

Appetizers

Served with a mint and tamarind chutney

Samosa Sampler 5

1 Veg Samosa & 1 Chicken Samosa

Chicken Pakoras 6

Chicken battered in chickpea flour
& deep fried

Aloo Tikki 6

Potato patty topped with yogurt,
garbanzo beans, onions, mint &
tamarind chutney

Vegetable Samosa (V) 5

Potatoes, green peas, and spices
wrapped in a pastry dough & fried

Chicken Samosa 6

Chicken, green peas, and spices
wrapped in a pastry dough & fried

Vegetable Pakoras (V) 4

Seasoned mixed vegetables
battered in chickpea flour & deep
fried

Assorted Snacks 8

1 Veg Samosa, 1 Chicken Samosa,
2 Chicken Pakoras, 2 Veg Pakora

Samosa Chaat 6.50

Chopped Vegetable Samosas
topped with raita & chutneys

Paneer Pakoras 5.50

Homemade cheese pieces
battered in chickpea flour & deep
fried

Mango Cauliflower (V) 7

Fried cauliflower tossed in a mango
sauce

Tandoori Flat Breads

All of our flat breads are baked fresh in a charcoal clay oven

Naan 2

Garlic 3

Butter 3

Tandoori Roti 3

Round whole wheat bread

Paneer Naan 5

Stuffed with mildly spiced
homemade cheese & onions

Quesadilla Naan 5.50

Stuffed with fresh mozzarella
cheese

Peshwari Naan 5.50

Stuffed with coconut, cashew, nuts,
raisins, brushed with honey

Spinach Naan 4.50

Stuffed with fresh spinach & spices

Onion Naan 4.50

Stuffed with seasoned onions

Tandoori Flame Grilled

Meats marinated overnight and barbequed over an open charcoal flame served with carrots, onions, and green peppers served with a side of basmati rice

Tandoori Chicken 16

½ chicken

Chicken Tikka 16

Cubes of chicken breast

Lamb Boti Kabob 18

Cubes of boneless lamb leg

Tandoori Shrimp 17

Jumbo Shrimp

Mixed Grill 20

Assortment of Tandoori Chicken, Lamb Boti, Chicken Tikka, & Tandoori Shrimp

Seafood 16.50

Shrimp Masala

Shrimp cooked in a tomato-based sauce, with cream, bell peppers & spices

Shrimp Coconut Korma

Shrimp cooked in a coconut-based sauce & spices

Hawaiian Shrimp Curry

Shrimp cooked in a pineapple sauce made with onions, garlic, & spices

Shrimp Curry

Shrimp cooked in a sauce made with garlic, onions, & spices

Shrimp Saag

Shrimp cooked in a spinach cream sauce with spices

Shrimp Biryani

Rice dish cooked with raisins, green peas, onions, cashews & spices. Served with a small bowl of raita.

Fish Masala

Boneless fish cooked in a tomato-based sauce, with cream, bell peppers & spices

Fish Curry

Boneless fish cooked in a sauce made with garlic, onions, & spices

Chicken 15

Chicken Tikka Masala

Chicken Tikka cooked in a tomato-based sauce, with cream, bell peppers & spices

Butter Chicken

Chicken cooked in a sauce of tomatoes, butter, cream & spices

Chicken Coconut Korma

Chicken cooked in a coconut curry with spices

Hawaiian Chicken Curry

Chicken cooked in a pineapple sauce made with onions, garlic, & spices

Chicken Curry

Chicken cooked in a sauce made with garlic, onions, & spices

Chicken Korma

Chicken cooked in a sauce made with cashews, raisins, cream, onions, garlic & spices

Chicken Tikka Saag

Chicken Tikka cooked in a spinach cream sauce with spices

Chicken Vindaloo (MED OR HOT ONLY)

Chicken cooked in a sauce made with potatoes, onions, garlic, vinegar, & spices

Mango Chicken Curry

Chicken cooked in a mango curry sauce

Kerla Chicken

Chicken cooked with potatoes, carrots, peas, coconut milk & spices

Chicken Jalfrezi

Chicken sautéed with bell peppers, carrots, cauliflower, onions, and spices

Chicken Biryani

Rice dish cooked with raisins, green peas, onions, cashews & spices. Served with a small bowl of raita.

