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Serving 14051, 14068, 14072, 14120, 14150, 14214/5/6/7, 14221, 14223, 14225, 14226, 14228, 14260, 14261 and Downtown

APPETIZERS

ALU MATER SAMOSA	\$2.20	ALOO TIKKI	\$2.20
<i>Homemade pastries stuffed with seasoned potatoes and cooked with peas</i>		<i>Potato pancake dipped in chickpea batter and deep fried</i>	
BHAJIA	\$3.20	TOFU PAKORA	\$3.20
<i>Fresh cut vegetable fritters dipped in our house batter and deep fried</i>		<i>Tofu dipped in chickpea batter and deep fried</i>	
ONION BHAJI	\$3.20	EGGPLANT PAKORA	\$3.20
<i>Fresh cut onion dipped in chickpea batter and deep fried</i>		<i>Eggplant fritters dipped in chickpea batter and deep fried</i>	
GOBI PAKORA	\$3.20	BEEF SAMOSA	\$4.20
<i>Cauliflower fritters dipped in chickpea batter and deep fried</i>		<i>Homemade pastries stuffed with lean ground beef and peas</i>	
LAMB SAMOSA	\$4.20	PANEER PAKORA	\$4.20
<i>Homemade pastries stuffed with lean ground lamb and peas</i>		<i>Homemade cheese dipped in chickpea batter and deep fried</i>	
CHICKEN PAKORA	\$4.20	SEEKH KABAB	\$7.20
		<i>Ground beef prepared with ginger, garlic and herbs</i>	
MIXED PLATTER	\$8.20	CHICKEN TIKKA (APPETIZER)	\$8.20
<i>A platter of our favorite appetizers</i>		<i>Boneless and skinless chicken marinated in yogurt and mild spices and cooked on a skewer in our tandoori oven</i>	
LENTIL SOUP	\$3.20	TOMATO SOUP	\$3.20
CARROT SOUP	\$3.20		

DELICASICES FROM OUR CLAY OVEN

All entrees served with rice.

CHICKEN TANDOORI	\$10.20	SEEKH KABAB	\$10.20
<i>Skinless chicken marinated in yogurt and freshly ground herbs and spices and baked in a clay oven</i>		<i>Ground beef prepared with ginger, garlic and herbs</i>	
CHICKEN TIKKA	\$11.20	BOTI KABAB	\$13.20
<i>Boneless and skinless chicken marinated in yogurt and mild spices and cooked on a skewer in our tandoori oven</i>		<i>Tender cubes of lamb marinated in tandoori mixture and barbecued in tandoori</i>	
FISH TANDOORI	\$14.20	TANDOORI DINNER	\$15.20
<i>Fresh and tender fish marinated in tandoori mixture and baked in tandoor</i>		<i>Tandoori Chicken, Chicken Tikka and Boti Kabab, all served on sauteed onions and green peppers and your choice of Beef OR Chicken curry. Also comes with Naan (bread)</i>	
SHRIMP TANDOORI	\$16.20	LOBSTER TANDOORI	\$20.20
<i>Jumbo shrimp marinated in aromatic tandoori mixture and baked in tandoor. Served with your choice of Beef OR Chicken curry</i>			
TASTE OF INDIA SPECIAL	\$18.20		
<i>Shrimp Tandoori, Chicken Tandoori, Chicken Tikka, and Boti Kabab, all served on a sizzling platter of sauteed onions and green peppers and your choice of Beef curry OR Chicken curry OR Cheese and Peas</i>			

BEEF SPECIALTIES

All entrees served with rice.

