



VEGETARIAN APPETIZERS 11

Mix-veg Pakora	\$4.50
crispy onion, potato and chili fritters	
Panner Pakora	\$6.00
cubes of indian cheese deep fried in a unique basin flour batter prepared with a combination of freshly ground spices	
Idly	\$5.00
steamed rice and lentil patties served with sambar and chutneys	
Idly Vada	\$5.50
combination 2 pcs of idly and 1 vada	
Medhu Vada	\$4.00
ground urid dahl, onions, chillies and spices made into crispy doughnuts served with samber and chutneys	
Rasa Vada	\$4.50
crispy lentil doughnuts in spicy lentil south indian soup	
Sambar Vada	\$4.50
crispy lentil doughnuts immersed in sambar garnished with onions	
Thayir Vada	\$4.50
crispy lentil doughnuts soaked in mild spiced yogurt	
Masala Vada	\$4.50
deep-fried chick peas cakes	
Bajji	\$4.50
crispy onion, plantain, potato or chili fritter	
Veg-samosa	\$4.50
crispy turnovers filled with spiced potatoes and green peas	

SOUP 4

Tomato Soup	\$3.50
cream of tomato soup	
Rasam	\$3.50
traditional south indian spiced lentil essence soup	

Drumstick Soup	\$3.95
lentils and drumstick broth simmered with aromatic herbs	
Chicken Soup	\$3.95
thin chicken broth enhanced ground black pepper and cilantro	

DOSA SPECIAL 13

Plain Dosa	\$4.50
thin rice and lentil crepe	
Masala Dosa	\$5.50
dosa filled with mildly spiced mashed potatoes	
Paper Dosa	\$5.50
crispy large and thin rice and lentil crepe	
Paper Masala Dosa	\$6.50
crispy large rice and lentil crepe filled with mildly spiced mashed potatoes	
Mysore Dosa	\$5.00
spicy chutney spreaded in thin rice and lentil crepe	
Mysore Masala Dosa	\$5.50
spicy chutney spreaded in thin rice and lentil crepe with potatoes	
Mysore Cheese Dosa	\$6.50
spicy chutney spreaded in thin rice and lentil crepe with cheese	
Rava Dosa	\$6.50
thin crispy wheat and rice crepe stuffed with mildly spiced mashed	
Rava Masala Dosa	\$7.00
thin crispy wheat and rice crepe stuffed with mildly spiced mashed potatoes	
Onion Rava Dosa	\$7.00
thin crispy wheat and rice crepe sprinkled with onions	
Onion Rava Masala Dosa	\$7.50
thin crispy wheat and rice crepe sprinkled with onions	
Egg Dosa	\$6.50
thin rice and lentil crepe topped with egg	
Chicken Dosa	\$7.50
thin rice and lentil crepe topped with chicken	

BIRYANI SPECIAL 4

Vegetable Biryani	\$8.50
seasoned vegetables cooked with basmati rice in a blend of aromatic spices, herbs and condiments. served with yogurt mixed with onion	

Chicken Biryani	\$9.50
seasoned chicken cooked with basmati rice in a blend of aromatic spices, herbs and condiments. served with yogurt mixed with onion	
Mutton / Lamb Biryani	\$11.00
seasoned mutton or lamb cooked with basmati rice in a blend of aromatic spices, herbs and condiments. served with yogurt mixed with onion	
Shrimp Biryani	\$12.00
seasoned shrimp cooked with basmati rice in a blend of aromatic spices, herbs and condiments. served with yogurt mixed with onion	

NON-VEGETARIAN CURRIES 17

Spinach Chicken	\$10.50
chicken and spinach cooked in ginger, garlic and freshly ground indian spices	
Chicken Chettinadu	\$10.50
chicken, cooked in spices from chettinad region	
Chicken Khoruma	\$10.50
chicken cooked in cream of coconut (coconut milk)	
Chicken Vindaloo	\$10.50
chicken tender morsels and potatoes in silky hot and sour curry sauce	
Chicken Makhani	\$10.50
chicken pieces slow roasted in clay oven and cooked in creamy sauce	
Chicken Tikka Masala	\$10.50
chicken pieces slow roasted and cooked with onions and bell peppers in creamy sauce	
Mutton Chettinadu	\$11.50
mutton cooked in spices from chettinad region	
Mutton Khoruma	\$11.50
mutton cooked in cream of coconut (coconut milk)	
Mutton Gongura	\$11.50
mutton cooked with sour gongura leaves	
Mutton Vindaloo	\$11.50
mutton and potatoes in silky hot and sour curry sauce	
Shrimp Chettinadu	\$11.50
shrimp cooked in spices from chettinadu region	
Shrimp Khoruma	\$11.50
shrimp cooked in cream of coconut (coconut milk)	
Shrimp Thokku	\$11.50
shrimp cooked with onion and tomatoes	

Shrimp Vindaloo	\$11.50
shrimp and potatoes in silky hot and sour curry sauce	
Chettinadu Fish Curry	\$11.50
fish cooked with chettinadu masala in a creamy tomato sauce	
Lamb Curry	\$11.50
lamb cooked in spices from chettinadu region	
Lamb Vindaloo	\$11.50
lamb and potatoes in silky hot and sour curry sauce	

TANDOORI 8

Mixed Veg Kebab	\$11.50
marinated vetetables cooked over an intense fire in a tandoor clay oven	
Sheek Kebab	\$12.00
ground chicken marinated with fresh spices cooked in a tandoor clay oven	
Panner Tikki	\$12.00
marinated cottage cheese cooked in a tandoor clay oven	
Tandoori Chicken	\$12.00
marinated chicken cooked over an intense fire in a tandoor clay oven	
Tandoori Shrimp	\$12.00
marinated shrimp cooked over an intense fire in a tandoor clay oven	
Fish Tikka	\$12.00
marinated fish cooked over an intense fire in a tandoor clay oven	
Malai Chicken Tikka	\$12.00
boneless chicken marinated with sour cream and spices cooked in clay oven	
Chicken Tikka	\$12.00
boneless chicken marinated in creamy sauce cooked in a tandoor clay oven	

DESSERTS 5

Pal Payasam	\$3.00
fine vermicelli cooked in milk, sugar and garnished with raisons and nuts	
Kesari	\$3.50
sweetened cream of wheat	
Rasmalai	\$4.50
home made cheese rolled into a succulent ball cooked in milk with uniquely fragrant sauce	
Gulab Jamun	\$4.50
home made soft milk cheese balls dipped in honey syrup, served warm	

Ice Cream

\$4.50

mango, vanilla