All entrees are served mild, medium, hot, or extra hot with a side of basmati rice

Please let your server know of any food allergy, intolerance, or dietary restrictions

Lamb 17

Lamb Masala

Lamb cooked in a tomato-based sauce, with cream, bell peppers & spices

Lamb Makhani

Lamb cooked in a sauce of tomatoes, butter, cream & spices

Lamb Coconut Korma

Lamb cooked in a coconut curry & spices

Hawaiian Lamb Curry

Lamb cooked in a pineapple sauce made with onions, garlic, & spices

Lamb Vindaloo (MED OR HOT ONLY)

Lamb cooked in a sauce made with potatoes, onions, garlic, vinegar & spices

Lamb Curry

Lamb cooked in a sauce made with garlic, onions, & spices

Lamb Korma

Lamb cooked in a sauce made with cashews, raisins, cream, garlic, onions & spices

Lamb Saag

Lamb cooked in a spinach cream sauce with spices

Lamb Jalfrezi

Lamb sautéed with bell peppers, carrots, cauliflower, onions, and spices

Rogan Josh

Lamb cooked in a sauce made of onions, garlic, nuts, cream & spices

Lamb Biryani

Rice dish cooked with raisins, green peas, onions, cashews & spices. Served with a small bowl of raita.

All entrees are served mild, medium, hot, or extra hot with a side of basmati rice

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Vegetarian 13

Chilly Paneer

Homemade cheese stir-fried with bell peppers, onions, & spices

Bhindi Aloo (V)

Cut okra, cooked with potatoes, onions, garlic, tomatoes & spices

Bengan Bhartha

Roasted eggplant cooked with onions, tomatoes, cream, & spices

Daal Makhni

Brown lentils cooked with onions, tomatoes, butter, & spices

Channa Masala (V)

Garbanzo beans cooked with onions, tomatoes, & spices

Daal Tadka (V)

Yellow lentils cooked with onions, tomatoes, & spices

Aloo Gobhi (V)

Cauliflower & potatoes cooked with onions, tomatoes, & spices

Malai Kofta

Veggie balls deep fried & cooked in a sauce of onions, cashews, cream & spices

Paneer Masala

Homemade cheese cooked in a tomato-based sauce with cream & spices

Vegetable Masala

Mixed vegetables cooked in a tomato-based sauce with cream & spices

Vegetable Coconut Korma (V)

Mixed vegetables cooked in a coconut-based sauce & spices

Vegetable Curry (V)

Mixed vegetables cooked in a sauce made with garlic, onions, & spices

Vegetable Korma

Mixed vegetables cooked in a sauce made with cashews, raisins, cream & spices

Saag Paneer

Homemade cheese cooked in a spinach cream sauce with spices

Vegetable Biryani

Rice dish cooked with raisins, green peas, onions, cashews & spices. Served with a small bowl of raita.

All entrees served mild, medium, hot, or extra hot with a side of basmati rice

Please let your server know of any food allergy, intolerance, or dietary restrictions

Condiments

Raita 3

Yogurt made with diced cucumbers, carrots, cumin seeds & spices

Mixed Pickle 3

Mixed Indian pickle

Papadum 3

Spiced lentil wafers made with cumin seeds & baked in tandoor

Onion Salad 2

Sliced onions & spicy peppers

Kid's Menu 6

Chicken Pakora Meal

Chicken Pakora, Waffle Fries, Drink

Quesadilla Meal

Cheese Quesadilla Naan, Waffle Fries, Drink

Beverages

Mango Lassi 5

Homemade yogurt blended with mangos

Iced Chai 4

Strawberry Lassi 5

Homemade yogurt blended with strawberries

Indian Coffee 4

Mango Lemonade 4

Mineral water 4

San Pellegrino

Chai 4

Indian tea made with spices & milk

Soft Drinks 3

Coke, Diet Coke, Coke Zero, Dr. Pepper, Diet Dr. Pepper, Root Beer, Sprite, Lemonade, Fanta, Iced Tea

Desserts 5

Mango Ice Cream

Mango flavored ice cream

Kheer

Rice pudding

Kulfi

Homemade Indian ice cream made with pistachios

Gulab Jamun

Small round pastry soaked in a cardamom flavored syrup