

APPETIZERS

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| Chicken Pakoras Delicately spiced boneless chicken fritters | \$5.45 |
| Vegetable Pakoras Delicately spiced mixed vegetables fritters | \$4.50 |
| Vegetable Samosa Triangular shaped patties filled with potatoes and peas | \$4.50 |
| Mixed Hors D'oeuvres Platter of Shish Kebab , Chicken tikka, Samosa, Pakora and popadum | \$8.95 |
| Onion Bhaji Chopped onion fritters dipped in batter and fried | \$4.50 |
| Cheese Pakora Delicately spiced fried cheese fritters | \$5.95 |
| Papadum Crispy mildly spiced wafers | \$1.95 |

SOUPS, SALADS AND SIDE DISHES

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| Mulligatawney Soup Chicken stock cooked, mildly spiced | \$4.50 |
| Lentil Soup Ground Lentil Beans cooked, mildly spiced | \$4.50 |
| Tomato Soup Made from fresh tomatoes | \$4.50 |
| Green Salad Iceberg lettuce, chopped tomatoes, cucumber, carrots and fresh lemon | \$4.95 |
| Raita Cultured yogurt with chopped tomatoes, cucumbers and carrots | \$2.95 |
| Plain Yogurt (Homemade) | \$2.95 |
| Mixed Pickles (Hot) | \$2.95 |
| Mango Chutney Sweet Mango chutney, Imported from India | \$2.95 |

VEGETABLE (Served with rice)

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| Baingan Bhartha Roasted eggplant minced and cooked with peas and spices | \$12.95 |
| Malai Kofta Assorted vegetables minced, sharp round and cooked in a gravy sauce | \$12.95 |
| Bhindi Masala (Seasonal) Fresh okra sauted with onions, tomatoes and spices | \$12.95 |
| Navratan Korma (Mild) Mixed vegetables cooked with nuts and spices | \$12.95 |
| Vegetable Zalfarezi Bell peppers, onions, carrots, peas, beans and tomatoes cooked in fresh spices | \$12.95 |
| Shahi Paneer Homemade cheese prepared delicately with onions and tomatoes | \$13.95 |
| Karahi Paneer Homemade cheese cooked with bell pepper, onions, garlic, ginger and tomatoes | \$12.95 |
| Saag Paneer Spinach cooked in cube shaped homemade cheese and spices | \$12.95 |
| Mattar Paneer Cube shaped homemade cheese cooked with peas and spices | \$12.95 |
| Paneer Masala Homemade cheese cooked in a creamy tomato sauce | \$12.95 |
| Chilli Paneer Homemade cheese served with spicy green chilli, onions and bell pepper | \$13.95 |
| Mushroom Mattar Fresh mushrooms cooked with peas and spices | \$12.95 |
| Vegetable Malai Mixed vegetables cooked in fresh herbs and spices with coconut milk | \$12.95 |

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| Saag Aloo Creamed spinach cooked delicately with mildly spiced potatoes | \$12.95 |
| Dal Makhni Black lentil beans cooked in a special blend of spices | \$12.95 |
| Yellow Dal Yellow lentil beans cooked in a special blend of spices | \$12.95 |
| Aloo Gobhi Fresh cauliflower cooked dry with sauted potatoes | \$12.95 |
| Channa Masala Garbanzo beans cooked in fresh herbs and spices | \$12.95 |
| Aloo Mattar Cooked with potatoes, peas and spices | \$12.95 |

LAMB (Served with rice)

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| Lamb Curry Pieces of lamb cooked in onion sauce and spices | \$15.95 |
| Lamb Saag Lamb cooked with spinach and herbs | \$15.95 |
| Lamb Do-Piaza Lamb cooked with extra sauted onions and spices | \$15.95 |
| Lamb Korma (Mild) Lamb cooked with nuts in a creamy sauce | \$15.95 |
| Lamb Mushroom Lamb cooked with fresh mushrooms | \$15.95 |
| Lamb Vindaloo (Hot) Lamb cooked with potatoes in a spicy sauce | \$15.95 |
| Lamb Bhuna (Dry) Lamb cooked with tomatoes in a thick gravy | \$16.95 |
| Lamb Karahi Lamb cooked with bell peppers, tomatoes, onion, ginger and garlic | \$15.95 |
| Lamb Tikka Masala Lamb tikka delicately cooked with tomatoes and creamy sauce | \$16.50 |

CHICKEN (Served with rice)

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| Chicken Curry Delicately cooked chicken in mild spiced gravy | \$13.95 |
| Chicken Saag Chicken cooked with spinach and spices | \$13.95 |
| Chicken Do-Piaza Chicken cooked with sauteed onions and spices | \$13.95 |
| Chicken Korma (Mild) Chicken cooked in a creamy sauce with nuts and raisins | \$13.95 |
| Chicken Mushroom Chicken cooked in a curry with fresh mushrooms | \$13.95 |
| Chicken Vindaloo (Hot) Chicken cooked with potatoes in a spicy sauce | \$13.95 |
| Chicken Zalfarezi Chicken cooked with bell peppers, onions, carrots, peas, beans and tomatoes | \$13.95 |
| Karahi Chicken Chicken cooked with bell peppers, tomatoes, onion, ginger and garlic | \$13.95 |
| Chicken Tikka Masala Marinated boneless chicken breast cooked in tandoor then delicately cooked with spices | \$14.95 |
| Chicken Madras Chicken cooked in a coconut curry. Spicy but subtly balanced | \$13.95 |
| Chicken Malai Chicken marinated in yogurt, herbs and spices cooked with coconut milk and thick sauce | \$14.95 |
| Chicken Makhani Shredded tandoori chicken cooked in creamy sauce | \$13.95 |
| Chilli Chicken Spicy boneless chicken with sliced green chillies, onion and bell pepper | \$14.95 |

