

## Appetizer (Shuruaat)

<b>Veg Samosa</b>	\$ 3.95
Crispy triangular pastries filled with spiced Potatoes	
<b>Vegetable Pakora or Onion Bhajia</b>	\$ 5.95
A Choice of assorted vegetable fritters or Onion fritters in Chickpeas flour served with Tamarind Chutney	
<b>Ragara Chaat</b>	\$ 4.95
Spiced Potato Patties, Layered with Chickpeas, Masala and Cilantro	
<b>Papdi Chaat</b>	\$ 4.95
Mixed of crushed dice Potatoes and Chickpeas with Mint, Tamarind and Yogurt Sauce, served cold	
<b>Vegetable Platter</b>	\$ 7.95
Combination of AlooTikki, Veg. Samosa and Veg. Fritters	
<b>Gobi Manchurian</b>	\$ 5.95
Fresh Cauliflower flowerets tossed with Tomato, Garlic and Green Herbs	
<b>Chilli Paneer</b> 🌶️🌶️	\$ 5.95
Fresh Cubes of homemade Cheese with Chilli Garlic Sauce	
<b>Masala Dosa or Mysore Dosa</b> (Mysore Dosa Spicy 🌶️🌶️ add \$1.00 more)	\$ 8.95
Rice & Lentil crepe stuffed with spiced Potatoes and Onion served with Sambar and Coconut Chutney	
<b>Uttapam</b>	\$ 8.95
Rice & Lentil pancake topped with Onion, Tomato and Green Peas served with Sambar and Coconut Chutney	
<b>Vegetable Cutlet</b>	\$ 4.95
Vegetable Patties made with Potatoes, Carrots, Cauliflower and served with Chef Special Sauce	
<b>Imli Baingan</b>	\$ 4.95
Fried Eggplant topped with tropical Tamarind Sauce and Cilantro	
<b>Kheema Samosa</b>	\$ 4.95
Crispy triangular pastries filled with spiced Ground Lamb	
<b>Chicken Lollipop</b>	\$ 6.95
Chicken wings marinated in Herbs and Spices shaped like Lollipop	
<b>Chicken 65</b> 🌶️🌶️	\$ 8.95
Rice flour battered Chicken, Curry Leaves, Green Chillies and Herbs	
<b>Reshmi Kabab</b>	\$ 6.95
Skewered tender rolls of Mildly spiced ground Chicken and Herbs	
<b>Kalmi Kabab</b>	\$ 6.95
Chicken Wings marinated with Ginger, Garlic, Yogurt and Spices then cooked in Tandoor	
<b>Kabab Platter</b>	\$ 9.95
An assortment of Chicken & Lamb Seekh Kabab	
<b>Calamari</b>	\$ 8.95
Calamari Stir fried with Onion, Bell Pepper tossed with Mustard Seeds, Ginger and Curry Leaves	

## Soup, Salad & Side

<b>Mulligatawny Soup</b>		\$ 3.95
Lentil Soup with Herbs and Spices		
<b>Chicken Mushroom Corn Soup</b>		\$ 4.95
Mince of Chicken, Mushroom and Corn with Fresh Herbs		
<b>Hot &amp; Sour Soup</b> 🌶️🌶️		\$ 3.95
A Spicy Desi Szechwan Broth with a hint of Spices and Vegetables		
<b>Rasam</b> 🌶️🌶️	Clear Lentil, Tomato, Garlic and Pepper	\$ 3.95
<b>Green Salad</b>	House special Fresh Mixed Salad with Lemon and Vinaigrette on the side	\$ 4.95
<b>Pappadam</b>	Lentil Wafer	\$ 2.95
<b>Mango Chutney</b>	Sweet Mango Relish	\$ 2.50
<b>Raitha</b>	Yogurt and Cucumber Relish	\$ 2.50
<b>Hot Pickle</b>	Hot Lime and Mango Pickle	\$ 2.25

