

Appetizers

(Served with our special chutneys)

1-A	VEGETABLE PAKORAS <i>Vegetables deep fried in chick pea flour</i>	\$7.95
1-B	VEGETABLE SAMOSAS <i>Lightly spiced, potatoes and peas wrapped in pastry dough and deep fried (2 per order)</i>	\$8.95
1-C	CHICKEN PAKORAS <i>Boneless chicken dipped in chick pea flour batter and deep fried</i>	\$10.95
1-D	PANEER PAKORAS <i>Slices of home-made cheese with spices dipped in chick pea flour batter and deep fried</i>	\$10.95
1-E	SAMPLER <i>Vegetable Samosa, Vegetable Pakoras, and Chicken Pakoras</i>	\$14.95

Sides

2-A	SOUP OF THE DAY <i>Bowl of homemade Indian spiced soup.</i>	\$6.95
2-B	KUCHUMAR SALAD <i>Assorted chopped vegetables with a hint of lemon and spices</i>	\$5.95
2-C	RAITA <i>A refreshing lightly spiced yogurt combination with tomato and cucumber</i>	\$5.95
2-D	MANGO CHUTNEY <i>Made with sweet mango</i>	\$4.95
2-E	ACHAR <i>Mixed pickles with Indian spices</i>	\$3.95
2-F	TIKKA MASALA SAUCE <i>Tomato Herb Sauce with Cream and Butter</i>	\$9.95
2-G	PAPAD <i>Flatbread crackers made from yellow lentils served with chutney</i>	\$3.95

Indian Breads

3-A	BREAD BASKET <i>Garlic Naan, Onion Kulcha, and Paneer Kulcha</i>	\$15.95
3-B	NAAN <i>Soft leavened white bread</i>	\$3.95
3-C	TANDOORI ROTI <i>Leavened whole wheat bread</i>	\$4.95
3-D	ALOO PARATHA <i>Whole wheat bread stuffed with spiced potatoes and peas</i>	\$5.95
3-E	ONION KULCHA <i>Leavened bread stuffed with spiced onions</i>	\$5.95
3-F	PANEER KULCHA <i>Leavened bread stuffed with our homemade cheese and spices</i>	\$5.95
3-G	KEEMA NAAN <i>Leavened bread stuffed with minced ground meat, onions and spices</i>	\$5.95
3-H	SPECIAL NAAN <i>Leavened bread stuffed with chicken, nuts and spices</i>	\$7.95
3-I	GARLIC NAAN <i>Leavened bread stuffed with fresh garlic, cilantro and spices</i>	\$6.95

*All orders are prepared mild. If you prefer medium or hot, please let us know at the time of order. 18% gratuity will be added for a party of six or more. *
These items can be made Vegan Style*

Tandoori Favorites

Traditional dishes cooked in our Tandoor (clay oven) and served on a sizzler with bed of onions, served with Naan bread

4-A TANDOORI CHICKEN	\$19.95
<i>Chicken marinated in yogurt and freshly ground spices</i>	
4-B CHICKEN TIKKA	\$20.95
<i>Succulent pieces of boneless chicken, marinated in yogurt and cooked in the tandoor</i>	
4-D SEEKH KABAB	\$19.95
<i>Fresh ground meat made with fresh onion, garlic ginger, & spices</i>	
4-F MIX GRILL	\$23.95
<i>Tandoori Chicken, Chicken Tikka, and Seekh Kabab marinated with yogurt in a variety of spices</i>	

