

APPETIZERS

Vegetable Samosa 3.95

Two deep fried crisp patties stuffed with spiced potatoes and green peas.

Sabji Pakeor 3.95

Mixed vegetable fritters dipped in a batter of spiced garbanzo bean flower and fried.

Paneer Pakora 3.95

Hot Chili dipped in a batter of spiced garbanzo bean flower and fried.

Onion Bhaji 5.95

Chopped onion fritters dipped in a batter of spiced garbanzo bean flower and fried.

Bengan Aftab 4.50

Sliced eggplant served with special sauce on the top.

Samosa Chat 5.95

Samosa topped with tangy tamarid sauce and touch of yogurt.

Aloo Tikki 3.95

Crispy potato cake served with an intriguing mint and coriander sauce.

Chicken Pakora 5.95

Boneless chicken pieces dipped in a batter of spiced garbanzo bean flower and fried.

Chicken Samosa 5.95

Two deep-fried crisp turnover stuffed with spicy ground chicken.

Meat Samosa 5.95

Two deep fried crisp patties filled with spiced minced lamb.

Chicken Wings 7.95

Chicken wings lightly seasoned and cooked over charcoal in tandoor.

Papadum 1.00

Crispy cracker made from lentil flour.

Assorted Indian Hors'd'oeuvres 8.95

Samosa, Pakoras, Sheekh Kebab, Chicken Tikka.

SOUPS & SALADS

Mulligatawny Soup 3.95

Delicious lentil soup with chicken broth, herbs and spices.

Daal Soup 2.95

Delicious tingling spicy lentil soup.

Tomato Soup 3.95

Special India Oven tomato soup.

Kachumber Salad 2.95

Chopped vegetable salad, mixed in mild herbs with lemon dressing.

TANDOORI SPECIALTIES

From the charcoal clay oven (Tandoor)

Tandoori Chicken Half 9.95, Whole 16.95

Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal in tandoor.

Chicken Tikka 14.95

Tender boneless pieces of chicken marinated in tikka sauce and barbecued on a skewer in tandoor.

Chicken Kabab 12.95

Spiced ground chicken seasoned with onions and minced herbs and broiled in the tandoor.

Sheekh Kabab 13.95

Spiced ground lamb, seasoned with onions and minced herbs and broiled in the tandoor.

Boti Kabab 13.95

Tender morsels of lamb marinated in our special recipe and broiled in tandoor.

Fish Tikka 18.95

Fish pieces, lightly dusted in herbs and spices, cooked over charcoal in the tandoor.

Tandoori Shrimps 16.95

Fresh shrimps lightly seasoned and slowly broiled over charcoal in tandoor.

Barra Kabab 17.95

Rack of lamb marinated in yogurt and spices and cooked in the tandoor.

VEGETARIAN DELIGHTS

Vegetarian Delights 14.50

Served with choice of any one of the following Entrée with Naan and half order of rice.

Yellow Taka Daal 9.95

Slow simmered split moong beans, flavored with herbs and spices.

Daal Makhni 9.95

Creamed lentils delicately tempered and seasoned with exotic spices.

Aloo Mutter 10.95

Potatoes and peas cooked with onions, tomatoes and spices.

Paneer Tikka Masala 11.95

Pieces of fresh farmers cheese cooked in thick tomatoes, onion and butter sauce.

Paneer Jalfrazie 11.95

A delicious combination of homemade farmers cheese, tomatoes, green peppers and onions, enhanced with fresh spices.

Jeera Aloo 10.95

Baby potatoes dry sautéed with cumin seeds, onions and cayenne pepper.

Aloo Gobi Masala 10.95

Cauliflower and potatoes cooked with onions, tomatoes and spices.

Palak Paneer 10.95

Spinach and farmers cheese cooked with onions, tomatoes and a variety of herbs and spices.

Channa Masala 10.95

Chickpeas, onions and tomatoes cooked in a thick sauce.

Mutter Paneer 10.95

Garden peas gently cooked with farmer's cheese and spices.

Mushroom Mutter 10.95

Mushroom and peas cooked with onion, tomatoes and spices.

Began Bharta 10.95

Whole eggplants partially cooked on skewers in the tandoor, then chopped and mixed with tomatoes and onions.

Malai Kofta 10.95

Mixed vegetable balls cooked with onion and tomatoes in a creamy sauce.

Navaratan Korma 10.95

Varieties of fresh vegetables, farmer's cheese, herbs and nuts in a creamy sauce.

Mixed Vegetable Curry 10.95

Combination of selected vegetables in a curry sauce.

Bhindi Bhaji 10.95

Okra cooked with onion, tomatoes and spices.

SEAFOOD WONDERS

Prawn Dinner 18.50

Served with choice of any one of the following Prawn Entrée with Naan and half order of rice.

Prawn Karahi 14.95

Prawns stir-fried with bell peppers, onions, tomatoes and spices.

Prawn Curry 14.95

Prawns smothered with Indian condiments and onion gravy.

Prawn Vindaloo 14.95

A specialty of Goa. Prawns and potatoes cooked in a thick and hot curry sauce.

Prawn Korma 14.95

Prawns in a cream sauce with cashews, coconut, almonds and raisins.

