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SPECIALS		PANEER (COTTAGE CHEESE) SPECIALT	TIES
Tandoori Mixed Griff (\$35.90 For Two People 2 Pieces Of Tandoori Chicken, 2 Pieces Of Reshmi Kebab, 2 Pi Of Chicken Tikka, 2 Pieces Of Seekh Kebab, 2 Pieces Of Tando Shrimp, Vegetable Curry Of The Day, Naan Bread	eces	Malai Kofta Mixed Vegetable Cheese Dumplings Cooked In A Creamy Sauc With Herbs And Spices	—10.: e
Spicy Griffed Chicken (\$37.90 For Two People Chicken With Sauteed Fresh Mushrooms And Tomato Served H & Spicy, Basmati Rice, Naan Bread	e) 19.95 lot	Paneer Makhani Fresh Cottage Cheese Cooked With A Creamy Tomato Sauce Mattar Paneer	
Shrimp Special Combo Fish		Fresh Cottage Cheese Cubes Prepared With Green Peas Paneer Bhurjee	
(\$34.90 For Two People Sauteed Fresh Vegetables With Succulent Shrimp, Vegetable Curry Of The Day, Basmati Rice, Naan Bread		Fresh Cottage Cheese Grated And Prepared With Green Pepper Tomatoes And Onions	rs,
Special Combo Fish (\$36.95 For Two People Sauteed Fresh Vegetables With Succulent Shrimp, Vegetable Curry Of The Day, Basmati Rice, Naan Bread) 18.95	Palak Paneer Fresh Cottage Cheese Cubes Cooked In A Spinach Sauce Paneer Chilli	
Mixed Seafood Curry Combo (\$33.90 For Two People Soup Of The Day/Salad, Mixed Seafood Curry, Basmati Rice,) 18.95	Homemade Cheese Cubes Sauteed With Green Chilli And Hot Spices	
Naan Bread Seafood Biryani (\$31.90 For Two People Mixed Seafood In Mildly Spicy Curried Saffron Rice/Naan Bread) 16.95	Kadhai Paneer Homemade Cheese Cooked With Bell Peppers, Onions, Ginger, Garlic, Green Chillies And Cilantro	- 11.
LAMB SPECIALTIES (DARBAR - e - GOSHT)		VEGETABLE SPECIALTIES	
Lamb Tikka Masala (Signature Dish) Chunks Of Lamb Toasted in a Clay Oven and Then Folded Into A Cream Sauce		(SUBZI MANDI) Vegetable Curry Fresh Vegetables Cooked With Tomato Sauce And Mild Indian Spices	- 10,
land A Cream Sauce Lamb Rogan Josh	- 13.95	Bengan Bharta	- 10.
Succulent Pieces Of Lamb In A Cardamom Flavored Sauce Lamb Chili Masala Soneless Lamb Cooked In A Hot And Spicy Sauce	- 13.95	Fresh Eggplant Roasted in The Tandoor, Mashed And Marinated in A Rich Blend Of Mughlai Spices, Cooked Over Low Heat To Draw The Richness Of Spices	,
Boneless Lamb Cooked In A Hot And Spicy Sauce Lamb Jhalfrezi Tender Pieces Of Lamb Cooked With Fresh Vegetables And Aromatic Spices		Bhindi (Okra) Masala Delicious Okra Cooked In An Exotic Blend Of North Indian Spices Aloo Gobi	-10.9 s
amb Korma Boneless Lamb Cooked in A Mild Creamy Sauce With Indian Soi	ces	Cauliflower And Potatoes Cooked To Perfection With Mild Indian Spices Along With Ginger, Tomatoes And Herbs	
amb Palak Pieces Of Lamb Cooked In A Rich Creamy Spinach Sauce Amb Madras		Aloo Mattar Potatoes And Green Peas Cooked With Chef's Special Sauce Jaipuri Aloo	
amb Pieces Cooked In A Mild Gravy With Coconut Milk, A touth Indian Specialty amb Vindaloo		Potatoes Skillfully Cooked To Perfection With Mild Indian Spices Aloo Palak	10.9
Delicious Combination Of Lamb Marinated In Vinegar, lot Peppers And Spices cooked Over Low Heat	10.80	Potato And Spinach Cooked With Cream, Garlic And Fresh Ginge Vegetable Jhaifrezi Mixed Vegetables With Cottage Cheese And Tossed	
DAL (LENTILS) SPECIALTIES		With Bell Peppers	
Dal Makhani An Aromatic Blend Of Lentil Simmered On A Slow Fire Until Tend Fempered With Onions, Ginger, Garlic And Tomatoes	10.95 ег,	CHILDREN'S MENU	
urti (Yellow) Dal ellow Lentils Cooked To Perfection In A Traditional Indian Wok W are Herbs and Spices	10.95 1th	Chicken Taka Tak Boneless Pieces Of Chicken Cooked In A Mild Creamy Sauce. Served With Rice, Sauteed Vegetables And A Kids' Salad	- 6.9
Chana Masala ender Pieces Of Chickpeas Cooked With Onions, Tomato	10.95	Kids Veggie Delight Assorted Veggies Grilled To Perfection. Served With Yellow Rice	6.9



BAHAR - e - BASMATI (RICE SPECIALTIES)

Steamed Basmati White Rice Fluffy White Long Grained Indian Basmati Rice	- 2.50
Saffron Rice Basmati Rice Cooked With Saffron And Herbs	4.95
Vegetable Dum Biryani Basmati Rice Cooked With Mixed Vegetables In A Mild Sauce	_10.95
Chicken Dum Biryani Basmati Rice And Tender Pieces Of Richly Saffron, Flavored Chicken, Cooked With Exotic Indian Herbs	⁻ 14.95
Lamb Dum Biryani Basmati Rice Infused With Saffron Richly Flavored Herbs With Herbs And Spices Cooked Along With Tender Pieces Of Lamb	15.95
Shrimp Dum Biryani Basmati Saffron Rice Cooked With Shrimp In Mild Sauce	16.95

SAMAPAN (DESSERTS)

Kheer Fragrant Rice Cooked With Sweetened Milk, Raisins And Almonda	3.50
Gulab Jamun Golden Fried Balls Of Milk Pastry Soaked In Sweet Saffron Syrup And Served Hot	3.50
Kulfi (Mango, Pista, Or Orange) Traditional Indian Ice Cream	3.50



DINE IN / CARRY OUT







CARRY OUT MENU

OPEN 7 DAYS A WEEK

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