



Royal Indian Cuisine

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Serving 14026, 14031, 14032, 14043, 14051, 14068, 14086, 14221, 14225, 14226 East of Harlem Rd., and Downtown

### APPETIZERS

<b>AFGANI PLATTER</b>	<b>\$12.35</b>	<b>ALOO TIKKI</b>	<b>\$4.65</b>
<i>COMBINATION OF MURG PAKORA, ALOO PATTICE, SAADA SAMOSA &amp; HARA BHARA KABOB</i>		<i>ROUND PATTIES OD SPICED MASHED POTATOES MIXED WITH GREEN PEAS AND GRILLED</i>	
<b>ALOO TIKKI WITH CHOLE</b>	<b>\$6.85</b>	<b>CHIN CHIN CHOW</b>	<b>\$7.40</b>
<i>Patties of spiced potatoes, pan fried, topped with choice of chick peas drizzled with youghurt and ohutney.</i>		<i>Chinese chili chicken now specially marinated &amp; cooked in rare Indian &amp; Oriental spices</i>	
<b>CRISP CALAMARI PAKORAS</b>	<b>\$9.05</b>	<b>CRISPY THREAD CHICKEN</b>	<b>\$6.85</b>
<i>Chickpeas fried calamari served with wasabi yogurt dip</i>		<i>Mildly spiced strip pieces of boneless tender chicken delicacy deep crisp fried</i>	
<b>FISH TIKKI TIKKI</b>	<b>\$9.05</b>	<b>HARE BHARE KABAB</b>	<b>\$5.65</b>
<i>Fish cakes made from haddock blended with rice, onion, garlic, ginger and fresh dill</i>		<i>CHEFS MASTER CREATION OF VEGETABLES, CHEESE, POTATOES AND LENTILS, WRAPPED ON SKEWERS &amp; ROASTED IN TANDOOR</i>	
<b>KEEMA SAMOSA</b>	<b>\$5.75</b>	<b>MANGO CHATNEY</b>	<b>\$2.45</b>
<i>Delightfully spiced minced chicken or lamb stuffed in flour shell and fried</i>			
<b>PANEER CHILLI</b>	<b>\$7.40</b>	<b>PANEER PAKORA</b>	<b>\$6.85</b>
<i>HOMEMADE CHEESE SAUTEED WITH GARLIC, GINGER, RARE INDIAN &amp; ORIENTAL SPICES</i>		<i>Spiced homemade cheese pieces dipped in chickpea batter &amp; fried</i>	
<b>PASLI KE PANJE(WINGS)</b>	<b>\$6.85</b>	<b>SABZI PAKORA</b>	<b>\$5.20</b>
<i>OUR VERSION OF POPULAR BUFFALO CHICKEN WINGS NOW SPECIALLY MARINATED &amp; ROASTED IN TANDOOR</i>		<i>Spiced spinach leaves &amp; vegetables, dipped in chickpea batter &amp; fried</i>	
<b>SABZI SAMOSA</b>	<b>\$4.65</b>	<b>SHRIMP TWIST</b>	<b>\$7.75</b>
<i>SPICED SHREDDED POTATOES AND GREEN PEAS STUFFED IN FLOUR SHELL AND FRIED</i>		<i>SHRIMPS MARINATED IN GARLIC GINGER &amp; HERBS WRAPPED IN PASTRY WITH A TWIST</i>	
<b>TANDOORI PLATTER</b>	<b>\$12.35</b>	<b>VAISHNU PLATTER</b>	<b>\$10.15</b>
<i>COMBINATION OF MURG TIKKA, SEEKH KABOB, RESHMI KABOB, &amp; BOTI PESHAWARI</i>		<i>A COMBINATION OF PANEER PAKORA, ALOO PATTICE, SAADA SAMOSA &amp; HARA BHARA KABOB</i>	
<b>VEGETABLE CUTLET</b>	<b>\$5.20</b>		
<i>GRATED MIXED VEGATABLES LIGHTLY SEASONED MADE INTO A PATTY AND DEEP FRIED</i>			

