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All Appetizers come with mint & Tamarind Chutneys Get your choice of bread fire.

Papadums Crispy lentil wafers baked on an open fire. Two pieces. \$2.95
Onion Bhaji Chopped onions breaded in chickpea flour fried crispy. \$6.25
Samosas Delicious crisp pasty triangles filled with spiced peas & meat or potatoes. Two pieces. Veggie
Pakora Battered veggie or meat fritters, fried golden & served with tangy chutney. Veggie
Veggie Platter Delicious hot combo plate of two veggie samosa, one papadum, four pakora & four onion bhaji. \$12.75
Soups & Salads Spinach Salad
Spinach & Chicken Salad \$7.95
Mulligatawny Soup Mixture of lentils and chicken in a mildly spicy broth. \$7.95
Lentil Soup Hearty lentil & turmeric soup. \$5.25

Breads

Fresh baked daily in authentic clay oven.

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Roti
Baked whole wheat bread.
\$3.75
Paratha
Multi-layered whole wheat bread.
\$5.25
Naan
Baked unleavened white bread
\$3.75
Garlic Naan
Bread layered with fresh garlic & cilantro
\$4.25
Casa Nasa
Saag Naan
Bread stuffed with spinach & spices \$6.75
\$6.75
Keema Naan
Break stuffed with minced lamb & spices.
\$6.75
Cheese Naan
Cheese stuffed bread baked in oven
\$6.95
Kashmiri Naan
Bread stuffed with coconut & raisins.
\$6.75
Allu Naan
Stuffed bread with mash potatoes & spices.
\$5.25
Onion Kulcha
Bread stuffed with fresh onions & spices. \$5.25
Garlic Cheese Naan
Stuffed with cheese and layered with
fresh garlic. \$7.25

Tandoori Specials

All Tandoori Specials served sizz	ling on a hot platter with basmati rice.
Chicken Tandoori Chicken deeply marinated in yogurt, lemon, garlic, ginger & fresh ground spices. \$15.25	Sheesh Kabab Minced lamb marinated in aromatic herbs & ginger; skewered & oven roasted\$19.95
Chicken Tikka Boneless chicken marinated in fresh ground spices & roasted. \$16.75	Mixed Grill Delicious combo of chicken tikka, Tandoori chicken, shrimp and sheesh Kabob\$23.95
Shrimp Tandoori Fresh shrimp deeply marinated with carom seeds	

Vegetarian Delights All dishes served with steamed basmati rice.

Daal Makhani Lightly spiced lentils; simmered\$13.95	Veggie Korma Mixed veggies simmered in creamy cashew sauce with fresh spices & herbs.
Paneer Pasanda Home made cheese & dried nuts cooked in creamy tomato sauce.	Mushroom Masala Fresh mushrooms sautéed with onion,
\$15.25	tomato & spices in a creamy sauce. \$14.25
Palak Paneer	
Cream spinach mixed greens of cheese,	Malai Kufta
spinach & spices in a creamy sauce. \$13.95	Savory paneer & veggie rounds served in cashew & saffron sauce.
	\$14.25
Paneer Bhuna	
Fresh cheese simmered with tomatoes,	Alu Ghobi
onion & green peppers.	Fresh cauliflower & potatoes slow-cooked
\$14.75	with onions, ginger & tomatoes.
	\$14.25
Bhartha	
Flame-roasted eggplant puree topped with	Channa Masala
cumin, tomato & fresh herbs.	Chickpeas simmered in whole & fresh
\$14.25	ground spices.
	\$13.95

Chef Specials

Butter Chicken

Creamy savory sauce with chicken. \$17.25

Coconut Curry

Festival of Curries

All dishes served with steamed basmati rice.

Traditional Curry

These curries are made from simple ancient recipes with a base of onion, tomato & fresh ground or whole spices.

Veggie	\$14.25
Chicken	
Shrimp	
Lamb	

Vindaloo

Lamb\$18.25

Korma

Considered the royalty of curries due to it's richness in cream & garnishes of nuts & raisins. Mildy sweet.

Chicken	\$15.25
Shrimp	\$17.25
Lamb	\$18.25

Mango Curry

Masala

Saag

 Creamed spinach with mixed greens

 Chicken
 \$15.25

 Shrimp
 \$17.25

 Lamb
 \$18.25

Rice Specials

Palow Rice

Rice cooked with chopped onions, peas & saffron.

\$6.95

Biryani

Rice simmered with choice of meat or vegetables & whole spices, garnished with nuts & raisins. All served with raita

Veggie	\$11.95
Chicken	\$12.95
Shrimp	
Lamb	\$14.95

Side Orders

Lemon Mango Pickle

Tangy and spicy mango & lemon relish.

\$3.7

Mango Chutney

Sweet and Sour Mango Sauce

.....\$3.75

Raita

Mildly spiced yogurt blended with cucumbers & tomatoes.

.....\$3.75

Desserts

Rice Pudding

Basmati rice cooked with milk and sugar. Flavored with saffron.

\$5.25

Gulab Jamun

Sweet Indian doughnuts fried golden brown & smothered in homemade syrup. Served warm or cold.

......\$5.25

Kulfi

Indian ice cream flavored with nuts, gold raisins and saffron.

.....\$5.25

Mango Ice Cream

House made ice cream made with fresh mangoes.

\$4.95

Refreshments

Chai

Asaam Black Tea with spices & milk.

....\$3.75

Coffee

Always served fresh & hot.

...\$3.25

Mango Lassi

Chilled homemade yogurt blended with sweet mango pulp.

....\$4.25

Sweet Lassi

Chilled homemade yogurt drink. Served sweet or salty.

..\$4.25