

Appetizers

Samosas (2 per order)

Light flaky pastry with your choice of filling.

Vegetable

2.50

Chicken/Beef

3.00

Prawn

5.95

Vegetable Pakoras (6 per order)

4.95

Fritters made with onions, potatoes and spinach.

Paneer Pakoras (6 per order)

5.95

Homemade cheese dipped in lentil flour and deep fried.

Mixed Vegetarian Platter for Two

8.95

Samosas, pakoras, onion bhaji, and cheese pakoras

Fish Pakoras (6 per order)

8.95

Boneless fish marinated in mild spices and fried.

Onion Bhaji (4 per order)

4.95

Spiced onion dumplings.

Papri Chat

4.95

A refreshing yogurt dish with chickpeas, onions and potatoes with a tangy tamarind sauce.

Papadam (2 per order)

2.50

Crispy lentil crackers served with mango chutney.

Mulligatawny Soup

3.95

A traditional lentil soup cooked with coconut milk and assorted vegetables.

Tandoori Specialties

Tandoori Mixed Grill

14.95

Prawns, seekh kebab, lamb tikka, chicken tikka, grilled in tandoor and served with onions and bell peppers.

Chicken Tikka

14.95

Succulent boneless pieces of chicken marinated in yogurt and spices.

Reshmi Kebab

14.95

Tender white chicken marinated in saffron.

Mutton Chomps

14.95

Tender lamb ribs marinated in ginger and delectable spices.

Tandoori Chicken

Chicken marinated with yogurt and mild spices.

Quarter

5.95

Half

14.95

Tandoori Prawns

15.95

Jumbo Prawns marinated and then flamed to perfection.

Seekh Kebab

12.50

Spiced mince beef rolls, skewered and grilled in a clay oven.

Panner Tikka

10.95

Homemade cheese, bellpeppers, tomatoes, and onions marinated in a blend of spices and grilled

Fish Tikka

14.95

Pieces of fish marinated and grilled to perfection in a clay oven.

Chicken Specialties

Butter Chicken	14.95
<i>A delicious preparation of boneless chicken in tomato and cream sauce.</i>	
Chicken Masala	14.95
<i>Chicken cooked in traditional onion base sauce with peas.</i>	
Chicken Korma	14.95
<i>Lightly spiced chicken cooked in a creamy sauce with cashews and raisins.</i>	
Palak Chicken	14.95
<i>Boneless chicken cooked with freshly puréed spinach and spices.</i>	
Chicken Madras	14.95
<i>Chicken cooked in a spicy coconut based curry.</i>	
Chili Chicken	14.95
<i>Cubes of chicken tossed with bell peppers, onions, fresh garlic, ginger, soya and chili sauce.</i>	
Chicken Vindaloo	14.95
<i>Extremely spicy curry with ground red chilies and fresh tomatoes.</i>	
Chicken Jalfrazie	14.95
<i>Boneless chicken cooked with fresh tomatoes, onions, and bell peppers.</i>	

Lamb Specialties (also available in beef)

Lamb Korma	15.95
<i>Tender lamb prepared in creamy sauce with nuts and raisins.</i>	
Lamb Kashmiri	15.95
<i>Lamb cooked with cream, apple and mild spices.</i>	
Lamb Butter Masala	15.95
<i>Lamb cooked with cream, tomatoes, butter, and spices.</i>	
Lamb Roganjosh	15.95
<i>Lamb cooked on slow heat with traditional rattanjot curry.</i>	
Palak Lamb	15.95
<i>Masaladar boneless cubes of lamb cooked with fresh spinach.</i>	
Lamb Do-piazza	15.95
<i>Lamb cooked with slices of onions and green peppers with medium spices.</i>	
Lamb Masala	15.95
<i>Lamb cooked in traditional onion base curry sauce with peas.</i>	
Lamb Bhoona	15.95
<i>Lamb cooked in spices (dry).</i>	
Lamb Vindaloo	15.95
<i>Lamb cooked in a fiery, red hot curry sauce with potatoes.</i>	