### SOUPS AND SALADS

<b>BHUTA SHORBA</b>	<b>\$5.20</b>	<b>DAHI (PLAIN YOGURT)</b>	<b>\$4.65</b>
<i>Our version of corn soup, eggs and shredded chicken</i>			
<b>MULLI GATAWANY SOUP</b>	<b>\$5.20</b>	<b>MURG SHORBA</b>	<b>\$5.20</b>
<i>AN INTERNATIONAL FLAVOR OF LENTIL SOUP BLENDED WITH SPICES HERBS &amp; SAFFRON</i>		<i>RICH CHICKEN BROTH WITH FLAVOR OF MILD INDIAN SPICES, HERBS AND SAFFRON</i>	
<b>PAPDI CORN MASALA</b>	<b>\$4.65</b>	<b>PAPPADUM(LENTIL TORTILLA)</b>	<b>\$1.90</b>
<i>Buttery spicy corn served w/crisp</i>		<i>THIN CRISP LENTIL TORTILLA - ROASTED OR FRIED</i>	

<b>RAITA(YOGURT MIXES)</b>	<b>\$4.65</b>	<b>RASAM SHORBA</b>	<b>\$5.20</b>
<i>LIGHTLY CHURNED YOGURT SPICED WITH FRESH BROILED AND POUNDED ROYAL CUMIN - WITH YOUR CHOICE OF CUCUMBER, PINEAPPLE, POTATOES OR SPINACH</i>		<i>Popular South Indian spicy lentil soup with North Indian twist</i>	
<b>SABZ SALAD(GREEN SALAD)</b>	<b>\$4.65</b>	<b>SABZI SHORBA</b>	<b>\$5.20</b>
<i>GREEN SALAD - LETTUCE, TOMATOES, CUCUMBER AND ONIONS</i>		<i>A SPICY CREAMY CONCOCTION MADE W/VARIATY OF VEGGIES &amp; GINGER</i>	
<b>TAMATAR SHORBA</b>	<b>\$5.20</b>		
<i>A DELICIOUS, TANGY TOMATO SOUP TOPPED WITH HERBS AND SPICES</i>			

### RITAS SPECIAL

<b>BALTI BABY (VEGETARIAN)</b>	<b>\$20.05</b>	<b>COD SPLENDOR (SEA FOOD)</b>	<b>\$20.05</b>
<i>VEGETABLES COOKED IN DELICATLY FLAVORED GREEN COCONUT CURRY SAUCE WITH BABY POTATOES, CHERRY TOMATOES AND BABY CORN</i>		<i>Delicately fried Cod on a platter with fried baby potatoes and eggplant</i>	
<b>GOAN RED CURRY</b>	<b>\$21.15</b>	<b>JHINGA KONKAN</b>	<b>\$22.25</b>
<i>BONELESS LAMB OR CHICKEN COOKED IN AN EXOTIC GOAN MALABAR COASTAL RED CURRY SAUCE</i>		<i>SHRIMPS MARINATED IN GREEN COCONUT CURRY</i>	
<b>LAMB STEW</b>	<b>\$21.15</b>	<b>MACHI KA SAALAN</b>	<b>\$22.25</b>
<i>Tender pieces of lamb cooked in coconut milk and vegetables</i>		<i>A SELECT FILET OF FISH COOKED WITH COCONUT, TAMARINED IN A SWEET AND TANGY SAUCE</i>	
<b>MALABAR MASALA</b>	<b>\$21.15</b>	<b>MUMBAI SAALAN</b>	<b>\$21.15</b>
<i>LAMB OR CHICKEN. SWEET AND TANGY TAMARIND SAUCE WITH ZESTY MALBAR SPICES</i>		<i>SUCCULENT MORSELS, FIRST BRAISED WITH SPICES &amp; GROUND SESAME SEEDS &amp; THEN ROASTED WITH POTATOES IN A SPECIAL MASALA</i>	
<b>PORBO POLA</b>	<b>\$21.15</b>		
<i>MARINATED LAMB OR CHICKEN CURRY WITH COCONUT MILK</i>			

