



Soup

Mulligatawny Soup \$4

Lentils soup with vegetables and spices

Chicken Soup \$4

Boneless chicken soup, with herbs and spices

Nariyal Soup \$4

Creamy shredded coconut milk soup, with nuts and flavored with cardamom

Salads

Garden Salad \$5

Fresh garden vegetables & greens served with our special yogurt and mustard seed dressing

Tandoori Tikka Salad \$7

Strips of barbequed white meat chicken served over garden salad with our special yogurt and mustard seed dressing

Jhinga Salad \$9

Shrimp served over garden salad with our chef's special dressing

Cold Appetizers

Aloo Papri \$5

Spiced potatoes with fried wheat wafers, with yogurt, and sweet & sour sauce

Dahi Chicken Chaat \$5

Succulent chicken and cucumber delicately tossed in our own sweet and sour tangy yogurt sauce

Dahi Shrimp Chaat \$8

Succulent shrimp and cucumber delicately tossed in spicy yogurt and sweet and sour tangy sauce

Hot Appetizers

Meat Samosa \$4.50

Turnovers stuffed with minced lamb and spices

Vegetable Samosa \$4

Turnovers stuffed with potatoes and green peas

Aloo Tikki \$4

Spicy potato patties deep fried in chick-pea batter

Chicken Tikka \$6

Tender pieces of chicken marinated in spices and yogurt and cooked on skewers in our tandoor

Vegetable Pakoras \$4

Fresh cut vegetables, deep fried in chick-pea batter

Paneer Pakoras \$4

Fresh home-made cheese, deep fried in spicy chick-pea batter

Cafe Vegetarian Platter \$8

Assorted combination of Vegetable Pakoras, Samosa, Tikki and Cheese Pakoras

Cafe Non-Vegetarian Platter \$9

Meat Samosa, Chicken Tikka, Seekh Kabob and Reshmi Pakoras

Chicken Pakoras \$5

Boneless tender pieces of chicken, Deep fried in chickpea batter

Shrimp Poori \$8

Sautéed shrimp with deep-fried poori bread

Chefs Special Combination Platter \$10

Chefs daily selection of vegetarian and non-vegetarian appetizers

Dinners

A variety of vegetarian and non-vegetarian dishes

Café Vegetarian Thali \$17

A traditional vegetarian Indian meal served in a thali, with vegetable soup, Samosa, choice of two vegetarian entrees, Raita, Rice Pullau, Poori, dessert and tea/coffee

Café Vegetarien Dinner for Two \$32

Vegetable soup, Vegetable Samosa, choice of two vegetarian entrees, Naan, Raita, Rice Pullau, dessert and tea/coffee

Café Special Dinner for One \$20

Soup, Vegetable Samosa, sizzling Tandoori Chicken, Chicken Tikka, Seekh Kebab, any entrée, (excluding Tandoori specials) Rice Pullau, Naan, dessert and tea/coffee

Royal Dinner for Two \$39

Soup, Samosas, Seekh Kebab, Chicken Tandoori, Chicken Tikka, Boti Kebab, choice of two entrees (excluding Tandoori specials) Rice Pullau, Naan, dessert and tea/coffee

Tell your server your preference

 Mild  Medium  Hot

For Takeout and Deliver please call (617) 661-0683

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

An 18% gratuity will be added to the bill on parties of six or more.
Minimum American Express, Visa/MasterCard must be over \$15.00



Seafood

Shrimp Curry	\$17
Fresh jumbo shrimp cooked in a spicy curry sauce with fresh coriander	
Tandoori Swordfish Masala	\$18
Chunks of fresh swordfish in a creamy tomato sauce garnished with fresh coriander	
Shrimp Saagwala	\$18
Juicy shrimp cooked with fresh spinach and exotic spices	
Shahi Shrimp Korma	\$18
Juicy Jumbo Shrimp cooked in a creamy sauce with nuts and raisins	
Shrimp Vindaloo	\$18
Shrimp cooked in a spicy sauce with potatoes, onions, tomatoes and a touch of white wine vinegar	
Shrimp Do-Piazza	\$18
Juicy shrimp pan roasted with ginger, garlic, onions and tomatoes, touched with vinegar	
Fish Curry	\$17
Fresh swordfish in a spicy curry sauce, garnished with fresh coriander	
Tandoori Shrimp Masala	\$18
Fresh jumbo shrimps, tandoori style, cooked in a rich cream of tomato sauce	
Fish Do-Piazza	\$17
Fresh fish, pan roasted with ginger, garlic, onion, tomato and exotic spices	

