



SHUBH ARAMBH (APPETIZERS) VEGETARIAN SELECTIONS	
Vegetable Samosas (2 Pieces)	2.50
Deep Fried Cone Pastry Filled With Potatoes And Green Peas	
Onion Bhaji	3.95
Seasoned Onion Rings Dipped In Homemade Sauce And Deep Fried	
Vegetable Pakoras (Spinach, Onion, Potato Or Mix)	3.95
Mildly Spiced Vegetable Fritters Of Your Choice	
Chili Pakoras	3.95
Mildly Spiced Chili Fritters	
Paneer Pakoras	4.95
Homemade Cheese Fritters Dipped In A Batter Of Garbanzo And Deep Fried	
Masala Papad	4.96
Lentil Wafers (Pappadum) Deep Fried, Topped With Tomatoes, Onions, Cilantro, Green Hot Chili And Spices	
Vegetable Cutlet	4.95
Minced Mixed Vegetable Patties With Herbs And Spices	
Aloo Tikki	3.95
Deep Fried Ground Potato Patties With Mild Indian Spices	
Aloo Tikki Chaat	5.95
Potato Ptties, Chickpeas, Yogurt And Sweet And Sour Chutneys (Mild Or Spicy)	
Papad Rolls	5.95
Lentil Wafers (Pappadum) Made To Roll, With Filling Of Mixed Vegetables And Deep Fried	

NON - VEGETARIAN SELECTIONS	
Tandoori Pesh Kesh (Mix Grill)	14.95
A Mixed Platter Of Our Choicest Tandoori Specialties: Consisting Of Tandoori Shrimp, Chicken Reshmi, Kabab, Tandoori Chicken & Lamb Boti Kabab All Together In This Adventurous Dish	
Shrimp Pakora	5.95
Succulent Pieces Of Shrimp Marinated In An Exquisite Blend Of Masala (spices) Dipped In Batter And Deep Fried	
Fish Pakora	4.95
Selected Pieces Of Fish Marinated In An Exquisite Blend Of Mild Masala (spices) Dipped In Batter And Deep Fried	
Chicken Pakora	3.95
Succulent Pieces Of Juicy White Meat Chicken Marinated In An Exquisite Blend Of Masala (spices) Then Dipped In Batter And Fried	

GARMA - GARAM (HOT SOUP)	
Dal Soup	2.50
A Perky Clove Flavored Red Lentil Soup Garnished With Green Peas & Rice	
Tomato Soup	2.50
Cream Of Tomatoes Infused With Herbs And Spices Served With Garnishments	
Chicken Soup	2.95
Chicken Stock Heightened With Flavorful Fresh Herbs, Garnished With Shredded Chicken And Chopped Cilantro	



ACCOMPANIMENTS (SALADS)	
House Garden Salad	4.95
Fresh Greens Tossed With Cucumbers, Carrots, Onions, Iceberg Lettuce	
Pappadum	1.95
Delicate & Crisp - Sundries Lentil Wafers Oven Roasted	
Cucumber Raita	1.95
Chilled Yogurt Served With Fresh Shredded Cucumber	

HOUSE SPECIAL DINNERS (ALL DINNERS SERVED WITH SOUP OR HOUSE SALAD)	
House Special Vegetable Thali	18.95
Traditional Vegetarian Served With Two Vegetables & Dal Makhani, Naan Bread and Basmati White Rice	
House Special Grilled Vegetable Dinner	18.95
Grilled Vegetables Sauteed With Indian Spices, Dal Makhani, Naan & Basmati Rice	
House Special Non-Vegetable Thali	21.95
Lamb Curry, Chicken Tikka Masala, Vegetable Curry, 2 Pieces Tandoori Chicken, Naan, Basmati Rice	
House Special Tandoori Mixed Grill	21.95
Tandoori Shrimp, Tandoori Chicken, Chicken Reshmi Kabab, Lamb Boti Kabab Served With Dal Makhani, Naan Bread And Basmati White Rice	
House Special Grilled Fish Dinner	19.95
Grilled Fish Sauteed With Vegetable, Chana Masala, Naan & Basmati Rice	
House Special Grilled Shrimp Dinner	23.95
Grilled Shrimp Sauteed With Vegetables, Dal Makhani, Naan & Basmati Rice	

TANDOOR (INDIAN CLAY OVEN) SPECIALTIES	
Tandoor Is A Barrel Shaped Indian Clay Oven Used For Roasting Seafood, Chicken, Lamb And Baking Breads, Oven Lighted Charcoal At A Temperature Of 500 Degrees (approx.)	

