

APPETIZERS

- 1. VEG-SAMOSA.....\$3.95**
CRISP TURNOVER AND DEEPLY FRIED WITH MILDY SPICED POTATOES AND PEAS SERVED WITH CHUTNEY
- 2. VEG-PAKORA.....\$3.95**
CRISP GOLDEN ONION,POTATOES A MIXTURE OF VEGETABLES CAULIFLOWER & SPINACH SERVED WITH MINT & TAMARIND CHUTNEY
- 3. PANEER-PAKORA\$5.95**
MARINATED PANEER(INDIAN CHEESE) DIPPED IN A BETTER AND FRY MAKES CRISPY OUTSIDE AND SOFT INSIDE
- 4. CHICKEN SAMOSA.....\$3.95**
CHICKEN & PEAS AND SPICY DEEP FRIED SERVED WITH MINT CHUTNEY
- 5. CHICKEN PAKORA.....\$5.95**
BONELESS CHICKEN MIXED WITH INDIAN SPICED AND CHICKPEAS FLOUR AND DEEP FRIED
- 6. AMRITSARI FISH\$5.95**
BONELESS FISH (CHOOSE FOR PUNJABI STYLE)MARINATED WITH DIFFERENT SPICES WITH CHICKPEAS FLOUR & DEEP FRIED SERVED WITH CHUTNEY
- 7. ONION BHAJI.....\$3.95**
CRISPY ONION RING DEEP FRIED WITH CHICKPEAS FLOUR SERVED WITH CHUTNEY
- 8. SHRIMP PAKORA.....\$6.95**
SHRIMP MARINATED WITH YOGURT & FRIED TO GOLDEN PERFECTION
- 9. ALOO TIKKI\$4.95**
SPICED POTATO PATTY TOPPED WITH CURRIED GARBANZO HERBS AND SPICES
- 10. PAPADDI CHAAT\$4.95**
SEASONED POTATOES & CHICK PEAS TOSSED WITH WAFERS,YOGURT & CHUTNEYS

SOUP AND SALAD

- 1. VEGETABLE SOUP.....\$4.95**
FRESH VEGETABLE AND GINGER SOUP WITH HERBS
- 2. CHICKEN SOUP\$4.95**
VERY SMALL PIECES OF CHICKEN WITH GINGER AND GARLIC AND HERB MIX TOGETHER
- 3. RAITA\$1.95**
AN INDIAN SIDE DISH MADE OF YOGURT,USUALLY DICED CUCUMBER AND SEASONINGS
- 4. GREEN SALAD\$2.95**
PUNJABI STYLE GREEN SALAD
- 5. CHICKEN SALAD.....\$4.95**
GRILLED CHICKEN WITH GREEN SALAD
- 6. MANGO CHUTNEY.....\$1.95**
SWEET AND SOUR MANGO RELISH

INDO CHINESE

- 1. VEG-MANCHURIAN\$8.95**
MIXED VEG DUMPLING STIR FRIED IN AN INDO-CHINESE SAUCE
- 2. GOBI MANCHURIAN\$8.95**
MARINATED CAULIFLOWER DEEP FRIED AND COOKED IN A GARLIC SAUCE
- 3. CHILLI PANEER.....\$9.95**
HOMEMADE COTTAGE CHEESE WITH A GINGER CHILLY TANGY SAUCE
- 4. CHILLI CHICKEN\$9.95**
CUBED CHICKEN STIR FRIED INDO CHINESE STLYE WITH PEPPER IN TANGY SAUCE
- 5. VEG-CHOWMEIN.....\$8.95**
- 6. CHICKEN CHOWMEIN\$8.95**
- 7. SHIRMP CHOWMEIN.....\$9.95**

TANDOOR SPECIALTIES

HALF / FULL

- 1. CHICKEN TANDOORI..... \$10.95/\$17.95**
BONE-IN CHICKEN MARINATED IN YOGURT WITH AROMATIC INDIAN HERBS & SPICES
- 2. CHICKEN TIKKA\$15.95**
BONELESS CHICKEN BREAST IN SPICED YOGURT MARINATED GRILLED ON A SKEWER
- 3. LAMB SEEKH KABAB.....\$15.95**
SPICED GROUND LAMB WITH ONIONS AND FRESH HERBS ROASTED IN CLAY OVEN
- 4. BOTI KABAB\$16.95**
TENDER LAMB CUBES MARINATED IN HERBS & SPICES BROILED IN A TANDOOR
- 5. FISH TIKKA\$19.95**
YOGURT & HERB MARINATED ATLANTIC SALMON ROASTED IN TANDOOR
- 6. SHRIMP TANDOORI\$15.95**
SHRIMP MARINATED IN A SPEICAL BLEND OF SPICES AND GRILLED TO PERFECTION
- 7. PANEER TIKKA\$14.95**
MARINATED INDIAN CHEESE IN YOGURT WITH AROMATIC ROASTED IN TANDOOR
- 8. MIX TANDOORI.....\$19.95**
COMBINATIONS OF ALL TANDOORI ITEMS SERVED WITH HEARTY VEGETABLES AND PLAIN NAAN

