

Soups

- Mulligatawny Soup (Curry flavored lentil puree with diced chicken) **\$5.00**
Tomato Sorbha (Ground whole fresh tomato Pureed with Garam masala) **\$5.00**
Corn soup vegetarian \$5.00 chicken \$6.00

Salads

- Green Garden (Fresh cucumbers, onions, tomatoes, musclin, vinaigrette dressing) **\$5.00**
Crispy Okra (crispy, tangy okra, red onions, tomatoes, lime) **\$9.00**

Vegetarian Appetizers

- Aloo Tikki Cholley **\$5.00**
(Potato patty, served on a bed of spiced chickpeas, drizzled w/ chutneys & yogurt)
Samosa **5.00**
(Potato-pea turnovers, w/ tomato chutney)
Dahi Aloo Papri Chaat **\$5.00**
(Flour crisps, diced potatoes, chickpeas, drizzled w/ yogurt, tamarind and dusted w/ spices)
Bombay Bhel Puri **\$5.00**
(Rice puffs, cilantro, diced potatoes & red-onions, mint & tamarind chutney)
Rava Kachori **\$5.00**
(Semolina puff, diced potatoes, chickpeas, tamarind, mint, yogurt chutneys)
Vegetable Pakoras **\$6.00**
(Gobi, spinach,Aloo, eggplant fritters w/ chutney)
Tandoori Subzi **\$7.00**
(Our special tandoori from the best pick of greens,served hot with pineapple and tomatos. Delightfully different)
Gular Kabab \$7.00
(Mixed vegetable patties, pan saute'd with tomato chantey)
Pudina Paneer Tikka \$7.00
(An exotic mint flavored homemade cottage cheese cooked in clay oven.)
Pickled Mushrooms \$7.00
(Mushrooms marinated in pickled seasoning, cooked in clay oven.)

Non Vegetarian Appetizers

- Atish Kabab \$8.00
(Boneless pieces of chicken marinated in a pickle seasoning enough to tickle your palate.)
Chicken Tikka **\$8.00**
(Boneless chicken, ginger, spices marinated & tandoori grilled)
Chicken Malai Kabab \$8.00
(Boneless chicken breast marinated in ginger,garlic and an array of herbs, spices and flavored with mace)
Haryali kabab \$8.00
(Boneless pieces of chicken in mint,coriander, and cooked to perfection.)
Tangri Kabab \$9.00
(Chicken drumsticks marinated in yogurt and spices.)
Mal Mal Kabab \$8.00
(Tender rolls of ground chicken cooked in clay oven.)
Chandan Kabab \$9.00
(Ground Lamb Kabab with Sandal wood seasoning.)
Seekh Kabab **\$9.00**
(Mince lamb tandoori skewered, coated w/ onions & peppers)
Boti Kabab \$9.00

(Boneless lamb marinated in yogurt, ginger and garlic.)

Shrimp Till Tinka **\$12.00**

(Shrimps coated with Sesame seed, w/ spicy Goan sauce)

Malabar Salmon Tikka **\$12.00**

(Salmon filet, chef's special marination, with straw okra)

Amritsari Fish **\$12.00**

(Tilapia Fish Battered and Deep Fried)

Mahi Tikka Anari **\$14.00**

(Mahi Fish Filet with pomegranate seasoning)

MAIN COURSE

(All Entrees are served w/ Rice)

From The Tandoor

Saffron Tandoori Chicken **\$14.00**

(Half a chicken marinated in Saffron, yogurt and spices)

Afgani Kabab **\$16.00**

(Tender pieces of chicken Breast marinated in tandoori spices and cream cheese served with reduced milk and Almond Sauce)

Patthari Kabab **\$18.00**

(Thin cut scallops of lamb marinated in ginger garlic and spices, cooked on hot stone)

Ginger Mint Lamb Chops **\$22.00**

(Rack of lamb, fresh mint, ginger, potato side)

Tandoori Pomphret **\$18.00**

(Pomphret fish on the bones marinated with mustard oil, cumin and coriander)

Ajwain Tandoori Shrimps **\$24.00**

(Jumbo shrimps, spices, Ajwain seeds)

Mixed Grill **\$22.00**

(Assortment of Lamb Chop, Seek Kabab, Chicken Tikka, Malai kabab and Tandoori Shrimp)

Meat (\$15.00)

Gosht Pasanda

(Grilled fillet of lamb, stuffed w/ apricot, simmered in an aromatic sauce)

Kashmere Rogan Josh

(Ginger, garlic, tomatoes, cumin & cinnamon)

Lamb Vindaloo

(Portuguese Vinha d'Ahlos influenced, vinegar, garlic, ground spice)

Lamb Dalcha Palak Gosht

(Lamb, fresh spinach, lentils)

Lamb Korma

(Ginger-spice infused w/ cashew sauce)

Gazab Ki Boti

(Tandoori grilled lamb cubes sautéed w/ bell peppers, onions, tomatoes, ginger)

Balti Gosht

(Slow cooked Goat on the bones with Tomato and garam masala served in copper container)

Chicken (\$14.00)

Lemon Chicken Curry

(Traditional chicken curry with Fenu greek, ginger Julianne and fresh cilantro)

