

## Accompaniment

Raita **\$1.95**  
Fresh whipped yogurt sauce

Mango Chutney **\$2.95**  
Sweet & sour mango relish

Achaar **\$1.95**  
Indian mixed pickles

2 Pcs Papadam **\$1.95**  
Lentil wafer flavored with spices

## Appetizers - Non-Vegetarian

Fish Bombay **\$7.95**  
Fillets of fish, marinated with spices and batter fried

Shrimp Til Tikka **\$7.95**  
Batter fried shrimps coated with mashed sesame seeds

Chicken Pakora **\$6.95**  
Patties of finely ground tender pieces with blend of mild spices

Chicken Malabar **\$7.95**  
Batter fried coconut fillet of chicken served with mango chutney

## Appetizers - Vegetarian

Chat Papri **\$3.95**  
Mixture of crisps, potatoes and chick peas in yogurt and tamarind sauce

Veg. Samosa **\$2.95**  
Cumin flavored potatoes and peas filler in a baked pastry

Bhel Puri **\$4.95**  
Rice flakes tossed with onions, potatoes and tomatoes topped with tamarind and mint sauce

Samosa Chat **\$4.95**  
Cumin flavored potatoes and peas filler in a baked pastry, garnished with yogurt tamarind sauce and mildly spiced chickpeas

Veg. Pakora **\$3.95**  
Fresh vegetable assortment dipped in spiced batter and deep fried

## Bar-B-Q Tandoori Specialties

Tandoori Chicken **\$9.95**  
Marinated in yogurt and fresh ground spices, cooked in tandoor to perfection

Chicken Tikka **\$10.95**  
Boneless pieces of chicken marinated and barbecued in a clay oven

Tangree Kabab **\$10.95**  
Chef's special chicken, done in a clay oven

Malai Kabab **\$10.95**  
Chicken breast cutlets flavored with cardamom and coriander

Rashmi Kabab **\$10.95**  
Tender rolls of ground chicken and cashew nuts paste

Garlic and Ginger Kabab **\$11.00**  
Succulent cubes of chicken, marinated in yogurt, garlic and ginger then roasted in clay oven

Lamb Seekh Kabab **\$11.95**  
Lamb skewered and grilled over charcoal

Lamb Chops Lahori **\$12.00**  
Lamb chops marinated with ginger, royal cumin and aromatic then grilled over charcoal in a clay oven

Boti Kabab **\$11.00**  
Chunks of lamb marinated in herbs and spices then barbecued

Tandoori Paneer **\$10.95**  
Homemade cottage cheese mildly marinated in herbs and spice served with bell peppers, tomatoes, onions

Salmon Tandoori **\$14.00**  
Salmon cutlet marinated in exotic spices and herbs barbecued oven

Tandoori Shrimps **\$14.00**  
Jumbo shrimps marinated in ajwan flavored yogurt blended with spices. Grilled to perfection in our clay oven

Tandoori Mixed Grill **\$14.95**  
An assortment of chicken, lamb and seafood

## Breads

Naan **\$1.50**  
Leavened white flour baked bread in a clay oven. Served hot

Garlic Naan **\$2.50**  
Bread topped with freshly chopped garlic

Onion Kulcha **\$2.50**  
Naan bread stuffed with onions and fresh herbs

Kabuli Naan **\$2.50**  
Naan bread stuffed with mixed dried fruits and nuts

Village Naan **\$2.50**  
Naan bread topped with garlic, onions, red chili and exotic spices

Keema Naan **\$4.50**  
Naan bread filled with spiced ground lamb and baked on tandoor

Paneer Naan **\$2.50**  
Naan bread stuffed with chopped homemade cheese

Laccha Paratha **\$2.50**  
Multi layered bread topped with butter

Aloo Paratha **\$2.50**  
A multi layered bread stuffed with potato

Roti **\$1.50**  
A traditional whole wheat bread

Poori **\$1.50**  
A puffed whole wheat bread

Makki Ki Roti **\$1.50**  
With a corn bread

Bread Basket **\$5.50**  
A combo of three house favorite breads (naan, onion kulcha nad paratha)

## Chicken

Chicken Tikka Masala **\$10.95**  
Sautéed with tomatoes, green peppers and onions

Chicken Makhani **\$10.95**  
Chicken pieces roasted in clay oven and tossed in a creamy tomato sauce

Chicken Karahi **\$10.95**  
Boneless chicken chunks sautéed with fresh garlic, ginger and tomatoes

Chicken Saagwala **\$10.95**  
Flavorful blend of tender pieces of chicken and creamy chopped spinach

Chicken Bharta **\$10.95**  
Chopped white meat with finely selected herbs

Chicken Vindaloo **\$10.95**  
Chicken marinated in vinegar and spices, cooked goa style. Specialty of goa

