



## APPETIZERS

	<b>Vegetable Samosa</b> <i>Potatoes and Green Peas stuffed into thin Pastry and deep-fried.</i>	<b>3.95</b>
	<b>Vegetable Pakora</b> <i>Fresh Onion, Potatoes, Spinach, Graham flour mixed with Spices and deep-fried.</i>	<b>3.95</b>
	<b>Chicken Pakora</b> <i>Boneless Chicken marinated in Yogurt, Vinegar, Ginger, Garlic, and deep-fried.</i>	<b>5.95</b>
	<b>Panneer Pakora</b> <i>Home-made Cheese coated with Graham flour, stuffed with Spices, Herbs and deep-fried.</i>	<b>5.95</b>
	<b>Papri Chat</b> <i>Crispy Pastry, fried Chick Peas, Potatoes, Yogurt, Spices and Chutney.</i>	<b>5.95</b>
	<b>Onion Bhajia</b> <i>Chopped Onions mixed with egg, graham flour, spices and deep-fried.</i>	<b>5.95</b>
	<b>Mixed Platter</b> <i>Assorted Snack Platter - Samosa, Vegetable, Chicken and Paneer Pakora.</i>	<b>6.95</b>

## SOUPS

	<b>Lentil Vegetable Soup</b>	<b>4.50</b>
	<b>Chicken Soup</b>	<b>4.50</b>
	<b>Tomato Soup</b> <i>A creamy soup garnished with coconut.</i>	<b>4.50</b>

## CLAY-OVEN DISHES (TANDOORI)

	<b>Cream/Curry Sauce Combo</b> <i>All above Grilled-Dishes can be served with Naan, Rice &amp; Curry Sauce or Cream Curry Sauce.</i>	<b>4.95</b>
	<b>Chicken Tandoori</b> <i>Chicken marinated in Yogurt, Garlic, Ginger, Vinegar and cooked in a Clay-oven.</i>	<b>11.95</b>
	<b>Panneer Tikka</b> <i>Homemade cheese marinated in herbs and spices, skewered and grilled in our tandoor.</i>	<b>11.95</b>
	<b>Chicken Tikka</b> <i>Boneless Chicken pieces marinated and cooked in a Clay-oven.</i>	<b>13.95</b>
	<b>Lamb Tikka</b> <i>Boneless Lamb pieces marinated and cooked in a Clay-oven.</i>	<b>14.95</b>
	<b>Seekh Kebab</b> <i>Minced Lamb blended with Spices, Herbs, and barbecued on Skewers in a Clay-oven.</i>	<b>14.95</b>
	<b>Fish Tandoori</b> <i>Fish marinated in Yogurt, Spices and barbecued on Skewers in a Clay-oven.</i>	<b>14.95</b>
	<b>Tandoori Prawns</b> <i>Jumbo Prawns marinated and skewered in a Clay-oven.</i>	<b>14.95</b>
	<b>Clay-Oven Mixed Grill</b> <i>Tandoori Chicken Tikka, Lamb Tikka, Seekh-Kebab and King Prawn straight from the Clay-oven.</i>	<b>17.95</b>

## CHICKEN SPECIALITIES

	<b>Chana Chicken</b> <i>Marinated Chicken and Garbanzo beans cooked with fresh Onions, Tomatoes, Green Bell Pepper, Garlic, Ginger and home-ground special blend of Spices.</i>	<b>11.95</b>
	<b>Tomato Chicken Curry</b> <i>Boneless Chicken thigh cooked with fresh Ginger, Garlic, and Tomato Curry Sauce.</i>	<b>11.95</b>
	<b>Green Chicken (Jalfraize)</b> <i>Boneless Chicken Breast Pieces sauteed with fresh Ginger, Garlic, Cauli-flower, Potato, Green Peas, Bell Pepper, Onion, Tomato and ground Spices.</i>	<b>11.95</b>
	<b>Chicken Tikka Masala</b> <i>Boneless Chicken pieces marinated in Ginger, Garlic, Yogurt, and Spices made in the Clay-oven, cooked in mildly spiced gravy.</i>	<b>11.95</b>
	<b>Somphia Chicken (Exotic Fennel Spice Chicken)</b> <i>Boneless Chicken Breast pieces assorted with fresh Ginger, Garlic, Onion with blend of Fennel and other Spices for exotic pickle-type taste.</i>	<b>11.95</b>
	<b>Saag Chicken</b> <i>Boneless Chicken cooked with chopped Spinach and Indian Spices.</i>	<b>12.95</b>
	<b>Butter Chicken</b> <i>Boneless Chicken pieces marinated in Ginger, Garlic, Yogurt, Spices, cooked with fresh Tomatoes, Butter and Cream.</i>	<b>12.95</b>
	<b>Chicken Tikka Saag</b> <i>Marinated bonless chicken pieces cooked with spinach in creamy sauce</i>	<b>12.95</b>
	<b>Chicken Shahi Korma</b> <i>Boneless Chicken cooked in Onions, Ginger, Garlic, Cashew Nuts, Cream and with mildly spiced gravy.</i>	<b>13.95</b>

