

Beverages

Non-Alcoholic

Coke, Sprite, Gingerale, Diet Coke and Lemonade - \$2.50

Apple, Orange, Cranberry Juice - \$2.75

Iced Tea - \$2.25

Mango Juice - \$2.99

Vegan Mango Lassi - \$3.99

Mango Lassi - \$3.50

Sweet Lassi - \$2.99

Chai Masala - \$2.50 / \$.75 each refill

Coffee - \$2.25

Alcoholic

Domestic Beer

Bud Lite, Coors Lite and Coors - \$3.50

Sam Adams - \$4.50

Imported

Corona - \$4.50

King Fisher - \$4.50

(Indian)

TAJ Mahal - \$7.99

(Indian)

Flying Hourse - \$7.99

(Indian)

Hayward 5000 - \$8.99

(Indian)

House Wine by Copperidge

(Chardonnay, Merlot, White Zinfandel)

Glass - \$6.50 Half-Carafe - \$16.99 Full Carafe - \$29.99

(Pinot Grigio)

Glass - \$6.99 Half-Carafe - \$17.99 Full Carafe - \$34.99

Cocktails

Traditional Martini - \$7.99

Apple Martini - \$7.99

Mango Martini - \$7.99

Cosmopolitan Martini - \$7.99

Margarita - \$7.99

Mango Margarita - \$8.99

Seperate checks are not available. A 20% gratuity may be added for parties of 6 or more.

Appetizers

Vegetable Samosa - \$4.50 (vegan)

Vegetable turnover stuffed with potatoes and green peas, tempered with cumin seeds and spices.

Chicken Samosa - \$5.99

Turnover stuffed with seasoned minced chicken (2 pieces per order)

Mixed Vegetable Pakora - \$4.50 (vegan)

A combination of seasonal fresh vegetable fritter's.

Chaat Papri - \$4.50

Crisp puris, potatoes and chickpeas topped with yogurt, cilantro and tamarind sauce

Murg Tikka - \$4.99

Snips of boneless chicken breast marinated in yogurt, herbs and spices, grilled to perfection over flaming charcoal.

Aloo Tikki - \$4.99

Pan fried mashed potato patties served with chickpeas, cilantro and tamarind chutney and yogurt.

Aloo Chaat - \$4.99 (vegan)

Pan fried potatoes mixed with onion, tomato, cilantro, and sweet and tangy tamarind chutney.

Botti Kabob - \$6.50

Boneless pieced of fresh tender lamb marinated in herbs and spices, barbecued over flaming charcoal.

Assorted Plater - \$7.99

A delightful combination of Murg Tikka, Palakh Pakora, Seekh Kabob and Samosa.

Samosa Chaat - \$6.99

One potato pastry topped with chickpeas, onion, yogurt, tamarind and cilantro chutney.

Bhelpuri - \$4.99

The quintessential image of street food; puffed rice mixed with onion, tomato, cilantro, and sweet and tangy tamarind chutney.

Tandoori Chicken Wings - \$6.99

Tender chicken wings marinated in slow roasted ground chickpeas, ginger, garlic, and chefs special spices and charbroiled.

Chicken Vepudu (Andhra Pradesh) - \$7.99

Chicken Chunks cooked with onion, green chilies, ginger, garlic and curry leaves in a masala sauce.

Salt & Pepper Fish - \$9.99

Diced tilapia sauteed with crushed black pepper, ginger, garlic, onions, green pepper and soy sauce.

Soup & Salads

Mulligtwani Soup - \$3.50

A traditional lentil soup, enriched with cilantro and fine herbs.

Tomato Soup - \$3.50

A refreshing tomato soup tempered with mustard seed's and fresh curry leaves.

Kachumbar - \$3.50 (vegan)

Cucumber and onion salad with lemon and herbs.

Mixed Garden Salad - \$3.50 (vegan)

Lettuce, tomato and cucumber with house dressing.

