



TASTE OF India

APPETIZERS

served with house-made tamarind, mint and onion chutneys

SAMOSAS two crispy pastries stuffed with spiced potatoes and peas -or- spiced ground lamb and peas 6.5 veg/7.5 lamb

VEGETABLE PAKORAS traditional vegetable fritters made with spinach, cauliflower, onions, potatoes. Spiced with ginger and coriander seed. Dipped in a chickpea flour batter, deep fried and topped with chaat masala 8

CHICKEN/SEAFOOD PAKORAS tandoori-marinated chicken breast, shrimp, or cod dipped in chickpea batter, deep fried and topped with chaat masala chicken 10, shrimp 12, cod 12

PANEER PAKORAS slices of house-made cheese dipped in chickpea batter and deep fried 9

GOBI PAKORAS fresh cauliflower in mildly spiced chickpea batter, fried to a golden perfection before topped with chaat masala 8

SIDES

RAITA homemade yogurt with fresh grated cucumbers, carrots and spices 3.5

INDIAN MIXED PICKLE spicy pickled mangos, lemon, turnips, chilies and carrots 3.5

CHUTNEYS three ounce servings of Tamarind, Mint, Onion or Mango chutney (add \$1 for Mango) 1.25

CUSTOMIZE YOUR ENTRÉE

Add something different to your dish! Or just load up on extra protein. \$1.5 for additional vegetables (ask your server for available options), \$2.5 for chicken, \$3.5 for lamb, \$4.5 for seafood

SPICE LEVELS

Choose from the following spice levels on most entrées: **No added spice, Mild, Medium, Hot, or Extra Hot**

ALOO PAPRY CHAAT a cold appetizer of crunchy Indian crackers topped with chickpeas, potatoes, yogurt, tomatoes and cilantro 9

SAMOSA CHAAT a traditional smashed appetizer with your choice of vegetable or meat samosas topped with chickpeas, yogurt, tomatoes and cilantro (add \$1 for meat samosas) 11

PAPADUM six pieces of spiced chickpea flour wafers baked over an open flame 4.5

PANIPURI (GOLGAPPA) an Indian street food consisting of crispy fried puri, served with a spiced mixture of potatoes, chickpeas, and chutneys, as well as a side of spicy dressing for dunking the panipuri into 5

SOUP & SALAD

INDIAN MIX SALAD lettuce, tomatoes, red cabbage, cucumbers and carrots served with raita (house-made yogurt dressing) 6.5

MULLIGATAWNY SOUP homemade tomato soup with shredded tandoori chicken, green onions and Indian spices 6.5

DAAL SOUP mixed lentil soup with onions, tomatoes and Indian spices 5.5

TANDOORI BREAD

NAAN fresh Indian-style flatbread baked in our tandoori oven 4

GARLIC NAAN garnished with a garlic-turmeric paste, baked in the tandoor 4.5

ONION KULCHA bread stuffed with spiced onions and cilantro 4.5

PANEER NAAN bread stuffed with minced cheese and mild spices, garnished with cilantro 5

SPECIAL NAAN bread stuffed with chicken, raisins, almonds and mild Indian spices 5.5

SPINACH NAAN bread with freshly chopped spinach folded into the dough 5.5

KEEMA NAAN naan with seasoned ground lamb and peas folded into the dough 6

ROTI (CHAPATI) whole wheat bread baked in the tandoor 3.5

PARANTHA layered whole wheat bread baked in the tandoor 4

ALOO PARANTHA stuffed with mildly spiced potatoes and peas, baked in the tandoor 4.5

GOBI PARANTHA stuffed with cauliflower and baked in the tandoor 4.5

PUREE two pieces of delicious deep fried whole wheat bread 6

TANDOORI CLAY OVEN SPECIALTIES

served with a side of aromatic basmati rice

TANDOORI CHICKEN chicken marinated in yogurt, garlic, ginger and lemon juice, roasted in the tandoor 17.95

CHICKEN TIKKA boneless chicken breast marinated in yogurt and spices and roasted over charcoal in the tandoor 18.95

SHEESH KABAB minced lamb meat blended with spices and herbs, cooked in the tandoor 20.95

