

APPETIZERS



VEGETABLE SAMOSA (V) Crispy turnover delicately spiced with potatoes and green peas	4	CHICKEN PAKORA Chicken, dipped in spiced batter and fried to golden perfection	8
KHEEMA SAMOSA Crispy turnover stuffed with ground lamb and spices	5	KHAMAN DHOKLA Steamed semolina and lentil cakes tempered with mustard seeds garnished with cilantro	5
PANEER PAKORA Golden brown fritters of cottage cheese mildly spiced	8	ONION BHAJIA (V) Crispy onion fritters from spiced gram flour batter, golden brown	5
VEGETABLE PAKORA (V) Chickpea batter crusted, 'ajowain & jerra' spiced, asparagus, baby corn, olives, onion & cauliflower fritters, served with tamarind and mint chutney	5	ASSORTED VEGETARIAN PLATTER A sampler of vegetable samosa, assorted pakoras and paneer pakoras	9
CHILLY PANEER (Clay Oven Special) Cottage cheese sautéed with onions, peppers, tomatoes and spices. <i>It's hot!</i>	10	ASSORTED NON VEGETARIAN PLATTER A sampler of kheema samosa, chicken tikka, sheekh kebab and malai kebab	10

SOUPS



MULLIGATAWNY SOUP (V) A traditional soup with lentils and spices, garnished with cilantro	4	CHICKEN SOUP Diced chicken with herbs and fresh cilantro leaves	5
TOMATO SOUP (V) Just tomatoes and herbs	4		

TANDOOR

ALL ITEMS ARE COOKED IN THE CLAY OVEN



Tandoori Cuisine is the combination of herbs, cultured yogurt and freshly ground spices cooked in the clay oven

TANDOORI MURG Chicken marinated in yogurt and spices. <i>A specialty!</i>	12	TANDOORI JALPARI King size shrimps marinated in aromatic spices and broiled. <i>A specialty!</i>	20
CHICKEN TIKKA Boneless pieces of chicken subtly flavored with spices and BBQ on a skewer	14	TANDOORI LOBSTER Mildly spiced lobster tail, marinated and broiled. <i>A specialty!</i>	Market Price
MALAI KEBAB Boneless chicken cubes marinated in yogurt, cream and mild spices BBQ	16	FISH TIKKA Marinated salmon cubes, barbecued Served with tomatoes and peppers	17
SHEEKH KEBAB Ground lamb with onions, herbs and spices grilled on skewer	18	VEGETABLE SHEEKH KEBAB A medley of veggies and cheese cooked to perfection on glowing charcoal	15
TANDOORI MIXED GRILL A combination of chicken tandoori shrimp, chicken tikka, sheekh kebab and malai kebab served with sizzling onions and bell-peppers	24	PANEER TIKKA Creamy cottage cheese spiced and barbecued. <i>Good for veggie lovers!</i>	15

CHICKEN

BONELESS & SERVED WITH BASMATI RICE



CHICKEN MAKHANI	15	CHICKEN JALFREZI	15
The famous 'Butter Chicken' in a creamy tomato sauce. <i>A specialty!</i>		Stir fried with fresh tomatoes, onions and bell peppers. <i>Very traditional!</i>	
CHICKEN TIKKA MASALA	15	CHICKEN PANEER MASALA	15
Creamy grilled chicken simmered in a velvety sauce with a subtle flavor		Morsels of chicken & cottage cheese cooked in the traditional curry sauce	
CHICKEN VINDALOO (Hot)	15	CHICKEN CURRY	15
A fiery, vinegar flavored chicken and potatoes preparation. <i>A Goan Dish!</i>		Traditional Curried Chicken	
CHICKEN TIKKA SAAG	15		
Cubes of grilled chicken and creamy spinach cooked to perfection. <i>A must!</i>			

LAMB

BONELESS & SERVED WITH BASMATI RICE



LAMB SAAG	16	LAMB TARANGA	18
Lamb cooked with finely chopped spinach. <i>Just Creamy!</i>		Lamb, chicken and shrimp cooked with bell-peppers, onions and tomatoes	
LAMB - DO - PIYAZA	16	LAMB KADAI	18
Lamb cooked with lots of onions and bell peppers. <i>A tender combination!</i>		Lamb cubes cooked with fresh ginger, onions, tomatoes and bell pepper	
LAMB KORMA	16	KHEEMA MUTTER	17
Creamy morsels of lamb cooked in cashew gravy, mildly spiced		Ground lamb spiced and cooked with green peas	
LAMB VINDALOO (Hot)	16	LAMB CURRY	17
A fiery, vinegar flavored lamb and potatoes preparation		Chunks of young lamb cooked in a curry sauce	
LAMB BHUNA	19		
Tender cubes of lamb cooked with onions, bell-peppers and aromatic spices			

SEAFOOD

SERVED WITH BASMATI RICE



JALPARI MASALA	19	FISH CURRY	17
Barbecued Jumbo Shrimp cooked in spicy sauce with onions, bell peppers and tomatoes		Succulent pieces of fish cooked in a spicy curry	
SHRIMP VINDALOO (Hot)	19	FISH MASALA	17
A fiery, vinegar flavored shrimp and potatoes preparation		Cubes of fish sautéed in fresh herbs then simmered in tomatoes	
BAGHARE JHINGA	20	LOBSTER MASALA	Market Price
Jumbo shrimp cooked with roasted spices in coconut and peanut sauce		Juicy lobster cooked in spiced gravy	
		LOBSTER VINDALOO (Hot)	Market Price
		A fiery, vinegar flavored lobster and potatoes preparation	

