

Veg Appetizers

ALOO PAPRI CHAAT

Savory combination of yogurt, chutneys, diced potatoes and chickpeas, served with crispies 5

ALOO TIKKI CHAAT

Savory combination of potato patty, chutneys, chickpeas with Indian spices 5

SAMOSA CHAAT

Samosa with chickpeas beans, onions, tomatoes, cilantro, chutney, yogurt, & spices 5

VEG PAKORA

Savory chunks of spinach and onion fried in an exquisite blend of Indian spices. 5

SAMOSA

Crisp triangle pastries stuffed with a mixture of potatoes and spices, served with chutneys. 5

KAJU ROLL

Crispy roll enriched with cashews, green peas, coconut and other blend of spices. 7

PANEER SHASHLIK

Chunks of paneer marinated in exquisite blend of Indian spices. 8

TANDOORI BROCCOLI

Broccoli marinated with Indian spices cooked in clay oven to perfection 7

GOBI MANCHURIAN

Cauliflower fritters in a thick sweet & spicy gravy made of corn flour. 7

MASALA PAPAD

Crispy papad topped with onion, tomato and cilantro 3

ASSORTED APPETIZERS

Combination of samosa, aloo tikki & mix pakoras 9

TANDOORI MUSHROOMS

Mushrooms mildly marinated in Indian herbs and spices. 8

Non-Veg Appetizers

CHICKEN SAMOSA

Crisp triangle pastries mix with potatoes, chicken, and other Indian spices 6

SHRIMP CHAAT

Savory combination of Shrimp, chutneys, yogurt, diced potatoes and chickpeas, served with crispies 8

GARLIC HONEY SHRIMP

Sweet and spicy dish, balanced combination of shrimp, ginger, garlic and honey. 10

CHICKEN PAKORA

Savory chunks of chicken fried in an exquisite blend of spices 6

FISH PAKORAS

Savory chunks of fish fried in an exquisite blend of Indian spices 7

LASOONI KABAB

Perfect combination of kabab and garlic cooked to perfection with Indian spices. 8

CHICKEN 65

Delicious, juicy, sautéed spicy pieces of chicken meat cooked with chilly and curry leaves. 9

APPETIZER PLATTER

Mixture of malai kabab, chicken seek kabab & chicken tikka 9

Soups

MULLIGATAWNY SOUP

An authentic Indian lentil curry soup flavored with fresh herbs and spices. 4

TOMATO BASIL SOUP

A tangy light tomato soup flavored with basil and other Indian spices 4

CHICKEN SOUP

Soup with pieces of chicken, delicately cooked with Indian herbs and spices. 5

SPICY SEAFOOD SOUP

Tomato and lentil based curry soup with chunks of shrimp cooked precisely with Indian herbs. 6

Condiments

ACHAR

Hot & Spicy Indian pickle to add flavor. 3

RAITA

Yogurt seasoned with herbs and spices 3

MANGO CHUTNEY

Sweet and tangy mango sauce 3

PAPAD 2

Salad

HOUSE SALAD 3

BUTTER CHICKEN SALAD 5

SHRIMP CHUTNEY SALAD 7

Tandoor

MALAI KABAB

Succulent juicy pieces of chicken marinated with spices, grilled to perfection in clay oven 14

CHICKEN TIKKA

Chicken breast and leg marinated in Indian spices and herbs, cooked in a clay oven. 12

LAMB SEEK KABAB

Savory pieces of minced lamb marinated with Indian spices and grilled to perfection in clay oven. 15

MIXED TANDOORI

A stunning combination of chicken, lamb and seafood cooked to perfection in clay oven. 23

CHICKEN SEEK KABAB

Savory pieces of minced chicken marinated with Indian spices cooked in clay oven. 15

TANDOORI SEAFOOD

Your choice of seafood marinated with Indian spices and herbs cooked in clay oven. (salmon/shrimp) 18

LAMB CHOPS

Lamb chops mildly marinated in papaya, herbs and Indian spices cooked to perfection in clay oven. 23

CHICKEN HARABHARA

Chicken marinated in mint, cilantro and other Indian spices served with chutneys. 14

AJWAIN TIKKA MASALA

Chicken marinated with Indian spices and carom seeds grilled to perfection in clay oven. 15

CHICKEN CHIPOTLE

Chicken marinated with house made spices and chipotle chilly, cooked to perfection. 15

TANDOORI PANEER

Cottage cheese cubes mildly marinated in Indian herbs and spices, served with bell peppers, tomatoes and onions. 14

TANDOORI VEGETABLES

Vegetables marinated in Indian herbs and spices cooked to perfection in clay oven. 12

AACHARI CHICKEN TIKKA

Chicken marinated in house made spices cooked to perfection in clay oven. 15

Curries

Veg 12 Chicken 14 Lamb 16 Seafood 18

CURRY

Light gravy made with onions and tomatoes, flavored with ginger and garlic

MANGO-LIAN

Mango based curry sauce, cooked with herbs and spices

KORMA

Cream based sauce enriched with cashews and almonds, cooked with spices

VINDALOO

A fiery curry sauce, cooked with potatoes

KADHAI

Tomato based sauce with onions, bell peppers and spices

SAAGWALA

A perfect blend of chopped spinach, onions and spices

TIKKA MASALA

Rich tomato and onion gravy with touch of cream, flavored with aromatic spices.