## Tandoor (*Grilled in Clay Oven*)

<b>Tandoori Vegetable</b>		\$ 12.95
Potatoes, Cauliflower, Bell Pepper, Carrots & Zucchini marinated with Yogurt, Herbs and Spices		
<b>Tandoori Chicken</b>		\$ 12.95
The king of kabab - Half of Chicken on the bone marinated in Yogurt, Herbs and Spices		
<b>Chicken Tikka</b>		\$ 14.95
Cubed Breast of Chicken marinated with Ginger, Garlic, Yogurt, Spices and cooked		
<b>Chicken Malai Kabab</b>		\$ 14.95
Cubed Breast of Chicken marinated in Ginger, Garlic, Yogurt, Sour cream and Mild Aromatic Herbs		
<b>Lamb Seekh Kabab</b>		\$ 14.95
Skewered tender rolls of Spiced Ground Lamb		
<b>Fish Tikka</b>		\$ 15.95
Salmon Fillet marinated with Herbs and Spices and Grilled in Tandoor		
<b>Tandoori Shrimp</b>		\$ 18.95
Jumbo Shrimps are marinated and Grilled		
<b>Shrimp Malai Kabab</b>		\$ 18.95
Jumbo Shrimp Mildly marinated with Lemon Juice and Herbs Spices and Grilled		
<b>Chef Mixed Grill</b>		\$ 20.95
Combination of Lamb Boti Kabab, Chicken Tikka, Tandoori Chicken, Seekh Kabab, Shrimp and Fish		
<b>Rack of Lamb</b>	<b>Excellent</b>	\$ 23.95
Rack of Lamb marinated with Herbs and Spices and Grilled in Tandoor		

## Medley Special

<b>Mirch Masala Medley</b>		\$ 18.95
A combination of Chicken, Lamb, Shrimp and Fish in		
Choice of <u>Masala / Korma / Vindaloo / Saag / Curry Or Madras</u>		

## Chicken (Murgh)

<b>Chicken Tikka Masala</b>	<i>All time favorite</i>	\$ 14.95
Tandoori cooked Chicken breast in a Mild Tomato and Cream Sauce		
<b>Chicken Ammwala</b>	<i>Our Signature</i>	\$ 14.95
Chicken Tikka cooked with Chef's Special Creamy Mango Sauce and Spices		
<b>Chicken Madras</b> 🌶️🌶️	<i>From Southern India</i>	\$ 13.95
Boneless Chicken cooked in a Medium Hot Coconut, Curry Leaves and Mustard Seeds		
<b>Chicken Vindaloo</b> 🌶️🌶️🌶️	<i>A Konkan Specialty</i>	\$ 13.95
Boneless Chicken and Potatoes in a very Hot and Tangy Goan Sauce		
<b>Chicken Saag</b>		\$ 13.95
Boneless Chicken cooked with Ginger, Garlic, Herbs and Mild Spinach Sauce		
<b>Chicken Curry</b>		\$ 13.95
Boneless Chicken cooked in a Medium Spiced Curry Sauce, Tomato and Ginger		
<b>Butter Chicken</b>		\$ 13.95
Boneless Tandoori Chicken dark meat cooked with Tomato, Bell Pepper and Creamy Butter Sauce		
<b>Chicken Dhaniwal</b>	<i>A Bengal Special</i>	\$ 13.95
Lightly curried Chicken with homemade Yogurt, Freshly Grounded Coriander Seeds and Cilantro		
<b>Chicken Korma</b>		\$ 14.95
Boneless Chicken cooked in Mild Cardamom flavored Cashew Creamy Sauce		
<b>Chilli Chicken</b> 🌶️🌶️		\$ 13.95
Chicken Cubes Sautéed with Onion and Bell Pepper tossed in Chilli Garlic Sauce		
<b>Chicken Kadai</b>		\$ 13.95
Cubes of Chicken sautéed and cooked with Herbs, Tomato, and Bell Pepper		
<b>Andhra Pepper Chicken</b> 🌶️🌶️	<i>Andhra Specialty</i>	\$ 14.95
Boneless Chicken sautéed with Onion, Tomatoes, Black Pepper, Home Made Herbs and Spices		
<b>Chicken Dahiwala</b>		\$ 13.95
Boneless Chicken cooked with Yogurt and Ginger in a Chef Special Sauce		
<b>Chicken Club Masala</b>		\$ 15.95
Boneless Chicken cooked in Thick Gravy of Onions and Tomatoes Garnished with Fresh Coriander		

## Lamb & Goat (Mutton)

<b>Chettinadu Lamb Rack</b> 🌶️🌶️	<i>A Tamilnadu Specialty</i>	\$ 24.95
Tandoor cooked Lamb Racks in authentic Spicy Black Pepper, Spices and Roasted Coconut Sauce		
<b>Lamb Rogan Josh</b>		\$ 14.95
Lamb cooked in Kashmiri Style		
<b>Lamb Vindaloo</b> 🌶️🌶️🌶️	<i>Hot! Hot!</i>	\$ 14.95
Lamb and Potatoes in a very Hot and Tangy Goan Sauce		
<b>Lamb Madras</b> 🌶️🌶️	<i>From Southern India</i>	\$ 14.95
Lamb cooked in a Medium Hot Coconut, Curry Leaves and Mustard Seeds		
<b>Lamb Korma</b>		\$ 15.95
Lamb cooked in Mild Cardamom flavored Cashew Creamy Sauce		

