

MENU

STARTERS

- ✔ **Tikka Masala Fries -10**
w/ chicken +4
- ✔ **Onion Bhaji - 8**
- Gobi Manchurian - 14**
- Shrimp Fritters - 17**
- Paneer Pakora - 16**
- ✔ **Samosa Chaat - 11**
- Chilli Paneer - 15**
- ✔ **Mixed Veggie Pakora - 9**
- ✔ **Samosa - 7**
- Aloo Tikki - 7**
- Fish Pakora - 16**
- ✔ **Aloo Tikki Chaat - 11**
- Chicken Pakora - 14**
- Garlic Naan w/Mango Chutney -6**

SOUPS AND SIDES

- ✔ **L.O.C - 2**
Lemon, onion and chilli
- ✔ **Mango Chutney - 1**
- Cucumber Raita (Yogurt)- 4**
- ✔ **Papadum - 2**
- ✔ **A-Char - 1**
Sliced fruits and vegetables pickled in oil and spices
- ✔ **Lentil Soup - 6**
- Plain Yogurt - 4**

HOUSE SPECIALS

Goat Curry - 21

Bone in pieces of goat, spiced and cooked to perfection in our special curry

Mixed Grill - 28

A mixed platter of our tandoori specialties including tandoori chicken, shrimp, chicken tikka and fish

Rogan Josh - 21

Aromatic Indian lamb curry prepared in Kashmiri spices.

Chilli Chicken - 18

Tender seasoned chicken tossed in our house special chili sauce with bell peppers and onions.

Butter Chicken - 18

Chicken thighs cooked in creamy onion-tomato masala

FROM THE TANDOOR

Tandoori Chicken - Half 15 / Full 21

Bone in chicken marinated in herbs and spices and slowly cooked to perfection in our clay oven

Paneer Tikka - 18

Fresh made cottage cheese marinated with ginger and garlic house spices

Tandoori Fish - 20

Swai fish seasoned with herbs and spices and cooked in our clay oven

Chicken Tikka Kabob - 19

Chicken breast pieces marinated in lemon and herbs, roasted in our clay oven to perfection

Tandoori Shrimp - 21

shrimp season with our house blend and cooked to perfection in our clay oven

BREADS

Plain Naan - 3.5

Oven-baked indian flatbread

Garlic Naan - 4.5

Oven-baked Indian flatbread topped with garlic and cilantro

Onion Kulcha - 6

Mild spiced chopped onions with house spices

Garlic Parmesan Naan - 6.5

Flatbread topped with garlic, parmesan and cilantro

Garlic Chilli Naan - 5

Garlic Naan topped with chopped chillis

Aloo Kulcha - 7

Specialty naan stuffed with potatoes, indian cheese and spices

Tandoori Roti - 3.5

Indian Style whole wheat bread

Parantha - 4

Indian style multi layered whole wheat bread

Peshwari Naan - 7

Bread stuffed with almonds, raisins and coconut

American Cheese Kulcha - 8

Stuffed with American Cheese

DRINKS

Soft Drinks - 4

Coke, Diet Coke, Lemonade, dr pepper, Fanta, Sprite

MOM Iced Tea - 4

Our in-house ginger-cinnamon iced tea. Choice of mango or raspberry \$1 extra

Mango Lassi - 5

Fresh yogurt drink made with mango

Chai Tea - 4

Indian tea brewed with cardamom and special spices

Mangonade - 5

Refreshing lemonade with mango

Mango Tango - 5

Tangy mango flavored drink

BUILD - A - CURRY

PRIMARY INGREDIENT

CURRY BASE

SPICE LEVEL

✓ Mixed Vegetables - 14	Tikka Masala Rich creamy tomato gravy with a blend of spices and herbs		Mild
✓ Paneer - 16	Coconut Curry Onion gravy blended with fresh mint, coconut milk, and spices		Mild Plus
Chicken - 17	House Curry Onion gravy with a blend of spices and herbs		Medium
Lamb - 20	Korma Curry Rich creamy onion gravy with a blend of spices and coconut milk		Medium Plus
Fish - 18	Vindalu Curry Spiced onion gravy with potatoes		Spicy
Shrimp - 19	Saag Pureed broccoli and spinach cooked with fresh herbs		Extra Spicy
✓ Tofu - 15	Mango Curry Onion gravy with a blend of spices, mango chutney, and coconut milk		
Goat - 20	Karahi Prepared with onion, garlic, and aromatic spices		

VEGETARIAN SPECIALTIES ✓

Malai Kofta - 17

Veggie dumpling mixed into a rich creamy sauce

✓ Mushroom Mattar Masala - 16

Mushrooms and peas tossed in a creamy curry

Benghan Bharta - 14

Fresh eggplant roasted and cooked curry style with tomatoes

✓ Yellow Daal - 14

Yellow lentils mildly spiced and cooked over a low flame

Daal Makhni - 15

Brown lentils mildly spiced and cooked with butter and herbs

✓ Saag - 15

Baby spinach, collard greens cooked in indian spices

✓ Aloo Gobhi - 17

Fresh cauliflower and potatoes steamed with fresh herbs and spices

Bombay Aloo - 14

Potatoes cooked in our tomato curry with achari spices

Aloo Vindalu - 14

Potatoes in a spiced tomato and onion gravy

Mattar Paneer - 16

Indian Cheese and peas with fresh herbs and spices cooked in our tomato and onion gravy

✓ Chana Masala - 14

Hearty, wholesome dish of chickpeas 'chana' in a spiced tomato and onion sauce 'masala'

RICE

Lamb Biryani - 21

Shrimp Biryani - 21

Chicken Biryani - 18

Vegetable Biryani - 16

Lemon Rice - 7

Turmeric Rice - 9

Jeeri Rice - 8

DESSERTS

Gulab Jamun - 5

Indian style pancake donuts in sweet syrup

Mango Kulfi - 5

Malai Kulfi - 5

Rasi Malai - 6

Sugary cream balls of dough in a creamy, sweet liquid

Rice Pudding - 5