Prawn Tikka Masala 14.95

Prawns cooked in a thick tomato, onion and butter sauce.

Prawn Saag 14.95

Prawns cooked with spiced spinach and cream.

Fish Curry 15.95

Fish cooked in onions and tomato sauce with exotic spices.

Goa Fish Curry 16.95

Fish cubes lightly cooked in coconut sauce and spices.

Fish Tikka Masala 17.95

Fish cubes cooked with thick tomato, onion and butter sauce.

DINNER PRESENTATIONS

(No Substitutions Please)

Vegetarian Thali 16.95

A taste adventure of Palak Paneer and Channa Masala dishes served with Daal Makhni, Rice, Naan, Pakoras, Raita and Kheer.

Non-Vegetarian Thali 18.95

Sample scintillating curries of chicken, shrimp and lamb with rice, Naan, raita and kheer.



EXOTIC LAMB

Lamb Dinner 18.50

Served with choice of any one of the following Entrée (except Lamb Chop Masala) with Naan and half order of rice.

Rogan Josh 14.95

Lamb cubes cooked in freshly ground spices and tomato gravy.

Lamb Vindaloo 14.95

A specialty of Goa. Lamb pieces and potatoes cooked in a thick and hot curry sauce.

Lamb Tikka Masala 14.95

Marinated lamb pices broiled in tandoor and cooked in a thick tomato, onion and butter sauce.

Lamb Saag 14.95

Tender lamb cooked in freshly spiced spinach.

Lamb Korma 14.95

Mildly spiced lamb cubes in a cream sauce with coconut, cashews, almonds and raisins.

Lamb Karahi 14.95

Cubes of lamb stir-fried with bell peppers, onions, tomatoes and spices.

Lamb Keema 14.95

Ground lamb and green peas cooked in curry sauce.

Lamb Chop Masala 17.95

Tender lean flavorful lamb chops cooked in a blend of traditional Indian herbs and spices.

ACCOMPANIMENTS

Raita 3.50

A tangy mixture of cucumber and carrots in fresh home made yogurt.

Onion Salad 2.50

Onions with mild herbs, green chili and lemon

Mango Chutney 1.95

Mixed Pickles 1.95

DELICIOUS CHICKEN

Chicken Dinner 17.50

Served with choice of any one of the following Entrée with Naan and half order of rice.

Chicken Makhani 13.95

Boneless Tandoori chicken cooked with chopped tomato and butter.

Chicken Vindaloo 13.95

A specialty of Goa. Chicken cubes and potatoes cooked in a thick hot curry sauce.

Chicken Tikka Masala 13.95

Tender boneless chicken pieces broiled in tandoor then cooked in a thick tomato, onion and butter sauce.

Chicken Saag 13.95

Chicken cubes cooked in freshly spiced spinach.

Chicken Jalfrazie 13.95

Tender boneless chicken cooked with bell peppers, tomatoes and onion.

Chicken Curry 13.95

Boneless white meat chicken cooked in light gravy.

Chicken Korma 13.95

Boneless chicken cooked in cream sauce with coconut, cashews, almonds and raisins.

Chicken Karahi 13.95

Tender cubes of chicken stir-fried with bell pepper, onions, tomatoes and spices.

Tamarind Chicken 13.95

Sautéed boneless chicken served with spicy tamarind sauce.

INDIAN BREADS

Naan 2.95

Teardrop shaped white bread baked by slapping it quickly on the sides of the tandoor.

Tandori Roti 2.95

Round shaped whole-wheat soft bread pan grilled.

Poori 3.95

Whole-wheat deep fried puffy bread.

Paratha 3.95

Multi-layered whole wheat bread baked in tandoor.

Veggie Paratha 4.95

Multi-layered whole wheat bread filled with vegetables and baked in tandoor.

Garlic Naan 3.95

White bread baked in tandoor and topped with garlic.

Cheese Naan 4.25

White bread filled with cheese and baked in tandoor.

Kabulinaan 4.95

White bread filled with nuts, raisin and cherries and baked in tandoor.

Onion Kulcha 3.95

White bread stuffed with onions and baked in tandoor.

Keeman Naan 4.95

White bread filled with minced lamb meat with mild spices and baked in tandoor.

DELICIOUS RICE DISHES

Vegetable Biryani 13.95

Basmati rice cooked with vegetables and garnished with nuts.

Chicken Biryani 15.95

Basmati rice cooked with boneless chicken and garnished with nuts.

Lamb Biryani 16.95

Basmati rice cooked with cubed lamb and garnished with nuts.

Shrimp Biryani 17.95

Basmati rice dish prepared with shrimps and garnished with nuts.

Pullao Rice Full 4.95 Half 2.95

Basmati rice with touch of peas.

DESSERT DELIGHTS

Kulfi 4.50

Home made ice cream with pistachios.

Ras Malai 4.50

A delightful pudding made from homemade cheese. Served cold with sweetened milk.

Kheer 3.95

Cardamon-flavored rice pudding garnished with nuts.

Gulab Jamun 3.95

Made with dry milk and cottage cheese balls, deep-fried and dipped in sugar syrup.

All our specialties are spiced according to your taste of mild, medium, hot or very hot.

Menu and Menu pricing subject to change.