikka cooked with tomato, garlic, peppers and kadai spices.
9.  **Kodi vepudu** \$16.50
Chicken with ginger, garlic, onion, green chillies, curry leaves, and spicy dry masala.
10. **Chicken Dhaniwal** \$16.50
Curried chicken cooked with homemade yogurt and fresh cilantro.
11.  **Chicken Madras** \$16.50
Chicken cooked with ginger, musterd seeds, curry leaves in a hot coconut gravy.

Seafood entrée

1.  **Shrimp mappas** \$19.99
Jumbo bay shrimp cooked with red chillies, coriander, tamarind and spices in a coconut milk.
2.  **Prawn balchao** \$19.99
Shrimp, crushed tomato flavored with curry leaves and spices a Goan delicacy.
3.  **Eral Varuval** \$19.99
Shrimp cooked with red onion, coriander, ginger and dry spices.
4. **Dahi Dhani Ginga** \$19.99
Jumbo shrimp cooked with homemade yogurt, fresh cilantro, ginger and spices.
5.  **Kolomino patio** \$19.99
Parsi shrimp curry with sharp chillies, sweet juggery and tamarind.
6.  **Kerala fish curry** \$18.99
Fresh salmon cooked with southern spices and herbs, stewed in a chef special kerala sauce.
7. **Manglorian fish curry** \$18.99
Fresh salmon in a tangy coconut stew with ginger and curry leaves.

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Lamb Entrée (Halal)

1. **Lamb saag** \$17.99
Lamb cooked in a delicately spiced spinach gravy.
2. **Salli boti** \$17.99
Lamb stewed cooked with apricot and spices.
3. **🔥Balti gosht** \$17.99
Lamb cooked with peppers, onion, mushroom chillies and ground spices.
4. **🔥🔥Lamb vindaloo** \$17.99
Sweet and sour spicy gravy with potatoes.
5. **Lamb Pasanda** \$17.99
Lamb stewed with creamy cashew sauce.
6. **🔥🔥Mamsam Koora** \$17.99
Spicy gravy with red chillies, coriander, green chillies and flavored with coconut and ginger.
7. **🔥Lamb coconut fry** \$17.99
Lamb with coconut red onion, curry leaves and freshly ground spices.
8. **🔥Uppu Kary** \$17.99
Lamb cooked with onion, garlic and curry leaves. (A Tamil nadu favorite)
9. **Rogen Josh** \$17.99
Traditional lamb curry with tomatoes and spices.
10. **🔥Lamb Achari** \$17.99
Tender chunks of lamb cooked in a pickle flavored curry sauce.
11. **🔥🔥Lamb phaal** \$17.99
Blend of red chillies, green chillies, onion, toamtoes and spices.

Vegetable Entrée

1. **Saag paneer** \$13.99
Spinach and homemade cottage cheese.
2. **Bhindi do piyaza** \$13.99
Fresh okra, onion, pepper, herbs and tomato. (V)
3. **Malai kofta** \$13.99
Kottage cheese and vegetable bumplings in a mild cashew sauce.
4. **Chole peshawari** \$13.99
Chickpeas and potato cooked in peshwari style. (V)
5. **🔥Bagara baingan** \$13.99
Baby eggplant cooked in chef's special sauce bringing out a unique flavore.
6. **Dal makhani** \$13.99
Mixed of lentils (kidney beans, black beans, split pea, green moong dal)
7. **🔥Bulti baingan** \$13.99
Bulti spices and herbs with char grilled baby eggplant.
8. **🔥Avial** \$13.99
Mixed of garden vegetables(carrot, zucchini, eggplant, yam, plantains) yogurt and coconut paste tempered with musterd seeds, cumin and curry leaves.
9. **Tadka dal** \$13.99
Tempered yellow lentils, cumin, ginger and spices.
10. **Subji bhaji** \$13.99
Stir fried mixed vegetables with ginger, cumin seeds, curry leaves and turmeric.
11. **Navaratan khorma** \$13.99
Mildly spiced creamy cshew sauce with an assortment of vegetables.
12. **Paneer** \$13.99
(Masala, kadai, makhani, julfrizy) Homemade cottage cheese peperations.

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Breads

1. **Naan** \$3.50
Traditional Punjabi bread cooked in Tandoor.
2. **Garlic Naan** \$3.99
Naan bread seasoned with minced garlic and cilantro.
3. **Onion Kulcha** \$3.99
Naan bread seasoned with chopped onions and cilantro.
4. **Peshwari Naan** \$4.50
Naan stuffed with nuts, rasins and cottage cheese.
5. **Tandoori roti** \$3.50
Whole wheat bread baked in Tandoor.
6. **Cheese Naan** \$4.50
Naan stuffed with American cheese and cilantro.
7. **🔥Chili Naan** \$3.99
Naan seasoned with chopped green chillies and cilantro.
8. **Aloo Paratha** \$4.50
Whole wheat bread stuffed with spiced potatoes.
9. **Tawa Paratha** \$4.50
Multi layered whole wheat bread grilled on the griddle.
10. **Poori** \$3.99
A puffed unleavened whole wheat bread.

Rice

1. **🔥Biryani (Chicken)** \$ 16.99
Saffron basmati rice & curried lamb/chicken/shrimp stew cooked in a traditional way. Very popular in Muslim & Parsi weddings. (Add \$3 for Shrimp, \$3 for lamb, \$2 less for vege)
2. **Medley Biryani** \$17.99
Saffron flavored basmati rice with mixture of curried lamb, chicken & shrimp cooked together in a traditional way.
3. **Ciltrannam** \$6.99
Flavored rice of your choice- Lemon/ Coconut/ Tamarind/ Tomato/ Sambar with curry leaves.

Every item is made to order.. please let your order taker know your spice level & if any **ALLERGIES**.

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- **Prices are subject to change.**
- **All entrees served with choice of aromatic basmati rice or brown rice.**
- **Thoroughly cooking meats, poultry, seafood or shellfish reduces risk of foodborne illness**