Chicken Tikka Salad - \$7.99

Lettuce, cucumber and sliced chicken tikka accompanied with house dressing.

Tandoori Specialties

All Specialties Served with Basmati Rice

The Tandoor is a clay oven. All meats, poultry and seafood are immersed in special marinades overnight, skewered and baked in the tandoor. The Tandoor is also used to prepare a variety of fresh homemade breads. Tandoori specialties are spiced between mild and medium.

Tandoori Chicken - \$11.99

Spring Chicken, marinated in yogurt, lemon juice and mild spices and charbroiled.

Chicken Tikka - \$12.99

Boneless chunks of chicken marinated in yogurt, lemon juice, herbs and charbroiled.

Reshmi Kabobs - \$13.99

Smooth as silk! Boneless pieces of white meat chicken, seasoned in mild herbs and spices and charbroiled.

Chicken Seekh Kabob Tandoori - \$14.99

Succulent rolls of minced chicken. Shaped on a skewer and blended with herbs and spices.

Lamb Seekh Kabob Tandoori - \$15.99

Succulent rolls of minced lamb. Shaped on a skewer and blended with herbs and spices.

Lamb Shish Kabob - \$14.99

Cubes of leg of lamb marinated in special blend of spices and lemon juice and charbroiled.

Salmon Tandoori - \$16.99

Fresh filet of salmon, marinated in yogurt and chef's blend of spices.

Tandoori Shrimp - \$15.99

Jumbo shrimp marinated in lemon juice, yogurt and exquisite spices.

Mixed Grill - \$14.99

Sizzling hot combination of *Jumbo Shrimp, Shish Kabob* and *Chicken Tikka*. A great Sampler.

Paneer Tikka - \$14.99

Cubes of cheese marinated in yogurt, lime juice, ginger and chef's special blend of spices, charbroiled with bell pepper and onions.

Regional Entrees

Chicken - \$13.99/Tilapia/Lamb/Shrimp Cochin (Kerala) - \$15.99

Cooked with onion, ginger, garlic, slow roasted ground coconut, curry leaves, mustard seeds and dried red chillies.

Chicken - \$13.99/Tilapia/Lamb/Shrimp Methi Malai (Punjab) - \$15.99

Cooked with fenugreek, onion, ginger, garlic, yogurt and chef's special sauce.

Chicken - \$13.99/Tilapia/Lamb/Shrimp Achari (Punjab) - \$15.99

Cooked in onion and tomato based sauce tempered with special blend of delicious pickled spices.

Lamb Mappas (Kerala) - \$15.99

Lamb cooked in onion, coconut, roasted ground coriander seeds, roasted red chili, roasted ground fennel seeds, mustard seeds and curry leaves.

Goa Fish Curry - \$15.99

Chunks of Tilapia fish simmered in coconut milk and tomato and onion based sauce.

Goat Specialties

All Specialties Served with Basmati Rice

GOAT CURRY - \$16.99

Goat meat with bone cooked in ginger, garlic, onion and tomato base sauce.

GOAT KORMA - \$16.99

GOAT ROGAN JOSH - \$16.99

KARAH GOAT - 16.99

If you crave for your entree to be mild, medium, hot or Indian hot the chef will be most pleased to oblige with your request.

Chicken Specialties

All Specialties Served with Basmati Rice

Chicken Curry - \$11.99

Chicken cooked traditional Indian curry.

Chicken Vindaloo - \$12.99

Tender chunks of chicken cooked with fresh herbs, vinegar, potatoes and red peppers. A spicy specialty of Southern India.

Butter Chicken - \$13.99

Tender chunks of chicken cooked in a traditional tomato sauce. A chef's special.

Chicken Tikka Masala - \$13.99

Charbroiled chunks of chicken, cooked in tomato & onion sauce with bell peppers.

Goa Chicken Masala - \$12.99

Chunks of boneless chicken, cooked in onion & tomato sauce with coconut milk tempered with mustard seeds and curry leaves.