Chicken

Chicken Tikka Masala	\$15
Diced boneless, white meat chicken Tandoori style, cooked in rich tomato cream sauce	
Chicken Jalfrezi	\$15
Boneless chicken pieces cooked with vegetables, fresh herbs and exotic Indian spices	
Chicken Vindaloo	\$15
Boneless Chicken cooked with potatoes and tangy sauce	
Chicken Saagwala	\$15
Boneless chicken cooked with spinach and freshly ground spices	
Chicken Curry	\$14
Boneless chicken cooked in thick curry sauce	
Chicken Do-Piazza	\$15
Fresh boneless chicken, pan roasted with onions, tomatoes, green peppers, and spices	
Shahi Chicken Korma	\$15
Boneless chicken, exotic spices, herbs & nuts in a mild cream sauce	
Chicken Tikka Kadahi	\$16
Boneless Tandoori chicken cooked and mixed with sliced onions, bell peppers, tomatoes, mushrooms in a thick sauce of exotic spices	
Chicken Makhni	\$15
The universally popular chicken in rich butter sauce with herbs and spices	

Tandoori Chicken Dalwala \$15

Tender pieces of white meat chicken, Tandoori style with black lentils and exotic Spices, garnished with fresh coriander

Chicken Do-Piazza Khumb \$15

Boneless white meat Tandoori chicken, pan Roasted with sliced onions, tomatoes, green Peppers fresh mushrooms and spices

Lamb

Lamb Curry \$14

Cubes of lamb cooked with spices in a delectable gravy

Lamb Vindaloo \$15

Lamb pieces marinated in vinegar & spices, with potatoes in a spicy tomato and onion sauce

Rogan Josh \$16

Lamb cooked with exotic spices, herbs, nuts and a mild cream sauce

Lamb Tikka Saagwala \$16

Chunks of boneless lamb cooked with spinach and exotic spices

Lamb Korma \$15

Lamb cooked with exotic spices, herbs, cashews, almonds and raisins in a mild cream sauce

Keema Mutter \$14

Minced Lamb cooked with peas, onions, tomato, herbs, and spices

Tell your server your preference

 Mild  Medium  Hot

An 18% gratuity will be added to the bill on parties of six or more.
Minimum American Express, Visa/MasterCard must be over \$15.00

For Takeout and Deliver please call (617) 661-0683

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Lamb Tikka Masala \$16

Cubes of lamb baked in a clay oven and folded into a creamy tomato sauce

LambDo-Piazza \$16

Pieces of Tandoori lamb roasted with sliced onions, tomatoes, green peppers and spices, garnished with fresh coriander

Beef

Beef Curry \$13

Chunks of beef cooked in exotic spices and a thick curry sauce

Beef Saagwala \$14

Beef cubes cooked with fresh spinach and spices

Beef Bhuna \$14

Boneless beef pieces with sliced onion, tomato, spices and bell peppers garnished with fresh coriander

Beef Vindaloo \$14

Beef cubes cooked with potatoes, a touch of vinegar and spicy sauce

Beef Mushroom \$14

Beef cooked with exotic spices, herbs and freshly sliced mushrooms

Beef korma \$14

Braised beef cooked with exotic spices in a mild creamy sauce

Rice Specialties

All rice dishes served with Basmati (India's long grain, flavorful rice)

