

STARTERS

Chicken Tikka

Marinated chunks of white meat chicken
barbecued in charcoal oven 9.95

Murg Malai Kabab

Chunks of chicken breast marinated in ginger
and garlic, delicately cooked in a tandoor oven 9.95

Fish Pakora

Chunks of fish fried to perfection 10.95

Baingan Bahar

Marinated slices of eggplant grilled to perfection and topped
with yogurt, diced onion, green chilies, tomato
and coriander 8.95

Vegetable or Panir or Chicken Samosa

Three crispy fried turnovers deliciously filled with
either potatoes and green peas (or) homemade panir
(or) ground chicken 6.95

Assorted Samosa

One each of vegetable samosa,
panir somosa and chicken samosa 6.95

Aloo Tikki

Grilled potato patties and green peas flavored with
chili peppers and coriander 6.95

Harabhara Kabab

Fresh spinach balls scrumptiously spiced and deep fried 6.95

Panir Tikka

Cubes of fresh homemade cheese cooked to
perfection in special tandoor oven 9.95

Tandoori Fish Tikka

Chunks of catch of the day, gently seasoned and slowly
broiled over charcoal in a tandoor 14.95

Tawi Special

Chicken and lamb grilled to perfection with onions,
green peppers and garam masala 14.95

Tandoori Mixed Grill

A combination of our appetizing Tandoori Chicken,
Seekh Kabab, Shrimp Tandoori, Boti Kabab and Chicken Tikki
(for two) 22.95

SOUP

Aloo Tamatar Soup

Delicately spiced tomato soup 5.95

Shahi Murg Shorbe

A traditional chicken soup subtly
flavored with herbs and spices 6.95

Mulligatawny Soup

An Anglo-Indian invention of spicy
split pea soup 5.95

SPECIALTY BEVERAGES

Indian Masala Tea 2.95

Tea or Coffee 2.95

Soft Drinks 2.50

Thums Up or Limca 2.50

Iced Tea 2.95

Coconut Water 4.95

Mango Shake 4.25

Mango, Lychee or Sugarcane Juice 5.95

Watermelon Juice (seasonal) 5.95

Sweet or Salted Lassi 4.25

Mango or Strawberry Lassi 5.25

Cold Coffee with Ice Cream 5.50

BIRYANI

Chicken Biryani

Basmati rice cooked with chicken mixed with onions,
fresh ginger, cashew nuts and golden raisins, flavored
with saffron and delicate spices 18.95

Lamb Biryani

Tender pieces of lamb, cooked in basmati rice,
cashew nuts, golden raisins and exotic spices 21.00

Shrimp Biryani

Special imported basmati rice cooked with shrimp,
cashew nuts, golden raisins, saffron and
delicate light spices 22.95

Vegetable Biryani

Indian basmati rice cooked and fried
with fresh vegetables,
cashew nuts and golden raisins 16.95

BREAD

Naan

Traditional white bread, baked in the Tandoor 2.50

Paratha

Buttered pan baked all purpose wheat flat bread 2.50

Tandoori Roti

Round shaped whole wheat bread baked in the Tandoor
and served piping hot 2.25

Puri

Two deep fried balloon puffed breads 2.95

Aloo Paratha

Paratha bread stuffed with delicately spiced potatoes 3.50

Onion Kulcha

Scrumptious unleavened bread stuffed
with onions and spices 3.50

Panir Kulcha

Exotic unleavened bread filled with
homemade cheese and spices 3.50

Shahi Kulcha

Delicious unleavened bread stuffed with your choice of
chicken or minced meat and spices 4.25

ACCOMPANIMENTS

Raita

Grated cucumber made in homemade yogurt
with mint leaves 2.25

Achar

Hot and spicy Indian pickles 2.25

Papadam

Three thin and crispy lentil flat breads 1.95

Mango Chutney

A special preparation of sweet and spicy mango slices 2.25

Sliced Indian Salad

Sliced onion chillis and lemon 2.95

Extra Rice 1.50

DESSERTS

*Ask About Our Delicious
Dessert Selections!*

TANDOORI SPECIALS

Panir Tikka

Cubes of fresh homemade cheese cooked to perfection in special tandoor oven 17.95