BEEF CURRY	\$11.20	KEEMA MATTAR (BEEF)	\$11.20
<i>Lean beef cubes cooked in an aromatic curry sauce</i>		<i>Ground beef cooked with green peas and curry sauce</i>	
BEEF AND VEGETABLES	\$12.20	BEEF VINDALOO	\$12.20
<i>Beef stew seasoned with fresh cut vegetables in a curry flavor sauce</i>		<i>Lean beef prepared in a tangy-smooth tomato-based, spicy hot sauce</i>	
BEEF MUSHROOM	\$12.20	BEEF TIKKA MASALA	\$12.20
<i>Lean cubes of beef prepared with garden fresh mushrooms</i>		<i>Lean beef prepared with fresh tomatoes, ginger, onions and bell peppers</i>	
BEEF SHAHI KORMA	\$12.20	BEEF MAKHANI	\$12.20
<i>Lean beef prepared with homemade cheese and garnished with cashews and raisins</i>		<i>Lean beef prepared in a butter and cream sauce and garnished with cashews and raisins</i>	
BEEF DAL PIAZA	\$12.20	BEEF MADRASI	\$12.20
<i>Beef cooked with onions, lentils and spices</i>		<i>Lean beef prepared with fresh tomatoes, onions, and ginger in a fiery hot sauce</i>	
BEEF PALAK	\$12.20	BEEF JOSH	\$12.20
<i>Lean beef prepared with curried spinach</i>		<i>Lean beef cubes cooked in a yogurt based sauce</i>	
BEEF JALFRAIZE	\$12.20		
<i>Fresh beef seasoned with onion, bell pepper, ginger, tomato and lemon flavor</i>			

CHICKEN SPECIALTIES

All entrees served with rice.

CHICKEN CURRY	\$11.20	CHICKEN KASHMIRI	\$12.20
<i>Boneless, skinless chicken breast cooked in our flavorful curry sauce</i>		<i>Boneless, skinless chicken breast sauteed with fresh tomatoes, onions, and green peas in a mild curry sauce</i>	
CHICKEN VINDALOO	\$12.20	CHICKEN MADRASI	\$12.20
<i>Boneless, skinless chicken breast sauteed in a tomato-based hot sauce</i>		<i>Boneless, skinless chicken breast cooked with fresh tomatoes and onions in a fiery hot sauce</i>	
CHICKEN MUSHROOM	\$12.20	CHICKEN TIKKA MASALA	\$12.20
<i>Boneless, skinless chicken breast prepared with garden fresh mushrooms</i>		<i>Boneless, skinless chicken breast prepared with fresh tomatoes, ginger, onions and bell peppers</i>	
CHICKEN PALAK	\$12.20	CHICKEN JOSH	\$12.20
<i>Boneless, skinless chicken breast cooked with seasoned spinach</i>		<i>Boneless, skinless pieces of chicken breast cooked in a yogurt sauce</i>	
CHICKEN MALAI	\$12.20	CHICKEN DAL PIAZA	\$12.20
<i>Boneless, skinless chicken breast sauteed in coconut cream and fresh spices</i>		<i>Boneless, skinless chicken breast cooked with onions, lentils and spices</i>	
CHICKEN ACHARI	\$12.20	CHICKEN MAKHANI	\$13.20
<i>Boneless, skinless chicken breast cooked with pickle sauce</i>		<i>Boneless, skinless tandoori chicken breast prepared in tomato, butter and cream sauce and garnished with cashews and raisins</i>	
CHICKEN CHILI	\$13.20	CHICKEN SHAHI KORMA	\$13.20
<i>Boneless, skinless chicken breast cooked with fresh onions, bell peppers and tomatoes and house sauce</i>		<i>Boneless, skinless chicken breast prepared with cashews, raisins, cheese and cream</i>	
CHICKEN MUGLAI	\$13.20	CHICKEN JALFRAIZE	\$12.20
<i>Boneless, skinless chicken breast prepared with ginger and garlic, in a sauce with cashew nuts</i>		<i>Fresh boneless, skinless chicken breast seasoned with onion, bell pepper, ginger, tomato and lemon flavor</i>	

LAMB SPECIALTIES

All entrees served with rice.

