



FRESH SALADS 2

Chicken Tikka Salad	\$10.99
Boneless white chicken roasted in tandoor and served with fresh salad and a yogurt based Indian dressing	
Garden Salad	\$5.99
Fresh lettuce, onions, tomatoes, cucumbers, lemon with dressing	

SOUPS 3

Garden Vegetable Soup	\$5.99
Fresh vegetable soup with herbs	
Mugulai Chicken Soup	\$6.99
Delicious lentil soup with chicken, herbs and mild spices	
Tomato Creme Soup	\$6.99
Fresh tomato soup, slowly simmered in Indian spices	

APPETIZERS 10

Samosas	\$5.99
Two crispy crust patties stuffed with a delicious mix of potatoes, peas, ginger & spices	
Chicken Pakoras	\$5.99
Boneless chicken marinated in yogurt, ginger, garlic, spices and cooked to perfection	
Chili Chicken	\$11.99
Boneless chicken pieces soaked in egg yolk, spices, cooked with onions, bell pepper and green chilies	
Chili Paneer	\$10.99
Spiced Indian cheese cooked with onions, bell peppers, and green chilies	
Fish Pakoras	\$11.99
Mahi mahi fish marinated with ginger, garlic and several Indian spices	
Kheema Samosa	\$6.99
Two crispy crust patties stuffed with minced white chicken, green peas and spices	
Mushroom Pakoras	\$6.99
Fresh mushrooms dipped in spiced gram flour and cooked to perfection	

Paneer Pakoras	\$6.99
Spiced fresh Indian cheese rounded with gram flour & spices and deep fried	
Vegetable Pakoras	\$5.99
Assortment of vegetables marinated in gram flour & spice, fried to perfection	
Onion Baji	\$5.99
Spiced and crispy deep fried onion	

TANDOORI SPECIALS 9

Chicken Tikka	\$14.99
Boneless white chicken pieces cooked with spices	
Fish Tikka	\$16.99
Boneless pieces of Mahi Mahi fish, cooked slowly with spices	
Garlic Tikka Kebab	\$15.99
Select pieces of boneless white chicken, tenderly processed with Indian spices and baked in an Indian clay oven	
Lamb Boti Kebab	\$17.99
Cubed pieces of lamb blended with onions, ginger, garlic and spices	
Mixed Grill	\$16.99
A brilliant combination of tandoori chicken, chicken tikka, sheesh kabab and lamb boti kebab	
Paneer Tikka	\$13.99
Homemade Indian style cheese mixed with ginger, garlic, dipped in spices, and cooked in an Indian clay oven	
Sheesh Kebab	\$15.99
Minced meat blended with onions, ginger, garlic, and spices	
Shrimp Tandoori	\$16.99
Shrimp spiced and cooked slowly to perfection in an charcoal clay oven	
Tandoori Chicken	\$14.99
Select chicken on the bone	

MAIN 8

Masala Dishes	AVAILABLE OPTIONS
Tomato and coriander gravy including spices and herbs	Chicken: \$13.99
	Lamb: \$15.99
	Fish: \$16.99
	Shrimp: \$16.99
Curry Dishes	AVAILABLE OPTIONS
Traditional onion tomato gravy with house blend spices	Chicken: \$13.99
	Lamb: \$15.99
	Shrimp: \$16.99

Saag Dishes	AVAILABLE OPTIONS
Fresh spinach gravy	Chicken: \$13.99
	Lamb: \$15.99
	Shrimp: \$16.99
Korma Dishes	AVAILABLE OPTIONS
Sweet gravy cooked with yogurt, nuts and delicate herbs	Chicken: \$13.99
	Lamb: \$15.99
	Shrimp: \$16.99
Vindaloo Dishes	AVAILABLE OPTIONS
Traditionally spicy hot gravy made with potato, and various hot spices from Goan region	Chicken: \$13.99
	Lamb: \$15.99
	Shrimp: \$16.99
Achari Dishes	AVAILABLE OPTIONS
Flavorful gravy with fenugreek, coriander, turmeric and cumin	Chicken: \$13.99
	Lamb: \$15.99
	Shrimp: \$16.99
Karahi Dishes	AVAILABLE OPTIONS
Zesty gravy with onion, green peppers, and spices	Chicken: \$13.99
	Lamb: \$15.99
	Shrimp: \$16.99
Do Piazza Dishes	AVAILABLE OPTIONS
Thick gravy cooked with chopped onions and tomatoes, mildly spiced	Chicken: \$13.99
	Lamb: \$15.99
	Fish: \$16.99
	Shrimp: \$16.99

VEGETARIAN DISHES 17

Aloo Gobhi	\$12.99
Cauliflower with potato cooked with ginger & herbs	
Aloo Palak	\$12.99
Fresh spinach cooked curry style with potatoes, cream and seasoned with aromatic herbs	
Bengan Bharcha	\$12.99
Eggplant roasted to a delightful pulp, seasoned with gentle herbs and mild spices	
Chana Masala	\$12.99
Garbanzo beans with ginger in a specially spiced sauce	
Daal Maharani	\$12.99
Split lentils cooked to a thick soup with herbs and spices	
Malai Kofta	\$13.99
Mixed vegetables and cottage cheese balls served in a special butter, mildly spiced	

