

a la carte

Menu by Avinash Kapoor

*Chili Meter	1	2	3	4	5
	Mild		Med		Hot

Starters

		CM*	
Khatta-Meetha Shrimp	Giant shrimps prepared in hot and sweet spices	4	10.95
Mini Crab Cakes	Blue crab claw meat cakes served with mango chutney	1	10.95
Balchoa Scallops	Sautéed scallops in exotic Indian spices	2	10.95
Machhli Kabab	Wild salmon cake spiced with carom served with fresh mango chutney	2	10.95
Gosht Kachori	Crisp flour pockets stuffed with spiced minced lamb served with homemade plum chutney	3	9.95
Shrimp Pakora	Shrimp fritters coated in coconut	1	10.95
Stuffed Jalapeño	Jalapeño stuffed with spiced cheese served with Hot chutney	5	6.95
Kas-ke-badamjan	Sautéed eggplant in Chef's special sauce	1	5.50
Aloo Aam Tikka	Potato patties stuffed with seasoned green peas and spices served with homemade mango chutney	1	6.95
Chicken Kati Roll	Roti stuffed with spiced diced chicken, onions and tomatoes	3	6.95
Onion Bhaji	Onion Fritters (8)	1	5.50
Papri Chat	Flour crisps, spiced potatoes served with a variety of chutneys, tastes tangy, sweet, spicy	2	6.95
Samosa	Crisp flour patty stuffed with spiced potatoes and peas	2	6.95
Spicy Chicken Wings	Tandoori grilled wings	5	6.95

Chef suggest these Accompaniments to enhance your dinner experience

Katchumber	Freshly diced tomato, cucumber & onion with lemon dressing	4.95
Mango Lassi	Refreshing mango flavored yogurt drink	3.95
Lassi	Refreshing yogurt drink served sweet or salted	2.95
Raita	Diced cucumber, tomato and potato in a MILDLY SPICED yogurt	2.95
Papadum	Tandoori baked lentil wafer (2)	2.00
Mango Chutney		2.00

Basmati Rice

		Side	Entrée
Rice	Aromatic rice suffused with saffron	2.95	4.50
Akbari Biryani	Curried lamb, chicken and shrimp cooked with rice in Moghul style		12.95
Banarasi Pilao	Specialty from Banaras – fresh vegetables, nuts and raisins with Basmati rice		9.95
Gucchi Pillau	Mushrooms cooked with exotic basmati rice – fit for a Maharaja		9.95

We also offer Catering for your convenience.

Ask for Details.

18% service charge will be added to parties of 6 or more.

All dinners are served with dal of the day, fresh vegetables, rice and nan bread. Items may be substituted for \$1.00 extra per item.

Tandoori Grill

		CM*	Entrée	Dinner
Tandoori Salmon	Wild salmon marinated in spices, garlic ginger, tandoor grilled	2	14.95	19.95
Chicken Tikka	Boneless chicken marinated in spices, tandoor grilled	2	13.95	18.95
Chilean Sea Bass	Chilean sea bass marinated in herbs and tandoor grilled	2	Mkt Price	Mkt Price
Lamb Chop	Ginger marinated, New Zealand spring tender lamb chops, tandoor grilled (8 ribs)	2	21.95	26.95
Mint Chicken Kabab	Boneless chicken marinated in fresh mint and tandoor grilled	4	13.95	18.95
Shrimp Tandoori	Jumbo shrimp marinated in oregano, tandoor grilled	1	16.95	21.95
Tandoori Chicken	Chicken marinated in spices, tandoor grilled	1	F: 19.95 H: 14.95	F: 24.95 H: 19.95
Seekh Kebab	Minced lamb prepared with fresh mint, red onions, garlic and ginger in tandoor	1	14.95	19.95

