



Traditional Indian Dishes

Vegetarian Samosa

Crispy fried pastry stuffed with potatoes and peas.
\$5

Chicken Chaat

Shredded pieces of white meat chicken and cucumber delicately tossed in our own tangy, sweet and sour yogurt sauce.
\$8

Shrimp Masaledar

Jumbo shrimp sauteed with ginger and garlic served with Poori bread.
\$8

Paneer Tikka

Cottage cheese marinated with fresh garlic and ginger, baked on a skewer in our tandoori oven.
\$15

Chicken Tikka

Tender boneless pieces of chicken marinated in a special sauce, barbecued to perfection in our tandoori oven.
\$14

Tandori Chicken

Chicken marinated in tandoori Masala and yogurt baked on skewers in our tandoori oven.
\$18

Lamb Kabab

Tender pieces of lamb marinated in a delicate blend of herbs and spices then cooked to perfection on skewers over charcoal.
\$19

Makhni Tikka

Tender boneless pieces of chicken marinated in a special creamy mint flavor sauce, cooked on skewers over charcoal in our tandoori oven.
\$19

Seekh Kabob

Ground spicy lamb, baked to perfection in our tandoori oven.
\$19

Tandoori Mixed Grill

Combination of tandoori chicken, chicken tikka, lamb kabob, seekh kabob and tandoori shrimp served with sauteed onions.
\$23

Shahi Paneer

Homemade cottage cheese sauteed with fresh ginger and garlic, cooked in tomato sauce.
\$15

Aloo Gobhi

Cauliflower and potatoes cooked in a flavorful sauce with herbs and spices.
\$15

Saag Paneer

Homemade cheese and spinach cooked with garlic ginger herbs and spices.
\$15

Dal Makhni

Aromatic lentils cooked with ginger, garlic and onions.
\$15

Khattey Aloo

Chef's vegetarian specialty.
\$15

Vegetable Briyani

Aromatic Indian basmati rice cooked with exotic spices and fresh herbs.
\$17

Chicken Tikka Masala

Tender chicken pieces marinated in yogurt and spices, cooked in creamy tomato sauce.
\$18

Chicken Kadahi

Boneless chicken sauteed with green chilies, fresh tomatoes and exotic Indian spices.
\$18

Chicken Vindaloo

Boneless chicken pieces cooked with potatoes and spices in a hot sauce.
\$18

Shrimp Curry

Jumbo shrimp cooked in a traditional curry sauce with exotic herbs and spices.
\$23

Goan Fish Curry

Chef's specialty.
\$21

Lamb Bhuna

Tender tandoori lamb cubes prepared with fresh ginger, onions, peppers, tomatoes, and garlic.
\$18

Bread

Chapati • Aloo Paratha • Garlic Nan • Chicken Nan • Cheese Nan
\$4

Dessert

Kulfi \$6 • Kheer \$5

*All entrees are served with basmati rice, plain naan, lentils of the day and raita.

For parties of 6 or more, an 18% service charge will be added.
There is a minimum charge of \$13 per person.