LAMB CURRY	\$12.20	KEEMA MATTAR (LAMB)	\$12.20
<i>Lean lamb cubes cooked in a mildly spicy sauce</i>		<i>Ground lamb cooked with green peas and curry sauce</i>	
ROGAN JOSH	\$12.20	LAMB VINDALOO	\$12.20
<i>Lean cubed lamb cooked in a yogurt based sauce</i>		<i>Lamb prepared in a spicy hot sauce</i>	
LAMB MADRASI	\$12.20	LAMB MUSHROOM	\$12.20
<i>Lamb cooked with fresh tomatoes, onions, and ginger in a fiery hot sauce</i>		<i>Lean cubes of lamb prepared with garden fresh mushrooms</i>	
LAMB AND VEGETABLES	\$12.20	LAMB DAL PIAZA	\$12.20
<i>Lamb stew seasoned with fresh cut vegetables in a curry flavor sauce</i>		<i>Lamb cooked with onions, lentils and spices</i>	

LAMB JALFRAIZE	\$12.20	LAMB SHAHI KORMA	\$13.20
<i>Fresh lamb seasoned with onion, bell pepper, ginger, tomato and lemon flavor</i>		<i>Boneless lamb prepared with homemade cheese and garnished with cashews and raisins</i>	
LAMB TIKKA MASALA	\$13.20	LAMB PALAK	\$13.20
<i>Boneless lamb prepared with fresh tomatoes, ginger, onions, and bell peppers</i>		<i>Boneless lamb prepared with curried spinach</i>	
LAMB MAKHANI	\$13.20		
<i>Boneless lamb prepared in a butter and cream sauce and garnished with cashews and raisins</i>			

SEAFOOD SPECIALTIES

All entrees served with rice.

SHRIMP MASALA	\$15.20	SHRIMP VINDALOO	\$15.20
<i>Fresh shrimp cooked with green peppers and onions in a mild curry sauce</i>		<i>Fresh shrimp prepared in a simmering hot sauce</i>	
SHRIMP MALAI	\$15.20	SHRIMP JALFRAIZE	\$15.20
<i>Fresh shrimp simmering in coconut cream and mild spices</i>		<i>Jumbo shrimp seasoned with onion, bell pepper, ginger, tomato and lemon flavor</i>	
SHRIMP PALAK	\$15.20	SHRIMP MAKHANI	\$15.20
<i>Curried shrimp cooked in seasoned spinach</i>		<i>Fresh shrimp prepared in a butter and cream sauce and garnished with cashews and raisins</i>	
FISH MASALA	\$15.20	FISH VINDALOO	\$15.20
<i>Fresh fish cooked with garden fresh peppers, onions, and tomatoes in a mild curry sauce</i>		<i>Fresh fish prepared in a simmering hot sauce</i>	
FISH MAKHANI	\$15.20	SCALLOP MAKHANI	\$15.20
<i>Fresh fish prepared in a butter and cream sauce and garnished with cashews and raisins</i>		<i>Fresh scallops prepared in a tomato, butter and cream sauce and garnished with cashews and raisins</i>	
LOBSTER MASALA	\$18.20		
<i>Lobster tail prepared with fresh tomatoes, ginger, onions and bell peppers</i>			

SPECIAL INDIAN BREADS

PURI	\$1.50	TANDOORI ROTI	\$2.20
<i>Whole-wheat, deep-fried bread</i>		<i>Whole-wheat flour bread baked in a clay oven</i>	
NAAN	\$2.20	PARATHA	\$3.20
<i>Tandoori baked white flour bread</i>		<i>Multi-layered wheat bread cooked with butter</i>	
GARLIC NAAN	\$3.20	ALU-PARATHA	\$3.20
<i>Tandoori baked white flour garlic bread</i>		<i>Multi-layered whole-wheat bread stuffed with seasoned potatoes</i>	
ALU-NAAN	\$3.50	SAAG NAAN	\$3.50
<i>White flour bread stuffed with seasoned potatoes</i>		<i>White flour bread stuffed with seasoned spinach</i>	
SHAHI KULCHA	\$3.50	ONION KULCHA	\$3.50
<i>White flour bread stuffed with delicately spiced homemade cheese</i>		<i>Tandoori baked bread stuffed with fresh onions</i>	
KEEMA NAAN	\$4.20	SPECIAL BREAD	\$4.20
<i>White flour bread stuffed with ground lamb</i>		<i>Whole-wheat bread stuffed with delicately spiced chicken and onion</i>	

