

APPETIZERS

SAMOSAS (TWO PIECES PER ORDER) 10.00

Two vegetable samosas, topped with yogurt, cilantro and a spicy sauce.

ALOO TIKKI CHAAT 13.99

Chickpeas mixed with potatoes, cucumbers, onions, topped with yogurt, cilantro and a spicy sauce.

SAMOSA CHAAT 13.99

Chickpeas mixed with potatoes, cucumbers, onions, topped with yogurt, cilantro and a spicy sauce with pastry.

FISH PAKORAS 15.99

Deep fried marinated fish with spices.

MIX VEGGIE PAKORAS 13.99

Deep fried onions, cauliflower and other veggies in lentil batter.

PANNER PAKORAS 16.00

Crispy fried paneer fritters coated in spiced gram flour batter, served with chutneys.

CHOLE BHATURE OR POORI CHOLE

18.99 {After 4.00PM it will be 20\$}

Seasoned garbanzo beans topped with onions and cilantro served with freshly fried bread.

Note: Please ask your server for vegan, gluten free options. This facility uses nuts, wheat, dairy etc. Please notify us of any allergies. For each item, please specify mild, medium, hot or extra hot.

SOUPS & SALADS

LENTIL SOUP 6.00

Green peas, black pepper and lemon juice mixed with water and lentils

TOMATO SOUP 7.99

Fresh tomatoes mixed with spices and blended.

CHICKEN SOUP 8.99

Blend of chicken, creamy sauces and lentils simmered together.

ONION GREEN CHILI SALAD 6.00

CUCUMBER SALAD 5.99

MIXED GREEN CHILI SALAD 6.00



TANDOORI

TANDOORI CHICKEN 23.00

Chicken on the bone marinated in yogurt and spices, cooked in tandoor and served over a bed of bell peppers and onions

CHICKEN TIKKA KABAB 24.00

Whole quail marinated in spices and cooked in a tandoor oven.

MIXED GRILL SPECIAL 30.00

Lamb chops, shrimp, chicken tikka and seek kabab made in clay over

TANDOORI SHRIMP 25.00

Jumbo shrimp marinated and cooked on skewers in a tandoor oven.



TANDOORI FISH 27.00

Whitefish marinated in fresh herbs and spices, cooked in the tandoor and served over a bed of onions and bell peppers

MUGLAI SEEK KABAB 25.00

Minced lamb blended with spices, herbs.

PANEER TIKKA KABAB 21.99

Homemade cheese cubes with onion and bell peppers prepared in a clay oven.

VEGGIE SOY CHOPS 21.99

TANDOORI TOFU 20.00

Please Note: Tandoori items are served only with Basmati Rice.



DRINKS

MASALA CHAI 5.00

INDIAN HOT COFFEE 5.00

ICED TEA 4.00

MANGO LASSI 6.00

Blend of yogurt, mango pulp, milk and sugar similar to a smoothie.

LASSI 6.00

Sweet, Salted or Plain blend of yogurt

FROZEN OR COLD INDIAN COFFEE 5.00

SHIRLEY TEMPLE 6.00

[NON-ALCOHOLIC]

SPARKLING WATER 4.00

SODA 3.00

Coke, Diet Coke, Sprite, Dr Pepper, Fanta.

BIRYANI AND RICE

ITEMS

VEGETABLE BIRYANI 15.99

Vegetable medley, topped with cashews and cilantro served over basmati rice.

LAMB BIRYANI 18.99

Roasted lamb and root vegetables, topped with cashews and cilantro, served over basmati rice.

CHICKEN BIRYANI 17.99

Tender marinated chicken, topped with cashews and cilantro served over basmati rice.

GOAT BIRYANI 20.00

Bone in goat with fried rice and spices.

LAMB BIRYANI 18.99

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Bone in goat with fried rice and spices.



NAAN { INDIAN BREADS }

PLAIN NAAN 3.00

ROSEMARY NAAN 4.00

CILANTRO NAAN 5.00

BASIL NAAN 4.00

ONION KULCHA 6.00

Baked with chopped onions.

GARLIC NAAN 4.00

ASSORTED NAAN 11.00

Basket of plain naan, garlic and onion naan.

GOAT CHEESE NAAM 6.00

SPINACH NAAN 5.00

CHEESE PIZZA NAAN 6.00

BULLET NAAN 5.00

Indian flatbread is topped with jalapenos and cilantro leaves.

TANDOORI ROTI 3.00

PLAIN LACHA PARONTHA 6.00

ASSORTED PARONTHA 12.00

Basket of plain parontha, potatoe and onion.

POTATOE PARONTHA 6.00

Basket with stuffed potatoes in a clay oven.

VEGETABLE DISHES

DAL MAKHANI 14.99

Lentils simmered in creamy herb sauce.

PUNJABI DAL TADKA YELLOW 13.99

Split yellow lentils simmered in curry sauce.

PANEER TIKKA MASALA 16.00

Homemade cheese simmered in savored gravy.