### GARDEN GOURMET

<b>ALOO PALAK</b>	<b>\$13.45</b>	<b>BAINGAN BHARTA</b>	<b>\$11.80</b>
<i>SPINACH DELIGHTFULLY COOKED IN INDIAN SPICES WITH YOUR CHOICE OF HOMEMADE CHEESE OR POTATOES</i>		<i>A NORTH INDIAN SPECIALTY OF SMOKED EGGPLANT, MASHED AND COOKED WITH ONIONS &amp; TOMATOES, MELANGE AND SEASONED WITH HERBS</i>	
<b>BHINDI MASALA</b>	<b>\$11.80</b>	<b>BOMBAY ALOO WITH BEANS</b>	<b>\$11.80</b>
<i>SELECT PICKED OKRA TOSSED LIGHTLY IN ONIONS, TOMATOES &amp; THOSE WICKEDLY EXOTIC SPICES</i>		<i>Green beans and baby potato simmered in a tomato fennel sauce</i>	
<b>CHANNA PALAK</b>	<b>\$13.45</b>	<b>DAL MAKHANI</b>	<b>\$11.25</b>
<i>Spinach delightfully cooked in Indian spices with chickpeas</i>		<i>BLACK LENTILS HARMONIOUSLY SIMMERED OVERNIGHT ON SLIW FIRE TEMPERED WITH ONIONS, GARLIC, GINGER &amp; HERBS</i>	
<b>DAL TADKA</b>	<b>\$11.25</b>	<b>GOBHI ALOO</b>	<b>\$11.25</b>
<i>THE SUB-CONTINENTAL SPECIALTY OF YELLOW DAL TEMPERED WITH JEERA AND GARLIC</i>		<i>COMBINATION OF CAULIFLOWER AND POTATOES COOKED IN DELICATE SPICES &amp; AROMATIC TOMATO SAUCEE</i>	
<b>GOBHI LASUNI</b>	<b>\$11.80</b>	<b>MALAI KOFTA</b>	<b>\$13.45</b>
<i>Cauliflower in a tangy tomato sauce</i>		<i>CROQUETTES OF CHEESE AND VEGETABLES WALLOWING IN THE SPLENDOR OF A RICH GRAVY WITH A TOUCH OF CREAM</i>	
<b>MUSHROOM MUTTER KADAI</b>	<b>\$12.90</b>	<b>NAVRATAN KORMA</b>	<b>\$12.90</b>
<i>MUSHROOMS COOKED WITH PEAS IN INDIAN HERBS AND SPICES</i>		<i>ASSORTMENT OF VEGETABLES ENRICHED WITH CREAM AND FINE HERBS WITH A SPRINKLING OF FRUITS, CASHEW NUTS &amp; ALMONDS</i>	
<b>PANEER CHILLI MILLIE</b>	<b>\$13.45</b>	<b>PANEER KADAI</b>	<b>\$14.55</b>
<i>Homemade cheese pieces sauttedd with bell peppers and onions in a rich tangy sauce</i>		<i>HOMEMADE CHEESE FINGERS TOSSED W/CAPSICUM AND DUMMED W/TOMATOES &amp; BLACK PEPPER</i>	
<b>PANEER MAKHANI</b>	<b>\$13.45</b>	<b>PANEER MUTTER MASALA</b>	<b>\$13.45</b>
<i>CUBES OF HOMEMADE CHEESE IN A RAICH CREAMY SAUCE</i>		<i>FRESH HOMEMADE CHEESE PREPARED WITH GREEN PEAS, TOMATOES, GARLIC AND SPICES</i>	
<b>PANEER PALAK</b>	<b>\$13.45</b>	<b>PANEER SHAHI</b>	<b>\$14.00</b>
<i>SPINACH DELIGHTFULLY COOKED IN INDIAN SPICES WITH YOUR CHOICE OF HOMEMADE CHEESE OR POTATOES</i>		<i>Cubes of homemade cheese simmered in a rich creamy sauce</i>	

