

SPECIAL BEVERAGES

COKE Coke	\$2.99
DIET COKE Diet coke	\$2.99
MANGO LASSI Mango Lassi	\$3.99
JUICE Juice	\$2.99
TEA Tea	\$2.99
SWEET LASSI Refreshing yogurt drink	\$2.99
STRAWBERRY LASSI Strawberry Lassi	\$3.99
COFFEE Coffee	\$2.99
MASALA CHAI Spiced Indian tea with milk.	\$2.99
SPRITE Sprite	\$2.99
SALTED LASSI Refreshing yogurt drink	\$2.99

APPETIZERS

SAMOSA

Homemade patties stuffed with potatoes and green peas along with Indian spices. Vegetarian.

\$3.99

ALOO TIKKI

Potato cutlets mashed with freshly ground spices, dipped in chickpea batter and deep fried. Vegetarian.

\$2.99

PANEER PAKORA

Homemade cheese dipped in chickpea batter and deep fried. Vegetarian.

\$4.99

GREEN SALAD

Fresh lettuce, cucumber and tomatoes.

\$4.99

PANEER TIKKA

Homemade cheese marinated in fresh ground herbs and spices. Vegetarian

\$7.99

BUTTER SHRIMP

Shrimp, onions, tomatoes, green peas sauteed with garlic, ginger and spices.

\$7.99

TOMATO SOUP

Garden-fresh tomatoes warm soup with spices and herbs. Vegetarian.

\$2.99

MEAT SAMOSA

Homemade patties stuffed with lean ground beef or lamb and green peas with Indian spices.

\$4.99

BHAJIA

Fresh cut vegetable fritters dipped in our house batter and deep fried. Vegetarian.

\$2.99

COCONUT SOUP

A rich and warm soup made with slightly sweetened coconut milk and spices.

\$3.99

CHICKEN PAKORA

Thin slices of chicken breast dipped in our house special chickpea batter and deep fried.

\$4.99

FISH PAKORA

Thin slices of chicken breast dipped in our house special chickpea batter and deep fried.

\$5.99

LENTIL SOUP

Lentil delight tempered with special spices and garnished with fresh cilantro. Vegetarian.

\$2.99

TANDOORI SIZZLERS

CHICKEN TANDOORI

Skinless chicken marinated in yogurt and fresh ground herbs and spices and baked in a clay oven. From our clay oven. Tandoor is a traditional Indian clay oven fired by charcoal in which food is baked. Our tandoori food is marinated in special masala, a mixture of yogurt and traditional spices.

\$11.99

BOTI KABAB

Tender cubes of lamb marinated in tandoori mixture and cooked in tandoori oven. From our clay oven. Tandoor is a traditional Indian clay oven fired by charcoal in which food is baked. Our tandoori food is marinated in special masala, a mixture of yogurt and traditional

\$14.99

SHRIMP TANDOORI

Jumbo shrimp marinated in yogurt and freshly ground herbs and spices and baked in tandoor. From our clay oven. Tandoor is a traditional Indian clay oven fired by charcoal in which food is baked. Our tandoori food is marinated in special masala, a mixture of yogurt and traditional spices.

\$15.99

FLAVOUR SPECIAL

Chicken tandoori, shrimp tandoori, chicken tikka, and boti kebab, all served on a sizzling platter of sauteed onions and green peppers. From our clay oven. Tandoor is a traditional Indian clay oven fired by charcoal in which food is baked. Our tandoori food is marinated in special masala, a mixture of yogurt and traditional spices.

\$16.99

CHICKEN TIKKA

Boneless and skinless chicken marinated in yogurt and mild spices and cooked on a skewer in our tandoori oven. From our clay oven. Tandoor is a traditional Indian clay oven fired by charcoal in which food is baked. Our tandoori food is marinated in special masala, a mixture of yogurt and traditional spices

\$12.99

FISH TANDOORI

\$15.99

Fresh and tender fish marinated in tandoori mixture and baked in tandoor. From our clay oven. Tandoor is a traditional Indian clay oven fired by charcoal in which food is baked. Our tandoori food is marinated in special masala, a mixture of yogurt and traditional spices.