## LAMB SPECIALITIES

	<b>Saag Lamb</b> <i>Boneless Lamb pieces cooked in chopped Spinach with Spices and Herbs.</i>	<b>13.95</b>
	<b>Bhuna Lamb</b> <i>Lamb cooked with fresh Tomatoes, Capsicum, Mushrooms, Onions, Ginger, Garlic, and Spices.</i>	<b>13.95</b>
	<b>Lamb Curry</b> <i>Lamb cooked in Curry Sauce, Garlic, Ginger, and Indian Spices.</i>	<b>13.95</b>
	<b>Lamb Korma</b> <i>Boneless Lamb pieces cooked in Onions, Ginger, Cashew Nuts, Cream, and mildly spiced gravy.</i>	<b>14.95</b>
	<b>Lamb Makhani</b> <i>Tender Lamb pieces cooked in Cream, Spices and Herbs.</i>	<b>14.95</b>

## BEEF SPECIALITIES




	<b>Beef Curry</b> <i>Beef cooked in Curry Sauce, Garlic, Ginger, and Spices.</i>	<b>11.95</b>
	<b>Beef Keema</b> <i>Ground Beef cooked with fresh Ginger, Garlic, Onion, Green Peas and Spices.</i>	<b>11.95</b>
	<b>Bhuna Beef</b> <i>Steak pieces cooked with fresh Onions, Tomatoes, Green Peppers, Mushrooms and Herbs.</i>	<b>11.95</b>
	<b>Beef Korma</b> <i>Boneless Beef cooked in Onions, Garlic, Cashew Nuts, Cream, Spices and Herbs.</i>	<b>13.95</b>

## SEA FOODS

	<b>Fish Masala</b> <i>Fish sauteed with Bell Pepper, Onion, Ginger, Garlic, Tomato Sauce and Spices.</i>	<b>13.95</b>
	<b>Shrimp Masala</b> <i>Shrimps cooked with Onions, Tomatoes and Green Peppers.</i>	<b>13.95</b>
	<b>Shrimp Saag</b> <i>Shrimps cooked with fresh Spinach, Spices and Herbs.</i>	<b>13.95</b>
	<b>Shrimp Korma</b> <i>Curry Shrimp in Almonds, Cream and Nuts.</i>	<b>14.95</b>

## VEGETARIAN DISHES


	<b>Dal Turka</b> <i>Lentils with aromatic Spices.</i>	<b>10.95</b>
	<b>Chana Masala</b> <i>Garbanzo Peas cooked with Tomato Curry Sauce and Special blend of Spices.</i>	<b>10.95</b>
	<b>Mutter Paneer</b> <i>Home-made fresh Cheese curried with Green Peas and cooked in Onions, Tomatoes, &amp; Spices.</i>	<b>10.95</b>
	<b>Green Vegetable</b> <i>Mixed Vegetables cooked with fresh Tomatoes, Onions, Ginger, Garlic and special Spices.</i>	<b>10.95</b>
	<b>Saag Aloo</b> <i>Chopped Spinach cooked with Potatoes, Spices and Herbs.</i>	<b>10.95</b>
	<b>Aloo Gobi</b> <i>Cauliflower and Potatoes cooked with Onions, Ginger, Garlic and Tomatoes.</i>	<b>10.95</b>
	<b>Bhindi Bhaji</b> <i>Okra cooked with Onions, Herbs and Spices, served dry.</i>	<b>11.95</b>
	<b>Paneer Masala</b> <i>Diced Cheese (Paneer) sauteed with Bell Pepper, Onion, Ginger, Garlic and Spices.</i>	<b>11.95</b>
	<b>Saag Paneer</b> <i>Fresh Spinach cooked lightly in Onions, Ginger, Garlic, and mixed with home-made Cheese.</i>	<b>11.95</b>
	<b>Vegetable Korma</b> <i>Fresh mixed vegetables cooked in Onions, Ginger, Cashew Nuts, Cream and mildly spiced gravy.</i>	<b>12.95</b>
	<b>Shahi Paneer</b> <i>Fresh diced Cheese cooked with fresh Tomatoes, Onions and cream.</i>	<b>12.95</b>
	<b>Paneer Makhani</b> <i>Home-made Cheese cooked in Cream, Spices and Herbs.</i>	<b>12.95</b>
	<b>Egg Curry</b> <i>Hard Boiled Eggs cooked in Curry Sauce..</i>	<b>10.95</b>

	<b>Aloo Mutter</b> <i>Potato and Green Peas cooked with Ginger, Garlic, Onion, Tomato and Spices.</i>	<b>10.95</b>
	<b>Malai Kofta</b> <i>Mixed vegetables and fresh Cheese balls served in cream butter Sauce.</i>	<b>11.95</b>
	<b>Mushroom Curry</b> <i>Fresh Mushroom cooked with Peas, Spices and Herbs.</i>	<b>11.95</b>

