

APPETIZERS

V SAMOSA • Mashed Potatoes, Peas, & Thin Pastry Cover	4.95	V VEGETABLE PAKORA • A Mixed Vegetable, Lentil Fritter	3.95
V PANI POORI • Indian Street Food. Garbanzo Beans, Avocado, Cilantro	4.95	V AVOCADO BENGALI JHALMURI • Puffed Rice, Avocado, Potatoes, Tomatoes, Chutneys	7.95
CHICKEN PAKORA • Lentil Flour Coated over Chicken Tenders	5.95	CUT MIRCHI • Lentil Flour Battered Anaheim Pepper, Dry Mango Seasoning	5.95
PEPPERY CALAMARI • Crisp Calamari Seasoned Black Pepper & Dry Pomegranate	7.95	V MIXED PLATTER • Samosa, Vegetable Pakora, & Cut Mirchi	7.95

SOUPS & SALADS

V GF KACHUMBER • Salad, Diced Cucumbers, Tomatoes, & Lemon Dressing	3.95	V GF LENTIL SOUP • Yellow Lentils, Chickpeas, Carrots, Peas, Mustard Seeds & Curry Leaves	4.95
V BUTTERNUT SQUASH SOUP • Cumin Spiced House Specialty	5.95	V GF RASAM • Chettinadu Style, Tomato Soup, Tamarind, Cumin, and Curry Leaves	2.95

DOSA

South Indian Dosa Rolls Traditional Lentil Crepes Served with Assorted Chutneys

V GF MASALA DOSA • Thin Lentil Crepe & Spiced Potato Stuffing	9.95	V GF UTTAPAM • A Trio of Mini Rice Crepes, a Chef Choice of Toppings	9.95
GF PANEER TIKKA DOSA • Grated Cheese, Chopped Peppers, & Tomatoes	10.95	GF CHICKEN TIKKA DOSA • Chicken Tikka with Diced Peppers and Tomatoes	10.95

FROM TANDOOR OVEN

Tandoor Clay Oven Kebabs from Northern India

GF CHICKEN TANDOORI • Leg Quarters, Tikka Sauce, Served with Grilled Onions, & Bell Peppers	12.95	GF CHICKEN TIKKA • Chicken Breast Cubes, Mustard, Fenugreek, Yogurt Marination	12.95
GF MIXED GRILL • Chicken Tikka, Lamb Botti Kabab, & Tandoor Tiger Shrimp	17.95	GF RESHMI KEBAB • Cashew Crusted Chicken Breast, Marinated in Yoghurt, & Spices	14.95
GF SALMON TANDOORI • Atlantic Salmon, roasted Cumin, Coriander, Lemon juice	18.95	GF LAMB CHOPS • Rack of Lamb, Marinated Yogurt, & House Spices	17.95
GF MUTTON VEPUDU • Mutton, Curry Leaves, & Tellicherry Peppers	14.95	GF LAMB BOTI KEBAB • Tender Leg of Lamb, Star Anise, Yogurt Marination	16.95

NON-VEGETARIAN

GF TIKKA MASALA • Choice of Chicken/Lamb/Shrimp Grilled in Tandoor Oven, Simmered in a Creamy Tomato Sauce LAMB +2 SHRIMP +4	13.95	GF CHICKEN MAKHANI • Boneless Chicken Tenders Cooked in Creamy Tomato, & Cashew Sauce	13.95
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GF COCONUT KORMA • Choice of Chicken/Lamb/Shrimp cooked in Creamy sauce ,almond, coconut LAMB +2, SHRIMP +4	13.95	GF MADRAS MASALA • Choice of Chicken/Lamb from Chettinad Region of Southern India, Pepper, Fennel, & Curry Leaves LAMB +2	12.95
GF LAAL MAAS • Rajasthani Lamb Curry , Sweet chili , black cardamom	14.95	GF SAAG • Choice of Chicken/Lamb/Shrimp Slow Cooked in Spinach & Onion Sauce LAMB +2 SHRIMP +4	11.95
GF LAMB VINDALOO • Boneless Lamb Cooked in Sauce Made with Vinegar, Red Chilies, Garlic, Tamarind, & Spices	14.95	GF MALABAR FISH CURRY • Tilapia Fish, Sautéed Onions, Coconut, Curry Leaves from the state of Kerala	16.95

VEGETARIAN DELIGHTS

V GF ALOO GOBI • Cauliflower & Potatoes in a Masala Sauce	10.95	GF PANEER KARAI MASALA • Paneer Cheese Stir Fried with Peppers & Onions	12.95
GF PANEER SAAG • Paneer Cooked with Spinach & Onion Sauce	12.95	GF PANEER MAKHANI • Homemade Cheese Cooked with Tomato Sauce & Onions	12.95
V GF TOMATO DAL/SPINACH/DAL MAKHNI • Seasoned Yellow Lentils / Black Lentils Simmered Overnight	10.95	V GF CHANA MASALA • Garbanzo Beans, Black Cumin, Onion sauce	9.95
V GF VEGETABLE COCONUT KORMA • South Indian Vegetables Mix , coconut , onion sauce	10.95	V GF HYDERABADI BAGARA BAINGAN • Baby Egg Plants Cooked in Sesame, Coconut, & Tomatoes	11.95
V GF PUMPKIN MASALA • Pumpkin Cubes, Onions, Tomatoes, & Home style	9.95	V GF OKRA MANGO MASALA • Diced tender Okra, Potato, & Mango Stir Fried in Cumin & Coriander	10.95

INDO CHINESE

GOBI MANCHURIA/CHICKEN MANCHURIA • Cauliflower/Chicken Floured cubes, Sautéed Chili Garlic Sauce	11.95	CHILI PANEER/CHILI CHICKEN • Paneer Cheese/Chicken, Sautéed Chili, & Celery Sauce	11.95
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BIRYANI

Basmati rice slow cooked with spices in dum style, served with yogurt raita

VEGETABLE BIRYANI	11.95	CHICKEN BIRYANI	13.95	LAMB BIRYANI	14.95
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NAAN

Traditional Indian Bread Cooked in Tandoor Oven

PLAIN / BUTTER NAAN	1.95	GARLIC NAAN	2.95	CHILI NAAN	2.95
V ROTI • Whole Wheat Bread	1.95	ASSORTED BREAD BASKET • Plain Naan, Onion Naan, Chilli Naan, & Garlic Naan	6.95	PESHAWARI NAAN • Stuffed Almonds, Cashew, Cardamom, Coconut, Honey	3.95
ONION NAAN	2.95				

DESERTS

CARROT HALWA • Grated carrot, kova, cashews, cardamom	2.95
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GULAB JAMOON

• Home Made Fried Balled Shaped Donuts Served in a Sweet Syrup

3.95

KULFI

• Indian Style Ice-Cream

5.95

BEVERAGES

MANGO LASSI

• Mango Yogurt Smoothie

2.95

v MANGO COCONUT LASSI

• Mango smoothie with coconut milk

3.45

STRAWBERRY LASSI

• Strawberry Yogurt Smoothie

2.95

COKE PRODUCTS

• Coke, Zero Cal, Diet Coke, Sprite, Dr. Pepper, Lemonade

1.95

CONDIMENTS

v GF MANGO CHUTNEY

2.95

GF RAITA

• English Cucumber & Yogurt Sauce

1.95

v GF PAPPADUM

• Thin & Crisp Flat Bread Made with Lentils and Chickpea Flour

2.95