VEGETABLES

SERVED WITH BASMATI RICE



BAGHARE BAINGAN	14	KOFTA CURRY (V)	12
Baby Eggplant simmered with roasted spices in coconut and peanut sauce		Vegetable dumplings fried and slowly cooked in homemade gravy	
NAVRATAN KORMA	12	STUFFED BELL-PEPPERS (V)	14
A royal entrée Nine garden vegetables cooked in a creamy sauce with nuts & raisins		Green bell-peppers stuffed with mixture of potatoes, herbs and spices covered with homemade tomato sauce	
MALAI KOFTA	14	BOMBAY ALOO (V)	12
Vegetable dumplings cooked in a mild cream sauce with nuts and raisins		Chunks of potatoes stir fried with bell peppers, cumin seeds and spices	
BHUNA GOBI (V)	14	VEGETABLE OF THE DAY	14
Cauliflower cooked with onions, ginger and garlic		Our courteous staff will inform you about our vegetable	
SHAHI PANEER KORMA	15	DAL MAKHANI	12
Shredded cheese cooked with green peas, onions, tomatoes, peppers with a touch of cream, nuts, raisin, herbs and spices		A mixture of lentils and kidney-beans cooked with butter & spices	
ALOO MUTTER (V)	12	YELLOW DAL (V)	12
Potatoes cooked with green peas in a spiced sauce		A mixture of lentils cooked home style	
SAAG PANEER/ALOO	13	CHANA MASALA (V)	12
A blend of creamy spinach and home made cheese/aloo cubes cooked in spices.		Chickpeas cooked in a sauce with herbs and spices <i>Very traditional!</i>	
PANEER MAKHANI	15	MUTTER PANEER	13
Cottage cheese sautéed in our special tomatoes buttery sauce		Cottage cheese cubes and green peas cooked in a mildly spiced sauce with dash of cream	
BHINDI MASALA (V)	13	BAINGAN BHURTHA (V)	13
Okra sautéed with tomatoes, onions and spices Topped with cilantro		Eggplant roasted, chopped & sautéed with onions, tomatoes and spices	

INDIAN BREADS

ALL BREADS ARE BAKED FRESH IN OUR CLAYOVEN



NAAN	3	BROCCOLI KULCHA	4
Traditional bread baked in the clay oven		Bread stuffed with lightly spiced shredded broccoli	
PESHAWRI NAAN	5	PANEER KULCHA	5
Round shaped bread with nuts and raisins		Bread stuffed with shredded homemade cheese	
KHEEMA NAAN	6	ALOO PARATHA (V)	5
Naan stuffed with mildly spiced ground lamb		Whole wheat bread stuffed with mildly spiced potatoes	
GARLIC NAAN	4	TANDOORI ROTI (V)	3
Naan with garlic <i>Just delicious!</i>		Fine Indian whole wheat bread <i>Very simple!</i>	
ONION KULCHA	4	POORI (V)	3
Bread stuffed with lightly spiced onions		Deep fried round puffy golden brown whole wheat bread	
LACCHA PARATHA (V)	4	BREAD BASKET	15
A flaky multi-layered whole wheat bread <i>Irresistible!</i>		Assorted breads (naan, onion kulcha, aloo paratha & roti)	

DINNER SPECIALS

NOT FOR CARRY OUT

VEGETARIAN DINNER

Dinner served for two people includes: soup, veggie pakora, navratana korma, saag paneer, dal makhani, rice, naan, dessert and choice of tea or coffee

37

NON-VEGETARIAN DINNER

Dinner served for two people includes: soup, appetizers, choice of lamb or chicken curry, navratana korma, dal makhani, naan, dessert and choice of tea or coffee

43

Not valid with any discounts. Some restriction applies.

RICE

BIRYANI (Served with Raita)

CHICKEN 15

LAMB 16

SHRIMP 17

Rice cooked with yogurt & spices to perfection with nuts & raisins

VEGETABLE BIRYANI

13

Fresh vegetables cooked with rice flavored with saffron, raisins & nuts

TARANGA BIRYANI

18

Tender pieces of chicken, lamb & shrimp cooked with basmati rice herbs & spices, garnished with nuts & raisins

PEAS PULAO (V)

6

Basmati rice cooked with green peas sautéed with cumin seeds, garnished with raisins

LEMON RICE

6

Basmati rice spiced with mustard seeds, curry leaves, peanuts & lemon juice

WHITE RICE

4

BEVERAGES

MANGO SHAKE

4

MANGO LASSI / PINEAPPLE LASSI

4

LASSI (Sweet or Salted)

3

SOFT DRINKS

2

Coke, Diet Coke, Sprite, Iced Tea and Ginger Ale

INDIAN SPICED TEA (CHAI)

2

(With or without milk)

JUICE (Mango or Pineapple)

3

COLD COFFEE (Clay Oven Special)

5

COFFEE

2

SIDES

GREEN SALAD

5

Greens with house dressing

HOT PICKLE

2

Mango and lime mixed in hot sauce

MANGO CHUTNEY

2

Sweet and sour chutney made from not so ripe mangoes

YOGURT

3

Fresh homemade yogurt

RAITA

3

A yogurt salad with cucumbers, onions and tomatoes

PAPADUM

2

Crispy baked lentil wafers

DESSERTS

RASMALAI

4

Cottage cheese dumplings in sweetened milk, with a touch of pistachios

KHEER

4

Indian style homemade rice pudding sprinkled with pistachios

GULAB JAMUN

4

Golden brown milk powder dumplings in syrup sprinkled with pistachios

KULFI

4

Traditional Indian ice-cream sprinkled with pistachios

MANGO ICE-CREAM

4

(V) Indicates vegan. Specify with server • Some items may have peanuts and nuts • 18% gratuity on table of 4 or more • Price subject to change without notice
Try our weekly special • Catering with reasonable rates • Join our frequent dining program • Special prices for food in trays