VEGETABLE CURRY

- 1. DAAL MAKHANI\$9.95**
MIXED LENTILS SLOW SIMMERED LIGHTLY SAUTER IN CREAMY GINGER ,GARLIC ONION SAUCE
- 2. YELLOW DAAL TADKA.....\$6.95**
YELLOW LENTILS SAUTEED WITH ONION GINGER, GARLIC & HERBS
- 3. SAAG PANEER\$10.95**
GARDEN FRESH SPINACH &MUSTARD LEAVES COOKED WITH HOMEMADE CHEESE AND SEASONED TO PREFECTION WITH HERBS AND SPICES
- 4. ALOO GOBI.....\$9.95**
FRESH CAULIFLOWER & POTATO COOKED WITH ONION TOMATO & GINGER WITH SPICES
- 5. MATTER PANEER\$9.95**
PEAS COOKED WITH HOMEMADE CHEESE IN MILD SPICES AND ONION,TOMATO BASED GRAVY
- 6. BAINGAN BHARTA\$9.95**
FRESH EGGPLANT FIRST ROASTED IN THE TANDOOR OVEN AND COOKED WITH ONION & FRESH TOMATOES WITH HERBS SPICES
- 7. MALAI KOFTA.....\$10.95**
VEGETABLE BALLS MADE WITH MIXED VEG DEEP FRIED AND SERVED IN FRESH CREAMY ONION & TOMATO SAUCE
- 8. CHANA MASALA.....\$9.95**
CHICKPEAS COOKED WITH GREEN CHILIES, ONION, GARLIC, FRESH CILANTRO A BLEND OF SPICES
- 9. KADI PAKORA\$9.95**
PUNJABI STYLE DAHI(YOGURT) KADI PREPARED WITH BESAN AND PAKORA (DEEP FRIED FRITTERS OF CHICKPEAS FLOUR) ARE COOKED TOGETHER
- 10. MIX VEG CURRY.....\$9.95**
ASSORTED VEG COOKED WITH FRESH GINGER, GARLIC & TOMATOES ON ONION BASE CURRY SAUCE
- 11. KADHAI PANEER\$11.95**
HOMEMADE CHEESE(PANEER) COOKED WITH DICED ONION,TOMATOES & BELLPEPPER WITH TANGY FLAVOR
- 12. PANEER TIKKA MASALA\$11.95**
MARINATED PANEER(CHEESE)CUBES GRILLED TO PERFECTION & COOKED WITH FRESH CREAM IN ONION &TOMATOES SAUCE
- 13. VEG JALFRAZI.....\$9.95**
FRESH GARDEN VEG COOKED IN DICED ONION,TOMATOES & BELLPEPPER WITH MILD & SEMI HERBS GRAVY
- 14. BHINDI MASALA.....\$9.95**
DICED OKRA TOASED WITH ONION ,TOMATOES & GINGER
- 15. MUSHROOM MATTER\$9.95**
MUSHROOM COOKED WITH ONION ,TOMATOES GREEN PEAS & MILD SPICES

CHICKEN SPECIAL

- 1. CHICKEN CURRY\$11.95**
HOME STYLE PUNJABI CHICKEN CURRY SIMMERED WITH FRESHLY GROUND SPICES
- 2. CHICKEN JALFREZI.....\$11.95**
CHUNKS OF CHICKEN SAUTEED WITH MIXED VEG, PEPPER & ONION
- 3. CHICKEN VINDALOO\$10.95**
CHUNKS OF CHICKEN STEWED IN A SPICY TANGY SAUCE WITH POTATOES
- 4. CHICKEN TIKKA MASALA\$12.95**
BBQ WHITE CHICKEN COOKED IN A CREAMY TOMATO & ONION SAUCE WITH FENUGREEK LEAVES
- 5. BUTTER CHICKEN\$12.95**
ROASTED BONELESS CHUNKS OF CHICKEN COOKED IN A TOMATO BUTTER SAUCE
- 6. COCONUT CHICKEN CURRY.....\$11.95**
BONELESS CHICKEN COOKED IN A COCONUT MILK WITH ONION GRAVY CURRY LEAF & MUSTARD SEEDS
- 7. CHICKEN SAHI KORMA.....\$12.95**
CHICKEN COOKED IN A CREAMY ONION SAUCE TOPPED WITH CASHEWS & RAISINS
- 8. CHICKEN SAAG\$11.95**
TENDER CHICKEN CUBES COOKED IN CREAMY SPINACH

