

APPETIZERS

VEGETABLE SAMOSA (2 PCS) (V)	5
Lightly spiced turnovers stuffed with potatoes and green peas	
VEGETABLE PAKORA (V) / (GF)	5
Fritters made with freshly cut vegetables and lightly spiced chickpea batter	
VEGETARIAN ASSORTED APPETIZER	10
Combination of vegetable turnovers, fritters and potato patties (serves two)	
GOBI MANCHURIAN (V) / (GF)	9
Cauliflower florets glazed in tangy sauce	
PANEER TIKKA (GF)	11
Homemade cheese cubes marinated with our specialty spices and baked in a clay oven	
TANDOORI ASSORTED MEAT PLATTER (GF)	13
Combination of tandoori chicken, mint kabab and lamb boti kebab	
CHILI PANEER/CHICKEN (GF)	11
Paneer/Chicken cubes glazed in a tangy sauce with sliced onion, tomato, green pepper & cilantro	
CHANA PAPDI CHAT	6
Spiced chick peas, potatoes and flour dumplings delicately tossed in our own sweet and sour tangy sauce	
ALOO TIKKI CHAT	7
Spiced chick peas, potatoes patties, chopped onions, cilantro & tomato tossed in our own sweet and sour tangy sauce	
ONION BHAJIA (V) / (GF)	5
Fritters made with onions, fresh herbs & lightly spiced chickpea batter	
CHICKEN 65 (GF)	10
Chicken cubes sautéed with sliced onion, tomato, green pepper, then glazed in tangy sauce with a touch of yogurt, garnished with cilantro	
FISH FRY (Tilapia) (GF)	10
Crispy golden fish in mildly spiced batter	
SHRIMP COCONUT FRITTERS (GF)	13
Deep fried fresh shrimp in coconut based batter	
LAMB PEPPER (GF)	13
Lamb cooked with sliced onion, green pepper, tomato and fresh ginger & spices	

SOUPS

MULLIGATWANY SOUP (GF)	4
Traditional Indian soup made with pureed lentils and vegetables	
CHICKEN SOUP (GF)	4
Delicious chicken soup infused with herbs and spices	
TOMATO SOUP (GF)	4
Indian style prepared tomato soup with touch of black pepper and cream	
SEAFOOD SPECIAL SOUP (GF)	5
Chef' special soup made with jumbo shrimps, crab and fish	

SALADS

GARDEN SALAD (GF)	5
Fresh garden vegetables and greens served with house dressing	
KACHUMBER SALAD (V) / (GF)	5
Diced cucumbers, tomatoes, onions and cilantro with a touch of tangy sauce	

(V) - VEGAN / (GF) – GLUTEN FREE

TANDOORI ENTRÉES

What is a Tandoor? A Tandoor is a pitcher shaped oven made of clay. It's slow and steady heat seals in the juices and flavor of Meat, Poultry, Seafood and bakes them to perfection. All of our breads like Naan, Kulcha, Roti and whole wheat Paratha are baked fresh on order.

TANDOORI CHICKEN TIKKA (GF)	18
Tender boneless chicken breast pieces marinated in delicately spiced yogurt & cooked on skewers in our tandoor	
TANDOORI SHRIMP (GF)	22
Fresh jumbo shrimp marinated in delicately spiced yogurt and cooked on skewers in our tandoor	
SHRIMP & CHICKEN TIKKA (GF)	21
Jumbo shrimp & chicken breast pieces marinated with freshly ground spices & herbs, then grilled in our clay oven	
MINT CHICKEN KABAB (GF)	18
Chicken morsels marinated overnight in Chef's secret spices and cooked on skewers in our tandoor	
FISH & SHRIMP (GF)	23
Thick pieces of fresh salmon filet & jumbo shrimp marinated and baked in our tandoor, served with green vegetables	
BOTI KEBAB (GF)	21
Chunks of lean lamb marinated in spices and herbs then broiled to perfection on skewers in tandoor	
TANDOORI CHICKEN (GF)	16
Tender boned chicken marinated in yogurt & spices then cooked on skewers in our tandoor	
TANDOORI SALMON TIKKA (GF)	21
Thick pieces of fresh salmon filet marinated and baked in our tandoor, served with green vegetables	
TANDOORI MIXED GRILL (GF)	22
Combination of tandoori specialties like chicken, lamb, shrimp and fish served with fresh vegetables	
LAMB CHOPS (GF)	32
Lamb chops marinated in delicately spiced paste then barbecued to perfection our tandoor	

