

APPETIZERS & SOUPS

MULLIGATAWNY SOUP	4.50	MEAT SAMOSA	6.50
The popular soup made with Lentils, simmered with spices and serve with a lemon slice		A triangular patties stuffed ground lamb and peas	
CHICKEN PALAK SHORBA	4.75	VEGETABLE PAKORA	5.50
Chicken and spinach in a lightly spiced coconut flavored soup		Fresh vegetable fritters	
TOMATO SHORBA	4.50	PANEER, MUSHROOM AND ONION .	4.95
A delicious soup made with tomato and fresh seasoning		KULCHA	
VEGETABLE SAMOSA	5.50	Bread stuffed with spiced cheese, mushrooms and onion	
Crisp spiced patties stuffed with peas and potatoes		SAMOSA CHAAT	6.95
ASSORTED TANDOORI PLATTER ...	15.95	Crisp turnover stuffed with potatoes and peas, and topped with chickpeas, yogurt and spices	
Chicken Tikka, Lamb Seekh Kebab, Tandoori Shrimp and Tandoori Salmon served on lettuce, tomato and onions		PAPRI CHAAT	6.95
TRIO CHICKEN KABAB	11.95	Crisp flour crackers served with chopped potatoes, chickpeas and onions. Topped with yogurt, tamarind sauce and hot spices. Served cold	
Three types of marinated chicken cooked in Tandoor		BHAJIA	5.50
BENGHAN AFTAB	6.95	Thinly spice onions deep fried in chickpeas flour batter	
Thinly spice eggplant in chickpeas batter and deep fried		SHRIMP TIL TINKA	13.95
PALAK TIKKI	5.75	Baked shrimp coated with sesame seeds, spiced with mace cardamon	
A mixture of spinach, potatoes, paneer, split peas and herbs pan fried		TRIO LAMB KABABS	13.95
		Three types of lamb from Tandoor	



TANDOORI

CHICKEN TIKKA	15.95	LAMB BOTI KABAB	17.95
Boneless white meat marinated chicken roasted tandoori style		Marinated cubes of lamb broiled tandoori style	
MASALENDAR CHICKEN	16.95	LAMB SEEKH KABAB	17.95
Chicken pieces marinated in yogurt and roasted in the tandoor with lavish blasting of chili-coriander sauce		Minced lamb, onion, pepper and herbs roasted in tandoor	
CHICKEN MALAI	18.95	SHRIMP ADRAKI	19.95
Tender white meat chicken marinated in cream cheese, garlic, ginger and coriander		Tiger prawns marinated with ginger, yogurt, paprika and ground spices	
PANEER CHUTNEY TIKKA	15.95	TANDOORI CHICKEN	14.95
Homemade cheese smeared with green chutney and grilled in the oven		Half spring chicken marinated in yogurt, spices and barbecued in the tandoor	
TANDOORI MIX GRILL	19.95	TANDOORI SALMON	19.95
Chicken Tikka, Lamb Seekh Kebab, Tandoori Shrimp, Boti kabab and tandoori chicken served on lettuce, tomato and onions		Filet of salmon marinated and cooked in the tandoor	
ADRAK KE CHAAP (LAMB CHOPS) .	22.95	SHRIMP JAHANGIRI	19.95
Baby lamb chops marinated in ginger and exotic herbs and cooked in the tandoor		Highly spiced shrimp cooked in the oven with vinegar and chili-coriander	

