

APPETIZERS

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|--|---|---|---|
| VEGETABLE SAMOSA (V) | 4 | CHICKEN PAKORA | 8 |
| Crispy turnover delicately spiced with potatoes & green peas | | Chicken, dipped in spiced batter & fried to golden perfection | |
| KHEEMA SAMOSA | 5 | KHAMAN DHOKLA | 5 |
| Crispy turnover stuffed with ground lamb & spices | | Steamed semolina & lentil cakes tempered with mustard seeds garnished with cilantro | |
| PANEER PAKORA | 8 | ONION BHAJIA (V) | 5 |
| Golden brown fritters of cottage cheese mildly spiced | | Crispy onion fritters from spiced gram flour batter, golden brown | |
| VEGETABLE PAKORA (V) | 5 | ASSORTED VEGETARIAN PLATTER | 8 |
| Chickpea batter crusted, 'ajowain & jerra' spiced, asparagus, baby corn, olives, onion & cauliflower fritters, served with tamarind & mint chutney | | A sampler of vegetable samosa, assorted pakoras & paneer pakoras | |
| CHILLY PANEER (Clay Oven Special) | 9 | ASSORTED NON VEGETARIAN PLATTER | 9 |
| Cottage cheese sautéed with onions, peppers, tomatoes & spices. <i>It's hot!</i> | | A sampler of kheema samosa, chicken tikka, sheekh kebab & malai kebab | |

SOUPS

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|---|---|--|---|
| MULLIGATAWNY SOUP (V) | 4 | CHICKEN SOUP | 4 |
| A traditional soup with lentils & spices, garnished with cilantro | | Diced chicken with herbs & fresh cilantro leaves | |
| TOMATO SOUP (V) | 4 | | |
| Just tomatoes & herbs | | | |

TANDOOR

ALL ITEMS ARE COOKED IN THE CLAY OVEN

Tandoori Cuisine is the combination of herbs, cultured yogurt & freshly ground spices cooked in the clay oven

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|--|----|--|--------------|
| TANDOORI MURG | 12 | TANDOORI JALPARI | 19 |
| Chicken marinated in yogurt & spices. <i>A specialty!</i> | | King size shrimps marinated in aromatic spices & broiled. <i>A specialty!</i> | |
| CHICKEN TIKKA | 14 | TANDOORI LOBSTER | Market Price |
| Boneless pieces of chicken subtly flavored with spices & BBQ on a skewer | | Mildly spiced lobster tail, marinated & broiled. <i>A specialty!</i> | |
| MALAI KEBAB | 15 | FISH TIKKA | 16 |
| Boneless chicken cubes marinated in yogurt, cream & mild spices BBQ | | Marinated salmon cubes, barbecued Served with tomatoes & peppers | |
| SHEEKH KEBAB | 17 | VEGETABLE SHEEKH KEBAB | 14 |
| Ground lamb with onions, herbs & spices grilled on skewer | | A medley of veggies & cheese cooked to perfection on glowing charcoal | |
| TANDOORI MIXED GRILL | 24 | PANEER TIKKA | 14 |
| A combination of chicken tandoori shrimp, chicken tikka, sheekh kebab & malai kebab served with sizzling onions & bell-peppers | | Creamy cottage cheese spiced and barbecued. <i>Good for veggie lovers!</i> | |

CHICKEN

BONELESS & SERVED WITH BASMATI RICE

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|---|----|--|----|
| CHICKEN MAKHANI | 13 | CHICKEN JALFREZI | 14 |
| The famous 'Butter Chicken' in a creamy tomato sauce. <i>A specialty!</i> | | Stir fried with fresh tomatoes, onions & bell peppers. <i>Very traditional!</i> | |
| CHICKEN TIKKA MASALA | 14 | CHICKEN PANEER MASALA | 14 |
| Creamy grilled chicken simmered in a velvety sauce with a subtle flavor | | Morsels of chicken & cottage cheese cooked in the traditional curry sauce | |
| CHICKEN VINDALOO (Hot) | 14 | CHICKEN CURRY | 12 |
| A fiery, vinegar flavored chicken & potatoes preparation. <i>A Goan Dish!</i> | | Traditional Curried Chicken | |
| CHICKEN TIKKA SAAG | 14 | | |
| Cubes of grilled chicken & creamy spinach cooked to perfection. <i>A must!</i> | | | |