All entrées served with long grain steamed basmati rice

CHICKEN ENTRÉES

CHICKEN TIKKA MASALA (GF)	18
Tender chicken breast pieces cooked in our tandoor, then simmered in a creamy tomato sauce	
CHICKEN MAKHANI (GF)	18
Hand pulled tandoori chicken pieces cooked in a buttery tomato sauce and herbs	
CHICKEN SAAG (GF)	18
Boneless chicken pieces cooked with spinach and flavored with freshly ground ginger, garlic and spices	
CHICKEN CURRY (GF)	17
Boneless chicken pieces cooked in heavenly curry sauce, seasoned to your taste	
CHICKEN VINDALOO (GF)	17
Boneless chicken pieces cooked in tangy and highly spiced sauce with potato cubes	
CHICKEN KRAHI (GF)	17
Boneless chicken pieces cooked with sliced onion, green pepper, tomato and fresh ginger, garlic and spices	
CHICKEN KORMA (GF)	17
Boneless chicken pieces cooked in cashews & fried onion sauce added with Indian spices & cooked to perfection	
CHICKEN COCONUT (GF)	18
Boneless Chicken pieces cooked in ginger, garlic, coconut milk, green chilies and fresh herbs	
CHICKEN ACHARI (GF)	17
Boneless chicken pieces cooked in curry sauce with touch of mixed pickles	

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LAMB & GOAT ENTRÉES

KRAHI (GF)	20
Tender meat pieces cooked with sliced onion, green pepper, tomato and fresh ginger in a miniature wok	
ROGAN JOSH (GF)	21
Tender meat pieces cooked in a delicately spiced sauce with a touch of sour cream and fresh tomatoes	
KORMA (GF)	21
Tender meat pieces cooked in cashew nuts and almonds paste enriched with fresh cream	
TIKKA MASALA (GF)	21
Tender meat pieces cooked in an appetizing tomato and butter sauce with fresh herbs & spices	
CURRY (GF)	20
Tender meat pieces cooked in thick classic curry sauce garnished with cilantro	
SAAG (GF)	21
Tender meat pieces cooked with spinach, spices & herbs	
VINDALOO (GF)	20
Tender meat pieces cooked in a tangy and highly spiced sauce with potato cubes	

SEAFOOD ENTRÉES

SHRIMP TIKKA MASALA (GF)	21
Marinated & skewer cooked fresh jumbo shrimps in rich creamy tomato sauce	
SHRIMP PALAK (GF)	21
Fresh jumbo shrimp cooked in a creamy spinach sauce	
SHRIMP COCONUT CURRY (GF)	21
Fresh jumbo Shrimp cooked in ginger, garlic, coconut milk, chili and fresh herbs	
SHRIMP KORMA (GF)	21
Jumbo shrimp cooked in a creamy sauce flavored with nuts	
FISH CURRY (GF)	20
Fresh Salmon cooked in a classic curry sauce garnished with cilantro	
FISH TIKKA MASALA (GF)	21
Marinated & skewer cooked thick salmon cubes in rich creamy tomato sauce	
FISH COCONUT CURRY (GF)	20
Fresh Salmon cubes cooked in ginger, garlic, coconut milk, green chili and fresh herbs	
CRAB MEAT MASALA (GF)	23
Shredded crab meat sautéed with roasted spices in a zesty tomato onion sauce	
SHRIMP LEMON PEPPER (GF)	22
Fresh jumbo shrimp cooked with fresh lemon & green pepper, garnished with cilantro	

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VEGETERIAN SPECIALTIES

MALAI KOFTA	15
Vegetable & homemade cheese balls cooked in an onion and creamy sauce with almonds, cashews and raisins	
PALAK PANEER (GF)	16
Fresh spinach with homemade cheese cubes cooked in mild spices & herbs	
MATAR PANEER (GF)	15
Fresh peas & homemade cheese cubes cooked in a mildly spiced sauce	
DAL MAKHNI (GF)	14
A variety of lentils, slow simmered and sautéed with fresh garlic, ginger, tomato, fresh herbs & spices	
PANEER TIKKA MASALA (GF)	16
Homemade cheese cubes cooked in an appetizing tomato and butter sauce with fresh herbs	
VEGETABLE KORMA (GF)	15
Variety of fresh garden vegetables cooked in light cream sauce and special blend of spices, garnished with nuts	
VEGETABLE JALFRIEZE (GF)	15
Fresh mixed vegetables sautéed with asparagus, scallion, green pepper, homemade cheese, onion, tomatoes, herbs and spices	
PANEER KRAHI (GF)	16
Homemade cheese cubes sautéed in a high flamed wok with onions, peppers, tomato, ginger, garlic and spices	

