

FOOD MENU | ਭੋਜਨ ਮੇਨੂ

STARTERS

Tikka Masala Fries - 8

Potato fries topped with our famous tikka masala sauce. Chicken is optional w/ *chicken* +4

Onion Bhaji - 6

Sliced onions, spiced, battered and fried

Manchurian - 12

Potatoes, carrots and cabbage dumplings, fried, and tossed in our house chili sauce

Shrimp Fritters - 18

Marinated shrimp, battered and deep fried to perfection

Mixed Veggie Pakora - 8

Mixed Veggies, spiced, battered and fried

Samosa - 8

Potatoes, peas, and a blend of indian spices stuffed in a pastry and fried to perfection

Fish Pakora - 15

Marinated fish, battered and deep fried to perfection

Paneer Pakora - 14

Indian cheese stuffed with spices, battered and deep fried

Samosa Chaat - 11

Samosas on a bed of garbanzo beans, chips, yogurt and our house chutneys

Aloo Tikki - 10

Potato patties topped with garbanzo beans, chips, yogurt, and our house chutneys

Chicken Pakora - 16

Marinated chicken, battered and deep fried to perfection

HOUSE SPECIALS

Goat Curry - 22

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

Mixed Grill - 32

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

Rogan Josh - 22

Aromatic Indian lamb curry prepared in Kashmiri spices.

Chilli Chicken - 20

Tender seasoned chicken lightly battered in a mix of aromatic spices, fried and tossed in our house special chili sauce with bell peppers and onions.

FROM THE TANDOOR

Tandoori Chicken - half 14 / full 21

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

Sheesh Kabob - 18

Minced lamb meat mixed with aromatic herbs and cooked to perfection

Tandoori Fish - 20

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

Chicken Tikka Kabob - 20

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

Lamb Chops - 32

Tender lamb chops season with our house blend and roasted to perfection in our clay oven

VEGETARIAN SPECIALTIES

Malai Kofta - 16

Veggie dumpling mixed into a rich creamy sauce

Mushroom Mattar Masala - 13

Mushrooms and peas tossed in a creamy curry

Benghan Bharta - 16

Fresh eggplant roasted and cooked curry style with tomatoes

Yellow Daal - 12

Yellow lentils mildly spiced and cooked over a low flame

Daal Makhni - 12

Brown lentils mildly spiced and cooked with butter and herbs

Aloo Gobhi - 16

Fresh cauliflower and potatoes steamed with fresh herbs and spices

Bombay Aloo - 13

Potatoes cooked in our tomato curry with achari spices

Aloo Vindalu - 13

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

BUILD - A - CURRY

Primary Ingredient

Curry Base

Spice Level

✓ Mixed Vegetables - **14**

✓ Paneer - **16**

Chicken - **18**

Lamb - **22**

Fish - **20**

Shrimp - **20**

Tikka Masala

Rich creamy tomato gravy with a blend of spices and herbs

Coconut Curry

Onion gravy blended with fresh mint, coconut milk and spices

House Curry

Onion gravy with a blend of spices and herbs

Korma Curry

Rich creamy onion gravy with a blend of spices and coconut milk

Vindalu Curry

Spiced onion gravy with potatoes

Saag

Pureed broccoli and spinach cooked with fresh herbs

Makhani Masala (Butter Sauce)

Rich tomato base curry, with ghee and fresh herbs

Mild

Mild Plus

Medium

Medium Plus

Spicy

Extra Spicy

BREADS

Plain Naan - **3.5**

Oven-baked indian flatbread

Garlic Naan - **4.5**

Oven-baked indian flatbread topped with garlic and cilantro

Parmesan Naan - **5**

Oven-baked indian flatbread topped with parmesan cheese

Garlic Parmesan Naan - **5.5**

Flatbread topped with garlic, parmesan and cilantro

Garlic Chilli Naan - **5**

Garlic Naan topped with chopped chillis

Amritsari Kulcha - **7**

Specialty naan stuffed with potatoes, indian cheese and spices

Chapati Tandoori - **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

Besan Roti - **5**

Gluten free bread made with besan

RICE

Lamb Biryani - **22**

Basmati Rice cooked with pieces of lamb and a special blend of herbs and spices

Shrimp Biryani - **21**

Basmati Rice cooked with pieces of shrimp and a special blend of herbs and spices

Chicken Biryani - **18**

Basmati Rice cooked with pieces of chicken and a special blend of herbs and spices

✓ Vegetable Biryani - **15**

Basmati Rice cooked with fresh vegetables and a special blend of herbs and spices

✓ Lemon Rice - **6**

Rice cooked with lemon flavoring and spices

DRINKS

Soft Drinks - **3**

pepsi, diet pepsi, sierra mist, dr pepper, lemonade

Moms Iced Tea - **4**

Our house ginger and cinnamon ice tea

Lassi - **5**

Fresh yogurt drink. Your choice of salted, sweet or mango lassi

Chai Tea - **4**

Indian tea brewed with cardamom and special spices

Juice - **4**

Mango or Cranberry