



Appetizers

- A1 VEGETABLE SAMOSA**4.95
Seasoned peas and potatoes in a crispy pastry shell
- A2 VEGETABLE PAKORA**4.95
Crispy light fritters made of potato, onions and spinach dipped in a split gram batter & deep fried
- A3 ONION BHAJIA**4.95
Deep fried, lightly spiced onion fritters
- A4 ALOO TIKKI**4.95
Delicious shallow fried potato patties
- A5 HONEY CHILI GARLIC WINGS**8.95
Chicken wings marinated in a flavorful chili/garlic sauce and barbequed in our clay oven
- A6 VEGETABLE PLATTER**8.95
Samosa, Pakora and aloo tikki
- A7 CHICKEN PAKORA**9.95
Tender pieces of chicken, marinated and lightly spiced. Deep fried
- A8 FISH AMRITSARI**9.95
Famous delicacy from Punjab. Tilapia filets marinated, dipped in batter and deep fried
- A9 MIXED APPETIZER PLATTER**10.95
Delicious combination of Samosa, Pakora, Chicken Tikka and Seekh Kebab
- A10 CHICKEN TIKKA & SEEKH KEBAB** 10.95
An Appetizer size platter of ever popular Chicken Tikka and Seekh Kebab
- A11 MEAT LOVER PLATTER**14.95
A delicious Combination of Chicken Tandoori, Chicken Malai Kebab and Shrimp

Chaat

FULL PLATE 6.95

BHEL PURI
Rice Puffs, Sev, Boondi, Chana Dal Peanuts, Spices, Tamarind Sauce, Green Sauce, Chick Peas, Potatoes, Tomatoes, Onions & Cilantro

PAPRI CHAAT

Papri, potatoes, Chick Peas, Yogurt, Spices, Tamarind & Green Sauce, Cilantro

DAHI PURI

Puri, Tomatoes, Potatoes, Chick Peas, Onions, Yoghurt, Spices, Tamarind & Green Sauce, Cilantro

SEV PURI

Papri, Mashed Potatoes, Chick Peas, Onions, Tomatoes, Tamarind & Green Sauce, Spices Nylon, Sev & Cilantro

PAANI PURI

Puri, Potatoes, Chick Peas, Spices and Spicy Water

Freshly Baked Indian Breads

One Serving Only

- B1 NAAN**2.95
Light and fluffy authentic Indian bread
- B2 ZAFRANI NAAN**4.50
Naan made with sesame seeds and saffron
- B3 GARLIC NAAN**4.50
Naan stuffed with fresh chopped garlic
- B4 PANEER KULCHA**4.50
Naan stuffed with lightly spiced homemade cottage cheese
- B5 POTATO KULCHA**4.50
Naan stuffed with seasoned mashed potatoes
- B6 ONION KULCHA**4.50
Naan stuffed with lightly spiced onions and cilantro
- B7 KEEMA KULCHA**5.95
Naan stuffed with seasoned minced meat
- B9 KASHMIRI NAAN**4.95
King size leavened bread stuffed with mixed dried fruit and nuts

- B10 TANDOORI ROTI**2.50
Whole wheat flour bread baked in Tandoori
- B11 LACHHA PARATHA**4.95
Multi-layered whole wheat bread cooked with butter
- B12 PARATHA**4.95
Layered whole wheat bread stuffed with mildly spiced potatoes
- B13 MINT PARATHA**4.50
Layered whole wheat bread topped with mint
- B14 AJWAIN PARATHA**4.50
Layered whole wheat bread dotted with aromatic caraway seeds
- B15 PALACE NAAN**4.95
Naan flavored with oregano and sundried tomatoes topped with tapenade and crushed peppers
- B16 SPECIAL NAAN**4.95
Naan stuffed with chopped chicken and herbs
- B17 ASSORTED BREAD BASKET**8.95
Naan, garlic naan, potato kulcha
- B18 DELUXE BREAD BASKET**14.95
Naan, garlic naan, potato and onion kulcha

Tandoori Specialities

(All dishes served with pulao rice and daal)
One Serving Only

Chicken

- TC1 TANDOORI CHICKEN HALF** 14.95 **FULL** 21.95
The showpiece of Indian culinary art. Chicken marinated in yogurt & spices overnight, then cooked in the clay oven
- TC2 CHICKEN TIKKA**16.95
Boneless chunks of chicken marinated in yogurt and mild spices roasted in the clay oven
- TC3 CHICKEN MALAI KEBAB**17.95
Tender white meat chunks of chicken marinated in a delicate cream cheese and coriander marinade, then cooked in tandoor
- TC4 CHICKEN HARIYALI KEBAB**16.95
Boneless chicken marinated in yogurt, mint, cilantro and green chilies, then cooked in tandoor



