

COCKTAILS

Aga Dama "Fire Breath"

Vodka infused with
chili peppers 11.00

Lychee Martini

Grey Goose, Triple Sec and Lychee puree 12.00

Pomegranate Chai

Pomegranate vodka,
pomegranate puree and Chai 11.00

Pear Nirvana

Absolut pear vodka, prickly pear juice and cinnamon stick
Garnish: green and yellow rock candy rimmed 12.00

Yasmin

Stoli raspberry, Grand Marnier, lime juice and
white cranberry juice 11.00

Indian Paradise

Vanilla vodka, strawberry puree
and coconut milk 11.00

Nashili Nimbu

Stoli citrus, ginger, lemon juice and 7-Up 10.00

Copra Mojito

Bacardi coconut rum, simple syrup, mint &
lime muddle, coconut milk 10.00

Tiger Lilly

Absolut Karant, Chambord and pineapple juice 9.00

Santana Cheni

Stoli raspberry, Stoli straw, mango rum, banana liquor,
orange juice and Grenadine 12.00

Bombay Bellini

Mango/Preseco 9.00

The Guava Sapphire

Bombay Sapphire / Guava juice 9.00

Taj Strawberry

Strawberry vodka, fresh strawberry puree, champagne
over crushed ice 12.00

Tamarind Margarita

A tangy muddle of Sauza Hornitos tequila, Grand Marnier,
Tamarind, orange juice and lime juice 12.00

DESSERT COCKTAILS

Kama Sutra

Absolut vanilla, Godiva dark, Bailey's mint,
splash of cream 7.00

Kafi

Coffee, Kahlua, milk,
ginger simple syrup 7.00

Sunna Caya

Assam and Darjeeling tea, Stoli orange,
Grand Marnier over ice 7.00

Indigo

Chambord and Courvoisier V.S.O.P. 7.00

BEER SELECTIONS

Bottles

Chimay Blue	15.00
Lindenman Framboise Peach	12.00
Taj Mahal	7.00
Kingfisher	7.00
Pacifico	6.00
Hoegarrden White Ale	6.00
Stella Artois	7.00
Sierra Nevada	6.00
Sam Adams (seasonal)	6.00
Yuengling Lager	5.00

APPETIZERS

"Below Served All Day"

Assorted Samosa

One each of vegetable samosa, panir samosa
and chicken samosa 8.50

Aloo Tikki

Scooped potato slices filled with homemade cheese,
green peas, cashew nuts and raisins 7.95

Harabhara Kabab

Fresh spinach rolls scrumptiously spiced
and deep fried 7.95

Aloo Pakora

Thinly sliced potato battered and deep fried 7.50

Fish Pakora

Chunks of fish fried to perfection 10.95

Seekh Kabab

Ground lamb marinated with herbs and spices,
then broiled on skewers over charcoal in
a Tandoor oven 11.95

Tandoori Combination

Assortment of malai chicken kabab, shrimp tandoori
and lamb boti kabab 12.50

Tawi Special

Chicken and lamb grilled to perfection with onions,
green peppers, and garam masala 16.95

*"Below Served after 8:30 p.m. Sunday thru Thursday
and after 9:30 p.m. on Friday and Saturday"*

Panir Tikka

Cubes of fresh homemade cheese cooked to perfection
in special tandoor oven 16.95

Tandoori Fish Tikka

Chunks of catch of the day, gently seasoned and slowly
broiled over charcoal in a tandoor 18.95

Tandoori Chicken

Spring chicken marinated in fresh spices and lemon,
then barbecued over flaming charcoal
in the Tandoor 17.95

Chicken Tikka

Marinated chunks of white meat chicken barbecued
in charcoal oven 18.95

Malai Chicken Kabab

Chicken chunks marinated in ginger and garlic,
broiled in the Tandoor 18.95

Boti Kabab

Tender morsels of lamb marinated in special spices,
then broiled in the Tandoor 18.95

Shrimp Tandoori

Fresh, king size shrimp gently seasoned and slowly
broiled over charcoal in the Tandoor 21.95

Tandoori Mixed Grill

A combination of our appetizing Tandoor Chicken,
Seekh Kabab, Shrimp Tandoori, Boti Kabab
and Chicken Tikka 19.95