

appetizers

PARADAM (2 PIECES) 2.95
Lentil crackers, sundried.

VEGETABLE SAMOSAS (2 PIECES)... 5.95
Turnovers stuffed with seasoned diced potatoes, green peas. Served with tamarind chutney.

VEGETABLE PAKORAS (6 PIECES) ... 6.25
Mixed vegetables deep fried with chick peas, flour, and spices. Served with tamarind chutney.

POTATO TIKKI 6.25
Potato patties seasoned with fresh herbs and spices, fried until golden brown. Served with tamarind chutney.

soups

LENTIL & GARLIC SOUP 4.95
Refreshing lentil soup flavored with a touch of garlic, lemon juice and cilantro.

COCONUT SOUP 4.95
Shredded coconut cooked with milk and nuts. (No sugar or salt added.)

TOMATO SHORBA SOUP..... 4.95
Puree of fresh cooked tomatoes, seasoned with Indian herbs and spices.

ACCOMPANIMENT

RAITA..... 2.95
Cool whipped home-made yogurt with cucumber and fresh mint.

CHUTNEYS 3.00
onion, tamarind or mint

MANGO CHUTNEY OR HOME-MADE PICKLES 2.95

FRESH BAKED BREADS COOKED IN THE CLAY OVEN

NAN..... 3.95
Leavened handmade buttered bread, baked in Tandoori oven.

CHICKEN NAN..... 5.95
Leavened handmade bread stuffed with chicken, herbs and spices, baked in Tandoori oven.

ONION NAN..... 4.95
Leavened handmade bread topped with onions, herbs and spices.

GARLIC NAN..... 4.95
Leavened home-made bread topped with lots of chopped garlic and fresh cilantro.

ALU NAN 4.95
Leavened bread stuffed with potatoes mixed with herbs and spices, baked in Tandoori oven.

POORI (2 PIECES) 4.95
Whole wheat deep-fried puffed bread.

PANEER KULCHA..... 4.95
Home-made cheese seasoned with herbs and spices, stuffed in leavened bread, baked in Tandoori oven.

KHASTA ROTI..... 3.95
Whole wheat bread cooked in Tandoor oven. For diet conscious.

RICE SPECIALTIES

LEMON RICE..... 7.95
Basmati rice sauteéd with mustard seeds and cashews. A South Indian delight

PLAIN RICE 4.95

BIRYANI

An aromatic blend of fragrant Indian Basmati long grain rice with flavorful Indian spices and fresh herbs. Available in different varieties.

VEGETABLE 15.95

CHICKEN 17.95

LAMB 19.95

SHRIMP 17.95

NOTE: Preparations are often cooked with cream. However, we can prepare any entrée without cream at the customers' request. Please inform your server.

chicken

SERVED WITH RICE

chicken tikka masala.....16.95

Smoked chicken breast pieces cooked in a tomato cream sauce with fenugreek.

chicken curry15.95

Boneless chicken sautéed with onion, ginger, garlic and fresh tomatoes, cooked in a curry sauce and finished with chef's special mix of spices and cilantro.

chicken korma16.95

Boneless chicken cooked in a mild, rich almond and cream sauce.

chicken vindaloo16.95

Chunks of chicken sautéed with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very special, very spicy.

chicken saag16.95

Delicately spiced boneless chicken with spinach, cooked in freshly ground spices.

chicken patiala.....16.95

Boneless chicken cooked with fresh vegetables in a cream sauce with Indian spices.

chicken do piazza16.95

Boneless chicken cooked with green peppers, and onions.

chicken tikka saag16.95

Boneless chicken breast marinated in yogurt and spices. Barbequed to perfection in the clay oven then cooked with fresh spinach.

butter chicken16.95

Our House Special. Boneless chicken tandoori cooked in a creamy tomato sauce and spices.

chili chicken kadai16.95

Boneless pieces of chicken sautéed with green chilies and coriander, finished with exotic Indian spices. Served in a traditional copper wok.

LAMB

SERVED WITH RICE

LAMB CURRY17.95

Chunks of lamb sautéed with onion, ginger, garlic and fresh tomatoes, cooked in a curry sauce and finished with the chef's special mix of spices and cilantro.

LAMB PATIALA.....17.95

Chunks of lamb cooked with fresh vegetables in a cream sauce with Indian spices.

LAMB DO PIAZA.....17.95

Chunks of lamb stir fried with chunks of onions and cooked in an aromatic garlic sauce.

LAMB SAAG17.95

Delicately spiced lamb with spinach, cooked in freshly ground spices.

LAMB VINDALOO17.95

Chunks of lamb with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very spicy, very special.

LAMB MASALA.....17.95

Chunks of lamb cooked in a tomato cream sauce.

SEAFOOD

SERVED WITH RICE

FISH CURRY16.95

Fresh fish sautéed with onion, ginger, garlic, and fresh tomatoes cooked in a curry sauce and spices.

LEMON FISH KADAI16.95

Fresh fish fillets, cooked in a lemon herb sauce with green peppers and onions.

FISH MASALA.....16.95

Fresh fish of the day, gently cooked in a tomato cream sauce.

SHRIMP CURRY16.95

Shrimp sautéed with onion, ginger, garlic and fresh tomatoes, cooked in a curry sauce and finished with chef's special mix of spices and cilantro.

SHRIMP SAAG.....16.95

Delicately spiced shrimps with spinach, cooked in freshly ground spices.

BHUNA SHRIMP16.95

Tender shrimps gently sautéed with onions, tomatoes and bell peppers.

SHRIMP VINDALOO16.95

Shrimps sautéed with potatoes and green chilies, cooked in a very hot sauce. For the brave at heart: very special, very spicy.

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VEGETABLE DISHES

SERVED WITH RICE

CHANA MASALA14.95

Chick peas, soaked overnight and cooked gently with onion, herbs and tomatoes.

MATTAR PANIR.....15.95

Green peas cooked with home-made unprocessed cheese

ALU MATTAR14.95

Green peas cooked with potatoes.

BAINGAN BHARTA.....15.95

Roasted eggplant with onions and fresh tomatoes.

PALAK PANIR.....15.95

Spinach cooked with home-made cheese.

ALU SAAG14.95

Spinach cooked with potatoes.

SHABI PANIR15.95

Chunks of home-made unprocessed cheese cooked in an aromatic tomato sauce.

NAVRATTAN CURRY14.95

"Nine Vegetables" cooked very gently in a creamy sauce with nine spices.

VEGETABLE KOFTA15.95

Fresh vegetable croquettes, delicately spiced and cooked in a curry sauce.

DAL MAKHANI14.95

Yellow and black lentils simmered with whole spices and a touch of onion, ginger, garlic and fresh cilantro.

CHANA SAAG15.95

Chick peas cooked with spinach and spices.

HOUSE BHAJI MASALA14.95

Mixed vegetable fritters cooked in creamy tomato sauce and spices.

KOFTA MASALA15.95

Fresh vegetable croquettes, cooked in an aromatic tomato sauce.

DESSERTS

BA DAMI KHEER4.95

Home-made rice pudding with almonds and flavored with cardamon. Served cold.

GULAB JAMUN4.95

Cream dumplings dipped in honey syrup and rose water. Served hot.

ICE CREAMS.....3.95

KULFI5.95

A special Indian ice cream with crushed nuts.

MANGO MELBA.....4.95

A great ice cream sundae with mango sauce.