Seafood

Prawn Masala	16.95
<i>Prawns cooked in onions, tomatoes and spices.</i>	
Prawn Vindaloo	16.95
<i>Prawns cooked in a very spicy curry sauce.</i>	
Prawn Goa Curry	16.95
<i>Southern spicy specialty cooked in coconut curry.</i>	
Prawn Korma	16.95
<i>Prawns cooked in mild creamy sauce with nuts and raisins.</i>	
Prawn Jalfrazie	16.95
<i>Prawns cooked with chopped onions and bell peppers.</i>	
Fish Masala	15.95
<i>Fish cooked in traditional onion base sauce.</i>	
Madras Fish Curry	15.95
<i>Spicy south Indian curry cooked with coconut and curry leaves.</i>	
Fish Karahi	15.95
<i>Fish cooked with onions, bell peppers, and tomatoes.</i>	
Lobster Tail	24.95
<i>Cooked in masala sauce and served with biryani rice and salad.</i>	

Vegetable Specialties

Navrattan Korma	10.95
<i>Vegetables cooked in a tomato and cream sauce with dry fruit.</i>	
Aloo Gobi	9.95
<i>Cauliflower and potatoes cooked with cumin seeds.</i>	
Bhindi Masala	10.95
<i>Chopped okra cooked with onions tomatoes and spices.</i>	
Chana Masala	9.95
<i>Curried chickpeas cooked with herbs and spices.</i>	
Mixed Vegetable Curry	9.95
<i>Vegetables cooked in traditional onion base sauce.</i>	
Baingan Bartha	10.95
<i>Eggplant grilled over charcoal, puréed and cooked with fresh tomatoes and onions.</i>	
Malai Kofta	10.95
<i>Mildly spiced potatoes and vegetable dumplings cooked in tomato and cream sauce.</i>	
Vegetable Jalfrazie	9.95
<i>Assorted vegetables sautéed with bell peppers and onions.</i>	
Aloo Jeera	9.95
<i>Slow cooked potatoes with cumin seeds and spices.</i>	
Palak	10.95
<i>Puréed spinach cooked with onions and tomatoes.</i>	

Dhals

Punjabi Dhals	9.95
<i>Mixed lentils cooked in herbs and spices.</i>	
Dhal Maharani	9.95
<i>Mixed Lentils cooked with cream, herbs, and spices.</i>	
Tarka Dhal	9.95
<i>Yellow lentils cooked with cumin and onions.</i>	

Paneer Specialties (homemade cheese)

Mutter Paneer	10.95
<i>Cubes of cheese and peas cooked in house onion gravy.</i>	
Palak Paneer	10.95
<i>Cheese cooked with spinach puree and spices.</i>	
Paneer Makhani	10.95
<i>Cubes of cheese cooked in tomato and cream sauce.</i>	
Karahi Paneer	10.95
<i>Paneer cooked with large chunks of onions and bell peppers.</i>	

Indian Breads (Cooked in Tandoor)

Naans (leavened soft bread)	
Plain	1.95
Butter	2.00
Garlic	2.25
Stuffed Breads	
Masala Kulcha (mixed vegetable)	3.95
Paneer Kulcha (home-made cheese)	4.95
Onion Kulcha (onions and spices)	3.95
Keema Kulcha (ground beef)	4.95
Whole Wheat Breads (unleaved)	
Tandoori Roti	1.95
Prantha (multi-layered bread)	2.95
Puri (deep fried) 2 per order	2.95
Stuffed Pranthas	
Aloo (potatoes)	3.95
Paneer (home-made cheese)	4.95

Rice

Basmati Rice	2.95
<i>Traditional Indian rice cooked to perfection.</i>	
Saffron Rice	3.95
<i>Basmati rice steamed with saffron.</i>	
Pilau Rice	
<i>Basmati rice fried with your choice of ...</i>	
Kashmiri Pilau (Stir fried with dry fruit and nuts.)	5.95
Coconut Pilau (Stir fried with dry coconut.)	4.95
Aloo Peas Pilau (Stir fried with potatoes and peas.)	4.95
Biryani	
<i>Biryani rice cooked with your choice of curry....</i>	
Vegetable	10.95
Chicken	14.95
Lamb	15.95
Prawn	16.95

Accompaniments

Dahi	2.95
<i>Plain homemade yogurt.</i>	
Raita	3.95
<i>Homemade yogurt with slivered cucumber, carrots, herbs, and spices.</i>	
Mixed Pickle	2.00
Chutney	2.00
<i>Mango, mint, tamarind.</i>	
Kachumber salad	3.95

Dessert

Gulab juman	4.50
Mango kulfi	4.50
Pista kulfi	4.50
Kheer	3.50
Ras Malai	5.50
Rasgullas	5.50

NOTE: *Some of our dishes contain nuts.
Please make your allergies known to your server
15% Gratuity added on tables of 6 or more*

 *represents a spicy dish*