JALFREZI

Green peppers and other vegetables in onion based sauce, flavored with ginger and garlic

MAKHANI

Creamy tomato and butter sauce based gravy, cooked with Indian spices.

KERALA

Coconut based curry, cooked with curry leaves and other Indian spices.

* LAMB CHOPS KHWARKA

Chef's special
Lamb chops mildly marinated in herbs and spices, baked in clay oven and cooked in chef's special gravy. A pure delight!! 24

Vegetarian

v - Indicates dishes that can be made Vegan upon request.

MALAI KOFTA

Home made cottage cheese and vegetable dumplings, simmered in a creamy sauce 12

v ALOO GOBI

Potatoes and cauliflower, slowly cooked in a flavorful sauce. 11

MIXED VEGETABLE KORMA

A mixture of vegetables in a cashew based sauce, cooked with Indian spices. 12

v BHINDI DO-PIAZA

Okra sautéed with onions, tomatoes and other Indian spices 11

MUTTER PANEER

Cottage cheese cubes and green peas, cooked in a delightful curry 11

v BAINGAN BHARTA

Eggplant roasted in tandoor oven, mashed and cooked with tomatoes and other spices. 11

v CHANA MASALA

Chickpeas sautéed with diced onions, tomatoes and mild herbs 11

DAL MAKHANI

A Punjabi delicacy. Lentils and beans cooked with cream and other Indian spices. 12

v DAL TADKA

A mixture of split yellow lentils, cooked with onions, tomatoes, ginger and garlic 11

Basmati Rice

VEGETABLE BIRYANI

Long grain rice and vegetables, flavored with saffron, nuts and spices. Served with raita. 12

CHICKEN BIRYANI

Long grain rice and chicken, flavored with saffron, nuts and spices. Served with raita. 14

LAMB BIRYANI

Long grain rice and lamb, flavored with saffron, nuts and spices. Served with raita. 15

SHRIMP BIRYANI

Long grain rice and shrimp, flavored with saffron, nuts and spices. Served with raita. 16

BOLLYWOOD'S SPECIAL BIRYANI

Stunning combination of shrimp, lamb, chicken, flavored with saffron, nuts and spices. Served with raita. 17

PLAIN RICE

Long grain basmati rice, lightly flavored with spices. 2

Breads

NAAN

All purpose flour bread baked in clay oven. 2

ROTI

Wheat flour bread baked in clay oven. 2

SPECIAL NAANS

Garlic / Onion / Ginger 3

PARATHAS

Aloo / Methi / Pudhina 3

KEEMA NAAN

Naan stuffed with marinated minced lamb 5

AACHARI NAAN

Naan flavored with hot and spicy pickles. 3

PESHAWARI NAAN

All purpose bread enriched with cashews, pistachios and raisins. 5

PANEER NAAN

Naan stuffed with minced paneer. 4

GOAT CHEESE NAAN WITH CHILLIES

Naan stuffed with goat cheese and green chillies. 5

BREAD BASKET

Combination of Naan, Garlic naan, Onion naan & Roti 8

Desserts

KHEER

Rice pudding flavored with almonds, cashews, raisins and cardamom. 4

GULAB JAMUN

Fried milk dumplings, served warm in a sweet syrup. 4

RAS MALAI

Soft paneer balls immersed in chilled, creamy and sweet cardamom flavored milk. 4

GAJAR HALWA

Freshly grated carrots cooked with milk and enriched with dry fruits. 4

PISTACHIO KULFI

Popular frozen dairy dessert flavored with pistachio nuts. 4

ORANGE KULFI

Popular frozen dairy dessert flavored with orange. Served in orange. 6

Beverages

LASSI

Mango / Sweet / Salty 4

SODA

Coke / Diet coke / Sprite 2

INDIAN SOFT DRINKS

Limca / Thumbs Up 3

Please inform us of any allergies or dietary restrictions prior to ordering. Consuming raw or undercooked meat, poultry or seafood may increase your risk for food borne illness. Food prepared here may come in contact with nuts or tree nuts.