Rice Pilaus

5-A BASMATI RICE	\$5.95
<i>Wonderfully fragrant long grain rice from India</i>	
5-B LAMB BIRYANI	\$20.95
<i>Lamb cooked in basmati saffron rice flavored with curry sauce with fruits and nuts</i>	
5-C CHICKEN BIRYANI	\$18.95
<i>Tender pieces of chicken cooked with basmati saffron rice in a rich curry sauce with fruits and nuts</i>	
5-F GOAT BIRYANI	\$20.95
<i>Goat with bones cooked in basmati saffron rice flavored with curry sauce with fruits and nuts</i>	
5-D SHRIMP BIRYANI	\$20.95
<i>Shrimp cooked in basmati saffron rice with fruits and nuts</i>	
5-E VEGETABLE BIRYANI	\$16.95
<i>Basmati rice cooked with vegetables, fruits and nuts</i>	



Lamb Delicacies

Served with Basmati Rice

6-A LAMB MASALA	\$19.95
<i>Lamb cooked with fresh garlic and ginger in a special curry sauce</i>	
6-B LAMB CURRY	\$19.95
<i>Medallions of tender lamb cooked in a flavorful blend of spices</i>	
6-C LAMB KORMA	\$21.95
<i>Medallions of lamb cooked in a mild cream sauce with fruit and nuts</i>	
6-D LAMB SAAG	\$20.95
<i>Medallions of lamb cooked in a curried spinach</i>	
6-E LAMB VINDALOO	\$19.95
<i>Medallions of lamb and potatoes cooked in a spicy red chili, onion and vinegar sauce</i>	
6-F LAMB TIKKA MASALA	\$20.95
<i>Boneless lamb baked tandoori style and sautéed in tomato herb sauce with cream and butter</i>	
6-G LAMB PUNJABI	\$20.95
<i>Lamb sautéed with ginger pieces, garlic, fresh onions and tomatoes</i>	
6-H GOAT CURRY	\$20.95
<i>Goat Meat with bones cooked in flavorful blend of spices and curry sauce</i>	

Chicken Delicacies

Served with Basmati Rice

7-A CHICKEN CURRY	\$17.95
<i>Boneless chicken cooked with fresh garlic, ginger, onion, and tomato with spices</i>	
7-B CHICKEN MAKHNI	\$19.95
<i>Tender pieces of tandoor roasted chicken cooked in a tomato and cream sauce</i>	
7-C CHICKEN MASALA	\$17.95
<i>Chicken cooked with onions and tomato curry sauce</i>	
7-D CHICKEN KORMA	\$19.95
<i>Boneless chicken sautéed in a cream sauce with fruit and nuts</i>	
7-E CHICKEN TIKKA MASALA	\$19.95
<i>Boneless chicken baked tandoori style and sautéed in a tomato herb sauce with cream and butter</i>	
7-F PALAK CHICKEN	\$19.95
<i>Boneless chicken cooked in curried spinach flavored with Indian spices</i>	
7-G CHICKEN VINDALOO	\$18.95
<i>Tender chunks of boneless chicken and potatoes cooked in a spicy red chili, onion and vinegar sauce</i>	
7-H CHICKEN TIKKA LABABDAR	\$19.95
<i>Chicken Tikka braised in creamy tomato sauce flavored with cilantro</i>	
7-I KADAI CHICKEN	\$19.95
<i>Boneless chicken sautéed with tomatoes, onions, and bell peppers with garlic/ginger and cooked in a mild sauce</i>	

Seafood Delicacies

Served with Basmati Rice

8-A	SHRIMP CURRY <i>Shrimp sautéed in a mild onion curry sauce</i>	\$20.95
8-B	SHRIMP VINDALOO <i>Shrimp and potatoes cooked in a spicy red chili, onion and vinegar sauce</i>	\$20.95
8-C	SHRIMP SAAG <i>Shrimp cooked in a spicy curried spinach</i>	\$21.95
8-D	PRAWN BHUNA MASALA <i>Prawns served with sautéed onions, bell peppers & tomatoes in a light curry sauce</i>	\$20.95
8-E	FISH MASALA <i>Filets of salmon sautéed in a rich curry sauce</i>	\$21.95

