

**SHORBA / SOUPS**

***Tomato Shorba \$4.99***

Cream of tomatoes, with herbs and spices.

***Mulligtawny Soup \$4.99***

A spicy favorite of all, made with split peas, vegetables and chicken broth.

***Vegetable Soup \$4.99***

Garden fresh mixed vegetable soup flavored with herbs and lightly spiced.

***Haryali Chicken Soup \$5.99***

Unique blend of spinach and chicken mixed with delicate Indian herbs.

**BAGH-E-SUBZ / SALADS**

***Chef Salad \$5.99***

Combination of fresh greens, broccoli, cherry tomato, served with chutney and yogurt dressing.

***Spicy Cucumber Chicken Salad \$6.99***

Chunks of chicken, onions, peppers, tomatoes in a tangy lemon dressing.

**AAGAZ / APPETIZERS**

***Aloo Chat Papri \$5.99***

A medley of chickpeas, potatoes, flour crisps mixed with chutney and yogurt.

***Raj Kachori \$6.99***

A specialty of Calcutta, Kachori filled with chickpeas, thin vermicelli with tamarind sauce, mint chutney, and yogurt.

***Pani Poori ( Gol Gappay) \$4.99***

Five bite sized puffed poori filled with potatoes, chickpeas and chutney, served with a bowl of spicy water.

***Kurkure Patte \$5.99***

Crispy Spinach leaves with yogurt and tamrind chutney.

***Pakora***

An assortment of vegetables dipped in chickpeas flour, batter and fried.

Choice of **Vegetables \$5.99, Paneer \$6.99, Chicken \$7.99, Fish \$8.99, Shrimp \$9.99**

***Aloo Tikki \$5.99***

Potato patties stuffed with cheese, nuts, and raisins served with chickpeas.

***Vegetable Samosa \$5.99***

Seasoned potatoes, green peas, wrapped in a light pastry.

***Curry Puffs \$6.99***

Fried pastry wraps filled with spicy potatoes, chicken and onions.

***Veg Spring Rolls \$5.99***

Fried spring roll, served with sweet and sour sauce.

***Steamed Dumplings \$7.99***

Filled with ground chicken, shrimp, water chestnuts and topped with crab meat.

***Masala Calamari \$10.99***

Fried squid rubbed with exotic spices and sautéed with onions and bell peppers.

***Chicken “65” \$9.99***

A fiery and tangy diced chicken tempered with mustard seeds and curry leaves.

***Spicy Tandoori Wings \$9.99***

Tender and juicy chicken wings cooked in Tandoor served with celery and homemade dressing.

***Garlic Shrimp \$9.99***

Delicately spiced shrimps, cooked in white wine and honey

***Assorted Platter \$13.99***

Assortment of vegetables pakora, samosa, chicken tikka, lamb seekh kabob, chicken .and Fish Pakora

**KHAZANA-E-AATISH / TANDOORI SPECIALTIES**

***Tandoori Seafood Platter (Chef’s Special) \$24.99***

Marinated shrimp, Salmon, and Scallops grilled to Perfection.

A specialty of the house.

***Fish Tikka \$19.99***

Cubes of fresh salmon marinated and grilled to perfection in the clay oven.

***“TANDOORI Special” Kabob Platter \$15.99***

Chef Special kabob samplings – Malai kabob, Chicken tikka, Boti kabob, Lamb seekh kabob and Tandoori shrimp.

***Tandoori Fish ( Chef’s Special) Market Price***

Whole Red Snapper marinated and grilled to perfection in the clay oven.

***Prawn Angarey \$21.99***

Large juicy prawns marinated and grilled in the clay oven.

***Paneer Tikka \$13.99***

Home made Cottage cheese marinated, stuffed with Mint Chutney and grilled in the clay oven.

***Chicken Tikka \$14.99***

Boneless cubes of chicken breast marinated in yogurt and freshly ground spices, finished in clay oven.

***Malai Kabob \$14.99***

Tender boneless cubes of chicken breast marinated in yogurt, cream cheese fresh ginger, garlic and mild spices, carefully grilled in clay oven. A house delicacy.

***Lamb Chops \$22..99***

Tender lamb chops marinated with ginger, herbs, and freshly ground spices, then grilled over charcoal in clay oven.

***Lamb Seekh Kabob \$14.99***

Mildly spiced minced lamb skewered and grilled over charcoal.

***Boti Kabob \$14.99***

Well marinated choice lamb cubes grilled in clay oven.

***Tandoori Chicken ( \$17.99 / 11.99 Half)***

Chicken marinated in yogurt and freshly ground spices, grilled in Tandoor.