SEAFOOD (Served with rice)

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| Shrimp Masala Shrimp cooked in thick gravy | \$15.95 |
| Shrimp Saag Shrimp cooked with spinach and spices | \$15.95 |
| Shrimp Vindaloo (Hot) Shrimp cooked with potatoes in a hot sauce | \$15.95 |
| Shrimp Bhuna (Dry) Shrimp cooked with tomatoes in a thick gravy | \$15.95 |
| Shrimp Curry Shrimp cooked in onion sauce with herbs and spices | \$15.95 |

TANDOORI ENTREES (Clay Oven)

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| Tandoori Chicken (Half) Chicken marinated in yogurt and spices | \$12.95 |
| Chicken Tikka Marinated boneless breast of chicken | \$14.95 |
| Mixed Tandoori An assortment of Tandoori Chicken, Chicken Tikka, Shish Kebab, Lamb Tikka | \$17.95 |
| Shish Kebab Minced ground meat, sausage shaped, mixed with onions, ginger, garlic and spices | \$14.95 |
| Lamb Tikka Boneless lamb marinated in spices | \$14.95 |
| Tandoori Shrimp King size shrimp mildly spiced, served with rice and salad | \$17.95 |
| Fish Tikka Kebab Fish marinated lightly in herbs | \$15.95 |

RICE / BIRYANI

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| Lamb Biryani Basmati rice cooked with lamb and nuts | \$14.95 |
| Shrimp Biryani Basmati rice cooked with shrimp and nuts | \$14.95 |
| Chicken Biryani Basmati rice cooked with chicken and nuts | \$13.95 |
| Vegetable Biryani Basmati rice cooked with vegetables and nuts | \$12.95 |
| Mattar Pulao Basmati rice cooked with peas and nuts | \$7.95 |
| Plain Rice Plain Basmati rice | \$3.95 |

TANDOORI BREADS

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| Naan Soft bread freshly baked | \$1.95 |
| Garlic Naan Soft bread made with fresh garlic | \$2.95 |
| Keema Naan Minced ground meat bread | \$4.95 |
| Onion Kulcha Leavened bread stuffed with onions and herbs | \$3.50 |
| Parantha Buttered and layered whole wheat bread | \$3.50 |
| Aloo Parantha Whole wheat bread filled with potatoes, peas and spices | \$4.50 |
| Roti Plain whole wheat bread | \$2.50 |
| Cheese Naan | \$4.50 |
| Peshwri Naan Naan bread baked with nuts and raisins | \$4.50 |

CHEF'S SPECIAL RECOMMENDATIONS

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| Punjab Curry (For two) Half Tandoori Chicken, choice of Chicken or Lamb Curry, Chicken or Lamb Rice, Salad, Raita and Naan | \$44.95 |
| Shrimp Kabab Masala Tandoori Shrimps cooked delicately in mild gravy | \$15.95 |
| Chicken Tikka Masala Marinated boneless chicken breast cooked in tandoor then delicately cooked with spices | \$14.95 |
| Fish Tikka Masala Fish marinated lightly in yogurt, garlic and herbs, served with onions and lemon | \$15.95 |
| Lamb Tikka Masala Lamb tikka delicately cooked in a gravy of tomatoes and creamy sauce | \$16.95 |

DESSERT

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| Gulab Jamun Round dark pastries soaked in rose water, served warm | \$3.95 |
| Rasmalai Our creamy Indian delight made from essence of milk, garnished with pistachios and served chilled | \$3.95 |
| Kulfi (Mango / Pistachio) Homemade Indian Ice cream with almonds, cardamoms with choice of mango or pistachio flavor | \$3.95 |
| Kheer Indian rice pudding | \$3.95 |

BEVERAGES

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| Lassi A refreshing yogurt drink served sweet or salted | \$3.50 |
| Mango / Strawberry Lassi A refreshing yogurt drink with choice of mango or strawberry | \$3.50 |
| Masala Chai Indian tea with spices and milk, served hot or over ice | \$2.50 |
| Coffee or Tea | \$2.50 |
| Coke, Diet Coke, Iced Tea, Lemonade, Sprite | \$2.50 |
| Orange Juice, Mango Juice, Apple Juice | \$2.95 |

HOUSE WINE

| | GLASS | BOTTLE |
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| Canyon Road Chardonnay & Cabernet Sauvignon | \$6.95 | \$26.00 |
| Dry Creek Chenin Blanc | \$7.50 | \$28.00 |
| J.Lohr Riesling | \$6.95 | \$26.00 |
| True Myth Chardonnay | \$8.50 | \$32.00 |
| Leese-Fitch Pinot Noir | \$7.50 | \$28.00 |
| MacMurray Ranch Central Coast Pinot Noir | | \$29.00 |
| Leese Fitch Merlot | \$7.00 | \$26.00 |
| William Hill Central Coast Cabernet Sauvignon | \$8.50 | \$32.00 |
| Educated Guess Cabernet Sauvignon | | \$39.00 |

BEERS (India)

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| Chakra | \$4.50 |
| Taj Majal (330 ml) | \$4.50 |
| Taj Majal (650 ml) | \$7.50 |
| Flying Horse (650ml) | \$7.75 |
| Himalayan Blue (650ml) | \$7.75 |
| Old Monk(650ml) | \$8.00 |

BEERS (Other)

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| Blue Moon | \$5.00 |
| Corona | \$5.00 |