TANDOORI CHICKEN	
Chicken Tikka	11.95
Succulent Cubes Of Boneless Chicken Marinated In Yogurt & Spices Roasted In A Clay Oven	
Chicken Reshmi Kabab	12.95
"Soft & Silky" Boneless Pieces Of White Chicken Simmered In Butter Cream And Cashew Nut Paste Skewered And Baked In A Clay Oven To Tender Perfection	
Chicken Lashoomi (Garlic) Kabob	12.95
Boneless Pieces Of Chicken Marinated In Garlic, Roasted In A Clay Oven	
Tandoori Chicken	14.95
Chicken Marinated In Yogurt With A Blend Of Colorful Indian Herb's Spices And Roasted In A Clay Oven	



TANDOORI LAMB	
Lamb Seekh Kabab	15.95
Minced Lamb Marinated With Our Own Combination Of Herbs And Spices Skewered And Roasted In A Clay Oven	
Lamb Boti Kabab	15.95
Boneless Cubes Of Tender Lamb Marinated With Yogurt, Garlic And Ginger Skewered And Roasted In A Clay Oven	

TANDOORI SEAFOOD (SAMUNDAR SE)	
Tandoori Shrimp (7 Pcs.)	19.95
King Sized Shrimp Marinated In Mild Spices And Roasted In A Clay Oven	
Tandoori Fish Tikka (5 Pcs.)	14.95
Barbecued Pieces Of Seasoned Fish With The Flavor Of Indian Herbs And Spices	

TANDOORI VEGETABLES	
Paneer Tikka	12.95
Cubes Of Homemade Cottage Cheese Marinated In Yogurt, Lightly Spiced To Preserve Its Delicate Taste, Skewered And Then Roasted In A Clay Oven	
Tandoori Vegetables	11.95
Garden Fresh Broccoli, Capsicum, Onions, Cauliflower, Tomatoes Marinated In Mixed Spices And Roasted In A Clay Oven	

TANDOORI BREADS (ANAT KA BHANDAR)	
Naan	2.50
Flat Leavened Bread Baked On The Wall Lining Of The Tandoori Oven	
Kashmiri Naan	3.00
Leavened Bread Made From Fine Flour Stuffed With Pineapple, Cherries & Walnuts	
Onion Kulcha	3.00
A Light Flat Bread Stuffed With Onion And Fresh Green Cilantro Leaves	
Garlic Naan	3.00
Made From A Dough Of Fine Flour With A Taste Of Garlic	
Aloo Paratha	3.00
Whole Wheat Bread Stuffed With Seasoned Mashed Potatoes	
Tandoori Roti	2.50
Whole Wheat Bread Baked In A Clay Oven	
Roomali Roti	4.00
"Handkerchief Bread" Unleavened Bread Made Paper Thin	
Lamb Keema Naan	3.50
Naan Baked With Render Minced Lamb Stuffing	
Chicken Keema Naan	3.50
Naan Baked With Tender Minced Chicken Stuffing	

DEEP FRIED BREADS	
Bhatoora (1 Pc.)	2.50
Leavened And Fermented Flour Bread Fried In Hot Oil	
Poori (2 Pcs.)	2.50
Whole Wheat Deep-fried Puffed Bread	



SEAFOOD SPECIALTIES (SAGAR MATHAN)	
Shrimp Bhuna	15.95
Shrimp Cooked In Specially Prepared Herbs, Spices With A Touch Of Garlic & Ginger	
Shrimp Kadhai	15.95
Shrimp Delightfully Sauteed With Fresh Green Chillies, Bell Peppers, Tomatoes, Ginger, Coriander And Exotic Indian Spices	
Shrimp Madras	15.95
Shrimp Cooked In A Mildly Spicy Gravy Along With A Coconut Flavor	
Shrimp Jhalfrezi	15.95
Fresh Shelled Shrimp Cooked With Fresh Vegetables	

FISH SPECIALTIES	
Fish Tikka Masala	12.95
Barbecued Pieces Pf Boneless Fish Marinated In Yogurt And Spices	
Fish Goa Curry	12.95
Seasonal Fish Cooked With Grated Coconut In A Spicy Sauce	

CHICKEN SPECIALTIES	
Chicken Curry	11.95
Boneless Chicken Cooked With A Delicately Spiced Curry Sauce	
Chicken Makhani (Butter Chicken)	11.95
Chicken Pieces Roasted In A Clay Oven And Folded Into A Creamy Tomato Sauce	
Chicken Tikka Masala (Signature Dish)	11.95
Chunks Of Chicken (White Meat) Roasted In A Clay Oven And Folded Into A Cream Sauce	
Chicken Chilli Masala	11.95
Boneless Pieces Of Chicken Cooked With Green Chillies And Hot Spices	
Chicken Jhalfrezi	11.95
Chicken Cooked With Fresh Vegetables And Other Spicy Ingredients	
Chicken Kadhai	11.95
Boneless Chicken Cooked In Mild Spices With Fresh Tomatoes, Bell Peppers, Onions And Garlic, Garnished With Fresh Cilantro And Ginger	
Chicken Korma	11.95
Chicken Tenderly Cooked With A Mild Creamy Sauce	
Green Chicken Curry	11.95
Boneless Pieces Of Chicken Cooked In Green Chilli And Cilantro With Indian Spices And Onion Gravy	
Chicken Palak	11.95
Chicken Pieces Smothered In A Spinach Sauce	
Chicken Madras	11.95
Boneless Pieces Of Chicken Cooked With South Indian Spices Flavored With Coconut	
Chicken Vindaloo	11.95
A Delicious Combination Of Chicken Marinated In Vinegar, Hot Peppers And Spices And Cooked Over Low Heat	

