

STARTERS

- ONION BHAJI *diced onion and potato in a spicy gram-flour batter* 3.95
TANDOORI CHICKEN WINGS *spices, 'tandoor' broiled, please allow additional time* 7.95
BHEL PURI *puffed rice, Indian savories and chutneys* 5.50
DAHI BHALLA *chilled soaked lentil dumplings with yogurt & tamarind chutney* 3.95
CHAAT PAPRI *flour crisps, potato, garbanzo, yogurt & tamarind chutney* 5.50
SHAMMI KABAB *spiced ground beef and lentil patties* 5.50
KACHUMBAR *diced cucumber, onion, tomato with spices* 3.75
SAMOSA *Indian turnovers, potato, mango powder, spices* 4.50

CURRIES

- BUTTER CHICKEN *tandoori chicken simmered in creamy tomato sauce* 13.95
CHICKEN KADAI **Hot n Spicy** *thick tomato sauce, pounded spices, ginger garlic* 13.50
ROGAN JOSH *traditional lamb curry ginger garlic onion tomato spices* 14.95
VINDALOO* *curried lamb & potato in fiery hot n tangy sauce* 14.95
SAAG GOSHT* *lamb creamed spinach, Indian seasoning* 14.95
KORMA* *mild but flavorful lamb in a creamy sauce* 14.95
HYDRABADI KEEMA *curried ground beef with potatoes* 12.95
CHICKEN CURRY *stewed with turmeric and other spices* 12.50
FISH CURRY *cod, coconut, curry leaves, fenugreek n mustard seeds* 14.95
CHICKEN JHALFREZI *onion, tomato, pepper, ginger julienne* 13.50
DAL WALI MURGEE *medium spicy chicken curry with lentils* 13.95
**can prepare these with chicken (dark meat only)* 13.95

TANDOORI & OTHER KABABS

- TANDOORI CHICKEN *marinated and tandoor broiled* 14
SEEKH KABAB *ground beef cooked on skewers* 12.95
PATHAR KABAB *marinated lamb scaloppini grilled* 14.95
CHOOZA KABAB *grilled chicken onion tomato pepper with curry sauce* 13.95
HARA KABAB *marinated grilled chicken, cilantro, ginger, garlic, spices* 12.95

BIRYANI

Rice specialties prepared with nuts, raisins, aromatic spices

LAMB 14.95

CHICKEN 13.95

VEGETABLE 12.95

FOR OUR VEGETARIAN GUESTS

*Vegetarian Entrees are served with steamed Basmati rice and a side of our famous Black Lentils.
Sides of some vegetarian selection are also available as an addition to an entree.*

VEGETARIAN THALI *a combination platter of salad, saag paneer, bharta, lentils, nan, basmati rice, Cucumber raita 14.95. Add rice pudding/gulab jamun for 1.95.*

VEGETARIAN CURRY *assorted vegetables in a curried sauce 12.95/4.95*

PANEER MAKHANI *Indian cottage cheese in creamy tomato cashew sauce 13.5*

SAAG PANEER *curried spinach with cubes of Indian cottage cheese 12.95/4.95*

KADAI CHOLE *hot n spicy chick peas, thick tomato sauce 12.95/3.95*

BHARTA *roasted pureed eggplant, chopped onion, tomato 12.95/4.95*

DAL MAKHANI *black lentils, simmered overnight with spices 9.95*(No side)/ 3.75*

JEERA ALOO *cubed potato, broiled cumin 12/2.95*

CUCUMBER RAITA *cooling grated cucumber in beaten yogurt 2.95*

MANGO PICKLE 1.35

SWEET MANGO CHUTNEY 1.95

BREADS

NAAN *leavened white flour, baked in tandoor 1.95*

ROTI *unleavened whole wheat flat bread 1.95*

PARATHA *whole wheat, multi layered, lightly pan fried 2.50*

ONION KULCHA *stuffed with spiced onion 2.50*

GARLIC NAAN *great as a starter too 2.50*