Traditional Indian Dishes

Vegetarian Samosa
Crispy fried pastry stuffed with potatoes and peas. $7

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

Shrimp Malai Lamb
Jumbo shrimp sautéed 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. $14

Chicken Tikka
Tender boneless pieces of chicken marinated in a special sauce, barbecued to perfection in our tandoori oven. $10

Tandoori Chicken
Chicken marinated in tandoori Masala and yogurt baked on skewers in our tandoori oven. $15

Lamb Kabab
Tender pieces of lamb marinated in a delicate blend of herbs and spices then cooked to perfection on skewers over charcoal. $10

Makhani Tikka
Tender boneless pieces of chicken marinated in a special creamy sauce, cooked on skewers over charcoal in our tandoori oven. $10

Seekh Kabab
Ground spicy lamb, baked to perfection in our tandoori oven. $10

Tandoori Mixed Grill
Combination of tandoori chicken, chicken tikka, lamb kabab, seekh kabab and tandoori shrimp served with sautéed onions. $23

Shahi Paneer
Homemade cottage cheese sautéed with fresh ginger and garlic, cooked in tomato sauce. $10

Aloo gobhi
Cauliflower and potatoes cooked in a flavorful sauce with herbs and spices. $10

Saag Paneer
Homemade cheese and spinach cooked with garlic ginger herbs and spices. $10

Dal Makhni
Aromatic lentils cooked with ginger, garlic and onions. $10

Khattey Aloo
Chef’s vegetarian specialty. $10

Vegetable Bryani
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. $15

Chicken Kadai
Boneless chicken sautéed with green chilies, fresh tomatoes and exotic Indian spices. $15

Chicken Vindaloo
Boneless chicken pieces cooked with potatoes and spices in a hot sauce. $15

Shrimp Curry
Jumbo shrimp cooked in a traditional curry sauce with exotic herbs and spices. $24

Goan Fish Curry
Chef’s specialty. $24

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

Bread
Chapati • Alu Paratha • Garlic Nan • Chicken Nan • Cheese Nan $4

Dessert
Kulfi $6 • Khoya $5

*All entrees are served with basmati rice, plain naan, lentils of the day and naan.
For parties of 6 or more, an 18% service charge will be added.
There is a minimum charge of $15 per person.