LOBSTER TANDOORI

\$23.99

Lobster tail marinated in aromatic tandoori sauce and baked in tandoor oven. Served with your choice of scallop or chicken makhani. From our clay oven. Tandoor is a traditional Indian clay oven fired by charcoal in which food is baked. Our tandoori food is marinated in special masala, a mixture of yogurt and traditional

Flavour Special

\$16.99

Chicken tandoori, shrimp tandoori, chicken tikka, and boti kebab, all served on a sizzling platter of sauteed onions and green peppers.

SPECIALTIES

VEGETABLE CURRY

\$10.99

Cooked in our flavorful curry sauce. Served with basmati rice.

VEGETABLE VINDALOO

\$10.99

Sauteed in a tomato-based hot sauce. Served with basmati rice.

VEGETABLE SAAGWALA

\$10.99

Prepared with fresh spinach and delicate blend of spices. Served with basmati rice.

VEGETABLE XACUTI

\$10.99

Sha-ku-tee. A spicy curry made with roasted coconut, red chilies and delicate spices. Served with basmati rice.

VEGETABLE JALFREZI

\$10.99

Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

VEGETABLE MADRASI KADHAI

\$10.99

Cooked with fresh tomatoes, onion. Roasted coconut in a south Indian curry sauce. Served with basmati rice.

VEGETABLE MAKHANI

\$10.99

Prepared in tomato, butter and cream sauce and garnished with cashews and raisins. Served with basmati rice.

VEGETABLE TIKKA MASALA	\$10.99
Cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes. Served with basmati rice.	
VEGETABLE MUGLAI	\$10.99
Prepared with ginger garlic fresh herbs and spices, in a cashew sauce. Served with basmati rice.	
VEGETABLE SHAHI KORMA SAUCE	\$10.99
A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. Served with basmati rice.	
VEGETABLE MALAI	\$10.99
Sauteed in coconut cream and fresh spices. Served with basmati rice.	
VEGETABLE SHAHI BIRYANI	\$10.99
Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins. Served with basmati rice.	
PANEER CURRY	\$11.99
Cooked in our flavorful curry sauce. Served with basmati rice.	
TOFU CURRY	\$11.99
Cooked in our flavorful curry sauce. Served with basmati rice.	
CHICKEN CURRY	\$12.99
Cooked in our flavorful curry sauce. Served with basmati rice.	
GOAT CURRY	\$13.99
Cooked in our flavorful curry sauce. Served with basmati rice.	
LAMB CURRY	\$14.99
Cooked in our flavorful curry sauce. Served with basmati rice.	
BEEF CURRY	\$14.99

Cooked in our flavorful curry sauce. Served with basmati rice.

SEAFOOD CURRY

Cooked in our flavorful curry sauce. Served with basmati rice.

\$15.99

PANEER MAKHANI

Prepared in tomato, butter and cream sauce and garnished with cashews and raisins. Served with basmati rice.

\$11.99

TOFU MAKHANI

Prepared in tomato, butter and cream sauce and garnished with cashews and raisins. Served with basmati rice.

\$11.99

CHICKEN MAKHANI

Prepared in tomato, butter and cream sauce and garnished with cashews and raisins. Served with basmati rice.

\$12.99

GOAT MAKHANI

Prepared in tomato, butter and cream sauce and garnished with cashews and raisins. Served with basmati rice.

\$13.99

LAMB MAKHANI

Prepared in tomato, butter and cream sauce and garnished with cashews and raisins. Served with basmati rice.

\$14.99

BEEF MAKHANI

Prepared in tomato, butter and cream sauce and garnished with cashews and raisins. Served with basmati rice.

\$14.99

SEAFOOD MAKHANI

Prepared in tomato, butter and cream sauce and garnished with cashews and raisins. Served with basmati rice.

\$15.99

PANEER VINDALOO

Sauteed in a tomato-based hot sauce. Served with basmati rice.

\$11.99

TOFU VINDALOO

Sauteed in a tomato-based hot sauce. Served with basmati rice.

