

APPETIZERS

PAPADUM (2pc) \$1

Rice & lentils crackers cooked in clay oven

MIXED VEGETABLE PAKORA \$4

Diced onions, potatoes, cauliflower, & spinach fried fritters

ONION BHAJI \$3

Diced onions battered with chickpea flour, spices & herbs

GOBHI PAKORA \$4

Cauliflower battered with chickpea flour, spices & herbs

PANEER PAKORA \$7

Cottage cheese battered with chickpea flour, spices, & herbs

VEGETABLE SAMOSA (2pc) \$3

Crispy patties stuffed with potatoes, green peas, spices, & herbs

SAMOSAS CHAAT \$5

Veg. Samosa topped with channa masala, tamarind sauce & onions

ALLO TIKKI CHAAT \$6

Potato patty stuffed with herbs & spices topped with yogurt & sauce

CHICKEN SAMOSA (2pc) \$5

Crispy patties stuffed with ground chicken, herbs, & spices

BEEF SAMOSA (2pc) \$5

Crispy patties stuffed with ground beef, herbs, & spices

FISH PAKORA \$11

Boneless fish dipped in our special batter and deep fried

CHICKEN PAKORA \$10

Boneless chicken dipped in our special batter and deep fried

FROM TANDOOR

TANDOORI CHICKEN

HALF \$12 FULL \$22

Whole chicken with bone marinated and roasted in clay oven

CHICKEN TIKKA \$13

Boneless chicken marinated with spices

CHIICKEN SEEKH KEBAB \$12
Ground chicken marinated with herbs and spices

BEEF KEBAB \$12
Ground beef marinated with herbs and spices

TANDOORI PRAWNS \$15
Prawns marinated in special batter

FISH TIKKA \$13
Fish marinated in special batter

PANEER TIKKA \$13
Cottage cheese marinated with herbs and spices with onions & bell pepper

VEGETARIAN DELIGHTS

DAL MAKHANI \$10
Slowly simmered black lentils served in a creamy sauce

KARAHI DAL \$10
Black lentils cooked with onions and tomato gravy

YELLOW DAL TADKA \$10
Yellow lentils cooked with cumin flavor and spices

MIXED VEGETABLES \$11
Mixed vegetables tossed with herbs and spices

MATAR MUSHROOM \$12
Mushrooms and green peas cooked with onion gravy

KARAHI MUSHROOM \$12
Mushrooms, onions & green peppers cooked in our homemade veggie sauce

JEERA ALLO \$10
Potatoes cooked with roasted cumin

DUM ALLO KASHMIRI \$11
Potatoes cooked with yogurt and tomato based gravy

ALLO SAAG \$11
Potatoes cooked with baby spinach

ALLO GOBHI \$11
Potatoes and cauliflower cooked in curry sauce

ALLO BAINGAN \$11
Potatoes and eggplant cooked in curry sauce

GOBHI MATAR \$11
Cauliflower and green peas cooked in curry sauce

CHANA MASALA \$10
Chickpeas cooked with spices, onions and tomato gravy

BHINDI MASALA \$11
Okra cooked with onions and spices

BHARTHA \$11
Roasted eggplant cooked with tomatoes and onions

MATAR PANEER \$13
Cottage cheese and green peas cooked in curry sauce

SAAG PANEER \$13
Cottage cheese cooked with baby spinach and spices

PANEER TIKKA MASALA \$14
Cottage cheese sautéed with onions and spices

SHAHI PANEER \$13
Cottage cheese cooked with creamy tomato based gravy

CHEESE TOMATO \$14
Cottage cheese cooked with rich tomato based gravy

MALAI KOFTA \$12
Potato and cottage cheese balls cooked in creamy cashew nut gravy

ZAFRANI KOFTA \$12
Vegetable balls and cottage cheese cooked with creamy cashew nut gravy flavored with mint and saffron

NAV RATTAN KORMA \$13
Mixed vegetables and cottage cheese cooked with spices and herbs and topped with dry fruit

NON-VEGETARIAN DELIGHTS

BUTTER CHICKEN \$14
Tender chunks of chicken breast cooked in creamy tomato sauce

CHICKEN TIKKA MASALA \$14

Chicken breast pieces cooked with onion masala and spices

CHICKEN KALIMIRCH \$14

Chicken breast pieces flavored with peppercorn and cooked with cashew nut gravy

CHICKEN ROGAN JOSH \$14

Our chef's special chicken cooked with yogurt, onion, tomato and curry sauce

CHICKEN KOFTA \$13

Ground chicken balls cooked with onion based gravy

CHICKEN CURRY \$12

Chicken breast pieces cooked with onion based gravy

CHICKEN VINDALLO \$13

Chicken breast pieces cooked with potatoes, coconut and tamarind sauce

MANGO CHICKEN \$14

Chicken breast pieces cooked in mango flavored onion gravy

CHICKEN KORMA \$14

Chicken breast pieces cooked in creamy onion gravy and topped with cashews

CHICKEN HARA BAHAR \$14

Marinated pieces of chicken breast mixed with green peas, green peppers, herbs, and spices