Chicken Makhani

(chicken cooked with onions and ground spices in a tomato sauce)

Chicken Tikka Masala

(Grilled chicken, in a creamy tomato sauce seasoned w/ fenugreek)

Chicken Vindaloo

(Portuguese Vinha d'Ahlos influenced Chicken cubes, vinegar, garlic, ground spice)

Chicken Tikka Saagwala

(Grilled chicken cubes, fresh spinach, ginger-garlic, spices)

Chicken Shahi Korma

(Chef's spices, almonds, ginger-spice infused cashew sauce)

Chicken Jalfrezi

(Boneless Chicken tossed w/ onions, peppers, ginger juliennes, ground spices)

Chicken Madras Chettinad

(Dry red chilles, coriander, curry leaves & mustard)

Seafood

Methi Tilapia \$16.00

(Greek Hay [fenugreek], tilapia fillets, lemon juice)

Mela \$17.00

(Tilapia, Shrimp, Salmon in curry-leaf, mustard scented sauce)

Cochin Shrimp Masala \$17.00

(Onion-tomato curry seasoned w/ mustard leaves)

Goan Shrimp Curry \$17.00

Vegetables (\$11.00)

Saag

(Fresh spinach w/ Paneer or Chickpeas)

Dahi Baingan

(An exotic and colorful eggplant delicacy, cooked in yogurt and spices.)

Bhartha

(Eggplant roasted on fire, sautéed with onions and green peas)

Aloo Gobi

(Cauliflower florets, diced potatoes, turmeric simmered in onion sauce)

Bhindi Masala

(Stir-fried okra, tossed w/ onions, red chilles, seasoned w/ mustard & poppy seeds)

Malai Kofta

(Vegetable & Cottage cheese dumplings simmered in a spice infused cashew nut sauce)

Methi Malai Mutter

(Fresh fenugreek, and green peas, in a spice-aromatic sauce)

Navratan Korma

(Fresh veggies, ginger, almond-cashew creamy sauce)

Kadhai Cholley

(Chickpeas, fresh ginger, spices, tomatoes & cilantro)

Vegetable Jalfrezi

(Assorted Veggies, tossed w/onions, pepper, ginger juliennes and ground spices)

Kadai Paneer

(A semi dry and colorful preparation of homemade cottage cheese cooked in a wok with bell peppers and tomatoes)

Paneer Haveli

(Homemade cottage cheese cooked with onions and ground spices in tomato sauce.)

Lentils (\$9.00)

Dal e Haveli

(Black lentils very slow cooked w/ tomatoes & ginger)

Dal Balti

(Yellow Lentils seasoned w/ tomatoes, red-chili, onions & cilantro)

Breads

Naan **\$3.00**

(White flour)

Garlic Naan **\$3.50**

(Drizzled w/ freshly minced garlic)

Onion Kulcha **\$4.00**

(Naan stuffed w/ diced onions)

Peshawari Naan **\$4.00**

(Dry fruits, cherries & coconut)

Roti **\$3.00**

(Whole wheat unleavened)

Tandoori Paratha **\$4.00**

(Whole wheat, Multi layered bread)

Pudina Paratha **\$4.00**

(Whole wheat, layered, drizzled w/ roasted mint)

Aloo Paratha **\$4.00**

(Whole wheat stuffed w/ spiced potatoes)

Bread Basket **\$14.00**

(Your choice of **FOUR Breads**)

Rice

Basmati Rice **\$3.00**

Dum Biryani (served with Raita)

Rice slow cooked w/ Garam Masala (Ground spices), yogurt, bay-leaves, and saffron

Your choice of Vegetable (**\$12.00**) Chicken (**\$14.00**) Lamb (**\$15.00**) or Shrimp (**\$16.00**)

Sides

Raita **\$3.00**

(Yogurt seasoned w/ fresh cucumber, roasted cumin, and pepper)

SPECIALS(Mondays To Thursdays)

All specials are served with Naan, Rice, papadam, and Dessert

Maharaja Thali \$18.00

(Chicken Tikka Masala, Mixed Veggies, Dal and Raita)

Maharani Thali \$16.00

(Saag paneer,, Malai Kofta , Dal and Raita)

South Indian Thali \$16.00

(Petit Masala Dosa, Idli, Uttapum and vadra)

Jain Thali \$16.00

(Saag paneer, Gobi Matter, Yellow Dal and raita, served with poori)

Desserts (\$5.00)

Tilli Kulfi

(Pistachio flavored Popsicle Ice-Cream,served with Faluda)

Gulab Jamun

(Flour dough dumplings in honey-sugar syrup flavored w/cardamom)

Purani Delhiwali Rasmalai

(Cheese sponges soaked in saffron & pistachio flavored milk)

Awadh Ki Badami Kheer

(Indian style almond flavored rice pudding)

Gajar Halwa

(Shredded fresh carrots cooked with milk and khoya with nuts and raisins)

Aam ke Ice Cream

(Alphonso Mango flavored Ice-Cream)

Paan Ice-Cream

(A Digestive dessert, All the goodness of ice-cream flavored with paan (Beetel leaves))