Chicken Biryani \$14

Basmati Rice cooked with chicken chunks, nuts and spices

Lamb Biryani \$15

Juicy pieces of lamb cooked with Basmati Rice, spices and garnished with nuts

Beef Biryani \$13

Basmati Rice and spicy beef chunks cooked with nuts and flavored with saffron

Shrimp Biryani \$17

Saffron flavored Basmati Rice cooked with shrimp and nuts

Vegetable Biryani \$14

Basmati Rice cooked with exotic spices, herbs and fresh garden vegetables

Cafe Special Biryani \$17

Basmati Rice cooked in butter with pieces of shrimp, fish, chicken, lamb, paneer (cheese), vegetables, nuts, raisins and garnished with fresh coriander

Vegetarian

Malai Kofta \$14

Vegetable balls cooked in a creamy tomato sauce with almonds, cashews and raisins

Shahi Aloo Gobhi \$14

Cauliflower and potatoes cooked with tomato, onion, herbs and spices

Saag Paneer \$14

Spicy spinach cooked with pieces of fresh home-made cheese

Mixed Vegetables \$13

Mixed garden fresh vegetables cooked with herbs and spices

Dal Makhani \$13

Lentils sauteed in butter with fresh herbs and spices, garnished with fresh coriander

Shahi Paneer Korma \$15

Homemade cheese sauteed with fresh ginger, garlic, onion and tomato, garnished with nuts and raisins cooked in a creamy sauce

Baingan Bharta \$14

Eggplant specialty baked over an open flame, mashed and sautéed with onions, garlic, ginger and spices

Mutter Paneer \$14

Fresh green peas cooked with home-made cheese cubes, herbs and light spices

Tell your server your preference

 **Mild**  **Medium**  **Hot**

An 18% gratuity will be added to the bill on parties of six or more.
Minimum American Express, Visa/MasterCard must be over \$15.00

For Takeout and Deliver please call (617) 661-0683

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Aloo Palak \$14

Fresh spinach, potato balls, freshly ground garlic, ginge and exotic spices

Aloo Chole \$13

Whole chick-peas and potato balls cooked with onions, tomatoes and spices

Aloo mutter \$13

Fresh green peas cooked in a delicately spiced sauce with potatoes

Bhindi Masala \$15

Fresh okra, cooked with onions, ginger, tomatoes and Indian spices

Shahi Navratan Korma \$14

Nine different fresh garden vegetables sautéed with fresh ginger, garlic, onion, tomato, garnished with nuts and raisins in a creamy tomato sauce

Tandoori Specialties

Tandoori Chicken half \$13 full \$20

Tender chicken, marinated in yogurt and spices and broiled on skewers in our Tandoor

Tandoori Tikka \$16

Boneless white meat chicken cubes marinated in yogurt and freshly ground spices, cooked on skewers over charcoal

Seekh Kabab \$14

Finely minced lamb, seasoned with chopped onions, herbs and spices then baked on skewers in our Tandoor

Tandoori Mixed Vegetable Grill \$16

Fresh vegetables such as cauliflower, tomatoes, onions, summer squash, green peppers, mushrooms, broccoli and zucchini marinated, and barbequed in our Tandoor

Tandoori Shrimp \$18

Fresh jumbo shrimp marinated in spiced yogurt and baked on skewers

Tandoori Mixed Grill \$18

Combination of sizzling Tandoori specialties like Tangari Chicken, Chicken Tikka, Seekah Kebab, and Tandoori Shrimp served with sautéed onions, garnish with garden salad

Tandoori Salmon Tikka \$19

Thick pieces of fresh salmon filet marinated and baked in our tandoor, served with Bistro potatoes

Regional Dishes

Dahi Bhala \$7

Lentil Dumplings in tempered yogurt and date tamarind chutney

Chat Papri \$8

Wheat chips and chickpeas served with tamarind and yogurt

Bhel \$8

A mixture of puffed rice, gram flour sev, crushed poories, tomatoes and onions. Served with hot and sweet chutneys

Pav Bhaji \$11

Famous Bombay style potatoes, cauliflower, peas, carrots, tomatoes, and onions served with Naan