LAMB AND GOAT

- 1. KEEMA MATTAR\$12.95**
GROUND LAMB AND GREEN PEAS COOKED WITH AROMATIC SPICES
- 2. LAMB OR GOAT CURRY.....\$12.95**
HOME STYLE PUNJABI CURRY SIMMERED WITH FRESHLY GROUND SPICES
- 3. LAMB KADHAI\$13.95**
CHUNKS OF LAMB SOUTEED WITH HEARTY VEG
- 4. LAMB VINDALOO.....\$12.95**
LAMB CHUNKS STEWED IN SPICY TANGY SAUCE WITH POTOTOES
- 5. LAMB OR GOAT KORMA.....\$13.95**
TENDER MEATY CUBES IN CREAMY ONION SAUCE TOPPED WITH CASHEWS & RAISINS
- 6. LAMB OR GOAT ROGAN JOSH.....\$13.95**
TENDER MEATY CHUNKS COOKED WITH A GRAVY BASED ON BROWNE ONIONS AND AROMATIC SPICES
- 7. LAMB OR GOAT SAAG\$12.95**
TENDER CUBES PREPARED IN CREAMY SPINACH SAUCE
- 8. LAMB OR GOAT TIKKA MASALA.\$13.95**
TENDER MEATY CUBES COOKED IN A CREAMY TOMATO & ONION SAUCE
- 9. COCONUT LAMB OR GOAT CURRY..\$13.95**
COOKED IN A SOUTH-INDIAN COCONUT CREAM WITH CURRY LEAVES & MUSTARD SEEDS

SEA FOOD

- 1. FISH TIKKA OR SHRIMP MASALA....\$14.95**
B.B.Q SALMON OR SHRIMP COOKED IN CREAMY TOMATO & ONION SAUCE
- 2. COCONUT FISH OR SHRIMP\$13.95**
FRESH FISH OF THE DAY OR SHRIMP COOKED IN COCONOUT MILK WITH CURRY LEAVES AND GROUND SPICES
- 3. SHRIMP VINDALOO\$12.95**
BLACK TIGER SHRIMP PREPARED IN A SPICY SAUCE MADE FROM TOMATOES, POTATOES, ONION, GINGER, GARLIC & LIME JUICE
- 4. FISH OR SHRIMP CURRY\$13.95**
FRESH FISH OF THE DAY OR BLACK TIGER SHRIMP PREPARED WITH GROUND SPICES
- 5. SHRIMP KADHAI\$14.95**
SHRIMP SAUTEED WITH HEARTY VEG

TRADITIONAL BREADS

- 1. BUTTER NAAN.....\$2.49**
TRADITIONAL CLAY OVEN BAKED WHITE BREAD
- 2. GARLIC NAAN\$2.99**
FRESH GARLIC AND CILANTRO SEASONED NAAN
- 3. LACHA PARATHA\$3.49**
MULTI-LAYER FLAKY WHOLE WHEAT BREAD
- 4. ROTI\$1.99**
WHOLE WHEAT BREAD BAKED IN TANDOOR
- 5. ALOO PARATHA.....\$3.50**
WHOLE WHEAT BREAD STUFFED WITH DELICATELY SPICED POTATOES
- 6. GOBI PARATHA.....\$3.95**
WHOLE WHEAT BREAD STUFFED WITH CAULIFLOWER
- 7. ONION KULCHA.....\$3.50**
CHOOPED ONION WITH SPICY CLAY OVEN BAKED WHITE BREAD
- 8. CHEESE GARLIC NAAN.....\$3.95**
CHEESE STUFFED WITH GARLIC ON TOP BREAD
- 9. GARLIC ROTI\$2.99**
GARLIC & CORRINDER SEASONED WHOLE WHEAT
- 10. CHEESE GARLIC ROTI\$3.50**
WHOLE WHEAT BREAD STUFFED WITH CHEESE & GARLIC ON TOP
- 11. PESHWARI NAAN\$3.95**
SCRUMPTIOUS UNLEAVENED BREAD STUFFED WITH NUTS AND RAISINS
- 12. BULLET NAAN.....\$4.49**
A CLAY OVEN BAKED BREAD WITH ONION, GARLIC ,CHEESE & GREEN CHILI
- 13. PURI.....\$3.99**
DEEP FRIED WHOLE WHEAT BREAD