LAMB

BONELESS & SERVED WITH BASMATI RICE

| | | | |
|---|----|---|----|
| LAMB SAAG | 15 | LAMB TARANGA | 17 |
| Lamb cooked with finely chopped spinach. <i>Just Creamy!</i> | | Lamb, chicken & shrimp cooked with bell-peppers, onions & tomatoes | |
| LAMB - DO - PIYAZA | 15 | LAMB KADAI | 17 |
| Lamb cooked with lots of onions & bell peppers. <i>A tender combination!</i> | | Lamb cubes cooked with fresh ginger, onions, tomatoes & bell pepper | |
| LAMB KORMA | 15 | KHEEMA MUTTER | 16 |
| Creamy morsels of lamb cooked in cashew gravy, mildly spiced | | Ground lamb spiced & cooked with green peas | |
| LAMB VINDALOO (Hot) | 15 | LAMB CURRY | 15 |
| A fiery, vinegar flavored lamb & potatoes preparation | | Chunks of young lamb cooked in a curry sauce | |
| LAMB BHUNA | 17 | | |
| Tender cubes of lamb cooked with onions, bell-peppers & aromatic spices | | | |

SEAFOOD

SERVED WITH BASMATI RICE

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|---|----|--|--------------|
| JALPARI MASALA | 18 | FISH CURRY | 16 |
| Barbecued Jumbo Shrimp cooked in spicy sauce with onions, bell peppers & tomatoes | | Succulent pieces of fish cooked in a spicy curry | |
| SHRIMP VINDALOO (Hot) | 18 | FISH MASALA | 16 |
| A fiery, vinegar flavored shrimp & potatoes preparation | | Cubes of fish sautéed in fresh herbs then simmered in tomatoes | |
| BAGHARE JHINGA | 19 | LOBSTER MASALA | Market Price |
| Jumbo shrimp cooked with roasted spices in coconut sauce | | Juicy lobster cooked in spiced gravy | |
| | | LOBSTER VINDALOO (Hot) | Market Price |
| | | A fiery, vinegar flavored lobster & potatoes preparation | |

VEGETABLES

SERVED WITH BASMATI RICE



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|--|----|---|----|
| BAGHARE BAINGAN Baby Eggplant simmered with roasted spices in coconut sauce | 12 | KOFTA CURRY (V) Vegetable dumplings fried & slowly cooked in homemade gravy | 11 |
| NAVRATAN KORMA A royal entrée Nine garden vegetables cooked in a creamy sauce with nuts & raisins | 11 | STUFFED BELL-PEPPERS (V) Green bell-peppers stuffed with mixture of potatoes, herbs & spices covered with homemade tomato sauce | 12 |
| MALAI KOFTA Vegetable dumplings cooked in a mild cream sauce with nuts & raisins | 11 | BOMBAY ALOO (V) Chunks of potatoes stir fried with bell peppers, cumin seeds & spices | 10 |
| BHUNA GOBI (V) Cauliflower cooked with onions, ginger & garlic | 12 | VEGETABLE OF THE DAY Our courteous staff will inform you about our vegetable | 12 |
| SHAHI PANEER KORMA Shredded cheese cooked with green peas, onions, tomatoes, peppers with a touch of cream, nuts, raisin, herbs & spices | 12 | DAL MAKHANI A mixture of lentils & kidney-beans cooked with butter & spices | 10 |
| ALOO MUTTER (V) Potatoes cooked with green peas in a spiced sauce | 10 | YELLOW DAL (V) A mixture of lentils cooked home style | 10 |
| SAAG PANEER/ALOO A blend of creamy spinach & home made cheese/aloo cubes cooked in spices. | 12 | CHANA MASALA (V) Chickpeas cooked in a sauce with herbs & spices <i>Very traditional!</i> | 10 |
| PANEER MAKHANI Cottage cheese sautéed in our special tomatoes buttery sauce | 14 | MUTTER PANEER Cottage cheese cubes & green peas cooked in a mildly spiced sauce with dash of cream | 12 |
| BHINDI MASALA (V) Okra sautéed with tomatoes, onions & spices Topped with cilantro | 11 | BAINGAN BHURTHA (V) Eggplant roasted, chopped & sautéed with onions, tomatoes & spices | 12 |