<b>PINDI CHOLE</b>	<b>\$9.60</b>	<b>SABZ BAHAR KADAI</b>	<b>\$13.45</b>
<i>CHICKPEAS COOKED IN TRADITIONAL PUNJABI STYLE &amp; GARNISHED WITH CHOSED SPICES AND HERBS</i>		<i>AN ASSORTMENT OF OF FRESH VEGETABLES IN A THICK GRAVY OF ONIONS, POTATO AND TOMATO IN INDIAN HERBS AND SPICES</i>	
<b>SHASHLIK KABOB (VEGETERIAN)</b>	<b>\$13.90</b>	<b>TAVA VEGETARIAN</b>	<b>\$14.00</b>
<b>TAWA NAZAKAT</b>	<b>\$14.00</b>	<b>VEGETABLE JAIPORI</b>	<b>\$12.90</b>
<i>A SPREAD OF POTATOES, EGGPLANS, OKRA AND ONIONS, COOKED ON SKILLETS WITH HERBS AND SPICES</i>		<i>SELECT VEGETABLES COOKED IN SPICY RED THICK CURRY. GARNISHED WITH CUBES OF HOMEMADE CHEESE</i>	

### OCEAN TREASURES - SEAFOOD

RICE IS EXTRA

<b>JALAPARI TANDOORI</b>	<b>\$18.95</b>	<b>JHINGA AKBARI</b>	<b>\$26.65</b>
<i>FILLETS OF SNAPPER FISH MARINATES IN A SPECIAL HERB SAUCE AND GRILLED ON SKEWERS IN TANDOOR</i>		<i>KING PRAWNS LIGHTLY SEASONED AND SLOWLY COOKED IN TANDOOR</i>	
<b>JHINGA KADAI</b>	<b>\$18.40</b>	<b>JHINGA TANDOORI MASALA</b>	<b>\$18.95</b>
<i>A PALATE SCORCHING PREPARATION OF SELECTED LIGHTLY SEASONED PRAWNS IN A RICH THICK INDIAN GRAVY</i>		<i>JUMBO SHRIMP MARINATED IN RICH EXOTIC INDIAN SPICES, BARBECUED &amp; SIMMERED IN A RICH CURRY SAUCE</i>	
<b>LOBSTER TANDOORI</b>	<b>\$33.25</b>	<b>MACHI BEGUM BAHAR</b>	<b>\$18.40</b>
<i>WEEDSEED FLAVORED LOBSTER TAILS LIGHTLY SEASONED &amp; SLOWLY</i>		<i>A SELECT FILLET OF SWORD FISH COOKED IN RICH MUGLAI SAUCE GARNISHED WITH NUTS AND RAISINS</i>	
<b>MACHI KOLIWADA</b>	<b>\$18.40</b>	<b>SCALLOPS MADRASI</b>	<b>\$14.55</b>
<i>FILLETS OF FISH MARINATED IN A COLLECTION OF SPICES &amp; HERBS AND DEEP FRIED TO A CRISP</i>		<i>SCALLOPS DELICATELY MARINATED IN WINE, COOKED WITH GINGER &amp; GARLIC IN A HOT TANGY SAUCE</i>	
<b>SCALLOPS MAKHANI</b>	<b>\$14.55</b>		
<i>Marinated scallops cooked in mild butter sauce</i>			