All Entrées Are Served With Pullau Rice

PARTIES OF SIX OR MORE 18% GRATUITY ADDED

CHICKEN

- CHICKEN KORMA** 15.95
Mildly spiced chicken flavored with coconut and simmered in yogurt
- CHICKEN SAG** 15.95
Marinated chicken pieces and spices cooked with cream spinach
- CHICKEN TIKKA MASALA** 15.95
Most popular tender white meat chicken cooked with butter, tomatoes and herbs
- MURGH NILGIRI** 15.95
Cubes of chicken cooked with a chutney made fresh coriander and mint
- 12 SPICE CHICKEN CURRY** 15.95
All time favorite chick, multi spices, onion and tomato gravy
- KODI MELLAGU CHETTINAD** 15.95
A chicken preparation with crushed black pepper and curry leaf
- CHICKEN VINDALOO** 15.95
Chicken and potatoes cooked in hot and tangy curry sauce
- CHICKEN XACUTI** 15.95
A spicy chicken curry made with roasted coconut and a blend of spices
- CHICKEN METHI** 15.95
Boneless chicken cooked with fenugreek, herbs and spices
- CHICKEN KARAH** 15.95
Chicken pieces cooked with fresh tomatoes, green pepper and ginger spiced to taste
- MURGH KOLHAPURI** 15.95
Chicken, roasted red chili sauce with tomato and peanuts



LAMB

- LAMB SHAHI KORMA** 17.95
Cubes of lamb cooked with mild creamy sauce and nuts
- LAMB SAAG** 17.95
Cubes of lamb simmered in fresh puree of spinach and spices
- LAMB CHILI FRY** 17.95
Fresh lamb stir fried with coconut, dried red chilies, curry leaves and mustard seeds - Spicy
- GOAT CURRY** 20.95
Fresh goat curry cooked with freshly ground spices
- LAMB KEEMA MUTTER** 17.95
Minced lamb, peas and tomato puree with hints
- NAWABI KOFTA** 17.95
Minced lamb balls stuffed with cashew nuts and raisins cooked with very mild spices
- LAMB ROGAN JOSH** 17.95
Cubes of lamb cooked with garlic, ginger and aromatic spices. (A Kashmiri dish)
- LAMB VINDALOO** 17.95
Fiery hot lamb cooked in vinegar and spices, a traditional lamb dish
- LAMB KADAI** 17.95
Lamb cooked in traditional wok with fresh spices, tomatoes and hot spices
- LAMB XACUTI** 18.95
A spicy lamb curry made with roasted coconut and a blend of spices



RICE SPECIALS

- SUBZ BIRYANI** 14.95
Basmati rice cooked with mixed vegetables, a blend of herbs and saffron
- SHRIMP BIRYANI** 18.95
Succulent shrimp cooked with basmati rice and mild spices
- GOAT, LAMB BIRYANI** 20.95
Goat or lamb cooked with basmati rice and mild spices
- MUSHROOM AND PEAS PILAF** 12.95
Long grain flavorful basmati rice cooked with mushroom and peas
- ZAFRANI MURGH BIRYANI** 15.95
Basmati rice and cubes of chicken cooked with exotic spices served with raita

All Dishes Are Served With Pullau Rice

SEAFOOD

GOA FISH CURRY	17.95	SHRIMP SAAGWALA	18.95
Fish cooked in a coconut and cream sauce		Shrimp cooked in puree of spinach	
SEAFOOD VINDALOO OR KORMA ..	19.95	SHRIMP CURRY OR VINDALOO	18.95
Shrimp, fish and crab meat in vindaloo or korma sauce		Shrimp prepared in a mild or spicy gravy	
FISH TIKKA MASALA	18.95	LOBSTER MALAI KHASA	24.95
Fish marinated in herbs and spices and prepared in a sauce of ginger, garlic and tomatoes		Lobster marinated in herbs and spices and prepared in a sauce of ginger, garlic and tomatoes	
GARLIC SHRIMP BHUNA	19.95	CRAB MALABAR	22.95
Shrimp cooked in a specially prepared herbs and spices with a touch of ginger and garlic		Crab prepared in our special sauce of fresh tomatoes, garlic and ginger	