***Tandoori Vegetables (Chef’s Special) \$15.99***

Cauliflower, broccoli, home-made cheese, bell peppers, tomatoes, apple and pineapple marinated in yogurt with mild spices and grilled in Clay Oven.

**SAMUNDRI MOTI / SEAFOOD SPECIALITIES**

***Fish Goani \$19.99***  
A speciality from ex-Portuguese colony of Goa. Fillets of fish cooked in the famous fiery sauce.

***Bombay Fish Curry \$18.99***  
Fish cooked in typical Bombay style in a light tomato curry sauce with tomatoes and onions.

***Prawn Masala \$19.99***  
Large prawns sautéed with garlic, ginger, golden onions, and tomatoes.

***Prawn Vindaloo \$19.99***  
Large prawns cooked with fiery sauce, tomatoes and potatoes.

***Shrimp Jalfrezi \$21.99***  
Shrimps sautéed with bell peppers, onions, tomatoes, coriander.

***Seafood Curry \$21.99***  
Shrimps, Mussels, and scallops cooked in exotic spiced onion Gravy.

**MURGH / CHICKEN SPECIALTIES**

***Chicken Tikka Masala \$14.99***  
Barbecued cubes of chicken cooked with onion, bell peppers in tomatoes sauce.

***Chicken Korma Kashmiri \$15.99***  
Chicken cooked in creamy sauce with almonds, fruits and dried nuts, lightly spiced.

***Chicken Vindaloo \$ 14.99***  
Chunks of chicken cooked with fresh ginger, garlic, and potatoes in fiery sauce

***Chicken and Spinach \$14.99***  
Chicken cooked with chopped creamy spinach and lightly spiced.

***Chicken Makhani \$14.99***  
Julienne of tandoori chicken cooked in an exquisite creamy tomato sauce.

***Chicken Curry \$13.99***  
Cube of chicken cooked in traditional curry sauce

**Gosht / Lamb Specialities**

***Lamb Pasanda \$15.99***  
Lean chunks of lamb cooked in yogurt sauce with a blend of fragrant spices.

***Goat Curry \$19.99 ( Chef’s Special)***  
Tender cubes of goat with bone, cooked on slow heat with herbs and spices.

***Saag Gosht \$19.99 ( Chef’s Special)***  
Tender Goat meat cooked with chopped creamy fresh spinach and mild spices.

***Daal Gosht \$19.99 ( Chef’s Special)***  
Tender Goat meat cooked with yellow lentils and mild spices.

***Lamb Vindaloo \$15.99***  
Lamb cooked in a fiery sauce with potatoes and tomatoes. A specialty of South India.

***Lamb Bhuna Punjabi \$16.99***  
Chunks of lamb cooked with tomatoes, onions, fresh herbs, and spices. A Punjabi delicacy.

***Chana Lamb Chop Masala (Chef’s Special) \$19.99***  
Tender lamb chops marinated with ginger, herbs, and spices, cooked with chick peas.

***Lamb Patiala \$16.99***  
From the royal kitchens of Patiala State. Tender boneless lamb pieces cooked with ground onion, ginger, garlic, and aromatic masala, cooked with potatoes.

***Lamb Korma Kashmiri \$16.99***  
Cubes of lamb cooked in a creamy sauce and garnished with almonds and fruits.

***Lamb Rogan Josh \$16.99***  
Cubes of lamb cooked in traditional North Indian style

***Lamb and Spinach \$16.99***  
Tender lamb pieces cooked with chopped creamy fresh spinach and mild spices.

***Keema Mutter \$15.99***  
Minced lamb cooked with ginger, onions, garlic and green peas.

**VEGETABLE SPECIALITIES**

***Palak Paneer \$11.99***  
Fresh homemade cheese cooked in a creamy spinach sauce.

***Malai Kofta Curry \$11.99***  
Croquettes of fresh cheese and potatoes simmered in light creamy sauce.

***Chana Masala \$10.99***  
Chic peas slowly simmered with herbs and cooked with onions, tomatoes, and spices.

***Dum Aloo (Specialty of the House) \$11.99***  
Potatoes stuffed with cottage cheese smothered and simmered with cumin, herbs, and spices. A specialty of our chef.

***Paneer Kadai (Chef's Special) \$12.99***  
Homemade cheese cooked with onions, bell pepper, tomatoes, and cumin seeds. Garnished with coriander.