### POULTRY FARM (CHICKEN)

RICE IS EXTRA

<b>CHICKEN 65</b>	<b>\$15.65</b>	<b>CHICKEN LOLLYPOP</b>	<b>\$14.55</b>
<i>A semi dry signature dish. Morsels of chicken marinated in special spices, a secret recipe.</i>		<i>Chicken drumsticks marinated &amp; sauteed in a special blend of spices from India</i>	
<b>HAZARE RESHMI KEBAB</b>	<b>\$16.20</b>	<b>MURG CURRY</b>	<b>\$14.55</b>
<i>Boneless pieces of chicken delicately marnated in yougurt cheese and cream, roasted in tandoor and flavored with fresh basil</i>			
<b>MURG KADAI</b>	<b>\$15.65</b>	<b>MURG KALI MIRCHI</b>	<b>\$15.65</b>
<i>A SEMI-DRY PREPARATION OF TENDER CHICKEN COOKED A RICK AROMATIC SAUCE OF INDIAN HERBS AND SPICES</i>		<i>A SPECIAL WHITE CHICKEN PREPARATION WITH GROUND BLACK PEPPER</i>	
<b>MURG MAHARAJA</b>	<b>\$15.65</b>	<b>MURG MAKHANI</b>	<b>\$15.10</b>
<i>RAOSTED SUPREME OF CHICKEN COOKED IN ONIONS, POPPY SEEDS, CASHEW NUTS &amp; AN UNUSUAL BLEND OF SPICES</i>		<i>BONELESS PIECES OF CHICKEN COOKED WITH BUTTER SAUCE IN MILD GRAVY</i>	
<b>MURG METHI MASALA</b>	<b>\$15.65</b>	<b>MURG SEEKH KEBAB</b>	<b>\$15.65</b>
<i>BONELESS CHICKEN MARINATED WITH FENUGREEK LEAVES EXOTIC LEAVES AND SPICES</i>		<i>TENDER ROLLS OF MINCED CHICKEN WITH ONIONS AND HERBS, WRAPPED &amp; ROASTED ON SKEWERS OF TANDOOR</i>	
<b>MURG TANDOORI - FULL</b>	<b>\$18.40</b>	<b>MURG TANDOORI - HALF</b>	<b>\$12.90</b>
<i>TENDER WHOLE CHICKEN DELICATLY MARINATED IN YOGURT, GARLIC AND HERBS, ROASTED IN TANDOOR</i>		<i>TENDER WHOLE CHICKEN DELICATLY MARINATED IN YOGURT, GARLIC AND HERBS, ROASTED IN TANDOOR</i>	
<b>MURG TIKKA (NO SAUCE)</b>	<b>\$15.10</b>	<b>MURG TIKKA MASALA</b>	<b>\$15.10</b>
<i>SUCCULENT PIECES OF BONELESS CHICKEN MARINATED IN YOGURT, GARLIC AND HERBS BAKED TO PERFECTION IN TANDOOR</i>		<i>TANDOORI DICED CHICKEN IN A MILD GRAVY &amp; INDIAN SPICES</i>	
<b>MURG VINDALOO</b>	<b>\$15.10</b>		
<i>POTATOES AND TENDER PIECES OF CHICKEN MARINATED AND COOKED IN HOT SAUCE WITH A DASH OF VINEGAR</i>			

### LAMB DELIGHTS

RICE IS EXTRA

<b>ADRAK KE CHAAP</b>	<b>\$26.65</b>	<b>GOAT CURRY</b>	<b>\$15.65</b>
<i>Pan seared juicy lamb chops marinated in fresh ginger and exotic herbs</i>		<i>Traditional goat meat on the bone in a tomato, onion, ginger, garlic curry</i>	

<b>GOSH SAAG</b>	<b>\$15.65</b>	<b>GOSHT AMBA (MANGO)</b>	<b>\$17.30</b>
<i>A DELIGHTFUL PREPARATION OF TENDER CHUNKS OF LAMB COOKED IN SPINACH</i>		<i>Boneless lamb in a mango infused tomato onion curry sauce garnished with spices</i>	
<b>GOSHT DAL</b>	<b>\$15.65</b>	<b>GOSHT KORMA (LAMB)</b>	<b>\$17.30</b>
<i>A DELIGHTFUL PREPARATION OF TENDER CHUNKS OF LAMB COOKED IN LENTILS</i>		<i>AN INDIAN HOUSEWIVES SPECIALTY</i>	
<b>GOSHT NARANGI</b>	<b>\$16.75</b>	<b>GUFRAAN PLATTER</b>	<b>\$19.50</b>
<i>BONELESS LAMB IN AN ORANGE FLAVORED CURRY SAUCE GARNISHED WITH SPICES</i>		<i>A SUCCULENT ASSORTMENT OF TANDOORI DELECACIES, CHICKEN, LAMB AND SEAFOOD</i>	
<b>KADAI GOSHT</b>	<b>\$16.85</b>	<b>KEEMA SHAHI (LAMB)</b>	<b>\$15.65</b>
<i>TENDER MORSELS OF LAMB COOKED IN A THICK SAUCE OF INDIAN HERBS AND SPICES</i>			
<b>LAMB TIKKA MASALA</b>	<b>\$16.60</b>	<b>LAMB VINDALOO</b>	<b>\$16.85</b>
		<i>POTATOES AND TENDER PIECES OF LAMB MARINATED AND COOKED IN HOT SAUCE WITH A DASH OF VINEGAR</i>	
<b>ROGHAN JOSH</b>	<b>\$15.65</b>	<b>SALI BOTI</b>	<b>\$17.30</b>
<i>A MEJESTIC CELEBRATION OF TENDER MORSELS OF BONELESS LAMB COOKED IN FRESHLY GROUND SPICES, YOGURT AND TOMATOES</i>		<i>Tender lamb cooked in tomato onion sauce topped with crispy straw potatoes</i>	
<b>SEEKH KABAB</b>	<b>\$17.30</b>		
<i>TENDER ROLLS OF MINCED LAMB, BLENDED WITH ONIONS AND HERBS, WRAPPED &amp; ROASTED ON SKEWERS IN TANDOOR</i>			

