

Appetizers

Vegetables Samosa \$2.95

Crisp & pastry stuffed with potatoes and green peas.

Pastelillo relleno de papas y habichuelas verdes.

Vegetable Pakora 3.95

Seasoned vegetable fritters.

Vegetales frescos con queso Casero.

Paneer Pakora 10.95

Cottage cheese dipped in gram flour batter and fried.

Vegetales Frescos con queso Casero, delicadamente cortado especialidad la casa.

Bhel Puri 5.95

Mixture of crisps with potatoes and tamarind sauce.

Samosa Chat 5.95

Samosa (2pcs with Chole. Pescado Pakoka)

Fish Pakoka 11.95

Papri Chat

5.95

Mixture of crisps with chick peas potatoes yogurt and tamarind sauce.

Mescla toslada de garbanzos, papas yogurt y salsa de tamarindo.

Side Dish

Cucumber Raita

3.00

Boonde Raita

3.50

Mixvgta Raita

2.00

Mango Chutney

1.95

Garden Salad

4.95

Rice Specialties & Biryani

	Half	Full
Shahajani Pullao		12.95
<i>Specialty or the house rice, cooked with boneless chicken, nuts and eggs.</i> <i>Especialidad o Arroz de la casa, prerarado con polio deshuesado, nueces y huevos.</i>		
Plain Rice		3.95
Lamb Biryani	7.95	11.95
<i>Selected Royal portions of lamb cooked in herbs and spices with fragrant rice and nuts.</i> <i>Porciones selectas cocinado en hiervas y condimetos con arroz y nueces.</i>		
Goat Biryani	7.95	11.95
<i>Selected portion of goat meat cooked in herbs and spices with fragrant rice and nuts.</i> <i>Porciones selectas de hiervas y condimentos con arroz y nueces.</i>		
Chicken Biryani	7.95	11.95
<i>Selected royal portions of chicken cooked in herbs and spices with fragrant rice and nuts.</i> <i>Porciones selectas de hiervas y condimentos con arroz y nueces.</i>		

Keema Biryani 7.95 11.95

*Ground meat cooked in herbs and spices with fragrant rice and nuts.
Came molida cocinada in hierbas y condimentos con arroz y nueces.*

Vegetables Biryani 7.95 11.95

Vegetables con Arroz.

Shrimp Biryani

Camarones com Arroz.

Tandori Specializes

Tandori chicken Half 9.95

*Chicken marinated in yogurt, ginger, garlic and spices cooked in clay oven.
Pollo marinado en yogurt, ginger, ajo y condimentos cocido en horno de ladrillo.*

Chicken Tikka 9.95

*Boneless chicken marinated in yogurt and mild spices and cooked in tandoor.
Pollo sin hueso marinado en yogurt y condimentos medianamente picante cocinado en tandoor.*

Chicken or Lamb Seekh Kabab 10.95

Minced chicken of lamb flavored with the best of herbs and spices, skewered and grilled in clay oven.

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Chicken Malai Kebab 10.95

Boneless pieces of chicken marinated in ginger, garlic, yogurt, cheese cream and spices cooked in clay oven.

Pedazaos de Pollo sin hueso marinado en ginger, ajo, yogurt, queso crema y condimentos cocinado en hormo de ladrillo.

Tandoori Shrimp 15.95

Jumbo shrimps marinated in yogurt, garlic, ginger barbecued in tandoor.

Camarones Jumbo marinados en yogurt, ajo, ginger.

Tandoori Lamb Choops 19.95

Rock of lamb marinated in lemon juice, ginger garlic paste, yogurt and special kind of spices cooked in clay oven.

Pedazos de cordero marinado en jugo de limon, ginger. pasta de ajo. yogurt y condimentos especiales cocinado en hormo de ladrillo.

Tandoori Salmon Takka 17.95

Salmon fillets marinated in lemon juice, yogurt and Chef's special sauce.

Filete de salmon marinado en jugo de limon, yogurt y la salsa especial del chef.

Tandoori Mix Grill 22.95

Tandoori Breads

Made Freshly in 5 Minutes

Roti 2.25

Whole Wheat Bread

Naan 2.25

Unleavened Flour Bread

Paratha 2.50

Whole Wheat Bread

Alu Paratha 3.00

*Whole Wheat Bread Stuffed with Potatoes.
Pan Integral relleno con papas.*

Onion Kulcha 3.00

Unleavened Flourstuffed with chopped onions and ginger. relleno com cebotta y ginger

Keema Naan 3.75

Nan stuffed with minced meat. Relleno con cordero.

Tikka Naan (Boneless Chicken) 3.75

Relleno com cordero.

Garlic Naan 3.50

Naan de Ajo.

Cheese Naan 3.75

Naan stuffed with cheese. Naan relleno con queso.

Gobi Paranta 3.75

Whole wheat Bread stuffed with Cauliflower. Pan Integral relleno con coliflor.

