



## Appetizers

All Appetizers served with Mint and Tamarind Chutneys.

|   |             |   |             |
|---|-------------|---|-------------|
| <b>Vegetable Samosa</b><br>potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried | <b>3.95</b> | <b>Onion Bhaji</b><br>mildly spiced sliced onions, mixed in chickpea batter and deep fried                | <b>4.95</b> |
| <b>Vegetable Pakora</b><br>seasoned mixed vegetables mixed with chickpea flour and deep fried                       | <b>4.95</b> | <b>Chicken Pakora</b><br>boneless chicken tenders seasoned and dipped in a chickpea batter and deep fried | <b>5.95</b> |
| <b>Assorted Snacks</b>  |             | <b>7.95</b>   |             |
| vegetable samosa, onion bhaji, chicken pakora, and vegetable pakora   |             |   |             |

## Soups

|   |             |  |             |
|---|-------------|--|-------------|
| <b>Saag Shorba</b><br>delicious soup made from spinach, onions, tomatoes, and cream | <b>3.50</b> | <b>Mulligatawny</b><br>a South Indian creation made with lentils, onions, potatoes, tamarind, and spices | <b>3.50</b> |
|---|-------------|--|-------------|

## Tandoori Specialties



*A tandoor is a clay oven in which coal is at a glow at all times. Lamb, Chicken, and Shrimp are skewered in a long skewer and grilled over charcoal, never touching the coal. Some of the Indian breads are baked in the tandoor by slapping them on the hot internal wall of the Tandoor. Tandoori specialties are served sizzling, with onions, carrots, bell pepper and a side of rice.*

|  |              |  |              |
|--|--------------|--|--------------|
| <b>Chicken Tikka</b><br>boneless chicken breast marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven) | <b>13.95</b> | <b>Lamb Boti Kabob</b><br>tender chunks of lamb marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven) | <b>14.95</b> |
| <b>Chicken Tandoori</b><br>boneless chicken marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)     | <b>12.95</b> | <b>Shrimp Tandoori</b><br>jumbo shrimp marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)          | <b>16.95</b> |

## Accompaniments

|   |             |   |             |
|---|-------------|---|-------------|
| <b>Papadam</b><br>waffers made from lentil flour and flavored with black pepper and cumin seed baked in tandoori oven | <b>2.95</b> | <b>Raita</b><br>(a tangy mixture of cucumber, tomatoes, onions and spices mixed with fresh homemade yogurt)                   | <b>2.95</b> |
| <b>Onion Salad</b><br>(sliced onions, sliced hot peppers, and lemon seasoned with spices )                            | <b>1.50</b> | <b>Mango, Mint, or Tamarind Chutneys</b><br>(condiment of fruit or vegetables, spices, and herbs blended together is chutney) | <b>1.50</b> |
| <b>Basmati Rice</b>   |             | <b>2.50</b>   |             |
| (special aromatic long grain rice imported from India)  |             |   |             |

**GIFT CARDS AVAILABLE**



## Chicken Specialties

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|  |              |   |              |
|--|--------------|---|--------------|
| <b>Chicken Tikka Masala</b><br>breast meat barbecued in tandoor oven, then cooked with bell pepper, onion, garlic, ginger, tomatoes, cream, and spices | <b>12.95</b> | <b>Chicken Coconut Kurma</b><br>boneless chicken cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices | <b>12.95</b> |
| <b>Raj's Chicken</b><br>boneless chicken batter fried and sautéed with mangos, onions, tomatoes, and spices  | <b>12.95</b> | <b>Chicken Makhani</b><br>boneless tandoori chicken cooked with onions, garlic, ginger, tomatoes, cream, cashew nuts, and spices                    | <b>12.95</b> |
| <b>Chicken Saag</b><br>boneless chicken cooked with spinach, onions, garlic, ginger, cream, and spices   | <b>12.95</b> | <b>Chicken Curry</b><br>traditional dish cooked with boneless chicken,, onions, garlic, ginger, tomatoes and curry spices                           | <b>11.95</b> |
| <b>Bollywood Chicken (New!)</b><br>breast meat cooked with potatoes, pineapple, tomatoes, onions, garlic, ginger, coconut milk and spices              | <b>12.95</b> | <b>Chicken Mushroom</b><br>boneless chicken cooked with mushrooms, tomatoes, garlic, ginger, onions, and spices                                     | <b>12.95</b> |
| <b>Chicken Briyani</b><br>basmati rice cooked with chicken, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita.                |              | <b>13.95</b>  |              |

