

## *Appetizers*

<b>Assorted Appetizer (Veg or Non-Veg)</b>	<b>\$7.95</b>
Vegetable Samosa & Pakora, Papadum, Chicken Pakora	
<b>Vegetable Pakora</b>	<b>\$3.95</b>
Assorted vegetable fritters	
<b>Vegetable or Meat Samosa</b>	<b>\$4.25</b>
Mildly spiced triangle vegetable or meat patties (2)	
<b>Vegetable Cutlets</b>	<b>\$3.95</b>
Gently seasoned vegetable patties golden fried (2)	
<b>Chicken Pakora</b>	<b>\$5.95</b>
Flavored chicken dipped in special batter & golden fired	
<b>Medu Vadai</b>	<b>\$3.95</b>
Deep-fried Lentil donuts (3)	
<b>Salad</b>	<b>\$3.95</b>
Tossed garden fresh vegetables	
<b>Papadum</b>	<b>\$1.95</b>
Delicately spiced thin Lentil cracker (2)	

## *Soup*

<b>Mullagu-Thanny</b>	<b>\$3.95</b>
Fresh mixed vegetables with herbs and spices	
<b>Chicken Soup</b>	<b>\$3.95</b>
Chicken stock flavored with our special spices	

## *Indian Bread*

<b>Nan</b>	<b>\$2.95</b>
Fine flour bread baked in Tandoor	
<b>Chef Nan</b>	<b>\$5.95</b>
Fine flour bread stuffed with Chicken Tikka, onions, garlic, masala and baked in Tandoor	
<b>Onion Kulcha or Garlic Nan</b>	<b>\$4.95</b>
Fine flour bread stuffed with chopped onions or Garlic and herbs, cooked in Tandoor	
<b>Chapathi</b>	<b>\$2.95</b>
Thin dry whole wheat bread	
<b>Poori</b>	<b>\$3.25</b>
Deep-fried whole wheat bread	
<b>Parotha</b>	<b>\$2.95</b>
Whole wheat flour bread	
<b>Alu-Parotha</b>	<b>\$4.95</b>
Whole wheat flour bread stuffed with delicately seasoned potatoes and peas	
<b>Madras Parotha</b>	<b>\$2.95</b>
Flaky and multi-layered white flour bread	
<b>Keema Parotha</b>	<b>\$5.95</b>
Whole wheat flour bread stuffed with minced meat	

## *Tandoori Specialties*

<b>Assorted Tandoori</b>	<b>\$16.95</b>
Chicken, shrimp and sheekh kabob cooked in a Tandoor	
<b>Tandoori Chicken (1/2 portion)</b>	<b>\$13.95</b>
Chicken marinated in Tandoori Masala and freshly ground spices then cooked in Tandoor	
<b>Chicken Tikka</b>	<b>\$14.95</b>
Boneless pieces of chicken marinated in Tandoori Masala and grilled on skewers in Tandoor	
<b>Tandoori Shrimp</b>	<b>\$18.95</b>
Jumbo shrimp marinated in yogurt/masala and grilled on skewers in a Tandoor	
<b>Seekh Kebab</b>	<b>\$14.95</b>
Minced lamb with spices cooked on a skewer	
<b>Chicken Malai Kebab</b>	<b>\$14.95</b>
Boneless chicken marinated in cream cheese with spices and cooked in Tandoor	

## *South Indian Specialties*

<b>Sada Dosai</b>	<b>\$9.95</b>
Rice and lentil crepe without stuffing	
<b>Masala Dosai</b>	<b>\$10.95</b>
Rice and lentil crepe stuffed with potatoes and peas	
<b>Mysore Masala Dosai</b>	<b>\$11.95</b>
Rice and lentil crepe stuffed with potatoes, peas, and spices from Mysore	
<b>Keema Dosai</b>	<b>\$11.95</b>
Rice and lentil crepe stuffed with minced meat	
<b>Uthappam</b>	<b>\$10.95</b>
Rice and lentil pancake spread with ginger, onion, green chilly, tomatoes, and peas	

## *Chicken Specialties*

<b>Chicken Dopyaz</b>	<b>\$14.95</b>
Boneless pieces of chicken in a tangy gravy garnished with onion	
<b>Chicken Kurma</b>	<b>\$14.95</b>
Chicken cooked in a creamy sauce	
<b>Chicken Moglai</b>	<b>\$14.95</b>
Chef's special chicken curry cooked with nuts in gravy	
<b>Chicken Jalfrazee</b>	<b>\$14.95</b>
Tender pieces of boneless chicken sprinkled with fresh spices and sautéed with tomato and bell pepper	
<b>Murgh Saag</b>	<b>\$14.95</b>
Tender pieces of chicken in cream spinach and herbs	
<b>Chicken Tikka Masala</b>	<b>\$15.95</b>
Boneless pieces of chicken marinated in yogurt and spices, cooked in the Tandoor, then curried	