\$11.99

CHICKEN VINDALOO

\$12.99

Sauteed in a tomato-based hot sauce. Served with basmati rice.

GOAT VINDALOO

Sauteed in a tomato-based hot sauce. Served with basmati rice.

\$13.99

LAMB VINDALOO

Sauteed in a tomato-based hot sauce. Served with basmati rice.

\$14.99

BEEF VINDALOO

Sauteed in a tomato-based hot sauce. Served with basmati rice.

\$14.99

SEAFOOD VINDALOO

Sauteed in a tomato-based hot sauce. Served with basmati rice.

\$15.99

PANEER TIKKA MASALA

Cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes. Served with basmati rice.

\$11.99

TOFU TIKKA MASALA

Cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes. Served with basmati rice.

\$11.99

CHICKEN TIKKA MASALA

Cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes. Served with basmati rice.

\$12.99

GOAT TIKKA MASALA

Cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes. Served with basmati rice.

\$13.99

LAMB TIKKA MASALA

Cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes. Served with basmati rice.

\$14.99

BEEF TIKKA MASALA

Cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes. Served with basmati rice.

\$14.99

SEAFOOD TIKKA MASALA

\$15.99

Cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes. Served with basmati rice.

PANEER SAAGWALA

Prepared with fresh spinach and delicate blend of spices. Served with basmati rice.

\$11.99

TOFU SAAGWALA

Prepared with fresh spinach and delicate blend of spices. Served with basmati rice.

\$11.99

CHICKEN SAAGWALA

Prepared with fresh spinach and delicate blend of spices. Served with basmati rice.

\$12.99

GOAT SAAGWALA

Prepared with fresh spinach and delicate blend of spices. Served with basmati rice.

\$13.99

LAMB SAAGWALA

Prepared with fresh spinach and delicate blend of spices. Served with basmati rice.

\$14.99

BEEF SAAGWALA

Prepared with fresh spinach and delicate blend of spices. Served with basmati rice.

\$14.99

SEAFOOD SAAGWALA

Prepared with fresh spinach and delicate blend of spices. Served with basmati rice.

\$15.99

PANEER MUGLAI

Prepared with ginger garlic fresh herbs and spices, in a cashew sauce. Served with basmati rice.

\$11.99

TOFU MUGLAI

Prepared with ginger garlic fresh herbs and spices, in a cashew sauce. Served with basmati rice.

\$11.99

CHICKEN MUGLAI

Prepared with ginger garlic fresh herbs and spices, in a cashew sauce. Served with basmati rice.

\$12.99

GOAT MUGLAI \$13.99
Prepared with ginger garlic fresh herbs and spices, in a cashew sauce. Served with basmati rice.

LAMB MUGLAI \$14.99
Prepared with ginger garlic fresh herbs and spices, in a cashew sauce. Served with basmati rice.

BEEF MUGLAI \$14.99
Prepared with ginger garlic fresh herbs and spices, in a cashew sauce. Served with basmati rice.

SEAFOOD MUGLAI \$15.99
Prepared with ginger garlic fresh herbs and spices, in a cashew sauce. Served with basmati rice.

PANEER XACUTI \$11.99
Sha-ku-tee. A spicy curry made with roasted coconut, red chilies and delicate spices. Served with basmati rice.

TOFU XACUTI \$11.99
Sha-ku-tee. A spicy curry made with roasted coconut, red chilies and delicate spices. Served with basmati rice.

CHICKEN XACUTI \$12.99
Sha-ku-tee. A spicy curry made with roasted coconut, red chilies and delicate spices. Served with basmati rice.

GOAT XACUTI \$13.99
Sha-ku-tee. A spicy curry made with roasted coconut, red chilies and delicate spices. Served with basmati rice.

LAMB XACUTI \$14.99
Sha-ku-tee. A spicy curry made with roasted coconut, red chilies and delicate spices. Served with basmati rice.

BEEF XACUTI \$14.99
Sha-ku-tee. A spicy curry made with roasted coconut, red chilies and delicate spices. Served with basmati rice.

SEAFOOD XACUTI \$15.99
Sha-ku-tee. A spicy curry made with roasted coconut, red chilies and delicate spices. Served with basmati rice.

