

Limited-Time Special!

Goat Curry ~ \$25

*Cube cuts of goat slow-cooked in a gravy
made with onions, tomatoes, garlic, and
aromatic spices.*

Picked for you

- Appetizers
- Rice Entrées
- Tandoori Cuisine
- Fresh Baked Tandoori Naan (Bread)
- Vegetable Entrées (complimentary rice)
- Chicken Entrées (complimentary rice)
- Lamb Entrées (complimentary rice)
- Seafood Entrées (complimentary rice)
- Sides
- Desserts
- Specialty Drinks

Picked for you

 <p>Chicken Tikka Masala \$18.00</p>	 <p>Aloo Gobhi  \$15.00</p>	 <p>Saag Paneer  \$15.00</p>	 <p>Kashmiri Kofta  \$15.00</p>
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Appetizers

 <p>Vegetable Samosa  \$6.00</p>	 <p>Chicken Pakoras  \$10.00</p>	 <p>Papadam  \$4.00</p>	 <p>Fish Pakoras  \$10.00</p>
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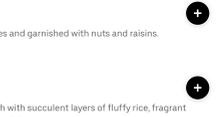
Vegetable Pakoras  \$6.00
Assorted vegetable fritters and served with mint and sweet and sour chutney.

Onion Baji  \$6.00
Chopped onions dipped in batter and deep fried. Served with mint and sweet and sour chutney.

Chefs Assorted Appetizers  \$11.00
Assortment of various appetizers. Served with mint & sweet chutney.

Chili Chicken  \$13.00
A sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili sauce & soya sauce.

Rice Entrées

<p>Vegetable Biryani \$12.00 Biryani is an aromatic, mouth watering & authentic Indian dish with succulent layers of fluffy rice, fragrant spices, fried onions, & nuts. Option of adding chicken, lamb, or shrimp.</p> <p>Chicken Biryani \$15.00 Biryani is an aromatic, mouth watering & authentic Indian dish with succulent layers of fluffy rice, fragrant spices, fried onions, & nuts. Option of adding chicken, lamb, or shrimp.</p> <p>Mushroom Rice  \$8.00 Basmati rice cooked with mushrooms and flavored with saffron.</p> <p>Peas Pulao  \$6.00 The Indian basmati rice and green peas and fragrantly flavored.</p>	 <p>Basmati Rice  \$5.00 Indian basmati rice and fragrantly flavoured.</p>  <p>Lamb Biryani  \$17.00 Biryani is an aromatic, mouth watering & authentic Indian dish with succulent layers of fluffy rice, fragrant spices, fried onions, & nuts. Option of adding chicken, lamb, or shrimp.</p>  <p>Kashmiri Rice  \$8.00 A saffron flavoured basmati rice cooked with mixed vegetables and garnished with nuts and raisins.</p>  <p>Shrimp Biryani  \$16.00 Biryani is an aromatic, mouth watering & authentic Indian dish with succulent layers of fluffy rice, fragrant spices, fried onions, & nuts. Option of adding chicken, lamb, or shrimp.</p>
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Tandoori Cuisine

<p>Tandoori Chicken \$18.00 Juicy spring chicken marinated in flavorful mild ground spices roasted in the clay oven. Served with sliced onions, lemon & rice.</p> <p>Tandoori Fish Tikka \$19.00 Fingerlicking good, lemony, flavorful fish made using tandoori masala roasted in the clay oven. Served with sliced onions, lemon & rice.</p> <p>Seekh Kabab \$20.00 Spiced minced lamb formed into cylinders on skewers roasted in a clay oven. Served with sliced onions, lemon & rice.</p>	 <p>Tandoori Shrimp  \$19.00 Jumbo shrimps marinated in blended herbs & spices roasted in the clay oven. Served with sliced onions, lemon & rice.</p>  <p>Tandoori Chicken Tikka  \$18.00 Boneless pieces of chicken marinated with herbs and spices roasted in the clay oven. Served with sliced onions, lemon & rice.</p> <p>Mixed Tandoori Platter  \$20.00 Assortment of tandoori chicken, shrimp, fish & lamb. Served with sliced onions, lemon & rice.</p>
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Fresh Baked Tandoori Naan (Bread)

 <p>Garlic Naan  \$5.00</p>	 <p>Naan  \$4.00</p>	 <p>Aloo Kulcha  \$6.00</p>	 <p>Tandoori Roti  \$4.00</p>
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Paneer Kulcha  \$6.00
Leavened bread stuffed with cheese.

Garlic Chili Naan  \$5.00

Chicken Naan  \$6.00

Paratha  \$5.00
Unleavened layered whole wheat bread topped with butter.

Keema Naan  \$5.00
Leavened bread stuffed with ground lamb.

Peshwari Naan  \$5.00
Buttered and fine flour bread stuffed with almond, pistachio, and cashew nuts.

Onion Kulcha  \$6.00
Leavened bread stuffed with garlic.