### *Vegetable Specialties*

<b>Mixed Vegetable Curry</b>	<b>\$10.95</b>
Assorted garden fresh vegetables cooked in rich gravy	
<b>Alu Gobi</b>	<b>\$10.95</b>
Cauliflower and potatoes cooked in delicate spices	
<b>Alu-Cholay</b>	<b>\$10.95</b>
Chick peas and potatoes in an exotic blend of spices	
<b>Palak Paneer</b>	<b>\$10.95</b>
Homemade cubes of cheese in a thick spinach puree	
<b>Mutter Paneer</b>	<b>\$10.95</b>
Fresh homemade cheese cooked with garden peas	
<b>Bindhi Masala</b>	<b>\$10.95</b>
Garden fresh okra gently cooked with onion and spices	
<b>Dhal Makhani</b>	<b>\$10.95</b>
Lentils prepared with butter, herbs, and spices	
<b>Malai Kofta</b>	<b>\$10.95</b>
Cream cheese dumplings, shredded vegetables, and green peas simmered in a curry sauce	
<b>Baigen Bhartha</b>	<b>\$10.95</b>
Whole eggplant baked in Tandoor oven, mashed and seasoned with herbs and spiced onions	

### *Lamb Specialties*

<b>Lamb Dopyaz</b>	<b>\$14.95</b>
Cubes of lamb in a tangy gravy garnished with onion	
<b>Lamb Curry</b>	<b>\$14.95</b>
Tender cubes of lamb cooked special spices and gravy	
<b>Rogan Gosht</b>	<b>\$14.95</b>
Tender cubes of lamb cooked in a thick sauce	
<b>Lamb Spinach</b>	<b>\$14.95</b>
Lamb cooked with spinach and blended with spices	
<b>Lamb Kurma</b>	<b>\$14.95</b>
Lamb cooked with fresh coconut, in special gravy	

### *Seafood Specialties*

<b>Shrimp Dopyaz</b>	<b>\$17.95</b>
Jumbo shrimp cooked in spiced tangy gravy garnished with onion	
<b>Shrimp Curry</b>	<b>\$17.95</b>
Shrimp with coconut seasoned in our special Masala	
<b>Shrimp Bhuna</b>	<b>\$17.95</b>
Shrimp in a thick gravy with exotic spices and tomatoes	
<b>Shrimp Vindaloo</b>	<b>\$17.95</b>
Highly spiced shrimp cooked in a sharp sauce	

### *Beef Specialties*

<b>Beef Dopyaz</b>	<b>\$14.95</b>
Beef cooked in spiced tangy gravy garnished with onion	
<b>Beef Curry</b>	<b>\$14.95</b>
Chunks of beef in an appetizing curry	
<b>Beef Kurma</b>	<b>\$14.95</b>
Chunks of beef in special fresh coconut gravy	
<b>Beef Bhuna</b>	<b>\$14.95</b>
Tender pieces of beef in thick special gravy	
<b>Keema Mutter</b>	<b>\$14.95</b>
Minced meat cooked with green peas and exotic	

### *Biryani*

Assorted long grain rice cooked in exotic herbs and garnished with nuts	
<b>Vegetable Biryani</b>	<b>\$11.95</b>
<b>Chicken Biryani</b>	<b>\$14.95</b>
<b>Lamb Biryani</b>	<b>\$15.95</b>
<b>Beef Biryani</b>	<b>\$15.95</b>
<b>Shrimp Biryani</b>	<b>\$17.95</b>

### *Condiments*

<b>Mango or Lime Pickle</b>	<b>\$2.25</b>
<b>Coriander/Onion/Tamarind Chutney</b>	<b>4.95</b>
<b>Mango Chutney</b>	<b>\$2.95</b>
Sweet mango relish	
<b>Sambar</b>	
Lentils cooked with a mix of vegetables	
<b>Plain Yoghurt</b>	<b>\$3.95</b>
<b>Raita</b>	<b>\$4.25</b>
Home made yogurt with shredded cucumber and spices or served plain	

### *Dessert*

<b>Rasamalai</b>	<b>\$3.00</b>
Sweet made from cottage cheese and milk	
<b>Gulab Jamun</b>	<b>\$3.00</b>
Delicate sweet balls fried and soaked in syrup	
<b>Ice Cream</b>	<b>\$3.00</b>
Mango, Coconut, Chocolate, Vanilla or Kulfi	