\$11.99

PANEER SHAHI KORMA SAUCE

A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. Served with basmati rice.

\$11.99

TOFU SHAHI KORMA SAUCE

A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. Served with basmati rice.

\$12.99

CHICKEN SHAHI KORMA SAUCE

A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. Served with basmati rice.

\$13.99

GOAT SHAHI KORMA SAUCE

A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. Served with basmati rice.

\$14.99

LAMB SHAHI KORMA SAUCE

A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. Served with basmati rice.

\$14.99

BEEF SHAHI KORMA SAUCE

A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. Served with basmati rice.

\$15.99

SEAFOOD SHAHI KORMA SAUCE

A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins. Served with basmati rice.

\$11.99

PANEER JALFREZI

Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

\$11.99

TOFU JALFREZI

Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

\$12.99

CHICKEN JALFREZI

Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

GOAT JALFREZI \$13.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

LAMB JALFREZI \$14.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

BEEF JALFREZI \$14.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

SEAFOOD JALFREZI \$15.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

PANEER MALAI \$11.99
Sauteed in coconut cream and fresh spices. Served with basmati rice.

TOFU MALAI \$11.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

CHICKEN MALAI \$12.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

GOAT MALAI \$13.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

LAMB MALAI \$14.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

BEEF MALAI \$14.99
Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

SEAFOOD MALAI

Seasoned with onion, bell pepper, and ginger, tomato and lemon flavor. Served with basmati rice.

\$15.99**PANEER MADRASI KADHAI**

Cooked with fresh tomatoes, onion. Roasted coconut in a south Indian curry sauce. Served with basmati rice.

\$11.99**TOFU MADRASI KADHAI**

Cooked with fresh tomatoes, onion. Roasted coconut in a south Indian curry sauce. Served with basmati rice.

\$11.99**CHICKEN MADRASI KADHAI**

Cooked with fresh tomatoes, onion. Roasted coconut in a south Indian curry sauce. Served with basmati rice.

\$12.99**GOAT MADRASI KADHAI**

Cooked with fresh tomatoes, onion. Roasted coconut in a south Indian curry sauce. Served with basmati rice.

\$13.99**LAMB MADRASI KADHAI**

Cooked with fresh tomatoes, onion. Roasted coconut in a south Indian curry sauce. Served with basmati rice.

\$14.99**BEEF MADRASI KADHAI**

Cooked with fresh tomatoes, onion. Roasted coconut in a south Indian curry sauce. Served with basmati rice.

\$14.99**SEAFOOD MADRASI KADHAI**

Cooked with fresh tomatoes, onion. Roasted coconut in a south Indian curry sauce. Served with basmati rice.

\$15.99**PANEER SHAHI BIRYANI**

Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins. Served with basmati rice.

\$11.99**TOFU SHAHI BIRYANI**

Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins. Served with basmati rice.

\$11.99**CHICKEN SHAHI BIRYANI****\$12.99**

Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins. Served with basmati rice.

\$13.99

GOAT SHAHI BIRYANI

Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins. Served with basmati rice.

\$14.99

LAMB SHAHI BIRYANI

Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins. Served with basmati rice.

\$14.99

BEEF SHAHI BIRYANI

Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins. Served with basmati rice.

\$15.99

SEAFOOD SHAHI BIRYANI

Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins. Served with basmati rice.

HOUSE SPECIALTIES

\$10.99

DAL TARKA

Yellow or black lentils, seasoned with ginger, garlic and spices. Served with basmati rice. Vegetarian.

\$11.99

GOBI ALU

Cauliflower and potatoes cooked in fresh herbs and spices for flavor. Served with basmati rice. Vegetarian.

\$12.99

PANEER METHI MALAI

Homemade cheese and fenugreek leaves cooked in rich creamy sauce. Served with basmati rice. Vegetarian.

\$13.99

CHICKEN CHILLI

Boneless chicken breast cooked with onions, bell peppers and finished with an exotic Indian sauce. Served with basmati rice.

\$12.99

MALAI KOFTA

Minced vegetable balls cooked in a cream sauce and garnished with cashews and raisins. Served with basmati rice. Vegetarian.