## HOTS AND SUPER-HOTS



Cooked in a Tangy Curry Sauce with Vinegar & Spices














	Chicken Vindaloo	11.95
	Beef Vindaloo	11.95
	Spicy Chicken <i>Boneless Chicken sauteed with Bell Pepper, Onion, Ginger, Garlic and Spicy Chilli Sauce.</i>	11.95
	Fish Vindaloo	13.95
	Prawn Vindaloo	13.95
	Lamb Vindaloo	14.95

## DINNER COMBOS

Available from Tuesday to Thursday - Dine-in Only

	Vegetarian Dinner Combo <i>2 Vegetables of the day, Dal, Raita, Veg. Pakora, Rice, Naan, Kheer/Gulab Jamoon and Tea/Coffee.</i>	15.95
	Non-Vegetarian Dinner Combo <i>Chicken/Lamb Curry, Tandoori Chicken, Vegetables, Dal, Raita, Rice, Naan, Kheer/Gulab Jamoon &amp; Tea/Coffee.</i>	17.95



## SPECIAL INDIAN BREADS

	Poori <i>Deep-fried Whole Wheat Bread.</i>	2.25
	Tandoori Roti <i>Unleavened whole Wheat bread.</i>	2.25
	Naan <i>Leavened bread of fine flour baked in the Clay-oven.</i>	2.25
	Garlic Naan <i>Garlic baked bread.</i>	3.25
	Stuffed Paratha <i>Unleavened whole wheat bread stuffed with Potatoes, Cauli-flower and baked in the Clay-oven.</i>	3.50
	Onion Kulcha <i>Bread stuffed with Onions, dry Mango and Spices.</i>	3.50
	Panneer Naan (cheese) <i>Leavened bread stuffed with home-made Cheese, Spinach, Spices and Herbs.</i>	3.50
	Keema Naan <i>Lamb ground, with Garlic, Ginger, Ccilantro, and spices</i>	3.50
	Tandoori Paratha <i>Buttered and unleavened whole wheat bread.</i>	3.50
	Peshwari Naan <i>Bread stuffed with mixed Nuts and Sugar.</i>	4.25
	Clay-Oven Special <i>Bread stuffed with Chicken, Onions and Spices.</i>	4.25





## SPECIAL RICE ITEMS

	<b>Pulao Rice</b> <i>Basmati Rice cooked with Green Peas.</i>	<b>2.50</b>
	<b>Vegetable Biryani</b> <i>Basmati Rice cooked with Vegetables, Cinnamon, Cumin, Cardamoms, Green Coriander and Nuts.</i>	<b>11.95</b>
	<b>Beef Biryani</b> <i>Indian Basmati Rice cooked with Beef and fresh Spices.</i>	<b>11.95</b>
	<b>Chicken Biryani</b> <i>Basmati Rice cooked with boneless Chicken and fresh Spices.</i>	<b>12.95</b>
	<b>Lamb Biryani</b> <i>Basmati Rice cooked with boneless Lamb and rich Spices.</i>	<b>14.95</b>
	<b>Shrimp Biryani</b> <i>Indian Basmati Rice cooked with Shrimp and fresh Spices.</i>	<b>14.95</b>




## SPECIAL SIDE DISHES

	<b>Papadum</b>	<b>1.00</b>
	<b>Mixed Achar</b> ( Hot Indian Pickle with Mango, Lemon and Chillies. )	<b>1.50</b>
	<b>Raita</b> <i>Home-made Yogurt whipped with bits of carrot, Cucumber and Herbs.</i>	<b>2.50</b>
	<b>Green Salad</b>	<b>4.00</b>

## DESSERTS

	<b>Mango Ice-Cream</b>	<b>3.95</b>
	<b>Gulab Jamoon</b> <i>Made with dry Milk and Cottage Cheese Balls fried and dipped in Sugar Syrup.</i>	<b>3.95</b>
	<b>Ras Malai</b> <i>Made from fresh home-made Cottage Cheese in sweetened Milk served cold with Pistachios.</i>	<b>3.95</b>
	<b>Kheer</b> <i>A traditional Rice pudding cooked with Almonds.</i>	<b>3.95</b>
	<b>Mango Custard</b>	<b>3.95</b>

## BEVERAGES

	<b>Soft Drinks</b> ( Coke, Diet Coke, Sprite, Dr.Pepper, Iced Tea and Club Soda. )	<b>1.75</b>
	<b>Chai</b> <i>Indian Tea made with Sugar, Milk, Spices and Herbs (Served Hot).</i>	<b>2.00</b>
	<b>Juices</b> ( Apple, Pineapple, Mango and Orange. )	<b>2.50</b>
	<b>Lassi (Sweet/Salt)</b> <i>Traditional Indian drink made of Yogurt.</i>	<b>2.95</b>
	<b>Mango Shake</b>	<b>2.95</b>
	<b>Iced Chai</b>	<b>3.00</b>