Matar Paneer	\$13.99
Fresh peas with homemade cheese in a mildly spiced gravy	
Mushroom Matar	\$13.99
Fresh mushrooms cooked with fresh green peas, ginger, and herbs	
Okra	\$12.99
Fresh okra with sliced onions, gentle herbs and mild spices	
Palak Paneer	\$13.99
Fresh spinach cooked curry style with homemade cheese, cream and seasoned with aromatic herbs	
Paneer Masala	\$13.99
Cubes of homemade cheese cooked in a tomato creme based gravy	
Shahi Paneer	\$13.99
Cubes of homemade cheese cooked with onions, ginger & cream based gravy	
Vegetable Korma	\$12.99
Mixed vegetables and nuts cooked in cream and delicately spiced	
Curry Pakora	\$12.99
Thick gravy based on chickpea flour, contains vegetable fritters called pakoras	
Mixed Vegetable	\$13.99
Fiey cooked vegetable with aromatic herbs and spices	
Karahi Paneer	\$14.99
Homemade cheese cooked with zesty gravy with onions, green peppers, curd spices	
Daal Tadka	\$12.99
Masour daal cooked to a thick soup with herbs and spices	

CHEF'S SPECIALTIES 7

Chicken Tikka Masala	\$14.99
Marinated boneless white meat cooked in tandoor in a special tomato ginger and cream sauce	
Goat Curry	\$16.99
Pieces of goat on the bone cooked in delicately spiced onion-based sauce	
Lamb Boti Kabab Masala	\$16.99
Sliced lamb marinated and cooked in tandoor and cooked with tomato cream based sauce and bell peppers	
Lamb Pasanda Nawabi	\$16.99
Boneless pieces of lamb cooked in a special ginger buttered gravy	
Lamb Rogan Josh	\$16.99
Boneless pieces of lamb marinated and cooked till perfection with ginger, garlic, tomatoes in an onion based gravy with ground nuts	
Sheesh Kabab Masala	\$16.99
Minced lamb cooked on skewers in tandoor and cooked with spices onion based gravy	

Paneer Tikka Masala	\$15.99
Pieces of homemade cheese marinated & cooked in tandoor & cooked with spiced tomato cream based gravy	

BIRYANI / RICE 7

Chicken Biryani	\$14.99
Aromatic basmati rice with chicken pieces cooked with nuts, herbs and spices	
Goat Biryani	\$16.99
Aromatic basmati rice with goat meat cooked in mild spices, saffron, nuts and seasonings	
Lamb Biryani	\$16.99
Aromatic basmati rice with lamb meat, cooked in mild spices, saffron, nuts and seasonings	
Shrimp Biryani	\$16.99
Aromatic basmati rice with tender shrimp cooked with nuts, herbs and spices	
Vegetable Biryani	\$11.99
Aromatic basmati rice with fresh vegetables, nuts & spices	
Zeera Rice	\$5.99
Aromatic basmati rice with a dash of special spices	
Peas Palau	\$6.99
Aromatic basmati rice cooked with peas, nuts & raisins	

TANDOORI BREADS 14

Naan	\$2.99
Popular Indian style leavened bread	
Garlic Naan	\$3.99
Simple naan with garlic and butter	
Chili Naan	\$3.99
Simple naan with a fresh green chilies spread on top	
Keema Naan	\$4.99
Naan stuffed with minced lamb	
Chicken Tikka Naan	\$4.99
Naan stuffed with minced chicken	
Paneer Naan	\$4.99
Stuffed naan with piced homemade paneer	
Cheese Naan	\$4.99
Stuffed naan with cheddar cheese/mozzarella	
Gobhi Paratha	\$4.99
Paratha stuffed with spiced mashed cauliflower	

Aloo Paratha	\$4.99
Paratha stuffed with spiced mashed potato	
Paratha	\$4.99
Multi-layered Indian style whole wheat bread	
Onion Kulcha	\$4.99
Leavened bread stuffed with onion	
Poori	\$2.99
Indian bread fried	
Roti	\$3.50
Traditional Indian style whole wheat bread	
Bhatura	\$3.99
Traditional Indian style deep fried whole wheat bread	

SIDE DISHES 5

Achar	\$1.99
Fresh vegetables and mangoes mixed in hot spices and sour sauces	
Mango Chutney	\$2.99
Fresh sliced mangoes in sweet sauce and spices	
Papadum	\$1.99
Crispy lentil flatbread	
Plain Yogurt	\$2.99
Freshly homemade yogurt	
Raita	\$2.99
Fresh homemade yogurt with finely chopped cucumber, tomatoes and a sprinkle spices	

DESSERTS 6

Gulab Jamun	\$3.99
Two cake rounds in sweet rose syrup	
Kheer	\$4.99
Basmati rice pudding sprinkled with almonds and pistachio	
Pistachio Kulfi Indian Style	\$4.99
Indian style ice cream with pistachio	
Rasmalai	\$5.99
Delicate patty of fresh, homemade cottage cheese; served with condensed milk flavored with rose water and garnished with pistachio	
Gajar Ka Halwa	\$4.99
Fresh carrot cooked with butter and nonfat dry milk and nuts served with your choice hot/cold	

Mango Kulfi	\$4.99
Indian style ice cream with mango	

NON-ALCOHOLIC BEVERAGES 8

Indian Coffee	\$2.99
Indian Tea	\$2.99
Chai	
Lassi	\$3.50
Sweet/Salt	
Mango Lassi	\$3.50
Milkshake	\$3.50
Mango/Chocolate	
Regular Coffee	\$2.99
Regular Iced Tea	\$2.99
Soft Drinks	\$2.99
Regular/Diet	

JUICES 3

Mango	
Cranberry	
Apple	

DAILY BUFFET 1

Lunch Buffet	\$14.99
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