***Paneer Makhani \$12.99***  
Cubes of homemade cheese cooked in exquisite creamy tomato sauce

***Paneer Tikka Masala \$13.99***  
Cubes of homemade cheese grilled in Tandoor and cooked with onions and peppers.

***Baingan Bharta \$11.99***  
Roasted eggplants cooked with fresh tomatoes, onion, and green peas

***Khile Phool \$11.99***  
Fresh Cauliflower and Potatoes cooked with ginger, tomatoes, peas and mild spices.

***Okra do Piazza \$11.99***  
Fresh okra simmered with diced onions, tomatoes, lightly spiced.

***Vegetable Jalfrezi \$11.99***  
Stir fried fresh garden vegetables sauteed with mild spices.

***Dal Makhani\$ 10.99***  
Simmered black lentils and red kidney beans sauteed with tomatoes, ginger, cumin, onions, and garlic.

***Navaratna Korma \$11.99***  
Assortment of vegetables cooked with dry fruits in a light creamy sauce.

***Yellow Dal Tadka\$ 10.99***  
Simmered yellow lentils sauteed with tomatoes, ginger, cumin, onion, garlic & spices.

**ROTI / INDIAN BREADS**

***Plain Naan \$2.99***

Freshly baked white bread topped with butter

***Night's Naan \$3.99***

Lightly spiced and stuffed with chopped chicken, and herbs.

***Kashmiri Naan \$3.99***

Stuffed with mixed dried fruits, and nuts. ***Olive Naan \$3.99***

Freshly baked white bread topped with green olives, dry red pepper and olive oil.

***Ginger Naan \$3.99***

Freshly baked white bread topped with fresh ginger and butter.

***Garlic Naan \$3.99***

Freshly baked white bread topped with garlic and fresh butter

***Olive Naan \$3.99***

Freshly baked white bread topped with green olives, dry red pepper and olive oil.

***Keema Naan \$3.99***

Freshly baked white bread topped stuffed with minced lamb, lightly spiced.

***Jalapeno and cheese Naan \$3.99***

Freshly baked white bread stuffed with jalapeno and cheese.

***Roti \$2.99***

Whole wheat bread baked in clay oven.

***Lacha Paratha \$3.99***

Multi Layered whole wheat bread.

***Aloo Prantha \$3.99***

Whole wheat bread. Stuffed with potatoes, lightly spiced.

***Pudhina Paratha \$3.99***

Whole wheat bread. Stuffed with mint, lightly spiced.

***Onion Kulcha \$3.99***

A fluffy white bread topped with onions and bell peppers.

***Assorted Bread Basket \$8.99***

Assortment of our three breads, Plain Naan, Roti and Garlic Naan

**Ind-Chinese Specialities**

***Chicken Manchurian \$13.99***

Croquettes of Chicken cooked in thick onion, ginger and garlic sauce.

***Chilli Chicken \$ 13.99***

Boneless Chicken cooked ina fiery dry Sauce with Chillies, onions, garlic and Soya sauce.

***Chicken Lollypop \$ 9.99***

Pulled back chicken wings cooked in a spicy red batter.

***Hakka Noodles***

Stir fried noodles cooked with bell peppers, onions, Garlic and Soya Sauce.

**Vegetable \$10.99, Chicken \$12.99, Seafood \$16.99**

***Vegetable Manchurian \$11.99***

Croquettes of vegetables cooked in thick onion, ginger and garlic sauce.

***Chilli Paneer \$11.99***

Julienne's of Cottage Cheese cooked in a fiery dry sauce with chillis, onion, garlic and soya sauce..

**BASMATI DEGH / RICE AND BIRYANIS**

***Vegetable Biryani \$12.99***

Baked casserole of basmati rice and fresh vegetables, flavored with saffron nuts, and raisins.

***Kashmiri Pulao \$10.99***

Aromatic long grain rice cooked with dry fruits, nuts, and saffron.

***Chicken Biryani \$11.95***

Baked casserole of basmati rice flavored with saffron, nuts, and raisins.

**Chicken \$14.99, lamb \$15.99, Shrimp \$17.99, Goat \$19.99**

**MITHAI / DESSERTS**

***Gulab Jamun \$5.99***

Reduced milk balls served in rose-flavored sugar syrup and a touch of cardamom.

***Kulfi \$6.99***

Rich Indian ice cream made of thickened milk, topped with cardamom for its exotic flavor.

**Malai, Pistachio or Mango.**

***Kesari Kheer \$5.99***

Rice Pudding cooked with milk and topped with nuts, saffron, and dried fruits, served hot or cold.

***Rasmalai. \$5.99***

Soft velvety patties of cheese soaked in milky cardamom and rose water syrup.

**ACCOMPANIMENTS**

***Cucumber Raita \$3.99***

Whipped Yogurt with cucumbers.

***Bundi Raita \$3.99***

Whipped Yogurt with cucumbers.

***Papad \$1.99***

Lentil Crackers

***Pickels \$1.99***

A special mix of Indian Pickles

***Mango Chutney \$1.99***

Unique flavors of sweet mango