

cottage cheese \$14.95

**veg jalfrezi}** combination of vegetables cooked with tomato sauce and garnished with ginger \$14.95

**navarathna kourma}** nine different vegetables cooked with dry fruits and nuts in a creamy sauce \$14.95

**malai kofta}** fried cheese pyramid simmered with creamy onion sauce \$13.95

**baigan partha}** clay oven baked eggplant puree with onion, tomatoes, greenpeas, ginger and cilantro \$13.95

**paneer makhani}** Fenugreek flavored creamy tomato sauce cooked with cubes of cottage cheese. \$14.95

**paneer kurchan}** grated cottage cheese sautéed with onion, bell pepper, ginger in tomato sauce \$14.95

**more kuzhambu}** fried okra, cumin, turmeric flavored yogurt, thickend with basin flour and flavored with mustard seeds red chili and curry leaves \$12.95

**goan veg curry}** combination of vegetables cooked in freshly ground spicy coconut sauce \$14.95

**avial}** batton vegetable cooked with cumin and coconut milk, tempered with southern spices \$13.95

**sambar}** combination of vegetable and yellow lentil stew flavored with typical south Indian, spices and tempered \$10.95

## THAI VEGETARIAN DISHES

**siam noodle}** Thin rice noodles lightly sauteed with bean curd, bean sprouts, mixed vegetables, ground peanuts and with traditional tamarind seasonings \$12.95

**wild ginger}** stir-fried slices of tofu with fresh ginger, onion, garlaric, mushroom and roasted peanuts \$12.95

**holy basil}** slices of tender bean curd sauteed with red pepper, garlic, onion and fresh basil \$12.95

**jay curry}** choice of curry(red, green) with vegetable medley and tofu in delicious coconut milk and fresh basil 12.95

**jungle 2 jungle}** vegetable medley sauteed with bean curd and loaded with spicy aromatic sauce 12.95

## INDIAN BREADS

**naan}** a soft white flour bread \$1.95

**tandoori roti}** a whole wheat bread \$1.95

**garlic naan}** white flour bread topped with chopped garlic \$2.95

**onion kulcha/paneer kulcha}** soft white flour bread stuffed with chopped onion or homemade cheese \$2.95

**lachha paratha}** multi layered whole wheat bread topped with butter \$2.95

**aloo paratha}** multi layered whole wheat bread stuffed with seasoned potatoes \$2.95

**peshwari naan}** a soft white flour bread stuffed with nuts, raisins and coconut \$2.95

**assorted bread basket}** aloo paratha, roti, garlic naan, cheese naan \$7.95

**poori bhaji}** deep fried puffed bread \$7.95

## ACCOMPANIMENTS

**boondi raitha}** a special yogurt mix, made with boondi \$1.95

**papad}** jeera flavored roasted crispy crackers \$1.95

**pickle}** chilli and lemon pickled vegetables \$1.95

**mango chutney}** a sweet mango relish \$1.95

**mint chutney}** a puree of mint, chilli, and yogurt \$1.95

**tamarind chutney}** fine reduction of tamarind, dates and jiggery flavored with cumin and coriander \$1.95

**mulligatawany}** curry flavoured lentils, seasoned with pepper cumin and

garnished with chicken \$4.95

**rasam}** tangy tomato and pepper broth \$3.95

**lemon grass soup}** traditional thai hot and sour soup with shrimp, lemon grass, mushroom lime juice \$ 4.95

**chicken coconut soup}** slices of chicken breast in coconut milk with galanga and lime juice \$3.95

**glass noodle soup}** clear noodle with mixed vegetable in a clear broth, sprinkle with scallion 3.95

## SIGNATURE SALADS

**chicken tikka salad}** fresh greens with cubes of chicken tikka dressed with spicy yogurt \$7.95

**panner tikka salad}** paneer cubes, mesculin greens, tomatoes and radishes served special dressing \$8.95

**house salad}** the best pick of fresh mixed vegetables and bean curd topped with a special house peanut dressing \$4.95

## AUTHENTIC CLAY OVEN SPECIALS

**tandoori chicken}** chicken marinated overnight with yogurt and spices, roasted in a clay oven \$18.95

**malai saffron tikka}** saffron flavored chicken marinated with sour cream, cashew cooked to perfection \$17.95

**sheekh kabab}** ground lamb marinated with aromatic whole spices, skewered in clay oven \$19.95

**chicken tikka}** marinated tenderized chicken cooked in tandoor \$16.95

**tobac maz lamb chops}** fresh mint and coriander marinated lamb chops grilled in tandoor \$23.95

**sizzling tandoor platter}** combination of lamb chops, chicken and seafood served in sizzler \$25.95

**vegetable tikka}** tandoori roasted assorted vegetables marinated with chefs special tandoor masala \$14.95

## INDIAN NON-VEGETARIAN DISHES

**chicken tikka masala}** a british national dish, chicken tikka added in a creamy tomato sauce \$16.95

**chicken makhani}** tender boneless tandoori chicken cooked with tomato sauce \$16.95

**chicken korma}** tender chicken cooked with onion sauce and enriched with cashew masala \$17.95

**chicken vindaloo}** cubes of chicken and potatoes cooked in spicy sauce \$17.95

**kadai chicken}** chicken, bell pepper, onion cooked in traditionally in kadai with onion tomato sauce \$16.95

**chicken jalfrezi}** boneless chicken with julienne of bell peppers, onions, cooked in tomato sauce, garnished with julienne of ginger \$16.95