### THE BASMATI GRANARY (RICE)

<b>BIRYANI ALISHAN (GOAT)</b>	<b>\$15.30</b>	<b>BIRYANI KALI DAL</b>	<b>\$13.10</b>
<i>Basmati rice and tender pieces of goat cooked with herbs and spices</i>		<i>Black lentils and onions cooked with basmati rice in popular north indian style</i>	
<b>BIRYANI LUCKNOW (CHICKEN)</b>	<b>\$14.20</b>	<b>BIRYANI MAHARANI (VEGETABLE)</b>	<b>\$13.10</b>
<i>BASMATI RICE AND TENDER PIECES OF CHICKEN COOKED WITH HERBS AND SPICES</i>		<i>BASMATI RICE, COOKED WITH SAFFRON &amp; SPICES. GANISHED WITH ALMONDS CASHEW NUTS, WALNUTS AND RAISINS</i>	
<b>BIRYANI SAMUNDRA(SHRIMP)</b>	<b>\$17.50</b>	<b>BIRYANI SHAHI (LAMB)</b>	<b>\$15.30</b>
<i>BASMATI RICE AND PRWANS COOKED WITH HERBS AND SPICES</i>		<i>BASMATI RICE AND TENDER PIECES OF LAMB COOKED WITH HERBS AND SPICES</i>	
<b>CHAWAL KESRI (SAFFRON RICE)</b>	<b>\$5.40</b>	<b>CHAWAL PEELA (LEMON RICE)</b>	<b>\$5.40</b>
<i>BASMATI RICE FULLY STEAMED WITH SAFFRON AND DELICATELY GARNISHED</i>		<i>BASMATI RISE COOKED IN LEMON GRASS WITH SELECT HERBS</i>	
<b>PULAO HARA</b>	<b>\$7.60</b>	<b>PULAO ZAFRANI</b>	<b>\$7.05</b>
<i>Basmati rice w/cheese &amp; spinach</i>		<i>Basmati rice cooked w/saffron, garnished w/almonds, cashew nuts, walnuts &amp; raisins.</i>	

### SWEET ENCOUNTERS

<b>GULAB JAMUN</b>	<b>\$4.65</b>	<b>KHEER</b>	<b>\$5.20</b>
<i>DEEP FRIED DUMPLINGS OF REDUCED MILK SERVED IN A HOT ROSE FLAVORED SYRUP</i>		<i>BASMATI RICE COOKED IN MILK, LIGHTLY SWEETENED AND GARNISHED WITH NUTS (SERVED HOT OR COLD)</i>	
<b>LASSI AAM RAS</b>	<b>\$4.65</b>	<b>LASSI MEETHI</b>	<b>\$4.65</b>
<i>MANGO LASSI</i>			
<b>LASSI NAMKEEN</b>	<b>\$4.65</b>	<b>MANGO ICE CREAM</b>	<b>\$5.20</b>
<b>MANGO JUICE</b>	<b>\$3.00</b>	<b>PHAL BAHAR</b>	<b>\$5.20</b>
		<i>COCKTAIL OF SEASONAL FRESH FRUITS WITH OR WITHOUT WHIPPED CREAM</i>	
<b>PUNJABI KULAF</b>	<b>\$5.75</b>	<b>RAS MALAI</b>	<b>\$5.75</b>
<i>INDIAN ICE CREAM MADE OF RICH THICKENED MILK WITH NUTS, CARDAMOM &amp; PISTACHIOS PREPARED IN SPECIAL MOLDS</i>		<i>Homemade cheese balls in lightly sweetened milk cream, topped with pistachios</i>	