Served with barbequed Chicken \$12

Served with barbequed Lamb \$13

Dosa

Plain Dosa \$9

Masala Dosa \$10

Crepe stuffed with potatoes and onions

Mysor Dosa \$10

Crepe layered with tamarind & coconut

Mysor Masala Dosa \$11

Crepe layered with tamarind & coconut, stuffed with potatoes and onions

Chicken Dosa \$11

Crepes stuffed with barbequed chicken and potatoes

Lamb Dosa \$13

Crepe stuffed with barbequed lamb and potatoes

Uttapam \$12

A thick pancake made with rice and lentils, topped with tomatoes, onions, peppers and fresh coriander. Served with coconut sambar (lentil soup)

Tell your server your preference

 **Mild**  **Medium**  **Hot**

An 18% gratuity will be added to the bill on parties of six or more.
Minimum American Express, Visa/MasterCard must be over \$15.00

For Takeout and Deliver please call (617) 661-0683

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Fresh Baked Indian Breads

Naan	\$3
Unleavened bread baked in the Tandoor	
Tandori Roti	\$3
Round shaped whole wheat bread baked in a clay oven and served piping hot	
Punjabi Paratha	\$3
Multi-layered whole wheat bread, cooked with butter on the griddle	
Chapati (2)	\$3.50
Thin, unleavened bread, griddle cooked, served with or without butter	
Garlic Naan	\$4
Unleavened, handmade bread stuffed with fresh garlic	
Chicken Pesto Naan	\$5
Handmade bread stuffed with diced chicken and pesto sauce	
Keema Naan	\$4.50
Multi-layered unleavened white bread stuffed with spices and minced lamb	
Onion Kulcha	\$4
Unleavened white bread stuffed with onions and baked in the Tandoor	
Poori (2)	\$3.50
Whole wheat, deep fried puffed bread	
Aloo Paratha	\$4
Whole wheat bread, stuffed with spiced potatoes, cooked on a griddle with butter	

Aloo Naan	\$4
Unleavened bread stuffed with potatoes and peas and baked in the Tandoor	
Gobhi Paranth	\$4
Whole wheat bread stuffed with cauliflower, and cooked on a griddle with butter	
Peshawary Naan	\$4.50
Unleavened bread stuffed with dried fruits, baked to a succulent sweetness in the Tandoor	

Beverages

Lassi	\$3
A delicious yogurt shake (sweet or salty) with rosewater	
Mango Lassi	\$3.50
A delicious mango yogurt shakes	
Fruit Juice	\$2
Flavors include: Mango, pineapple, grapefruit, apple or cranberry	
Soda, Tea, Coffee	\$1.95
Non Alcoholic Beer	\$4
Mineral Water	\$2.50
Masala Tea \$	\$2.50
Darjeeling tea made with flavorful spices and milk boiled together in water	
Fresh Squeezed Orange Juice	\$3.50
Fresh Squeezed Lemonade	\$3

Side Orders

Raita	\$2.50
Yogurt with shredded cucumbers, potato and mint	
Plain Yogurt	\$2
Papadum	\$2
Lightly Spiced lentil wafers	
Mixed Pickle	\$2
Mango Chutney	\$2
Basmati Rice	\$3

Deserts

Rasmalai	\$4
Fresh home-made cheese patties, cooked in a special condensed milk with pistachios and rosewater	
Gulab Jamun	\$4
Indian fried dough soaked in rose flavored syrup	
Mango Ice Cream	\$4
Homemade ice cream made with mangoes and fresh cream sweetened to perfection	
Punjabi Kulfi	\$4
Exotic ice cream from India made with saffron, almonds and nuts	
Kheer	\$4
Cooling rice pudding flavored with cardamom and garnished with pistachios	

Tell your server your preference

 Mild  Medium  Hot

An 18% gratuity will be added to the bill on parties of six or more.
Minimum American Express, Visa/MasterCard must be over \$15.00

For Takeout and Deliver please call (617) 661-0683

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.