Vegetarian Specialties

Served with Basmati Rice

9-A	DAL MAKHANI <i>Black lentils cooked in a light curry</i>	\$13.95
9-B	MATTAR PANEER <i>Homemade cheese cooked with peas in a flavored onion and tomato curry</i>	\$15.95
9-C	PALAK PANEER <i>Spinach cooked in a blend of flavored spices with homemade cubes of cheese</i>	\$15.95
9-D	NAVRATTON CURRY * <i>Mixed vegetables cooked in a mildly spiced curry sauce</i>	\$13.95
9-E	CHANA MASALA * <i>Garbanzo beans cooked in a spicy tomato and onion gravy</i>	\$12.95
9-F	ALOO GOBI * <i>Potatoes and cauliflower cooked in light spices</i>	\$13.95
9-G	VEGETABLE KOFTAS <i>Mixed vegetables dumplings sautéed in a tomato and onion gravy</i>	\$15.95
9-H	MALAI KOFTAS <i>Mixed vegetables dumplings with creamy sauce and nuts</i>	\$16.95
9-I	SHAHI PANEER <i>Homemade cheese pieces cooked in a creamy tomato and onion sauce</i>	\$15.95
9-J	ALOO MATTAR * <i>Potatoes and peas cooked in tomato and onion sauce</i>	\$12.95
9-L	KADAI PANEER <i>Cheese Cubes sautéed with tomatoes, onions, and bell peppers with garlic/ginger and cooked in a mild sauce a curry sauce cooked with spices and herbs</i>	\$15.95
9-N	BAINGAN BHARTA <i>Roasted and mashed eggplant sautéed in onions and tomatoes with ginger/garlic and spices</i>	\$16.95
9-M	VEGETARIAN KORMA <i>Made from assorted mixed vegetables in mild cream curry sauce, fruits, and nuts</i>	\$15.95
9-O	PANEER TIKKA MASALA <i>Homemade cubes of cheese sautéed in a tomato herb sauce with cream and butter</i>	\$15.95

Combination Dinners

Served in a traditional thali which offers variety for sampling and makes up a whole meal

10-A BOMBAY DINNER	\$24.95
<i>Your choice of Chicken Curry or Lamb Curry or Shrimp Curry served with Dal Makhni, Navratton Curry, Rice Pilau, Naan, and a choice of Dessert</i>	
10-B VEGETARIAN BHOJAN	\$22.95
<i>Dal Makhni, Navratton Curry, Palak Paneer, Rice Pilau, Naan, and a choice of Dessert</i>	
10-C CHEF'S SPECIAL	\$24.95
<i>Your choice of Tandoori Chicken or Lamb Korma or Chicken Korma, choice of Mattar Paneer or Palak Paneer, served with Dal Makhni, Rice Pilau, Naan, and a choice of Dessert</i>	

Desserts

11-A PISTA KULFI	\$7.95
<i>Homemade Indian Ice Cream subtly flavored with pistachio and cardamom</i>	
11-B MANGO KULFI	\$6.95
<i>Homemade Indian Ice Cream subtly flavored with sweet mangos and cardamom</i>	
11-C GULAB JAMAN	\$6.95
<i>Fried dumplings made of thickened milk, and then softened in sugar syrup with cardamom</i>	
11-D KHEER BADAAM	\$5.95
<i>Rice pudding flavored with cardamom and garnished with almonds</i>	
11-E FRUIT CUSTARD PUDDING	\$5.95
<i>Fruits flavored with vanilla pudding</i>	

Beverages

12-A MANGO OR STRAWBERRY LASSI	\$5.50
<i>A sweet yogurt drink</i>	
12-B PLAIN LASSI (SWEET OR SALTED)	\$4.50
<i>A cool refreshing yogurt drink</i>	
12-C INDIAN MASALA HOT TEA	\$2.95
12-D MASALA ICED TEA	\$2.95
12-E COKE, CHERRY COKE, DIET COKE, DR. PEPPER, SPRITE, ORANGE SODA	\$2.25
12-F MILK	\$3.00