



APPETIZERS

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

SOUPS

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

CLAY-OVEN DISHES (TANDOORI)

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

CHICKEN SPECIALITIES

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

LAMB SPECIALITIES

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

BEEF SPECIALITIES




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

SEA FOODS

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

VEGETARIAN DISHES


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

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

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 & 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

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




SPECIAL SIDE DISHES

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

DESSERTS

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

BEVERAGES

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