**Lamb Kadai** \$ 14.95

Lamb Sautéed with Bell Pepper, Onion, Tomato, Herbs and Spices

**Malabar Goat Curry** **Kerala Specialty** \$ 15.95

Fresh Baby Goat on the Bone cooked with Potato, Carrots and Light Coconut Sauce

**Goat Curry** \$ 15.95

Goat on the Bone cooked in Medium Spicy Curry Sauce

**Lamb Saag** \$ 14.95

Lamb cooked with Spinach, Ginger, Garlic Herbs and Spices

**Boti Kabab Masala** \$ 15.95

Lamb cooked in Tandoor and sautéed with Herbs and Spices in Creamy Sauce

**Lamb Curry** \$ 14.95

Boneless Lamb cooked in Curry Sauce with fresh Herbs and Spices

**Lamb Bhuna Punjabi** \$ 14.95

Lamb cooked in Tomato, Herbs and Spices in thick gravy seasoned with Onion and Bell Pepper

### **Seafood (Macchli)**

**La-Jawab Shrimp** \$ 18.95

Jumbo Shrimp Marinated and cooked in Tandoor then Sautéed with Almond, Cashew & Creamy Sauce

**Shrimp Malabar** \$ 17.95

Jumbo Shrimp tempered with Curry Leaves, Mustard and Red Chilli cooked in Coconut Gravy

**Shrimp Curry** \$ 17.95

Large Shrimp cooked in Curry Sauce with Fresh Herbs and Spices

**Shrimp Saag** \$ 17.95

Large Shrimp cooked in Curry Sauce with Fresh Herbs and Creamy Spinach

**Shrimp Vindaloo Hot! Hot!  A Konkan Specialty** \$ 17.95

Jumbo Shrimps and Potatoes in a very Hot and Tangy Goan Sauce

**Shrimp Balti** \$ 17.95

Jumbo Shrimps sautéed with Bell Peppers, Tomatoes, Mushroom, Onion and Ground Spices

**Shrimp Molly** \$ 17.95

Shrimp cooked with Curry Leaves, Mustard, Tomato, mild Coconut Sauce and Spices

**Fish Molly** \$ 15.95


Salmon fillet cooked with Curry Leaves, Mustard, Tomato, mild Coconut Sauce and Spices

**Shrimp Masala** **A Punjab Specialty** \$ 17.95

Shrimp cooked with a Mild Tomato Creamy Masala Sauce

**Fish Malabar** \$ 15.95

Salmon filet Marinated and Sautéed with Red Chilli, Mustard and Curry Leaves in Coconut Sauce

**Kerala Fish Curry ** \$ 15.95

Salmon cooked in a Coconut and Black Tamarind Sauce and tempered with Curry Leaves