**chicken coondapur}** traditional dish from south india, chicken, coconut paste and flavored with herbs and spices \$15.95

**chicken chettinadu}** authentic chicken preparation from the south which has the delicate flavor of aromatic spices and curry leaf \$15.95

**chicken curry}** chicken with basic curry sauce \$14.95

**balti chicken}** chicken pieces are stir-fried with onion, tomato and bellpepper and a touch of yogurt \$15.95

**rogan josh}** tenderly juicy lambs flourish with cream and fresh ground

tomatoes \$17.95

**mughalai lamb korma}** cubes of lamb in rich creamy cashew sauce \$18.95

**lamb vindaloo}** lamb and potato cubes cooked in a spicy sauce \$17.95

**lamp pasanda}** lamb marinated with saffron flavored

redwine reduction and cooked with creamy cashew sauce \$17.95

**lamb pepper fry}** lamb sautéed with onions, blackpepper flavored with curry leaves \$18.95

**fish moli}** fillet of tilapia cooked with red onions, tomatoes, curry leaf and simmered in coconut sauce \$18.95

**goan fish curry}** fillet of fish cooked in spicy coconut gravy \$18.95

**jinga masala}** jumbo shrimps cooked in chefs special sauce, a perfect Indian-Portuguese fusion \$22.95

**chennai erra kozhambu}** tiger shrimp cooked with tangy tomato sauce, curry leaves and chilies \$19.95

**meen varuthathu}** pan fried fillet of fish coated with south indian masala \$19.95

**tanjavur grilled salmon}** spicy marinated salmon grilled in typical south Indian style \$21.95

### BIRYANI

Marinated spiced meat or vegetable cooked with basmati rice and aromatic spices on slow fire

**chicken** \$15.95 **shrimp** \$17.95 **lamb** \$19.95

**vegetable** \$12.95

### THAI NON-VEGETARIAN DISHES

**pad thai}** stir-fried thin rice noodles with shrimp, bean curd, bean sprouts, scallions, egg, ground peanuts and tamarind traditional seasoning \$16.95

**thai eggplant}** thai eggplant sautéed until brown and braised with chicken, garlic, pepper, basil and aromatic herbs \$14.95

**thai ginger}** stir-fried slices of chicken with fresh ginger, onion, garlic, mushroom and roasted peanuts \$14.95

**chu chee duck}** crispy roasted semi-boneless duck, served in a special chu-chee curry sauce, flavored with pineapple and basil \$20.95

**evil jungle princess}** boldly spiced chicken sautéed with vegetable medley, exotic spices and herbs \$15.95

**thai curry}** a choice of hot and spicy green curry sauce or a milder red curry with coconut milk, bamboo shoots, green bean and fresh basil  
chicken \$14.95   beef \$15.95   shrimp \$16.95

**drunken noodle}** stir-fried jumbo rice noodles with onion, tomatoes, basil, and spicy seasonings

chicken/beef/shrimp/seafood/\$15.95/16.95/ \$20.95

**basil fried rice}** fresh Thai basil stir-fried with jasmine rice, bell peppers, onion, garlic then top with crispy basil  
chicken \$14.95   beef \$15.95   shrimp \$16.95

### INDIAN VEGETARIAN DISHES

**aloo gobi}** potatoes and cauliflower, ginger cooked in slow fire with a delightful combination of herbs and spices \$13.95

**bindi masala}** crispy fried okras sautéed with onion and tomatoes, flavored with Indian spices \$14.95

**dal makhni}** lentils flavored with tomatoes, ginger, garlic and cream \$11.95

**dal tadka}** dal tempered with mustard, garlic, curry leaves, green chilli and touch of cumin \$10.95

**sag paneer}** spinach cook with garlic, fenugreek, cumin and homemade cottage cheese \$14.95



**4843 W. Chester Pike  
Newtown Square, PA 19063**

**610-356-5262**

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**Open 7 Days A Week**

**Lunch Hours**

**Monday - Saturday 1130AM-230PM**

**Dinner Hours**

**Monday - Thursday 5:00PM - 10:00PM**

**Friday - Saturday 5:00PM - 10:30PM**

**Sunday 4:00PM - 9:30PM**

**B.Y.O.B**

**~Catering Available~**

### CLASSIC APPETIZERS

**shrimp tadka}** shrimp sautéed with flavor of blackpepper and finished with Indian tadka \$7.95

**thai treasure}** traditional goodies, thai dumplings, chicken sa-tay, tulip dumplings, and crispy roll \$13.95

**tulip dumpling}** ground shrimp and crabmeat wrapped in a tulip shape, then delicately steamed \$7.95

**sa-tay}** chicken marinated in spices and coconut milk, grilled to perfection, and served on skewers with peanut sauce and cucumber salad \$7.95

**thai dumpling}** fried dumpling filled with ground pork, water chestnut and black mushroom served with soy and sesame sauce \$6.95

**crispy roll}** filled with ground chicken bean thread and julienne vegetables then fried until crispy golden brown, and served with sweet and sour sauce \$4.95

### APPETIZERS // VEGETARIAN

**samosa}** potato peas stuffed crisp turnovers served with mint chutney \$4.95

**papdi chat}** crispy spinach crackers, potato, chickpeas topped with yogurt and tamarind chutney \$4.95

**ragara patties}** potato and chickpeas patties with assorted chutney \$4.95

**tangi eggplant}** thin slice of eggplant seasoned with lemon juice, chatmasala, tamarind chutney and crispy fried garnish with savourey and cilantro \$4.95

**plantain baji}** batter fried thin sliced plantain \$4.95