- TC5 CHICKEN MALIBU TIKKA**17.95
For all coconut lovers. Morsels of chicken marinated in yogurt, coconut milk and Malibu rum
- TC6 *CHICKEN BUKHNI KEBAB**14.95
Whole chicken legs marinated in malt vinegar, pounded chilies and black pepper, then grilled in clay oven

Tandoori Specialities

(All dishes served with pulao rice and daal)
One Serving Only

Lamb

- TL1 SEEKH KEBAB**17.95
Minced lamb with aromatic herbs & spices wrapped around a skewer and grilled in the clay oven
- TL2 GINGER LAMB CHOPS**21.95
Tender lamb chops with ginger/papaya and other spices, grilled in tandoor
- TL3 BOTI KEBAB**17.95
Boneless cubes of lamb marinated in yogurt, garlic, and ginger, skewered and roasted in clay oven

Seafood

- TS1 TANDOORI SHRIMP**18.95
King size shrimp marinated in yogurt, smoked garlic and caraway seeds, grilled in tandoor

Vegetables

- TV1 TANDOORI PANEER**16.95
Cubes of homemade cottage cheese marinated and dipped in batter cooked in tandoor
- TV3 TANDOORI SALAD**14.95
Tomatoes, bell peppers, onions, and button mushrooms marinated in balsamic vinegar, rock salt and crushed chilies, roasted in tandoor

Chicken Specialties

- C1 BUTTER CHICKEN**15.95
Boneless chicken pieces roasted in the clay oven then cooked in a mild creamy tomato gravy
- C2 CHICKEN TIKKA MASALA**15.95
Tender boneless chicken pieces broiled in tandoor, cooked in a mild creamy tomato gravy with onions and bell peppers
- C3 KADAI CHICKEN**15.95
Succulent morsels of chicken cooked with tomatoes, onions and bell peppers cooked in a tomato and vinegar curry

- C4 *ACHARI CHICKEN**15.95
Succulent morsels of chicken dark meat marinated in yogurt and pickling spices
- C5 CHICKEN JALFREZI**15.95
Juliennes of chicken marinated in fresh ground spices sautéed with tomato, bell peppers, and finished in white wine
- C6 CHICKEN KORMA**15.95
Boneless pieces of chicken cooked in a rich almond flavored sauce
- C7 *CHICKEN VINDALOO**15.95
Chicken cooked in a fiery red hot curry sauce. A Goan specialty
- C8 CHICKEN SAAG**15.95
Boneless chicken pieces smothered in a creamy Spinach puree and fresh herbs
- C9 MURG ALOO**15.95
A mouth watering chicken curry cooked with potatoes, with a refreshing mint flavor
- C10 CHICKEN CURRY**15.95
Boneless chicken in onion and tomato gravy
- WHITE MEAT**2.95
- EXTRA RICE**3.95
- EXTRA GRAVY**4.95



Seafood Specialities

- S1 SHRIMP MASALA**17.95
Shrimp sautéed with ginger, garlic, onions and tomatoes in a semi-dry gravy
- S2 SHRIMP JALFREZI**17.95
Shrimp cooked with fresh tomatoes, onion, bell peppers, broccoli and lightly spiced
- S3 *SHRIMP MALABAR**17.95
Shrimp prepared kerala style with tamarind, curry leaves, (coconut milk) and mild spices
- S4 SHRIMP MALAI CURRY** 17.95
A specialty from Calcutta. Shrimp cooked with mustard seeds, green chilies, cashew nuts and coconut milk in a silky smooth curry
- S5 BOMBAY FISH CURRY**16.95
Fish prepared in a typical Bombay style in a light curry sauce with tomatoes and onions
- S6 *FISH MALABARI**16.95
Fish cooked in a spicy coconut and red chili curry
- S7 FISH TIKKA MASALA**17.95
Boneless fish chunks, first marinated and cooked in tandoor, then folded in a semi-dry sauce
- S8 SHRIMP BASIL**17.95
Shrimp stir fried in turmeric, black cardamom & tomato masala made tangy with fresh lime and finished with basil
- S9 FISH BUTTER MASALA**16.95
Fish cooked in tomato and Butter Sauce finished with cream