RICE SPECIALTIES

- 1. PLAIN RICE\$2.95**
INDIAN BASMATI RICE
- 2. MIX-VEG PULAO\$4.95**
BASMATI RICE COOKED WITH GARDEN FRESH VEG
- 3. VEG-BIRYANI.....\$8.95**
FLAVORED BASMATI RICE PREPARED WITH AROMATIC SPICES & SEASONED VEG
- 4. CHICKEN BIRYANI.....\$9.95**
TENDER PIECES OF CHICKEN PREPARED WITH AROMATIC SPICES IN FLAVORED BASMATI RICE
- 5. LAMB OR GOAT BIRYANI\$10.95**
TENDER MEATY CHUNKS PREPARED WITH AROMATIC SPICES IN FLAVORED BASMATI RICE
- 6. FISH OR SHRIMP BIRYANI.....\$11.95**
TILAPIA FISH OR SHRIMP PREPARED WITH AROMATIC SPICES IN FLAVORED RICE
- 7. CHICKEN DUM BIRYANI.....\$10.95**
BONE IN CHICKEN PIECES OF PREPARE WITH AROMATIC SPICES IN FLAVORED RICE

DESSERTS

- 1. GULAB JAMUN.....\$3.95**
DRY MILK PUFFS SOAKED IN SAFFRON FLAVORED HONEY SYRUP
- 2. KHEER.....\$3.95**
CARDAMOM FLAVORED INDIAN RICE PUDDING WITH ALMONDS & RAISINS
- 3. RAS MALAI.....\$3.95**
CREAMED CURD CHEESE PATTIES PREPARED IN SWEETENED MILK
- 4. GAJAR HALWA.....\$3.95**
FRESH GARDEN CARROT GROUND COOKED WITH MILK AND BETTER FLAVORED HONEY

BEVERAGES

- 1. MANGO LASSI\$2.95**
A CLASSIC MANGO FLAVORED YOGURT DRINK
- 2. SWEET LASSI.....\$2.95**
REFRESHING SWEET PLAIN YOGURT DRINK WITH ROSE WATER
- 3. MASALA LASSI.....\$2.95**
REFRESHING YOGURT DRINK WITH SALT AND SPICES
- 4. SODA.....\$1.95**
COKE/DIET COKE/SPRITE/FANTA/LEMONADE
UNSWEETENED ICED TEA
- 5. CHAI(TEA).....\$2.00**
AUTHENTIC MILKY-SPICED INDIAN TEA BREWED PUNJABI STYLE
- 6. INDIAN COFFEE.....\$2.00**
MILKY BREWED COFFEE
- 7. HOT HERBAL TEAS.....\$2.00**
GREEN TEA, LEMONGINGER, JASMINE, PEPPERMINT, BLACK TEA, CHAMOMILE

SOUTHERN CUISINE

What is Dosa?

Dosa is a type of Pancake made from a FERMENTED BATTER. It is somewhat similar to a Crepe but it's main ingredients are Rice and BLACKGRAM. Dosa is a typical food of South India served with sambar and coconut & tomato chutney.

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| 1. PLAIN DOSA | \$ 5.95 |
| 2. MASALA DOSA | \$ 6.95 |
| 3. RAVA DOSA | \$ 6.95 |
| 4. RAVA MASALA DOSA | \$ 7.95 |
| 5. UTTAPAM | \$ 7.95 |
| 6. EGG DOSA | \$ 6.95 |
| 7. CHEESE DOSA | \$ 6.95 |
| 8. CHICKEN DOSA | \$ 7.95 |
| 9. CHICKEN CHEESE DOSA | \$ 8.95 |

THALI SPECIALTIES

(Combination Plates)

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| 1. VEGETARIAN THALI FOR ONE | \$ 9.99 |
| YOUR CHOICE OF TWO VEGETABLE WITH BASMATI RICE, DAL, NAAN AND RAITA | |
| 2. NON-VEG THALI FOR ONE..... | \$ 10.99 |
| YOUR CHOICE OF CHICKEN OR LAMB CURRY WITH DAL, VEG OF THE DAY, BASMATI RICE
NAAN AND RAITA | |
| 3. TANDOORI THALI FOR ONE | \$ 11.99 |
| YOUR CHOICE OF CHICKEN TIKKA OR TANDOORI CHICKEN WITH DAL, VEG OF THE DAY,
BASMATI RICE, NAAN AND RAITA | |
| 4. SEAFOOD THALI FOR ONE | \$ 12.99 |
| YOUR CHOICE OF SHRIMP TANDOORI OR FISH TIKKA WITH DAL, VEG OF THE DAY,
BASMATI RICE, NAAN AND RAITA | |
| 5. VEG COMBO FOR TWO | \$ 30.00 |
| 2 SAMOSAS, CHOICE OF TWO VEGETARIAN DISHES, DAL, RICE, NAAN, RAITA AND
CHOICE OF DESSERT TO SHARE | |
| 6. NON VEG COMBO FOR TWO | \$ 35.00 |
| 2 SAMOSAS, TAN CHICKEN, CHICKEN TIKKA MASALA, VEG OF THE DAY, RICE, NAAN,
RAITA AND CHOICE OF DESSERT TO SHARE | |