Chicken Palakh - \$13.99

Boneless chicken cooked with spinach and fresh select green herbs.

Chicken Dhaniya - \$13.99

Hot!!! Boneless chunks of chicken cooked in a cilantro and jalapeno based curry sauce.

Karahi Chicken - \$12.99

Boneless chunks of chicken cooked over high heat, in a wok with onions, tomatoes and bell peppers.

Chicken Korma - \$12.99

Boneless chunks of chicken cooked with chef's secret sauce. A Chef's special.

Chicken Jalrfrezi - \$13.99

Boneless chunks of chicken cooked with vegetables.

Lamb Specialties

All Specialties Served with Basmati Rice

Rogan Josh - \$15.99

Tender pieces of boneless fresh lamb, cooked in a yogurt based creamy curry sauce.

Lamb Vindaloo - \$15.99

Tender pieces of lamb cooked with fresh herbs, vinegar, potatoes and red pepper. A spicy speciality of South India.

Saag Gosht - \$15.99

Succulent pieces of lamb cooked with spinach and fresh green herbs. An excellent North Indian dish.

Karahi Gosht - \$15.99

Fresh lamb cubes cooked in a special Wok with fresh tomato, onion and bell peppers.

Lamb Curry - \$14.99

Fresh chunks of lamb cooked with ginger and garlic in our chef's secret sauce.

Lamb Korma - \$15.99

Boneless chunks of lamb cooked with the chef's secret sauce. A chef's special.

Lamb do'pyaaza - \$15.99

Fresh chunks of lamb cooked in a tomato and onion based sauce.

Lamb Jalrfrezi - \$15.99

Fresh chunks of lamb cooked with mixed vegetables.

Seafood Specialties

All Specialties Served with Basmati Rice

Special Salmon Curry - \$16.99

Fresh chunks of salmon cooked in an onion based curry sauce.

Goa Shrimp Masala - \$15.99

Shrimp simmered in coconut milk, cooked with ginger, garlic, curry leaves, and spices.

Karahi Shrimp - \$15.99

Shrimp cooked over high heat in a special wok, with fresh tomato, onions and bell peppers, blended with choice spices.

Shrimp Saag - \$15.99

Shrimp cooked with spinach and fresh green herbs.

Shrimp Vindaloo - \$15.99

Shrimp cooked with fresh herbs, vinegar, potatoes and red pepper.

Shrimp Jalrfrezi - \$15.99

Shrimp cooked with mixed vegetables.

Vegetarian Specialties

All Specialties Served with Basmati Rice

Please remind server about vegan choices.

Aloo Saag - \$9.99

Quartered potatoes and spinach cooked in curry sauce.

(vegan)

Aloo Mattar - \$9.99

Potatoes and peas cooked in the chef's special sauce.

(vegan)

Aloo Gobi Masala - \$10.99

Delicately hand pulled fresh cauliflower and potatoes simmered in fresh herbs and spices.

(vegan)

Aloo Masala - \$9.99

Potatoes sauteed with tomato, ginger, mustard seeds and fresh herbs and spices.

(vegan)

Baingan Bharta - \$10.99

Baked and mashed eggplant cooked with onion, tomatoes and fine herbs. An exquisite North Indian dish.

(vegan)

Bhindi Masala - \$10.99

Fresh okra sauteed with onion, pepper and tomato sprinkled with mango powder and a blend of spices.

(vegan)

Channa Masala - \$9.99

A delicious chickpea curry cooked in a special blend of Punjabi spices.

(vegan)

Daal Maharani - \$9.99

Slow simmered lentils sauteed with fresh garlic, ginger and tomatoes. A traditional North India dish.

(vegan)

Mattar Paneer - \$10.99

Homemade cottage cheese and green peas cooked in creamy sauce.

Malai Kofta - \$10.99

Minced vegetables shaped into small croquettes, carefully cooked in a flavorful masala.

Mixed Vegetables - \$9.99

Season fresh vegetables cooked with blend of spices. A chef's special.