INDIAN BREADS

ALL BREADS ARE BAKED FRESH IN OUR CLAYOVEN

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|---|---|--|----|
| NAAN Traditional bread baked in the clay oven | 3 | BROCCOLI KULCHA Bread stuffed with lightly spiced shredded broccoli | 4 |
| PESHAWRI NAAN Round shaped bread with nuts and raisins | 5 | PANEER KULCHA Bread stuffed with shredded homemade cheese | 4 |
| KHEEMA NAAN Naan stuffed with mildly spiced ground lamb | 6 | ALOO PARATHA (V) Whole wheat bread stuffed with mildly spiced potatoes | 4 |
| GARLIC NAAN Naan with garlic <i>Just delicious!</i> | 4 | TANDOORI ROTI (V) Fine Indian whole wheat bread <i>Very simple!</i> | 3 |
| ONION KULCHA Bread stuffed with lightly spiced onions | 4 | POORI (V) Deep fried round puffy golden brown whole wheat bread | 3 |
| LACCHA PARATHA (V) A flaky multi-layered whole wheat bread <i>Irresistible!</i> | 4 | BREAD BASKET Assorted breads (naan, onion kulcha, aloo paratha & roti) | 14 |

DINNER SPECIALS

NOT FOR CARRY OUT



VEGETARIAN DINNER

35

Dinner served for two people includes: soup, veggie pakora, navratana korma, saag paneer, dal makhani, rice, naan, dessert & choice of tea or coffee

NON-VEGETARIAN DINNER

40

Dinner served for two people includes: soup, appetizers, choice of lamb or chicken curry, navratana korma, dal makhani, naan, dessert & choice of tea or coffee

Not valid with any discounts. Some restriction applies.

RICE

BIRYANI (Served with Raita)

CHICKEN 14

LAMB 15

SHRIMP 16

Rice cooked with yogurt & spices to perfection with nuts & raisins

VEGETABLE BIRYANI

12

Fresh vegetables cooked with rice flavored with saffron, raisins & nuts

TARANGA BIRYANI

17

Tender pieces of chicken, lamb & shrimp cooked with basmati rice herbs & spices, garnished with nuts & raisins

PEAS PULAO (V)

5

Basmati rice cooked with green peas sautéed with cumin seeds, garnished with raisins

LEMON RICE

5

Basmati rice spiced with mustard seeds, curry leaves, peanuts & lemon juice

WHITE RICE

4

BEVERAGES

MANGO SHAKE

4

MANGO LASSI / PINEAPPLE LASSI

4

LASSI (Sweet or Salted)

3

SOFT DRINKS

2

Coke, Diet Coke, Sprite, Iced Tea & Ginger Ale

INDIAN SPICED TEA (CHAI)

2

(With or without milk)

JUICE (Mango or Pineapple)

3

COLD COFFEE (Clay Oven Special)

5

COFFEE

2

SIDES

GREEN SALAD

5

Greens with house dressing

HOT PICKLE

2

Mango & lime mixed in hot sauce

MANGO CHUTNEY

2

Sweet & sour chutney made from not so ripe mangoes

YOGURT

2

Fresh homemade yogurt

RAITA

2

A yogurt salad with cucumbers, onions & tomatoes

PAPADUM

2

Crispy baked lentil wafers

DESSERTS

RASMALAI

4

Cottage cheese dumplings in sweetened milk, with a touch of pistachios

KHEER

4

Indian style homemade rice pudding sprinkled with pistachios

GULAB JAMUN

4

Golden brown milk powder dumplings in syrup sprinkled with pistachios

KULFI

4

Traditional Indian ice-cream sprinkled with pistachios

MANGO ICE-CREAM

4