Tandoori Fish Tikka

Salmon fish marinated with herbs and spices, broiled over charcoal in the Tandoor 21.95

Tandoori Chicken

Spring chicken marinated in fresh spices and lemon, then barbecued over flaming charcoal in the Tandoor 19.95

Chicken Tikka

Tender boneless pieces of chicken subtly flavored with spices and barbecued on a skewer in the Tandoor 19.95

Malai Chicken Kabab

Chicken chunks marinated in ginger and garlic, broiled in the Tandoor 19.95

Seekh Kabab

Chicken or ground lamb marinated with herbs and spices, then broiled on skewers over charcoal in the Tandoor 21.00

Boti Kabab

Tender morsels of lamb marinated in special spices, then broiled in the Tandoor 21.00

Shrimp Tandoori

Fresh, king size shrimp gently seasoned and slowly broiled over charcoal in the Tandoor 24.95

CHICKEN

Your Choice . . . \$19.95

Murg Makhani

Tandoor baked chicken cooked in Oriental spices with tomatoes and butter

Chicken Korma

Chicken pieces cooked in a mild cream sauce and fresh green coriander

Chicken Hariyali

Boneless chicken cooked in coriander and green chillies sauce

Cashmere Chicken

Chunks of chicken cooked in a mild cream sauce with cashew nuts and golden raisins

Chicken Mumtali

Mild, boneless chicken cooked in coconut cream with raisins and cashews

SEAFOOD

Your Choice . . . \$24.95

Shrimp Nargisi

Large, fresh shrimp prepared in a special coconut sauce and eggs

Shrimp Karai

Shrimp cooked with onions, tomatoes, green peppers & light spices

Shrimp Achari

Shrimp cooked with onions, garlic, tomatoes and fresh chili peppers, flavored with pickled spices

Fish Curry

Cooked with fresh ginger and garlic in a lightly spiced sauce

Fish Maharani

Spiced fillet of fresh catch of the day succulently sauteed with finely chopped onion and chilies

Shrimp Cake

Indian version of an all time favorite

LAMB

Your Choice . . . \$22.95

Lamb Vindaloo

Spiced lamb cooked in a very spicy sauce

Lamb Pasanda

Thinly sliced lamb marinated in garlic and yogurt, then sauteed with onions, chili peppers and tomatoes

Lamb Saagwalla

Tender lamb prepared with fresh spinach, coriander and other fragrant herbs

Lamb Roganjosh

Tender cubes of lamb marinated in Eastern spices, sauteed with chopped tomatoes in a creamy sauce

Lamb Bhuna

Chunks of lamb marinated in north Indian spices and sauteed with onion, tomatoes and green peppers

VEGETABLE ENTREES

Malai Kofta Curry

Fresh vegetable balls cooked in mildly spiced cream sauce with coconut and raisin 17.95

Panir Tikka Masala

Homemade cheese cubes mixed with onions and tomatoes, cooked in our special sauce 17.95

Kashmiri Dum Aloo

Potatoes filled with cheese & cooked in a mild cream sauce 17.95

Navratan Korma

A royal entree... Nine garden fresh vegetables gently simmered in a coconut spice-laced cream sauce with nuts 17.95

Palak Panir

Fresh homemade Indian cheese gently cooked with garden spinach and mild spices 16.95

Aloo Gobhi

Fresh cauliflower and potatoes seasoned with Indian spices, cooked to perfection with onions, green peas, and tomatoes 16.95

Panir Cashmere

Cubes of panir cooked in onion gravy and heavy cream sauce with cashew nuts and raisins 17.95

Bhindi Masala

Okra sauteed with onions, tomatoes & Oriental spices 16.95

Chana Masala

Chick peas and fresh tomatoes cooked in traditional spices 12.95

Daal Makhani

Black beans and lentils simmered for hours, lightly fried in butter with fresh onion, ginger and garlic 11.95