VEGETARIAN

NAVRATAN KORMA	14.95	KURKURI BHINDI	13.95
An assortment of seasonal fresh vegetables cooked in chef's special mild sauce		Fresh okra crisply fried and tossed with spices and mango powder	
PANEER MAKHANI	14.95	METHI MATAR MALAI	13.95
Homemade cheese cooked in tomato, cream and blend of spices		A delicious mild dish with puréed spinach, peas and fenugreek leaves	
MALAI KOFTA	14.95	SAAG PANEER	13.95
Vegetables and cheese dumplings seasoned with herbs in a fresh tomato and cream sauce		Cubes of homemade cheese smothered with creamy spinach	
ALOO GOBI	13.95	VEGETABLE JALFREJI	13.95
Cubes of potato and cauliflower cooked with onions, tomatoes and mild spices		Fresh garden vegetables mildly spiced and sprinkled with cheese and nuts	
BAINGAN KA BHURTA	13.95	DAL BUKHARI	12.95
Roasted eggplant purée, seasoned with onions and tomatoes		Black lentils and kidney beans simmered in tomatoes and spices	
CHANA MASALA	12.95	BHINDI KI SABZI	13.95
Spicy chick peas tossed in fresh tomatoes and onions		Fresh okra stir-fried with onions, tomatoes and spices	
DAAL TRIVENI	12.95	PUNJABI KADI	13.95
A mixture of lentils cooked with tomatoes and onions tempered with chilies, garlic and cumin		Vegetable dumplings in a savory yogurt curry	
KHATTA MEETHA BAINGAN	14.95	ACHARI BAINGAN	14.95
Baby eggplants simmered in a sweet and sour tomato and yogurt sauce flavored with curry leaves		Baby eggplant cooked with mustard, garlic, ginger, fennel seeds and onions	
		PANEER KHURCHAN	18.95
		Grated cottage cheese sautéed with onion, green pepper, ginger in tomato and onion sauce	



ACCOMPANIMENTS

PAPADUM	1.50	BOONDI RAITA	3.95
Light, airy lentil wafers		Yogurt with tiny chick pea flour dumplings	
TIMATAR RAITA	3.95	FRESH GREEN SALAD	2.95
Yogurt with tomato and mint		MANGO CHUTNEY	
KHEER RAITA	3.95	1.50	
Yogurt and grated cucumber			

SPECIAL DINNERS

TRADITIONAL THALI	19.95
A platter with an assortment of samosa, three vegetables, kali dal, raita, pickles, paratha & dessert	
TANDOORI MIXED GRILL SPECIAL	22.95
Tandoori shrimp, lamb chop, tandoori chicken, malai kebab and naan, served with tadka dal	
DARBAR SPECIAL	22.95
A soup, chicken tikka, seekh kebab, saag gosht, a vegetable, nan and vegetables pillau	



"Curry is not one dish, nor is every dish a curry"

BREADS

NAAN	2.50	GARLIC NAN	3.50
A light, flat bread made from superfine flour baked in the clay oven		Freshly baked white bread topped with garlic and butter	
KEEMA NAN	4.50	PANEER KULCHA	4.50
A Nan stuffed with minced lamb and baked in a clay oven		Bread stuffed with spiced cheese	
ONION AND BLACK PEPPER KULCHA	3.95	NAN-E-DAWAT	4.25
Crisp, pizza like flat bread from tandoori oven, filled with caramelized onions and dusted with coarse black pepper		A rich, flat bread stuffed with nuts and dried fruit and baked in the clay oven	
AJWAIN PRATHA	3.95	POORI	3.95
Whole wheat layered bread topped with aromatic ajwain seeds		Whole wheat puffed bread deep fried	
TANDOORI ROTI	2.50	TOKRI	8.95
Whole bread baked in the oven		Assortment of bread	
		GOBI MIRCHI PARATHA	4.95
		Bread stuffed with cauliflower and hot peppers	
		PODINA PARATHA	3.95
		Whole wheat layered bread topped with mint	



DESSERTS

GAJRELA	5.95	RASMALAI	5.95
Grated carrots cooked in milk and topped with pistachios and raisins		Sweet, spongy cottage cheese dumplings, flavored with cardamon and rose water	
SPECIAL KHEER	4.95	GULAB JAMUN	4.95
Cooling rice pudding, flavored with cardamon and garnished with pistachios		A light pastry made from milk and honey	
ICE CREAM	4.95	KULFI	5.95
A choice of pistachio or mango ice cream		A traditional Indian ice cream	



BEVERAGES

INDIAN SPICED TEA OR COFFEE	2.50	FRUIT PUNCH	3.95
FRUIT PUNCH WITH RUM OR VODKA	7.95	MANGO LASSI	4.50
		SODAS	2.50