Vegetables

Vegetable Bhuna	Fresh farmer's market vegetables sautéed with spices	2	9.95	14.95
Akbari Kofta	Delightful potato balls stuffed with nuts prepared in mild sauce	1	9.95	14.95
Bengan Aloo	Eggplant and potatoes sautéed in exotic spices	2	9.95	14.95
Bhartha	Roasted eggplant sautéed with fresh onion and tomato green peas and exotic spices	1	9.95	14.95
Gobi Aloo	Cauliflower and potatoes sautéed in fresh garlic and ginger, steamed in exotic sauce	2	9.95	14.95
Gucchi Dhania	Mushrooms cooked in Chef's special sauce highlighting the importance of fresh cilantro in Indian cooking	1	9.95	14.95
Saag Paneer	Spinach cooked with homemade cheese	1	9.95	14.95
Today's Dal	Lentils – ask your server	1	9.95	14.95
Vegetarian Akbari	A variety of vegetables prepared in mild sauce flavored with mace and cardamom – an eloquent tribute to the Emperor's nobles	1	9.95	14.95
Channa Masala	Garbanzo prepared in onion and tomato bhuna	2	9.95	14.95
Bhindi Masala	Fresh okra sautéed with onions, serano chilies and exotic spices	2	10.95	15.95
Mirchi ka Salan	Fiery sautéed jalapeño prepared in coconut-tamarind sauce	5	9.95	14.95
Bengan ka Salan	Sautéed eggplant prepared in coconut-tamarind sauce	3	9.95	14.95

Chicken

Chicken Akbari	Chicken prepared in an exotic cashew sauce – best in town	1	12.95	17.95
Chicken Aamras	Chicken prepared in a refreshing mango sauce	2	12.95	17.95
Chicken Tikka Masala	House favorite – tandoor grilled chicken in a tomato sauce	2	12.95	17.95
Chicken Tikka Saag	Diced chicken tikka prepared with spinach	2	12.95	17.95

Please be patient. Everything is cooked-to-order. Thank you.

Lamb

		CM*		
Akbari Lamb	Lamb prepared in Shahi sauce	1	13.50	18.50
Coco Lamb	Lamb cooked in coconut sauce flavored with fennel – a rare romantic combination	3	13.50	18.50
Dhaba Lamb	A House Specialty	1	13.50	18.50
Lamb Khada Masala	Lamb delicacy prepared with whole spices	3	13.50	18.50
Lamb Saag	Spinach and lamb with a touch of ginger – best anywhere	2	13.50	18.50
Lamb Vindaloo	Lamb prepared in tangy tomato based sauce with potatoes	4	13.50	18.50
Pepper Lamb	Tender lamb cooked in creamy but HOT green peppercorn curry flavored with saffron	5	13.50	18.50

Seafood

Crab Curry	Blue crab claw meat prepared in coconut, tamarind curry	3	16.95	21.95
Karahi Shrimp	Jumbo shrimp in freshly chopped tomato sauce prepared in a wok	4	16.95	21.95
Prawn Madras	Chili HOT jumbo shrimp curry with a delicate accent of coconut	4	16.95	21.95
Shrimp Bhuna	Jumbo shrimp prepared in fresh garlic, ginger, celery, mushroom, bell peppers, onion, tomatoes and cilantro	1	16.95	21.95

...And our freshly Tandoor baked Breads

Assorted Bread Platter	Chef's Selection	8.50
Nan	Fresh Tandoor baked white bread	2.50
Cheese Nan	Nan stuffed with cheddar, parmesan and cream cheeses	3.95
Garlic Nan	Nan topped with freshly chopped garlic	2.95
Green Herb Nan	Nan topped with mint, cilantro and basil	2.95
Kabuli Nan	Nan stuffed with a variety of minced dry fruits	4.95
Tamattar Nan	Nan stuffed with sun dried tomatoes	3.95
Onion Kulcha	Nan topped with freshly chopped onion	2.95
Paratha	Whole wheat unleavened bread	2.50
Aloo Paratha	Whole wheat bread studded with spiced potatoes	2.95
Keema Paratha	Whole wheat tandoori bread stuffed with minced lamb	5.95

Desserts

Mango Surprise	Crispy wrapper stuffed with mango and chocolate	6.00
Kesari Kheer	Rice pudding infused with saffron, nuts and raisins	6.00
Kulfi	Homemade ice cream with saffron and pistachio	6.00
Mango Cheesecake	Chef's specialty	6.00
Gulab Jamun	Milk balls in honey syrup	6.00