Chicken Jalfrezi **\$10.95**  
Strips of chicken marinated in fresh ground spices and cooked with tomatoes, onions and green bell peppers

Chicken Curry **\$10.95**  
Pieces of chicken gently cooked in special curry sauce

## Rice

Chicken Biryani **\$10.95**  
Pieces of chicken and long grain basmati rice cooked in sealed pot

Lamb Biryani **\$12.95**  
Long grain basmati rice cooked in sealed pot with juicy pieces of lamb in a blend of exotic spices

Shrimp Biryani **\$14.95**  
Long grain basmati rice cooked in sealed pot with layers of shrimp, onions, fresh ginger and delicate spices

Vegetable Biryani **\$9.95**  
Long grain basmati rice cooked with fresh vegetable in a blend of exotic spices and herbs

Kashmiri Pulao **\$8.95**  
Long grain basmati rice cooked with dry fruits and nuts in blend of exotic spices and herbs

Chana Pulao **\$8.95**  
Long grain basmati rice cooked with chickpeas and blend of exotic spices and herbs

Mughlai Pulao **\$10.95**  
Long grain basmati rice cooked with aroma blend of dry fruits, nuts, tender, chicken and boneless cubes of lamb with exotic spices and herbs

Plain Pulao Rice **\$2.95**  
Long grain white basmati rice

## Salads

Chicken Salad **\$4.95**

Mixed Green Salad **\$3.95**

Salad Platter **\$7.95**

Fish Salad **\$5.95**

## Seafood

Jumbo Shrimps Karahi **\$14.95**  
Large shrimp cooked in traditional style with fresh tomatoes, green peppers, ginger and other spices and herbs

Shrimps Vindaloo **\$14.95**  
Hot, spicy and tangy shrimp curry

Salmon Fish Bhuna **\$14.95**  
Cooked in specially prepared herbs and spices with the touch of garlic and ginger

Shrimp Sagwala **\$14.95**  
Shrimp cooked with fresh spinach, spices and ginger. A specialty of the chef

## Soups

Mulligatawny Soup **\$2.95**  
Soup made with lentils and subtly flavored with delicate herbs

Yakhni **\$2.95**  
Chicken broth soup, delicately flavored with herbs and spices

## Vegetarian Specialties

Palak Paneer **\$9.95**  
Fresh homemade cheese smothered in freshly ground

Bhindi Masala **\$9.95**  
Fresh crispy okra tossed with onions and spices with coriander

Baingan Bhartha **\$9.95**  
Eggplant grilled over charcoal mashed and cooked with fresh onions, garlic, ginger and spices. A house specialty

Vegetables Jalfrezi **\$9.95**  
Stir fried vegetable cooked with mild spices

Malai Kofta **\$9.95**  
Homemade cottage and vegetable croquettes, simmered in creamy sauce

Shahi Paneer **\$9.95**  
Homemade cottage cheese cubes served spiced creamy sauce

Dal Makhani **\$9.95**  
Black lentils and red kidney beans cooked with tomatoes, ginger, onions and garlic

Dal Chana **\$9.95**  
Yellow lentils simmered with tomatoes, ginger, onion, cumin and garlic

Aloo Cholley **\$9.95**  
Chickpeas and sliced potato cooked in traditional punjabi style

Sarson Ka Saag **\$9.95**  
Fresh mustard greens cooked with spices and butter. "A punjabi delicacy".

## Desserts

Gajar Halwa **\$3.95**  
Traditional indian dessert made with carrots served hot

Lahori Kheer **\$3.95**  
Rice pudding, lahori style

Gulab Jamun **\$3.95**  
Cottage cheese balls fried and cooked in honey syrup. Served hot

Rasamalai **\$3.95**  
Soft patties of homemade cottage cheese poached in a condensed milk

Ice Cream **\$5.95**  
Traditional flavored ice cream

## Beverages

Sweet Lassi **\$2.95**  
Traditional homemade yogurt drinks

Salt Lassi **\$2.95**  
Traditional homemade yogurt drinks

Plain Lassi **\$2.95**  
Traditional homemade yogurt drinks

Mango Lassi **\$2.95**  
Traditional mango pulp with homemade yogurt mixing drinks

Mango Juice **\$2.95**  
Fresh fruit pulp blended traditional juices

Apple Juice **\$2.95**  
Fresh fruit pulp blended traditional juices

Orange juice **\$2.95**  
Fresh fruit pulp blended traditional juices

Cranberry Juice **\$2.95**  
Fresh fruit pulp blended traditional juices

Ice Cream Shakes **\$2.95**  
Traditional flavored ice cream shakes of your choice

Indian Masala Tea, Tea, Coffee **\$1.95**  
Traditional indian spices tea and gourmet blend of house coffee

Soda **\$1.95**  
Soda, coke, sprite, ginger ale, diet coke, orange etc.

Ice Tea **\$1.95**

Lemonade **\$1.95**