\$11.99

BHINDI MASALA

Fresh okra sauteed with onion, tomatoes, ginger and spices. Served with basmati rice. Vegetarian.

\$16.99

SPECIAL BIRYANI

Basmati rice prepared with chicken, lamb, shrimp and green peas, fragrant with saffron, and garnished with cashews and raisins. Served with basmati rice.

\$22.99

DINNER FOR 1

Chicken tandoori, shrimp tandoori, chicken tikka, and boti kebab, all served on a platter of sauteed onions and green peppers - and your choice of curry. Served with fresh baked naan (bread) and a choice of dessert. Served with basmati rice.

SPECIAL INDIAN BREADS

NAAN

Unleavened bread baked in a tandoor clay oven. Vegetarian.

\$2.99

LACHA PARTHA

Multi layered whole wheat bread. Vegetarian.

\$3.99

GARLIC NAAN

Naan topped with garlic and cilantro. Vegetarian.

\$3.99

ALU PARTHA

Whole wheat bread stuffed with seasoned potatoes. Vegetarian.

\$3.99

SAAG NAAN

White flour bread stuffed with seasoned spinach. Vegetarian.

\$3.99

CHILLI NAAN

White flour bread stuffed with chilli. Vegetarian.

\$3.99

TANDOORI ROTI

Whole-wheat flour bread baked in tandoor. Vegetarian.

\$2.99

ALU NAAN

White flour bread stuffed with seasoned potatoes. Vegetarian.

\$3.99

PANEER NAAN

Naan stuffed with homemade cheese, raisins and herbs. Vegetarian.

\$4.99

2 PIECE BHATURA

Deep fried white flour bread. Vegetarian.

\$3.99

ONION KULCHA

Naan stuffed with onions, cilantro and spices. Vegetarian

\$3.99

PESHAWRI NAAN

White flour stuffed with coconut and dry fruits baked in tandoor.

\$4.99

SPECIAL INDIAN BREADS

NAAN

Unleavened bread baked in a tandoor clay oven. Vegetarian.

\$2.99

LACHA PARTHA

Multi layered whole wheat bread. Vegetarian.

\$3.99

GARLIC NAAN

Naan topped with garlic and cilantro. Vegetarian.

\$3.99

ALU PARTHA

Whole wheat bread stuffed with seasoned potatoes. Vegetarian.

\$3.99

SAAG NAAN

White flour bread stuffed with seasoned spinach. Vegetarian.

\$3.99

CHILLI NAAN \$3.99
White flour bread stuffed with chilli. Vegetarian.

TANDOORI ROTI \$2.99
Whole-wheat flour bread baked in tandoor. Vegetarian.

ALU NAAN \$3.99
White flour bread stuffed with seasoned potatoes. Vegetarian.

PANEER NAAN \$4.99
Naan stuffed with homemade cheese, raisins and herbs. Vegetarian.

2 PIECE BHATURA \$3.99
Deep fried white flour bread. Vegetarian.

ONION KULCHA \$3.99
Naan stuffed with onions, cilantro and spices. Vegetarian

PESHAWRI NAAN \$4.99
White flour stuffed with coconut and dry fruits baked in tandoor.

ACCOMPANIMENTS

PAPADAM \$1.99
Crispy lentil wafers.

ONION CHUTNEY \$1.99
Onion Chutney

ACHAR \$1.99
Spicy mixed pickles.

RAITA

Homemade yogurt with cucumbers and tomatoes.

\$2.99

MINT CHUTNEY

mint Chutney

\$1.99

TAMARIND CHUTNEY

tamarind Chutney

\$1.99

DESSERTS

KHEER

Cardamom-flavored rice pudding garnished with cashew nuts and golden raisins

\$2.99

KULFI

Traditional Indian ice cream with pistachios, cashew nuts, cardamom seeds and cream

\$4.99

RASMALAI

Homemade cottage cheese in a special condensed, milk, garnished with pistachio.

\$4.99

GULAB JAMUN

Deep fried milk balls in sweet syrup.

\$3.99