

# APPETIZERS

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

# SOUPS, SALADS AND SIDE DISHES

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

# VEGETABLE (Served with rice)

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

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

# LAMB (Served with rice)

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

# CHICKEN (Served with rice)

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

## SEAFOOD (Served with rice)

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

## TANDOORI ENTREES (Clay Oven)

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

## RICE / BIRYANI

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

## TANDOORI BREADS

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

## CHEF’S SPECIAL RECOMMENDATIONS

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

## DESSERT

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

## BEVERAGES

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

## HOUSE WINE

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

## BEERS (India)

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

## BEERS (Other)

<b>Blue Moon</b>	\$5.00
<b>Corona</b>	\$5.00