### TRADITIONAL BREADS

<b>KULCHA BHARWAN W/GARLIC</b>	<b>\$4.65</b>	<b>KULCHA BHARWAN W/ONION</b>	<b>\$4.65</b>
<i>Wholewheat puffed bread, deep fried</i>		<i>Whole wheat soft flour bread layered w/butter &amp; tuffed w/spiced mashed potatoes</i>	

<b>METHI ROTI</b>	<b>\$4.10</b>	<b>NAAN BEGUM BAHAR</b>	<b>\$5.20</b>
<i>INDIAN BREAD DELICATELY BLENDED WITH FENUGREEK LEAVES OR SPINACH, MLIDLY SPICED AND BAKED IN TADOOR</i>		<i>UNLEAVENED SOFT FLOWER BREAD LIGHTLY SWEETENED &amp; STUFFED WITH DRIED FRUITS, BAKED IN TADOOR, GLAZED AND GARNISHED WITH POPPY SEEDS AND NUTS</i>	
<b>NAAN KEEMA</b>	<b>\$4.65</b>	<b>NAAN MAKHANI BUTTERED</b>	<b>\$3.00</b>
<i>Unleavened soft flour bread stuffed w/spiced minced lamb, baked in tandoor</i>		<i>Whole wheat soft flour bread layered w/butter and baked in tandoor</i>	
<b>NAAN MAKHANI PLAIN</b>	<b>\$3.00</b>	<b>NAAN ROSEMARY</b>	<b>\$4.65</b>
<i>Unleavened soft flour bread baked in tandoor</i>		<i>Naan flavored with rosemary and served with olive oil</i>	
<b>PARATHA ALOO</b>	<b>\$4.10</b>	<b>PRATHA LACHHEDAR</b>	<b>\$4.65</b>
<i>WHOLE WHEAT SOFT FLOUR BREAD LAYERED WITH BUTTER AND STUFFED WITH DELICATELY SPICED MASHED POTATOES</i>		<i>Soft flour bread blended w/chickpea batter &amp; onions, mildly spiced &amp; baked in tandoor</i>	
<b>PURI</b>	<b>\$4.10</b>	<b>SPINACH ROTI</b>	<b>\$4.10</b>
<i>WHOLE-WHEAT PUFFED BREAD, DEEP FRIED</i>		<i>INDIAN BREAD DELICATELY BLENDED WITH FENUGREEK LEAVES OR SPINACH, MLIDLY SPICED AND BAKED IN TADOOR</i>	
<b>TANDOORI ROTI</b>	<b>\$3.00</b>	<b>TAWA ROTI</b>	<b>\$3.00</b>
<i>Unleavened soft flour bread baked in tandoor</i>		<i>Soft flour unleavened bread on iron plates</i>	
<b>TOKRI</b>	<b>\$9.05</b>		
<i>Unleavened soft flour bread lightly sweetened &amp; stuffed w/dried fruits baked in Tandoor w/poppy seeds &amp; nuts</i>			

**PARTY PLATTERS**

5 People Minimum

<b>BUFFET LUNCH TAKEOUT</b>	<b>\$11.20</b>	<b>FIXED BUFFET</b>	<b>\$13.20</b>
<i>Chefs choice of vegetarian or non-vegetarian entrees, rice, naan, bread, and dessert of the day.</i>		<i>Chicken Tikka (marinated and baked chicken)</i>	

**INDIAN BEER**

<b>FLYING HORSE</b>	<b>\$8.35</b>	<b>GOLDEN EAGLE</b>	<b>\$8.25</b>
<b>INDIAN SPECIAL</b>	<b>\$8.25</b>	<b>KARMA BEER</b>	<b>\$8.25</b>
<b>KINGFISHER BEER</b>	<b>\$5.50</b>	<b>KOHINOOR</b>	<b>\$8.25</b>
<b>MAHARAJA BEER</b>	<b>\$5.50</b>	<b>OLD MONK 10000 BEER</b>	<b>\$10.25</b>
<b>ROYAL CHALLENGE BEER</b>	<b>\$8.25</b>	<b>TAJMAHAL BEER</b>	<b>\$8.25</b>

**MISCELLANEOUS**

<b>CHAI (HOT TEA)</b>	<b>\$4.25</b>
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