VEGETARIAN SPECIALTIES

All entrees served with rice.

CHANA MASALA	\$10.20	DAL	\$10.20
<i>Chickpeas cooked in special house sauce</i>		<i>Yellow or black lentils, seasoned with ginger, garlic and spices</i>	
MATER PANEER	\$11.20	KOFTA CURRY	\$11.20
<i>Homemade cheese and peas in a flavorful curry sauce</i>		<i>Spinach, cauliflower, potatoes and onion rounds prepared in a special yogurt sauce</i>	
SAAG ALU	\$11.20	CHANA SAAG	\$11.20
<i>Curried spinach with potatoes</i>		<i>Curried spinach with chickpeas</i>	
CHANA BHATURA	\$11.20	PANNER SHAHI KORMA	\$11.20
<i>Chickpeas prepared with ginger, garlic, onion and tomato with 2 pieces of deep fried bread</i>		<i>Homemade cheese prepared in butter and cream sauce and garnished with cashews and raisins</i>	

SAAG PANNER	\$11.20	PANNER JALFRAIZE	\$11.20
<i>Homemade cheese cooked with curried spinach</i>		<i>Homemade cheese seasoned with onion, bell pepper, ginger, tomato and lemon flavor</i>	
KHUMB BHAJI	\$11.20	VEGETABLE CURRY	\$11.20
<i>Fresh mushrooms cooked with green peppers and potatoes in a mild curry sauce</i>		<i>Assortment of fresh vegetables sauteed in a flavorful sauce</i>	
VEGETABLE VINDALOO	\$11.20	MALAI KOFTA	\$11.20
<i>Garden fresh vegetables in a tomato-based, tangy hot sauce</i>		<i>Minced vegetable balls cooked in a cream sauce and garnished with cashews and raisins</i>	
GOBI ALU	\$11.20	ALU MAITHI	\$11.20
<i>Cauliflower and potatoes sauteed in a mild ginger and spice sauce</i>		<i>Fenugreek leaves cooked with fresh potato and spice</i>	
DUM ALU	\$11.20	AMIRATI BEAN MASALA	\$11.20
<i>Fresh potatoes cooked with cumin seeds and spice</i>		<i>Kidney beans and garbanzo beans cooked with yogurt sauce</i>	
BAINGAN BHARTHA	\$11.20	OKRA BHAJI	\$11.20
<i>Mashed, baked eggplant, seasoned with spices and sauteed with onions and tomatoes</i>		<i>Fresh okra cooked with onion, ginger and spices</i>	
VEGETABLE MAKHANI	\$11.20	NAVRATAN SHAHI KORMA	\$11.20
<i>Fresh vegetables prepared in cream sauce and garnished with cashews and raisins</i>		<i>Fresh vegetables prepared in a tomato, butter and cream sauce and garnished with cashews and raisins</i>	
BHARTHA SAAG	\$11.20	BHARTHA PANEER	\$11.20
<i>Eggplant with spinach cooked with special house sauce</i>		<i>Fresh eggplant cooked with homemade cheese and special house sauce</i>	
PANEER TIKKA MASALA	\$11.20	PANEER ACHARI	\$11.20
<i>Homemade cheese cooked with fresh onions, tomatoes and bell peppers</i>		<i>Homemade cheese cooked with pickle sauce</i>	
SPINACH WITH VEGETABLES	\$11.20		
<i>Seasoned spinach with cauliflower, potatoes, carrots, peas and broccoli</i>			