VEGAN SPECIALTIES

DAL TADKA (V) / (GF)	14
Fresh yellow lentils cooked with fresh garlic, ginger, tomato, herbs	
EGGPLANT BHARTHA (V) / (GF)	15
Tandoor roasted & mashed eggplant sautéed with onion, tomatoes, garlic, ginger, sprinkle of cilantro	
GOBI TAWA MASALA (V) / (GF)	15
Cauliflower florets cooked with onion, tomato herbs & spices on a high heat flat pan	
CHANA MASALA (V) / (GF)	14
Garbanzo beans and diced potatoes cooked in north Indian style sauce	
BHINDI MASALA (V) / (GF)	15
Fresh baby okra sautéed with onion, tomato, green pepper, cilantro, fresh herbs & spices	
VEGETABLE COCONUT (V) / (GF)	15
Assortment of fresh garden vegetables cooked in ginger, garlic, coconut milk, fresh herbs & spices	

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RICE ENTRÉES

VEGETABLE BIRYANI (V) / (GF)	15
Naturally fragrant basmati rice steam cooked with fresh garden vegetables and exotic spices	
PANEER BIRYANI (GF)	16
Naturally fragrant basmati rice steam cooked with homemade cheese and herbal spices garnished with nuts and raisins	
CHICKEN BIRYANI (GF)	17
Chicken marinated with spices and saffron, then steam cooked with basmati rice, cashews and raisins	
LAMB BIRYANI (GF)	20
Juicy lean pieces of lamb, cooked with basmati rice and spices with sprinkle of nuts	
FISH BIRYANI (GF)	20
Long grain basmati rice and fresh salmon cooked with a blend of spices and nuts	
SHRIMP BIRYANI (GF)	21
Long grain basmati rice and jumbo shrimp cooked with a blend of spices and nuts	
GOAT BIRYANI (GF)	19
Fresh goat (with bone) cooked with basmati rice, herbs and spices, cilantro and nuts	
FISH & SHRIMP BIRYANI (GF)	21
Basmati rice flavored with saffron, cooked with shrimp, fish, nuts and blend of spices	
LEMON RICE (V) / (GF)	6
Long grain lemon flavored basmati rice steam cooked with lightly spiced peas and mustard seed	
RICE PILAU (V) / (GF)	6
Flavored basmati rice cooked with green peas, cumin and nuts	
SIDE ORDER OF BASMATI RICE (V) / (GF)	3

BREADS (Freshly baked in our Tandoor)

NAAN	3
Traditional Punjabi unleavened white flour bread baked in our tandoor	
GARLIC NAAN	4
Unleavened white flour bread baked with fresh garlic and cilantro	
ROTI	3
Whole wheat unleavened bread baked in our clay oven	
PARATHA	3
Multilayered whole wheat bread topped with butter	
ALOO PARATHA	4
Whole wheat bread stuffed with mildly spiced potatoes	
ONION & PANEER KULCHA / ONION KULCHA / ALOO KULCHA	4
Naan bread filled with spiced onions & cheese or spiced onions or mildly spiced potatoes	
PESHAWARI NAAN	4
Unleavened white flour bread stuffed with cherries and slightly sweet coconut, baked in our clay oven	
KEEMA NAAN	4
White flour bread stuffed with minced mildly spiced meat	
ROSEMARY NAAN	4
Traditional Punjabi unleavened white flour bread baked with rosemary	
BULLET NAAN	5
Traditional Punjabi unleavened white flour bread baked with green chilies	
MASALA NAAN	4
Traditional Punjabi unleavened white flour bread baked with light spices	
POORI (2 PCS)	4
Deep Fried whole wheat flour puffy bread	
ASSORTED BASKET OF BREAD	9
Perfect combination of breads from our clay oven like plain naan, garlic naan and aloo paratha	

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SIDE ORDERS

RAITA (GF) Refreshing yogurt with shredded cucumbers, roasted cumin and herbs	3
PLAIN YOGURT (GF)	2
MANGO CHUTNEY (GF) Sweet & mildly spiced mangoes and herbs	3
ONION CHUTNEY (GF) Spicy onion and tomato relish	2
ROASTED PAPAD (V) / (GF) Thin and crispy tortillas made from lentil flour & black peppers	2
ACHAR (V) / (GF) Hot & Spicy mixed Indian pickles	2
STEAMED BROCCOLI (V) / (GF)	5

BEVERAGES

LASSI - SWEET, MANGO OR STRAWBERRY A delicious soothing yogurt shaken drink served sweet, mango or strawberry	4
PINA COLADA A non-alcoholic drink	4
MANGO JUICE	3
MINERAL WATER	3
SPARKLING WATER	4
SOFT DRINKS	2
ICED TEA Sweet or Unsweet	2
COFFEE Freshly Brewed	2
INDIAN TEA Brewed with Cardamoms	3
CHAI (No Refills) Darjeeling tea made with flavorful spices and milk then boiled together in water	3
ICED CHAI (No Refills)	4