## Lamb Specialties

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|  |              |   |              |
|--|--------------|---|--------------|
| <b>Lamb Boti Kabob Masala</b><br>boneless lamb barbecued in tandoor oven, then cooked with onions, garlic, ginger, tomatoes, cream, and spices | <b>13.95</b> | <b>Lamb Coconut Kurma</b><br>boneless lamb cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices | <b>13.95</b> |
| <b>Lamb Saag</b><br>boneless lamb cooked with spinach, onions, garlic, ginger, cream, and spices   | <b>13.95</b> | <b>Lamb Curry</b><br>traditional dish cooked with boneless lamb, onions, garlic, ginger, tomatoes, and curry spices                           | <b>13.95</b> |
| <b>Rogan Josh (New!)</b><br>boneless lamb cooked with onions, garlic, ginger, tomatoes, ground cashews, cream and curry spices                 | <b>13.95</b> | <b>Lamb Vindaloo</b><br>boneless lamb cooked with potatoes, onions, tomatoes, garlic, ginger, vinegar, and spices                             | <b>13.95</b> |
| <b>Lamb Mushroom</b><br>boneless lamb cooked with fresh mushrooms, tomatoes, onion, garlic, ginger, and spices                                 | <b>13.95</b> | <b>Lamb Briyani</b><br>basmati rice cooked with lamb, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita              | <b>14.95</b> |

## Seafood Specialties

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|   |              |  |              |
|---|--------------|--|--------------|
| <b>Shrimp Tikka Masala</b><br>shrimp barbecued in tandoor oven, then cooked with bell pepper, onions, tomatoes, garlic, ginger, cream, and spices | <b>14.95</b> | <b>Shrimp Coconut Kurma</b><br>shrimp cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices | <b>14.95</b> |
| <b>Tezpur Pineapple Shrimp (New!)</b><br>shrimp cooked with pineapple, onions, garlic, ginger, tomatoes, coconut cream, and spices                | <b>14.95</b> | <b>Shrimp Curry</b><br>traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes, and curry spices                           | <b>14.95</b> |
| <b>Shrimp Mushroom</b><br>shrimp cooked with fresh mushrooms, tomatoes, onions, garlic, ginger, and spices  | <b>14.95</b> | <b>Fish Curry</b><br>Halibut cooked with curry spices, onions, garlic, ginger coconut milk, and tamarind                                 | <b>15.95</b> |

Entrees served mild, medium, hot, or very hot with side of rice and garnished with cilantro.



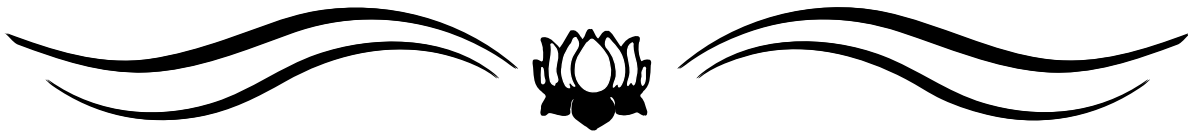
## Vegetarian Specialties

Most Vegetarian Specialties available in Vegan, upon request.

|   |       |  |       |
|---|-------|--|-------|
| <b>Vegetable Masala</b><br>mixed vegetables, cooked with onions, garlic, ginger, tomatoes, cream, and spices                                      | 10.95 | <b>Vegetable Coconut Kurma</b><br>mixed vegetables cooked with onions, tomatoes, cashew nuts, golden raisins, coconut milk, and spices | 10.95 |
| <b>Saag Aloo</b><br>spinach cooked with potatoes, onions, garlic, ginger, cream, and spices   | 9.95  | <b>Saag Paneer</b><br>spinach cooked with homemade cheese, onions, garlic, ginger, cream, and spices                                   | 10.95 |
| <b>Malai Kofta</b><br>veggie balls deep fried and cooked with onions, tomatoes, cashew nuts, cream, and spices                                    | 10.95 | <b>Baygan Bharta</b><br>roasted eggplant cooked with green peas, onions, herbs, spices, and a touch of cream                           | 10.95 |
| <b>Mixed Vegetable Curry</b><br>traditional dish cooked with mixed vegetables, onions, garlic, ginger, tomatoes, and spices                       | 9.95  | <b>Aloo Mattar</b><br>potatoes and green peas cooked with onions, garlic, ginger, tomatoes, and spices to a sauce                      | 9.95  |
| <b>Aloo Gobi</b><br>potatoes and cauliflower cooked with onions, garlic, ginger, tomatoes and spices  | 9.95  | <b>Channa Raja</b><br>garbanzo beans cooked with onions, garlic, ginger, tomatoes and spices to a mild sauce                           | 9.95  |
| <b>Daal Maharani</b><br>lentils cooked with onions, garlic, ginger, tomatoes and spices to a thick sauce  | 9.95  | <b>Yellow Daal</b><br>whipped toor daal (yellow lentils) cooked with onions, tomatoes, and spices                                      | 9.95  |
| <b>Paneer Masala</b><br>homemade cheese cooked with bell pepper, onions, garlic, ginger, tomatoes, cream and spices                               | 10.95 | <b>Bombay Paneer (New!)</b><br>Homemade cheese sauteed with onions, carrots bell pepper and spices served on a Sizzling platter.       | 12.95 |
| <b>Mattar Tofu (New!)</b><br>tofu cooked with green peas, onions, garlic ginger, tomatoes, and spices   | 9.95  | <b>Bhindi Aloo (New!)</b><br>okra cooked with potatoes, onions, garlic, ginger, tomatoes, and spices                                   | 11.95 |
| <b>Vegetable Briyani</b><br>basmati rice cooked with mixed vegetables, onions, garlic, ginger, cashew nuts, raisins, and spices served with raita | 11.95 | <b>Mushroom Mattar</b><br>fresh mushrooms and green peas cooked with onions, garlic, ginger, tomatoes, and spices                      | 10.95 |