CHICKEN BHUNNA \$14

Chicken pieces cooked with chopped tomatoes and onion gravy

CHICKEN SAAG \$14

Chicken breast pieces cooked with baby spinach and spices

LAMB CURRY \$15

Chunks of lamb cooked in traditional curry sauce

LAMB VINDALLO \$15

Pieces of lamb cooked with potatoes, coconut, spices, and tamarind sauce

LAMB MASALA \$16

Chunks of lamb cooked with chef's special masala

LAMB SAAG \$15

Pieces of lamb cooked with baby spinach and spices

LAMB ROGAN JOSH \$15

Chunks of lamb cooked with yogurt, spices and tomato gravy

LAMB KORMA \$14

Chunks of lamb cooked in a creamy onion gravy topped with cashews

BEEF CURRY \$12

Chunks of beef cooked in onion based gravy

BEEF VINDALLO \$13

Chunks of beef cooked with potatoes, coconut, tamarind sauce and spices

BEEF SAAG \$14

Chunks of beef cooked with baby spinach and spices

BEEF KOFTA \$13

Grounded beef balls cooked with onion and tomato gravy

GOAT CURRY \$15

Goat with bone cooked with tomato and onion based gravy

GOAT MASALA \$15

Goat with bone cooked with chef's special masala

GOAT SAAG \$15

Pieces of goat cooked with baby spinach and spices

GOAN FISH CURRY \$14

Pieces of fish cooked with onion based gravy

PRAWN MASALA \$15

Prawns cooked with chef's masala

CHINESE CUISINE

CHILLI CHICKEN \$14

Tender chunks of chicken cooked with green peppers & onions

CHILLI PANEER \$14

Cottage cheese chunks tossed with green peppers, onions and soya sauce

CHILLI SHRIMP \$15

Shrimp cooked with green peppers, onions and soya sauce

CHILLI FISH \$14

Chunks of fish cooked with onion, green peppers and soya sauce

VEG. MANCHURIAN \$11
Vegetable minced balls tossed with herbs and spices

VEGETABLE FRIED RICE \$7
Fried rice tossed with mixed vegetables

EGG FRIED RICE \$7
Fried rice tossed with eggs

CHICKEN FRIED RICE \$8
Fried rice tossed with chicken and eggs

TANDOORI BREADS

PLAIN NAN \$1.75
Soft fluffy bread

BUTTER NAN \$2
Soft fluffy bread topped with butter

TANDOORI ROTI \$1.50
100% whole wheat bread

TAWA ROTI \$1.50
100% whole wheat bread cooked on hot plate

POORI \$1.50
Deep fried fluffy bread

GARLIC NAN \$3
Nan topped with garlic and cilantro

CHEESE NAN \$4
Nan stuffed with cheese

COCO NAN \$3
Nan stuffed with coconut

ALLO KULCHA WITH RAITA \$5
Nan stuffed with potatoes & onions served with yogurt

ONION KULCHA WITH RAITA \$5
Nan stuffed with onions served with yogurt

BEEF NAN \$5
Nan stuffed with ground beef served with sauce

CHICKEN NAN \$5

Nan stuffed with ground chicken served with curry sauce

BASMATI RICE DELIGHTS

STEAM RICE \$4

SAFFRON RICE \$5

COCO RICE \$6

Rice tossed with coconut

JEERA RICE \$5

Rice tossed with cumin

PULAO RICE \$5

Rice tossed with green peas and cumin

KASHMIRI PULAO RICE \$7

Rice tossed with mixed vegetables and dry fruits

BIRYANI DELIGHTS

VEGETABLE BIRYANI \$11

Rice cooked with vegetables and onion gravy

HYDRABADI CHICKEN BIRYANI \$13

Rice cooked with chicken and mild flavored gravy

LAMB BIRYANI \$14

Rice cooked with lamb, yogurt, herbs, and spices

BEEF BIRYANI \$13

Rice cooked with beef, yogurt, herbs and spices

GOAT BIRYANI \$15

Rice cooked with goat with bone, yogurt, herbs and spices

SHRIMP BIRYANI \$14

Rice cooked with jumbo shrimp, saffron, onions and spices

SIDES

GREEN SALAD \$6

Indian style salad with onions, cucumbers, carrots, tomato & lemon

KATCHUMBER SALAD \$7

Indian style salad with onions, cucumbers, green peppers, lettuce and tomatoes in olive oil, vinegar and spices

CAESAR SALAD \$7

TOSS SALAD \$4

MANGO CHUTNEY \$1

TANDOORI CHICKEN WRAP \$8

Tandoori chicken, onions, tomatoes, lettuce, mint sauce and mayonnaise rolled in tandoori bread & served with fries

BUTTER CHICKEN POUTINE \$7

FRENCH FRIES \$4

CHICKEN STRIPS W/ FRIES \$7

VEGETABLE RAITA \$4

Yogurt mixed with onions, tomatoes and cucumber

DESSERTS

GULAB JAMMUN (2pc) \$2

Deep fried khoya served with sugar syrup

GAJAR KA HALWA \$5

Grated carrots cooked in khoya & milk with cardamon flavor

KHEER \$4

Rice cooked in milk and saffron flavor

RAS MALAI(2pc) \$5

Chilled cheese patties in a creamy sauce with dry fruits