

NASHTA

APPETIZERS

SERVED WITH FRESH MINTED JALAPINO
AND TANGY TAMARIND CHUTNEYS

ONION BHAJI ONIONS DIPPED IN SPICED CHICKPEA BATTER AND LIGHTLY FRIED SERVED WITH CHUTNEYS	\$3.95
VEGETABLE PAKORAS FRESH SEASONAL VEGGIES LIGHTLY FRIED IN SPICED CHICKPEA FLOUR WITH CHUTNEYS	\$4.25
VEGETABLE SAMOSA 7 CRISPY PASTRIES STUFFED WITH SPICED POTATOES AND PEAS DEEP FRIED / CHUTNEYS	\$4.25
SAMOSA CHAAT SAMOSA FINISHED WITH GARIBANZO BEANS, ONIONS, TOMATOES, YOGURT, SERVED / CHUTNEYS	\$4.50
CHILLI PANEER CHEF'S SPECIALITY HOUSEMADE CHEESE IN A CHEF'S SPICY SAUCE	\$7.95

MASAHARI

NON VEGETARIAN

CHICKEN CURRY BONELESS CHICKEN BREAST IN A MILD TOMATO CURRY SAUCE	\$10.25
CHICKEN KORMA BONELESS TENDERS SAUTEED WITH RAISINS AND CASHEWS IN A RICH CREAM SAUCE	\$10.95
CHICKEN MAKHINI BONELESS PIECES OF CHICKEN BREAST MARINATED IN YOGURT AND SPICES AND BAKED IN TANDOOR OVEN FINISHED IN A WONDERFUL CREAM SAUCE	\$10.50
CHICKEN METHI CHICKEN BREAST TENDERS SAUTEED WITH FENUGREEK LEAF FINISHED IN A MUSTARD SAUCE	\$10.25
CHICKEN TIKKA MASALA CHICKEN MARINATED OVERNIGHT IN TANDOORI SAUCE THEN COOKED IN A CLAY OVEN AND COOKED IN A CREAMY SAUCE WITH ONIONS AND BELL PEPPERS	\$12.95
CHICKEN VINDALOO BONELESS CHICKEN BREAST IN A SPICY CURRY SAUCE WITH POTATOES	\$10.50
TANDOOR CHICKEN CHICKEN BREAST MARINATED WITH YOGURT, HERBS, AND SPICES AND COOKED IN A CLAY OVEN WITH ONIONS AND BELL PEPPERS	\$12.95
CHICKEN TIKKA CHICKEN BREAST MARINATED IN YOGURT, HERBS AND SPICES AND BAKED IN CLAY OVEN	\$10.95
LAMB CURRY LAMB COOKED IN A AUTHENTIC CURRY SAUCE	\$10.95
LAMB KORMA LAMB COOKED IN A CREAMY SAUCE WITH RAISINS AND CASHEWS	\$10.95
LAMB SAAG LAMB COOKED WITH SPICY HERBS AND SPICES	\$10.95
LAMB VINDALOO LAMB COOKED IN A VERY SPICY AUTHENTIC CURRY SAUCE WITH POTATOES	\$10.95
SHEEKH KABOB GROUND LAMB MIXED WITH HERBS AND SPICES COOKED ON SKEWERS SERVED WITH ONIONS AND BELL PEPPERS	\$10.95

SABZI MANDI

VEGETARIAN

ALOO GOBI POTATOS AND CAULIFLOWER COOKED WITH HERBS AND SPICES	\$7.95
BHINDI MASALA SLICED DARRAS SAUTEED WITH TOMATO, ONIONS AND HERBS AND SPICES	\$7.95
CHOLE MASALA GARIBANZO COOKED WITH TOMATO, ONIONS, HERBS AND SPICES	\$7.95
DAL MAKHINI CREAMY LENTILS COOKED WITH TOMATO, ONIONS, HERBS AND SPICES	\$7.95
MOONG DAL LENTILS COOKED TO SUIT YOUR TASTE (CHEF'S SPECIAL)	\$7.95
MUTTER PANEER HOMEMADE CHEESE AND GREEN PEAS MADE WITH CREAM, HERBS AND SPICES	\$7.95
MUTTER ALOO GREEN PEAS AND POTATOES COOKED IN TOMATO BASE SAUCE WITH HERBS AND SPICES	\$7.95
MALAI KOFTA HOUSEMADE CHEESE AND VEGETABLE PATTIES COOKED IN A BUTTER WATER CREAMY SAUCE	\$7.95
NAVRATAN KORMA ASSORTED VEG TABLETS IN A CLASSIC SAUCE WITH RAISINS AND CASHEWS	\$7.95
PANEER TIKKA MASALA MARBINATED HOUSEMADE CHEESE IN TANDOORI SAUCE THEN COOKED IN A CREAMY SAUCE	\$7.95
SAAG PANEER SPINACH AND HOMEMADE CHEESE COOKED WITH ONIONS, TOMATO, HERBS IN A CREAMY SAUCE	\$7.95
SHAHI PANEER HOUSEMADE CHEESE IN CHEF'S SPECIAL CREAMY SAUCE	\$7.95
BAINGAN BHARTA EGGPLANT, TOMATO, ONIONS, SWEET PEAS, GARLIC, GINGER, FRESH HERBS IN A CURRY SAUCE	\$8.95

NAAN

BREAD

ALOO PARANTHA STUFFED SPICED MASHED POTATOES COOKED WITH WHEAT FLOUR	\$3.00
FULKA chappati AUTHENTIC WHOLE WHEAT FLOUR BREAD	\$2.00
GOBI PARANTHA STUFFED SPICED CAULIFLOWER BREAD WITH HERBS AND SPICES BREAD / WHOLE WHEAT FLOUR	\$3.00
GARLIC NAAN FRESH GARLIC, TOMPED, UNLEAVENED BAKED COOKED IN TANDOOR OVEN	\$2.50
ONION KULCHA SPICED MINCED ONIONS TOPPED ON THE UNLEAVENED WHOLE FLOUR BREAD IN TANDOOR	\$2.50
PLAIN PARANTHA WHOLE WHEAT FLOUR BREAD SPECIAL MADE	\$2.25
PLAIN NAAN PLAIN UNLEAVENED WHOLE FLOUR BREAD BAKED IN TANDOOR OVEN	\$2.00
TANDOORI ROTI	\$1.50

AO PYAAS BUJAEN

BEVERAGES

COFFEE	\$1.00
LASSI SWEET/SALTY/MANGO	\$2.75
MASALA TEA	\$1.00
MANGO SHAKE	\$2.75
SODAS	\$1.50

ICE TEA , SPRITE,COKE, DIET COKE

MEETHA

DESSERT

GULAB JAMUN	\$2.50
KULFI HOUSE SPECIAL	\$2.95
KHEER	\$2.95
RAS MALAI	\$3.50

EK AUR

SIDE ORDER

CHUTNEYS	\$1.00
PICKLES	\$1.50
RAITA YOGURT,MIXED WITH ONIONS,COCUMBERS,CARROTS AND HERBS	\$1.50
RICE PLAIN RASMAI	\$2.00
SAFFRON RICE	\$2.50
SALAD indian style	\$2.00