(vegan)

Palakh Paneer - \$11.99

A perfect combination of fresh spinach and homemade cottage cheese, cooked with ginger and rare spices.

Paneer Mughlai - \$11.99

Slices of home made cottage cheese, cooked with chef's secret sauce. A Chef's Special.

Shahi Paneer - \$11.99

A vegetarians delight. Chunks of fresh homemade cottage cheese, cooked in tomato based sauce with bell peppers, fenugreek and a delicious blend of chef's secret spices.

Vegetable Korma - \$10.99

Seasonal fresh vegetable cooked with a blend of spices & chef's secret sauce.

Kadai Paneer - \$11.99

Chunks of fresh homemade cottage cheese cooked over high heat in a wok with fresh tomatoes, onions and bell pepper blended with special spices.

Please remind your server about vegan choices.

Mughlai Specialties

Served with Raita

Navrattan Biryani - \$11.99

A combination of garden-fresh vegetables, cooked with saffron basmati rice in mild spices and nuts.

Chicken Biryani - \$12.99

Boneless chicken cooked with saffron basmati rice, marinated with herbs, spices and nuts.

Lamb Biryani - \$14.99

Boneless cubes of leg of lamb, cooked with saffron basmati rice, marinated with herbs, spices and nuts.

Shrimp Biryani - \$15.99

Saffron Basmati rice smothered with shrimp, herbs, spices and nuts.

Goat Biryani - \$16.99

Bonein chunks of goat, cooked with saffron basmati rice, marinated with herbs and spices.

Tandoori Bread / Roti

An Indian meal is not complete without bread. All our breads are freshly baked per order in the Tandoor.

Naan - \$1.99

A traditional fine flour Punjabi white bread baked in the Tandoor.

Kashmiri Naan - \$3.50

White bread stuffed with sugar, coconut and raisins.

Roti - \$1.99 (Vegan)

An unleavened whole wheat flour bread baked in the Tandoor.

Onion Kulcha - \$2.99

Fine flour bread stuffed with onions and fine herbs and baked in the Tandoor.

Garlic Naan - \$2.50

A fine flour bread topped with garlic and baked in the Tandoor.

Lachha Paratha - \$3.50

Multi-layered whole wheat bread baked in the Tandoor. A chef's special.

Aloo Paratha - \$3.50

A whole wheat flour bread stuffed with seasoned mashed potatoes and baked in the Tandoor.

Puri - \$2.50 (Vegan)

Whole wheat bread deep-fried and puffed

Keema Naan - \$4.50

White flour bread stuffed with minced lamb and spices and baked in the Tandoor.

Condiments

Papadum - \$2.00

Thin crispy wafers made from lentil flour (two).

Achaar - \$1.50

Hot and spicy mixed Indian pickles.

Mango Chutney - \$2.00

Sweet and mildly spiced mangoes and herbs.

Raita - \$2.99

Refreshing yogurt mixed with grated cucumber and herbs.

Desserts

Vegan Coconut Laddu - \$2.99

Coconut balls prepared with coconut and chef's special flavor.

Special Vegan Kheer- \$3.99

Rice pudding prepared with coconut milk flavored with cardamon, sprinkled with coconut flake and raisins.

Gulab Jamun - \$3.99

Dry milk dumplings dipped in honey sauce.

Gajar Halwa - \$3.99

A great carrot desert flavored with cardamon and enriched with pistachio and raisins.

Kheer - \$3.99

Indian rice pudding flavored with cardamon, sprinkled with nuts and raisins.

Pistachio Kulfi - \$3.99

A traditional Indian Ice Cream flavored with cardamon and pistachio.

Mango Kulfi - \$3.99

A traditional Indian Ice Cream flavored with mango and cardamon.

Ras Malai - \$3.99

Home style cheese patty dipped in sweet saffron cream sauce.

Vermicelli - \$3.99

Whole wheat noodles cooked with milk and sugar.