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## APPETIZERS 13

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### Vegetable Samosa (two)

deep fried crisp pastries stuffed with mildly spiced potatoes and green peas

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### Keema Samosa (two)

mildly spiced beef filled pastries

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### Chicken Pakora

tender boneless batter fried chicken marinated with spices

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### Vegetable Pakora

assorted fresh fritters

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### Paneer Pakora

homemade cheese cubes lightly spiced and batter fried

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### Aloo Tikki

mildly spiced minced deep fried potatoes

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### Chane Ki Chat

a tangy sweet blend of fruit and vegetables sprinkled with black indian salt served chilled

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### Papadi Chat

a tangy sweet blend of chick peas, potatoes, papadies, a touch of yogurt with black indian salt served chilled

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### Mattu Special

boneless chicken tandoori tossed with lightly spiced onions stuffed in a pastry shell deep fried

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### Assorted Vegetable Platter

a sampling of vegetarian appetizers

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### Mixed Platter

a sampling of appetizers including chicken pakora and paneer pakora

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### Chicken Dippers

traditional boneless fried chicken

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### Papardam

crisp spicy lentil wafer

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## SOUP 7

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## **Dal Soup**

deliciously mild lentil soup

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## **Coconut Soup**

shredded coconut, cream and sweet spice

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## **House Salad**

freshly made tossed salad with herbs and lemon

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## **Tomatoes And Onions**

lightly seasoned

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## **Raita**

a tangy mixture of potatoes, cucumbers and tomatoes in fresh homemade yogurt

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## **Hot Pickles**

assorted vegetable pickled in oil

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## **Sweet Mango Chutney**

pureed mango chunks in sweet syrup

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## **CHICKEN SPECIALTIES** 14

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### **Chicken Curry**

mildly spiced with lots of sauce

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### **Chicken Shahi Korma**

succulent chicken pieces and cheese cubes gently simmered with nuts and raisins

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### **Chicken Jalfrezi**

tender chicken cooked with green peppers, tomatoes and onions

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### **Chicken Vindaloo**

chicken pieces and potatoes cooked in a tangy hot sauce

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### **Chicken Tikka Masala**

lightly broiled chicken cooked in a savory tomato, onion and butter sauce

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### **Chicken Saag**

chicken pieces cooked with lightly spiced spinach and cream

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### **Chicken Dal**

tender chicken pieces delicately blended with lightly creamed spiced lentils

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### **Chicken Mater**

tender chicken pieces cooked with green peas and spices

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### **Chicken Makhani**

specialty cooked marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce with nuts and raisins

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### **Chili Chicken**

made with hot chili sauce

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## **Chicken Mushroom**

tender chicken pieces cooked with mushrooms

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## **Chicken Tikka Saag**

boneless marinated chicken cooked with spinach, cream and tomato sauce

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## **Sabaz Chicken**

tender chicken pieces cooked with mildly spiced fresh vegetables

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## **Chicken Ajwan**

tender chicken cooked with green peppers, tomatoes and caraway seeds

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## **VEGETARIAN SPECIALTIES** 17

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### **Aloo Choley**

chick peas and potatoes prepared north indian style

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### **Matter Paneer**

fresh mild cheese gently cooked with tender green peas and spices

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### **Aloo Saag**

potato cubes cooked in spinach and cream

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### **Saag Paneer**

homemade cheese cubes cooked in spinach and cream

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### **Aloo Mater**

peas and potato combination blended with aromatic spices

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### **Malai Kofta**

mixed vegetable balls cooked in an onion and tomato sauce

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### **Mixed Vegetables**

fresh vegetables blended with spices with a touch of curry sauce

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### **Dal Makhani**

creamed lentils prepared with butter, cream and a touch of spice

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### **Bhartha**

eggplant cooked with vegetables and mild spices

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### **Nav Rattan Korma**

gentle blend of mixed vegetables, cashews and light cream

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### **Aloo Vindaloo**

potatoes cooked in a tangy hot sauce

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### **Vegetable Jalfrezi**

fresh vegetables cooked with green peppers, tomatoes and onions

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### **Aloo Gobi**

potatoes and cauliflower cooked with spices

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## **Mushroom Mater**

tender mushrooms and green peas cooked with tomato sauce

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## **Saag Choley**

chick peas and spinach cooked in tomato and cream sauce

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## **Saag Mushroom**

tender mushrooms cooked with spinach and cream sauce

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## **Paneer Makhanni**

homemade cheese cubes cooked in tomato and cream sauce

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## **BREADS** 7

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### **Chapati (roti)**

traditional baked whole wheat bread

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### **Plain Paratha**

multi-layered whole wheat bread

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### **Aloo Paratha**

multi-layered whole wheat bread stuffed with potato

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### **Poori**

whole wheat bread lightly fried

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### **Bhatura**

crispy layered fried bread

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### **Aloo Bhatura**

crispy layered fried bread stuffed with mildly spiced potatoes

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### **Paneer Bhatura**

crispy layered fried bread stuffed with homemade cheese

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## **SHRIMP FISH SPECIALTIES** 6

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### **Traditional Curry**

your choice in thick curry sauce

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### **Masala**

your choice skewered, marinated in yogurt and pan fried with rich tomatoes, curry and cream

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### **Saag**

your choice simmered with spinach in a light cream sauce

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### **Vindaloo**

your choice blended with potatoes cooked in a tangy hot sauce

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### **Bhuna**

your choice fried, smothered with onions, ginger, garlic, peppers, and tomatoes

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## Scallop Masala

sea scallop cooked in tomato and cream sauce

## DESSERTS 4

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### Ras Malai

homemade cheese patty in sweet cream served cold with pistachios

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### Gulab Jamun

fried cheese ball soaked in honey syrup served warm

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### Kheer

indian style rice pudding served cool with pistachios

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### Kulfi

indian style ice cream with nutty taste of pistachios and a touch of rose water