## Indian Flat Breads

|   |      |  |      |
|---|------|--|------|
| <b>Naan</b><br>(teardrop-shaped flat bread baked in tandoor (clay oven))                          | 1.95 | <b>Garlic Naan</b><br>(teardrop-shaped white bread baked in tandoor (clay oven) with a touch of garlic)      | 2.50 |
| <b>Paratha</b><br>(multi-layered whole wheat bread baked in the tandoor (clay oven))              | 2.50 | <b>Tandoori Roti</b><br>(round-shaped whole wheat bread baked in the tandoor (clay oven))                    | 1.95 |
| <b>Onion Naan</b><br>(Indian bread with seasoned onions and baked in tandoor (clay oven))         | 2.95 | <b>Aloo Paratha</b><br>(paratha, stuffed with mildly seasoned mashed potatoes, baked in tandoor (clay oven)) | 3.50 |
| <b>Peshawari Naan</b>   |      | <b>4.50</b>  |      |
| Indian bread stuffed with a mix of coconut, raisins and cashews, and baked in tandoor (clay oven) |      |  |      |



## Desserts

|   |             |  |             |
|---|-------------|--|-------------|
| <b>Mango Ice Cream</b><br>favorite homemade Indian ice cream made with Indian mango pulp, vanilla and cream | <b>3.95</b> | <b>Kulfi</b><br>homemade Indian ice cream with pistachios, cashew nuts, cardamom seeds and cream                           | <b>3.95</b> |
| <b>Kheer</b><br>cardamom-flavored rice pudding garnished with cashew nuts and golden raisins                | <b>2.95</b> | <b>Gulab Jamun</b><br>a light pastry made from dry milk and flour, and soaked in thick sugary syrup garnished with coconut | <b>2.95</b> |

## Beverages

|  |             |  |             |
|--|-------------|--|-------------|
| <b>Mango Lassi</b><br>refreshing yogurt drink blended with mangoes and homemade yogurt                     | <b>3.95</b> | <b>Strawberry Lassi</b><br>refreshing yogurt drink blended with strawberries and homemade yogurt | <b>3.95</b> |
| <b>Rose Lassi</b><br>refreshing yogurt drink blended with rose water, sugar, and homemade yogurt           | <b>2.95</b> | <b>Mango Soy Shake</b><br>shake made with mangoes and soymilk.                                   | <b>3.95</b> |
| <b>Fruit Juices</b><br>mango juice, pineapple juice, or cranberry juice                                    | <b>2.95</b> | <b>Rose Milk</b><br>a sweetened milk drink made with milk and a touch of rose water              | <b>2.95</b> |
| <b>Mineral Water / Bottled Water</b>   | <b>2.00</b> | <b>Indian Coffee</b><br>special coffee made with hot milk  | <b>2.50</b> |
| <b>Soft Drinks</b><br>Coke, Diet Coke, Dr. Pepper, Sprite, Ice Tea, Root Beer, and Lemonade (free refills) | <b>2.50</b> | <b>Indian Tea</b><br>special tea boiled with milk and spices                                     | <b>2.50</b> |

## Beer

|  |  |  |             |
|--|--|--|-------------|
| <b>Domestic Beer</b><br>Samuel Adams Light<br>Budweiser, Bud Lite,   | <b>4.00</b><br><b>3.50</b>                               | <b>Non Alcoholic Beer</b><br>Haake-Beck, Germany                 | <b>3.50</b> |
| <b>Imported Beer</b><br>Taj Mahal, 22oz., India<br>Kingfisher, India<br>Spaten pills, Germany 16.9 oz.<br>St. Pauli Girl (dark), Germany | <b>7.95</b><br><b>4.00</b><br><b>5.50</b><br><b>4.00</b> | <b>Local Microbrews</b><br>Squatters India Pale Ale (6% Alcohol) | <b>4.00</b> |
|  |  | <b>Wines by the Glass</b><br>Chardonnay, Merlot, White Zinfandel | <b>3.50</b> |

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