



APPETIZERS 7

Vegetables Samosas

two deep fried pastries filled with mildly spiced potatoes

Vegetables Pakoras

vegetables mixed with lentil flour batter and deep fried

Chicken Pakoras

pieces of chicken mixed with lentil flour batter then deep fried

Fish Pakora

pieces of fish mixed with lentil flour batter then deep fried

Chat Papri

crispy flour chips mixed with tamarind, garbanzo beans and top

Calimari

crushed corionder crumbed calimari with lentil flour

Mixex Appetizers

includes samosas, vegetable pakoras, chicken pakoras, fish pakora

SOUPS 3

Murg Shorba

delicious lentil soup made with chicken, herbs and mild spices.

Daal Soup

vegetarian soup made from indian lentils and spices

Mulligatawany Soup

traditional indian soup made with chicken broth, lentils

CHICKEN SPECIALTIES 9

Murg Makhni

boneless pieces of chicken broiled in the tandoor, then cooked cream sauce

Murgh Jalfraizies

tender chicken pieces marinated with fresh ground spices an with tomatoes, onion, mushrooms and seasonal vegetables

Murg Masala

boneless chicken marinated in ginger, yogurt and spices ther tandoori and simmered in gravy

Chicken Curry

chicken cooked in onion and tomato sauce

Chicken Vindaloo

a spicy specialty from goa. chicken cooked with vinegar, spice, potatoes

Chicken Do Pyaja

chicken marinated in yogurt and then sauteed in vinegar wit, onion, tomatoes and spices.

Kashmiri Chicken

boneless chicken cooked in cream sauce with fruit and mild

Chicken Saagwala

boneless chicken cooked with pureed spinach and indian spice

Chicken Korma

tender chicken cooked in cream sauce with cashews, nut or

LAMB SPECIALTIES 9

Lamb Methi Curry

tender pieces of lamb cooked with dry fenugreek, garlic and curry sauce

Roghan Josh

lamb cooked with fresh tomato, ground onions, ginger, yogur, indian spices.

Saag Lamb

lamb cooked with pureed spinach and fresh indian spices

Lamb Vindaloo

a spicy specialty from goa. lamb cooked with vinegar, spices

Lamb Do Pyaja

lamb sauteed in a blend of onions, vinegar, fresh tomatoes

Lamb Kashmiri

lamb cooked in cream sauce with fruits and mild spices

Lamb Tikka Masala

boneless lamb marinated in ginger, yogurt and spices then tandoori and simmered in gravy

Lamb Jalfraizies

tender lamb sauteed with fresh ground spices, tomatoes, onion, mushrooms and seasonal vegetables

Lamb Korma

lamb cooked in cream sauce with cashews, nuts, ground spice crushed cheese

SEAFOOD 5

Fish Masala

boneless fish cooked with fresh tomatoes, sauce, onions

Jheenga Jalfraizies

jumbo prawns marinated with fresh ground spices and sauted tomatoes, onions, mushrooms and seasonal vegetables.

Jheenga Masala

jumbo prawns marinated with fresh ground spices then cooked.

Jheenga Vindaloo

a spicy specialty from goa. jumbo prawns cooked with vinegar spices and potatoes

Jheenga Saag

shrimp cooked with pureed spinach and spices

TANDOORI 8

Murg Tandoori

half spring chicken marinated with indian spices and grilled tandoor

Murg Tikka

pieces of tender boneless chicken breast marinated with our ingredients and grilled in tandoor

Rack of Lamb

australian lamb marinated in our special spices, then grilled our tandoor

Seekh Kebab

tender lamb ground with ginger, garlic, green chiles, fresh onions then grilled in the tandoor

Lamb Boti Kebab

pieces of boneless lamb legs, marinated and grilled in tandoor

Jheenga Tandoori

jumbo shrimp marinated with a hint of garlic and slowly grilled in tandoor

Tandoori Combination

combination of tandoori chicken, lamb, tikka, seekh kebab, prawns grilled in the tandoor

Fish Tikka

fish marinated with a hint of garlic and slowly grilled in tandoor

VEGETARIAN SPECIALTIES 14

Navratan Korma

nine kinds of mixed vegetables cooked with farmers cheese in a mild cream sauce

Malai Kofta

minced paneer, fresh homemade indian cream cheese, and balls stuffed with dried fruits served in a mild cream sauce

Mattar Paner

home made fresh cheese with green peas, cooked in onions, and indian spices

Aloo Gobhi

cauliflower and cubes of potatoes, cooked with hint of spice, ginger sauce and onions

Aloo Mattar

potatoes and green peas in spiced gravy

Saag Paneer

pureed spinach and paneer cooked with freshly ground spice

Saag Aloo

pureed spinach and potatoes cooked with freshly ground spice

Eggplant Bhartha

whole eggplant baked over on open flame, mashed, and seasoned with herbs and spices

Daal Maharani

creamed lentils tempered and seasoned in mild spices

Bhindi Masala

okra sauteed with fresh tomatoes, onions and spices

Aloo Chhole

garbanzo beans cooked with cubes of potatoes, ground onion spices in true punjabi style

Mix Vegetable Curry

nine kinds of mixed vegetables cooked with spices and tomatoes

Jeera Aloo

cubes of potatoes cooked with onions, cumin and spices

Shahi Paneer

paneer cooked in cream sauce with fruits

RICE SPECIALTIES 6

Shahjehani Biryani

basmati rice cooked with boneless chicken, freshly ground special almonds and garnished with raisins and coconut

Mughlai Biryani

an ornate rice dish cooked with boneless lamb, fresh ground garnished with almonds, raisins and coconut

Mixed Vegetable

basmati rice made with a selection of seasonal vegetables and with nuts and raisins

Kashmiri Rice

basmati rice cooked with special spices & fruits

Mushroom Rice

saffron flavored rice cooked with fresh mushrooms

Pea Rice

saffron flavored rice cooked with peas and spices

INDIAN BREADS 10

Special Nan

leavened bread stuffed with chicken, nuts, almonds and raisins and baked in the tandoor

Keema Nan

filled with minced lamb blended with spices and herbs and baked in the tandoor

Traditional Nan

leavened bread of fine flour baked in the tandoor

Aloo Paratha

whole wheat bread stuffed with mildly spiced potatoes and butter baked in the tandoor

Paratha

butter whole wheat bread baked in the tandoor

Onion Kulcha

leavened bread stuffed with onions, dry mango and spices baked in the tandoor

Aloo Kulcha

leavened bread with potatoes and indian spices baked in the tandoor

Roti

whole wheat bread baked in tandoor

Garlic Nan

leavened bread of fine flour baked in the tandoor and flavored

Spinach Nan

leavened bread stuffed with spinach, spices and baked in the tandoor

SIDE ORDER 4

Mixed Salad

indian style mixed salad

Mixed Pickles

mango and other special hot pickles

Mango Chutney

sweet chutney with mango slices

Vegetable Raita

cool whipped yogurt with different shredded vegetables and m

BEVERAGES 8

Beer, Wine

Chai - Spiced Tea

Coffee, Ice Tea and Flavored Teas

Milk, Soft Drinks

Mango Shake

Mango Lassi

Lassi

sweet or salted yogurt shake

Mango Juice