



APPETIZERS 6

Dal Shorba/tamater Ka Shorba	\$2.95
choice of tangy tomato soup or light refreshing puree of lentils with fresh herbs and spices.	
Palak Ka Shorba	\$2.95
a classic spinach soup - light refreshing creamed fresh spinach leaves with herbs and spices.	
Mulligatawny Soup	\$3.50
a delicately spiced chicken and rice soup.	
Vegetable Pakora	\$3.95
fresh vegetables soaked in a batter of special roasted ground spices and yellow gram flour, deep fried to crisp perfection.	
Onion Bhaji	\$3.95
thinly sliced onions coated in spiced gram flour batter and deep fried.	
Gobi Pakora / Chilli Pakora	\$3.95
choice of cauliflower florets or sliced jalepenos napped in spiced gram flour and crisp fried.	

SEAFOOD DELICACIES 5

Fish Malabar	\$14.95
a specialty of kerala. cat fish nuggets cooked in coconut milk with curry leaves, mustard seeds, tamarind and fennel powder , medium.	
Shrimp Spinach	\$14.50
shrimp cooked with delicately spiced creamed spinach. a delight for spinach lovers.	
Shrimp Korma	\$14.95
shrimp cooked in a creamy saffron and coconut flavor cream sauce with nuts and raisins. mild to medium.	
Shrimp Pepper Masala	\$14.50
shrimps stir fried with chopped onions, fresh herbs and spices in a sharp tangy sauce. served medium to spicy.	
Chilli Shrimp	\$14.50
shrimp cooked with onions , sliced bell peppers and cabbage in a spiced tomato sauce. a real treat, great with naan.	

DELIGHTFUL VEGETARIAN DISHES 5

Navrattan Korma	\$9.50
fresh seasonal mixed vegetables, nuts in a mild creamy sauce.	

Sag Paneer / Aloo Palak / Palak Makki	\$8.95
choice of cheese, potatoes or baby corn with fresh creamed spinach .	
Bengen Bharcha	\$8.95
grilled pureed eggplant cooked with onions, tomatoes and herbs.	
Vegetable Dhansak	\$8.95
mixed vegetables cooked in moderately spiced black lentil sauce.great over basmati pillav.	
Kadhai Paneer	\$9.50
cubes of homemade cheese cooked in thick tomato based masala sauce and finished with kasoori methi.	

HOT & SPICY 5

Chicken Madras	\$10.95
not for the faint hearted. a very spicy chilli hot chicken preparation from south india made with crushed red chillies and hot mustard seeds. a must for hot taste buds.	
Lamb / Chicken Vindaloo	\$10.95
some like it hot and spicy - choice of lamb or chicken cooked with cubed boiled potatoes, onions and a blend of hot spices garnished with jalapeno. hot and spicy.	
Achari Gosht / Chicken	\$10.95
a very aromatic and spicy dish made with crushed pickling spices.	
Kori Gasi Shrimp	\$13.95
not for the sensitive taste buds. a very spicy chilli hot preparation from south india. made from an extract of sun - dried red chillies. spicy hot.	
Ghost Krara	\$11.95
a spicy lamb native of panjab - semi dry lamb curry with onions, tomatoes, celantro and a special blend of spicy and hot fresh roasted ground spices. spicy hot.	

BREADS / ROTI 7

Naan	\$1.95
refined flour leavened bread.	
Onion Kulcha	\$2.50
naan bread stuffed with fine chopped onions.	
Garlic Naan	\$2.50
naan bread stuffed with fresh grated garlic.	
Laccha Parantha	\$2.50
multi layered whole wheat buttered bread.	
Aloo Parantha / Paneer Parantha	\$2.50
whole wheat bread stuffed with your choice of curried potatoes and peas or cheese.	
Gobhi Parantha	\$2.50
whole wheat bread stuffed with lightly spiced cauliflower.	

Tandoori Roti	\$1.95
famous whole wheat clay baked bread of india.	

DESSERTS - INDIAN SWEETS 3

Gulab Jamun	\$3.25
a traditional dessertmade from dry milk, semolina and cheese, fried, dipped in rose-flavored honey syrup. served warm.	
Kheer	\$2.95
a special homemade dessert of milk and riceserved cold with nuts.	
Gajar Ka Halwa	\$2.95
a homemade carrot and nut delicacyserved warm	