CHANA MASALA V 15.99

Garbanzo Beans tempered in herb sauce.

MALAI KOFTA 15.99

Vegetable rounds simmered in savory cream gravy.

KHADAI OKRA {BHINDI} 15.99

Ladyfinger fried with onions and herbs.

TOFU CURRY

V 15.00

Tandoori tofu in special sauce.

VEGGIE ALOO VINDALOO

V 14.00

Tandoori potatoes cooked in special vindaloo sauce.

ALOO GOBI

15.99

Cauliflower cooked with onions, herbs and spices.

BAINGAN BHARTHA

V 15.99

Eggplant oven baked cooked with peas and fine herbs.

NAVRATAN KORMA

15.00

Nine different vegetables simmered in a cashew sauce.

SAAG PANEER 15.00

Paneer in spinach sauce.



CHANA SAAG 15.00

Paneer in spinach sauce.

GOBI MANCHURIAN 15.00

MATTER CURRY 15.00

You can substitute any : panner, tofu, potatoes or mushrooms.

METHI MALAI PANEER

16.99

Paneer cooked with fenugreek in creamy sauce.

MIXED VEGETABLES 14.99

PANEER BHURJI

16.00

KADHAI PANEER 14.99

PANEER CHILI 16.99



LAMB/GOAT DISHES

LAMB KORMA 18.00

Lamb tempered in cashew sauce.

CLASSIC LAMB CURRY 18.00

LAMB VINDALOO 18.00

ROGAN JOSH 18.00

Tendered morsels of lamb
simmered in mild yogurt sauce.

LAMB TIKKA MASALA 18.99

LAMB SAAG 18.00

METHI MALAI LAMB 18.99

Lamb cooked in fenugreek
creamy sauce.

LAMB MUSHROOM 18.00

GOAT CURRY 20.00

GOAT VINDALOO 20.00

SEAFOOD DISHES

SHRIMP CURRY 18.99

Shrimp in traditional sauce with
onion and spices.

SHRIMP VINDALOO 17.99

GOA SHRIMP CURRY 17.99

GARLIC SHRIMP CURRY 18.99

FISH CURRY 18.99

FISH TIKKA MASALA 18.99

SEAFOOD KORMA 18.99

CHICKEN SPECIALS {NON VEG}

CHICKEN KORMA 17.00

Chicken tempered in cashew sauce.

CLASSIC CHICKEN 16.00

CHICKEN VINDALOO

16.00

Chicken and potatoes cooked in vindaloo sauce.

CHICKEN COCONUT 15.00

BUTTER CHICKEN 18.99

Tandoori baked chicken in tomatoe sauce.

CHICKEN TIKKA MASALA 18.99

MANGO CHICKEN 15.99

CHILI CHICKEN 18.99

METHI MALAI CHICKEN 16.99

Chicken cooked in fenugreek sauce.

SIDE ORDERS

PAPADUM 4.99

Thin lentin waffers.

RATIA 3.00

Yogurt mixed with fresh
veggies and seasonings.

MIXED PICKLE 5.00

MANGO CHUTNEY 3.99

TAMARIND CHUTNEY 3.99

SPICY CHUTNEY 3.99

MINT CHUTNEY 3.99

PANEER CHILI 16.99

CONSUMER ADVISORY :

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses.

DESSERTS

KHEER 5.99

Rice with milk and sugar, cardamom, raisins, saffron, cashew nuts, pistachios or almonds.

GULAB JAMUN 5.00

Fried pastry soaked in honey and saffron.

RASMAILAI 18.00

Rice pudding made with fresh mango.



LUNCH SPCL.

NON.VEG 20.99

VEG 18.99

KIDS SPECIAL

FRENCH FRIES 6.00

CHICKEN NUGGETS 6.00

CLASSIC

CHOLE BHATURE OR POORI CHOLE 18.99

Served with 2 bhature, channa masala, onion salad, pickle and mint chutney.



Alert your server if you have special dietary requirements.

WHITE WINES

SAUVIGNON BLANC PER BOTTLE \$40 PER GLASS \$ 8.99

PINOT GRIGIO PER BOTTLE \$35 PER GLASS \$ 8.99

REISLING PER BOTTLE \$35 PER GLASS \$ 8.99

CHARDONNAY WHITE PER BOTTLE \$35 PER GLASS \$ 8.99



RED WINES

INDIAN SULA PER BOTTLE \$40 PER GLASS \$ 10.99

MERLOT PER BOTTLE \$38 PER GLASS \$ 8.99

MALBEC PER BOTTLE \$40 PER GLASS \$ 8.99

BEER

BIG TAJ BEER 10.99

SMALL TAJ BEER 7.99

FLYING HORSE 10.99

HIMALAYA 10.99

KINGFISHER 7.99

LAGUNITAS IPA 7.99

HEINIKEN 7.99

ANCHOR STEAM

BLUE MOON 7.99