Vegetable Entrées (complimentary rice)

 <p>Paneer Tikka Masala  \$15.00</p>	 <p>Aloo Gobhi  \$15.00</p>	 <p>Kashmiri Kofta  \$15.00</p>	 <p>Saag Paneer  \$15.00</p>
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 <p>Mushroom Bhaji  \$15.00</p>	 <p>Navratan Korma  \$15.00</p>	 <p>Dal Makhini  \$15.00</p>	 <p>Chana Aloo  \$15.00</p>
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Paneer Butter Masala  \$15.00

Aloo Matar  \$15.00
A Punjabi dish made from potatoes (Aloo) and peas (matar) in a spiced creamy tomato based sauce. The sauce is cooked with garlic, ginger, onion, tomatoes, cilantro, cumin seeds and other spices.

Shahi Paneer  \$15.00

Aloo Jeera  \$15.00
Potatoes cooked in cumin seed base. A North Indian.

Chana Masala  \$15.00

Palak Paneer  \$15.00
Homemade cheese and spinach delicately seasoned and flavored with fresh herbs and spices. Served with rice.

Aloo Saag  \$15.00

Saag  \$15.00
Saag is a curry of cooked bitter greens, spinach & similar mild greens makes a creamed spinach. Sautéed with butter creamed spinach and ginger in lightly seasoned herbs and spices.

Chicken Entrées (complimentary rice)

 <p>Chicken Tikka Masala  \$18.00</p>	 <p>Chicken Curry  \$18.00</p>	 <p>Chicken Saag  \$18.00</p>	 <p>Chicken Jalfrezi  \$18.00</p>
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Butter Chicken  \$18.00
Our most popular dish! It is made by marinating chicken overnight in a yoghurt & spice mixture. The chicken is then roasted in the clay oven. The sauce is made from butter, tomatoes, almonds & various spices. The butter & cream gives the curry sauce a silky smooth rich texture.

Chicken Kashmiri  \$18.00
The Indian recipe is a delectable delight. The curry is infused with flavors of spices and aroma. The chicken pieces are then flavored with spices like cardamom, black peppercorns, bay leaf cinnamon, cloves.

Chicken Vindaloo  \$18.00
A pungent blend of vinegar and red chillies interwoven with sweeter notes of cinnamon, cumin, and cardamom. The spices are toasted in a dry pan with chicken to deepen their flavors, then combined with garlic, vinegar, and tamarind to create a paste.

Chicken Do Piazza  \$18.00
Chicken sauteed in vinegar with tomatoes, spices, yogurt, chopped onions, and green pepper.

Lamb Entrées (complimentary rice)

 <p>Lamb Tikka Masala  \$20.00</p>	 <p>Lamb Vindaloo  \$20.00</p>	 <p>Lamb Kashmiri  \$20.00</p>	 <p>Lamb Saag  \$20.00</p>
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Lamb Jalfrezi  \$20.00
Tender chunks of lamb cooked in a spicy tomato gravy then finished with a fry up of chunky onions, peppers & tomatoes and fresh garam masala.

Lamb Bhuna  \$20.00
Lamb is added to the spices and then cooked in its own juices which results in deep strong flavors. Bhuna is a well spiced curry with a thick sauce.

Lamb Mushroom  \$20.00
Lamb pieces cooked with mushrooms in spiced onion sauce.

Rogan Josh  \$20.00
An Indian lamb curry with a heady combination of intense spices in a creamy tomato curry sauce.

Seafood Entrées (complimentary rice)

<p>Fish Curry \$19.00 Tender fillet of halibut spiced and cooked on charcoal.</p> <p>Shrimp Saag \$19.00 Large shrimp sauteed with creamed spinach and ginger in lightly seasoned herbs and spices.</p> <p>Shrimp Curry \$19.00</p>	 <p>Shrimp Vindaloo  \$19.00 Large shrimps cooked hot and spicy and served in sauce.</p>  <p>Fish Vindaloo  \$19.00 Fillet of halibut in a sauce made with potatoes, mint, cilantro, serrano chile, and other spices.</p>	 <p>Shrimp Jalfrezi  \$19.00 Shrimp marinated in spices and sauteed with onion, tomatoes, and green peppers.</p>
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Sides

<p>Raita  \$5.00 Yogurt whisked and mixed with cucumber and herbs.</p> <p>Mango Chutney  \$3.00 Small pieces of mango sauce mixed with Indian herbs.</p>	<p>Achaar (Mixed Pickles)  \$3.00 Indian pickles served spicy & hot.</p> <p>Sliced Vegetables  \$5.00 Diced cucumber, tomato, cilantro & onions with special seasonings.</p>
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Desserts

<p>Gulab Jamun  \$6.00 Fried balls of a dough made from milk solids and semolina, soaked with an aromatic syrup spiced with green cardamom, rose water, and saffron.</p> <p>Gajar Halwa  \$6.00 Grated carrots cooked in milk and cream and flavoured with cardamom and cinnamon.</p>	 <p>Kheer  \$6.00 Rice pudding garnished with raisins, nuts, and cardamom.</p>  <p>Kulfi  \$6.00 A dessert made by freezing milk which has been concentrated by boiling away some of the water in it, and flavored with nuts and cardamom seeds.</p>
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Specialty Drinks

 <p>Mango Shake  \$5.00</p>	 <p>Mango Lassi  \$5.00</p>	 <p>Strawberry Lassi  \$5.00</p>	 <p>Sweet Lassi  \$5.00</p>
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Salted Lassi  \$5.00