RICE SPECIALTIES

VEGETABLE BIRYANI	\$10.20	CHICKEN BIRYANI	\$13.20
<i>Aromatic rice prepared with garden fresh vegetables, peas, cashews and raisins</i>		<i>A saffron flavored rice dish prepared with tender pieces of chicken, green peas, cashews and raisins</i>	
BEEF BIRYANI	\$13.20	LAMB BIRYANI	\$14.20
<i>Aromatic rice flavored with cubes of lean beef, broccoli saffron, and garnished with cashews and raisins</i>		<i>A classic Mughali dish of aromatic rice, flavored with cubes of tender lamb and broccoli, fragrant with saffron, and garnished with cashews and raisins</i>	
SHRIMP BIRYANI	\$16.20	HOUSE SPECIAL BIRYANI	\$18.20
<i>Aromatic rice prepared with fresh shrimp, peas and garnished with cashews and raisins</i>		<i>Chicken, lamb and shrimp</i>	
PLAIN BASMATI RICE	\$2.75		

BEVERAGES

LASSI	\$2.80	FIG LASSI	\$3.75
<i>Light, sweet yogurt drink</i>			
STRAWBERRY LASSI	\$3.75	MANGO LASSI	\$3.75
MANGO MILKSHAKE	\$3.75	MANGO JUICE	\$3.20
ORANGE JUICE	\$3.20	DARJEELING TEA	\$2.20
INDIAN TEA (W/MILK)	\$2.75		

DESSERTS

KHEER	\$3.75	RASMALAI	\$3.75
<i>Creamy rice pudding garnished w/pistachio and raisins</i>		<i>Homemade light cheese in a delicately sweet milk sauce</i>	
GAJAR-KA-HALWA	\$3.75	GULAB JAMUN	\$3.20
<i>Indian style carrot cake served warm or cold</i>		<i>Deep-fried milk balls in a sweet syrup</i>	
KULFEE (PLAIN)	\$3.20	KULFEE (MANGO)	\$3.20
<i>Homemade Indian ice cream</i>		<i>Homemade Indian ice cream</i>	
KULFEE (PISTACHIO)	\$3.20		
<i>Homemade Indian ice cream</i>			

TOFU SPECIALITIES

TOFU ACHARI <i>Tofu cooked with pickle sauce</i>	\$11.20	TOFU MAKHANI <i>Tofu prepared in butter and cream sauce and garnished with cashews and raisins</i>	\$11.20
TOFU JALFRAIZE <i>Tofu seasoned with onions, bell peppers, ginger, tomatoes and lemon flavor</i>	\$11.20	TOFU AMRATI <i>Tofu prepared with yogurt, ginger, garlic and chickpea flavor</i>	\$11.20
TOFU MATER <i>Tofu with peas, tomatoes and onions in a special curry sauce</i>	\$11.20	TOFU WITH SPINACH <i>Tofu cooked with seasoned spinach</i>	\$11.20
TOFU MASALA <i>Tofu prepared with fresh tomato, ginger, onion and bell pepper</i>	\$11.20	TOFU KASHMIRI <i>Tofu sauteed with fresh tomatoes, onions and green peas in a mild curry sauce</i>	\$11.20

ACCOMPANIMENTS

PAPADAM <i>Crispy lentil wafers</i>	\$1.75	MANGO CHUTNEY <i>Sweet-spicy onion relish</i>	\$2.20
ONION CHUTNEY <i>Sweet-spicy onion relish</i>	\$2.20	SPICY MIXED PICKLES <i>Pickled mangoes, limes, and assorted vegetables in a pungent, spicy marinade</i>	\$2.20
DAHI <i>Plain homemade yogurt</i>	\$3.20	RAITA <i>Homemade yogurt with cucumbers and tomatoes</i>	\$3.50

MISC

ADD PANEER	\$1.50
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