Chicken Entrees

	Half	Full
Chicken Curry	7.95	1.95

*chicken cooked in light gravy.
Pllo cocinado en un salsa suave.*

Chicken vindaloo	7.95	10.95
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*Boneless chicken and potatoes in a sharply spiced onion gravy.
Pollo sin hueso y papas cocinado en una salsa con condimentos con cebolla.*

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Chicken Mango 7.95 10.95

*Boneless chicken and fresh broccoli simmered in exotic mango gravy.
Plo sin hueso y brocoli fresco sumergiados en una exotica salsa de mango.*

Chicken Madras 7.95 10.95

*Diced chicken (boneless) cooked in a sharply spiced onion gravy.
Pollo en pedazos sin hueso y cocinado en salsa de cebolla.*

Chicken Shahi Korma 7.95 10.95

*Boneless chicken mildly spiced, cooked in a cream sauce.
Pollo sin hueso y medianmanente picante y cocinado en salsa cream.*

Chicken Palak 7.95 10.95

*Boneless chicken cooked in a freshly spiced spinach.
Pollo al horno preparado con tomates y salsa cream.*

Chicken Tikka Masala 8.95 11.95

*Oven baked diced chicken in a tomato and cream gravy.
Pollo al horno preparado con tomates y salsa crema.*

Chicken Jalfazie 7.95 10.95

*Boneless chicken cooked with green peppers and sharply spiced.
Pollo sin hueso cocinado con pimientos verdes tomates.*

Lamb Specialties

	Half	Full
Rogan Josh	8.50	11.95

*Cubes of lamb cooked in light gravy.
Cubos de cordero cocinados en una salsa suave.*

Lamb Vindaloo	8.50	11.95
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*Cubes of lamb cooked in a sharply spiced onion and tomato gravy.
Cordero cocinado con espinacas.*

Lamb Palak	8.50	11.95
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*Lamb cooked in freshly spiced spinach.
Pedazos de cordero sin huesos cocinados en salsa crema.*

Lamb Pasanda

**Boneless pieces of lamb cooked in a cream sauce.
Pedazos de cordero sin huesos cocinados en salsa cream.**

Mutton Jalfrazie	11.95
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*Oven backed diced lamb sauteed with green peppers and tomato, sharply spiced.
Cordero al horno salteado con pimientos verdes y tomates.*

Lamb Bhuna	11.95
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*Lamb sauteed with fine herbs and onion.
Cordero salteado con finas hierbas y cebolla.*

Lamb Kurma 8.50 11.95

Lamb pieces marinated in sour cream and yogurt, cooked in a creamy spice sauce. Pedazos de cordero marinados en crema ageia y yogurt, cocinado en salsa cremosa.

Seafood Dinners

Shrimp Jalfrazie 13.95

*Garden fresh vegetables with home made cheese, sharply spiced -a house specialty.
Camarones con vegetales frescos.*

Fresh Curry 13.95

Mildly spicy gravy. Filete de Tilapia cocinado en salsa de curry.

Fish Masala 13.95

*Fresh tomato sauce onions.
Filete de Tilapia preparados en condimentos de la India y hierbas.*

Shrimp Curry 13.95

Mildly spicy gravy. Camarones preparados en Salsa de Curry

Shrimp vindaloo 13.95

*Fish Cooched in highly spiced sauce.
Filete de tilapia concinado en vingarge y salsa de chile picante.*

Dinner Special Ala Carte

Served with Rice & Raita or Salad (Freshly Made)

Servido con Arroz & Raita o Ensalada (Recien Hecha)

	Half	Full
Vegetable Jalfrazie	6.95	9.95

Garden fresh vegetables with home made cheese, sharply spiced a house specialty. Vegetales Frescos con queso Casero, delicadamente cortado especialidad de la Case.

Navrattan Curry	9.95
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Nine vegetables cooked with nueces, condimentos medio picantes y crema.

Vegetable Malai Kofta	9.95
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*Fresh vegetables and home made cheese balls cooked in mildly spiced sauce.
Vegetales frescos y bolas de queso cocinados en salsa medio picante.*

Mattar Paneer	9.95
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*Homemade cheese, cooked with green peas.
Queso cocero cocinado con abichuelas verdes.*

Paneer Palak	9.95
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*Homemade cheese cooked with onion and fine herbs.
Espinacas frescas cocinadas con cebollas y hierbs delicadas.*

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Paneer Makhni 7.95 10.95

Homemade cheese cooked in tomato and cream gravy.

Queso cocinado en tomate y crema gravy.

Alu Bengan or Bengan Barta 7.95 9.95

Eggplant and potatoes cooked with Indian herbs.

Berenjena y papas cocinadas con condimentos de India.

Alu Gobi 9.95

Cauliflower and potatoes cooked with India herbs.

Coliflor y papas cocinadas con condimentos de India.

Alu Mattar 9.95

Peas and potatoes cooked with India herbs.

Abichuelas y papas cocinadas con condimentos de India.

Alu Palak 9.95

Potatoes cooked in freshly spiced spinach.

Papas cocinadas in espinacas frescas condimentadas.

Bhindi Masala 9.95

Okra sauteed with onions and fine herbs.

Okra salteada con cebollas y hierbas finas.

Channa Masala 9.95

*Chick peas with herbs and spices.
Garbanzos con hierbas y condimentos.*

Dal Makhni 9.95

**Lentils flavoured with freshly ground spices and sauteed in butter.
Lentejas cocidas con condimentos frescamente molidos y salteadas en mantequilla**

Pneer Bhurji 7.95 10.95

Beverages

Indian Tea 2.00

Mango Lassi 3.95

Soda 12 oz. Can 1.95

Milk Badam 4.00

Sweet or salt Lassi 3.95

Desserts

Rasmalai 3.95

Two Pices

Gulab Jamun 3.95

Two Pices

Gajar Halwa 3.95

Kheer 3.95

Kulfe or Ice Cream 3.95

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