**Fish Masala** \$ 15.95

Salmon filet Marinated and Sautéed in Tomato based Chef Special Sauce

## Vegetarian (Subji)

<b>Palak (Spinach)</b>	\$ 11.95	
Pureed Spinach with Cumin, Garlic, Ginger and Touch of Cream		
With choice of <u>PANEER</u> or <u>VEGETABLES</u> or <u>MUSHROOM</u> or <u>CHICK PEAS</u> or <u>POTATOES</u>		
<b>Navaratan Korma</b>	\$ 11.95	
An assortment of Vegetable cooked in Mild Creamy Almond Cashew Sauce		
<b>Malai Kofta</b>	\$ 11.95	
Cheese and Vegetable dumplings in a Mild Almond and Cashew Creamy Sauce		
<b>Paneer Makhani</b>	\$ 11.95	
Home Made Cubes of Cheese Lightly and Cooked in a House Special Sauce		
<b>Kadai Paneer or Vegetables</b>	<b>A Delhi Favorite</b>	\$ 11.95
Paneer or Fresh Vegetables Sautéed with Tomatoes, Garlic, Bell Peppers & Spices		
<b>Kundapur Vegetables</b> 🌶️🌶️	\$ 11.95	
Mixed Veg. cooked with Coconut Milk & Dry Red Chillies, tempered with Curry Leaves & Mustard Seeds		
<b>Mutter Paneer</b>	\$ 11.95	
Cubes of Home Made Cheese with Green Peas cooked in Mild Creamy Sauce		
<b>Vegetable Curry</b>	\$ 10.95	
Mixed Vegetable cooked in Curry Sauce with Fresh Herbs and Spices		
<b>Vegetable Jalfrezie</b> 🌶️🌶️	\$ 10.95	
A variety of Fresh Vegetable Sautéed with Bell Pepper, Tomato and Onion		
<b>Bagara Baingan</b> 🌶️🌶️	\$ 11.95	
Eggplant cooked with variety of Spices, Peanut, Coconut and Black Pepper Simmered in Tamarind Sauce		
<b>Aloo Gobi Masala</b>	\$ 10.95	
Cauliflower and Potatoes cooked with Fresh Herbs, Tomatoes, Ginger and Cumin Seeds		
<b>Aloo Bhaji</b>	\$ 10.95	
Small cube Potatoes, Onion & Ginger tempered with Mustard Seeds, Cumin and Curry Leaves		
<b>Chana Masala</b>	\$ 10.95	
Chick Peas cooked with Onion, Tomato, fresh Herbs and Spices		
<b>Bhindi Masala</b>	\$ 10.95	
Okra sautéed with Tomatoes, Onions, Bell Peppers and Spices		
<b>Dingiri Pepper Fry</b> 🌶️🌶️	\$ 10.95	
The Combination of Mushroom and Pepper tastes delicious		
<b>Vegetable Vindaloo</b> 🌶️🌶️🌶️	\$ 10.95	
Fresh Vegetables cooked in a Hot and Tangy Creamy Sauce		
<b>Dal Makhani</b>	\$ 9.95	
Black Lentil cooked with Herbs and Spices with Butter Creamy Sauce		
<b>Tarka Dal</b>	\$ 9.95	
Yellow Split Lentils cooked in Ginger, Garlic, Herbs and Cumin Seeds		

## Bread (White Flour Naan)

<b>Naan</b>	\$ 2.95
Unleavened Indian Bread baked from the Tandoor	
<b>Garlic Naan</b>	\$ 3.95
Naan topped with Roasted Garlic	
<b>Onion Kulcha</b>	\$ 3.95
Naan stuffed with seasoned Onions and Coriander	
<b>Coconut Naan</b>	\$ 3.95
Traditional Punjabi Bread stuffed with Coconut and Cardamom	
<b>Peshwari Naan</b>	\$ 4.95
Naan stuffed with Cashews, Raisins, Pistachios & Coconut	
<b>Chicken Tikka Naan</b>	\$ 4.95
Naan stuffed with mince Chicken Tikka with Chopped Onion and Cilantro	
<b>Keema Naan</b>	\$ 4.95
Bread stuffed with Ground Lamb and Spices	

## (Whole Wheat Flour Roti)

<b>Poori</b>	\$ 2.95
A puffed unleavened Whole Wheat Bread	
<b>Tandoori Roti</b>	\$ 2.95
A Flat Whole Wheat Bread	
<b>Aloo Paratha</b>	\$ 3.95
Bread stuffed with Spiced Potatoes	
<b>Keema Paratha</b>	\$ 4.95
Bread stuffed with Ground Lamb and Spices	
<b>Lacha Paratha</b>	\$ 3.95
A multi layered Whole Wheat Bread Grilled with Butter	

## Special Rice (Biryani)

Biryanis are slow cooked with Basmati Rice, Fresh Herbs and Spices

<b>Chicken Biryani</b>	\$ 13.95
<b>Goat Biryani or Lamb Biryani</b>	\$ 14.95
<b>Shrimp Biryani</b>	\$ 17.95
<b>Medley Biryani {Combination of Chicken, Lamb, Shrimp &amp; Fish}</b>	\$ 18.95
<b>Vegetable Biryani</b>	\$ 11.95
<b>Choice of Rice</b> <b>Jeera / Lemon / Tamarind / Coconut</b>	\$ 3.95
<b>Vegetable Pulav</b>	\$ 4.95

*ENTREES ARE SERVED WITH PLAIN BASMATI RICE & All Items are MADE TO ORDER*

**PLEASE LET YOUR SERVER KNOW IF YOU WANT YOUR FOOD *MILD, MEDIUM OR HOT***

() Only Spicy Available

() Only Medium or Spicy Available

**An 18% Gratuity Charge Will Be Added For Parties of Eight or More**