LAMB BOTI KABAB tender, juicy chunks of lamb marinated in Indian spices, then slowly roasted in the tandoor to seal in flavor 20.95

TANDOORI SHRIMP juicy jumbo prawns dry-rubbed in tandoori spices and cooked in the tandoor, then pan-cooked with a delicious tomato sauce 21.95

TANDOORI MIXED GRILL a deliciously spiced combination of tandoori favorites including two pieces each of the following: Tandoori Chicken, Chicken Tikka, Lamb Boti Kabab, Sheesh Kabab and Tandoori Shrimp 23.95

TANDOORI FISH Alaskan cod marinated in yogurt and spices, cooked in the tandoor 21.95

CHICKEN CURRY SPECIALTIES

served with a side of aromatic basmati rice

CHICKEN CURRY cooked in traditional sauce made of fresh onions, tomatoes, garlic and ginger, topped with tomatoes and cilantro 16.95

CHICKEN VINDALOO traditionally spicy chicken and potato dish cooked in a tangy homemade tomato sauce 16.95

CHICKEN SAAG cooked in a creamy whipped spinach sauce 17.95

BUTTER CHICKEN boneless tandoori chicken cooked in a buttery tomato sauce 17.95

CHICKEN KORMA tender pieces of chicken cooked with nuts, golden raisins, turmeric and fenugreek in a creamy sauce (nuts and raisins optional) 17.95

CHICKEN BHUNAL chicken with sauteed onions and tomatoes 16.95

CHICKEN TIKKA MASALA pieces of tender boneless chicken barbecued in the tandoor and cooked in a delicately seasoned creamy sauce 18.95

CHICKEN JALFRAIZIES juicy boneless chicken, pan roasted with onions, tomatoes, bell peppers and spices in a sweet tomato sauce 17.95

CHICKEN GOA CURRY a sweeter take on the Chicken Curry- chicken simmered with coconut milk and topped with shaved coconut 17.95

MANGO CHICKEN curried chicken with ginger, garlic, and spices cooked with mango and coconut milk 18.95

SEAFOOD SPECIALTIES

served with a side of aromatic basmati rice

FISH CURRY Alaskan cod cooked in traditional sauce made of fresh onions, tomatoes, garlic and ginger, topped with tomatoes and cilantro 17.95

FISH MASALA fish cooked with tomatoes and onions in a rich, creamy sauce 18.95

SHRIMP CURRY cooked in a traditional sauce made of fresh onions, tomatoes, garlic and ginger 17.95

SHRIMP SAAG cooked in a whipped spinach sauce with fresh herbs and spices 18.95

LAMB CURRY SPECIALTIES

served with a side of aromatic basmati rice

LAMB CURRY tender cubes of lamb cooked in a traditional sauce made of fresh onions, tomatoes, garlic and ginger 18.95

LAMB ROGAN JOSH cooked in a tangy tomato and yogurt sauce 18.95

LAMB VINDALOO traditionally spicy lamb and potato dish cooked in a tangy homemade tomato sauce 18.95

SAAG LAMB cooked in a creamy whipped spinach sauce 18.95

LAMB DO PIAZA lamb with browned onions cooked in an onion gravy 18.95

LAMB KORMA chunks of lamb cooked with nuts, golden raisins, turmeric and other spices in a creamy homemade sauce (nuts and raisins optional) 19.95

LAMB BOTI MASALA cubes of lamb marinated in yogurt and Indian spices, baked on skewers in the clay oven and finally cooked in a creamy, well-seasoned sauce 19.95

LAMB JALFRAIZIES boneless pieces of lamb, pan roasted with onions, bell peppers, tomatoes and spices in a sweet tomato sauce 19.95

LAMB GOA CURRY tender pieces of lamb simmered in our curry sauce with coconut milk and topped with shaved coconut 19.95

GOAT CURRY goat meat cooked with garlic, ginger, spices and aromatics into a rich onion gravy. CAUTION: contains bones and bone fragments. Limited availability. 21.95

SHRIMP VINDALOO a traditionally spicy shrimp and potato dish cooked in a tangy homemade tomato sauce 17.95

SHRIMP JALFRAIZIES pan roasted shrimp with onions, bell peppers, tomatoes and spices in a sweet tomato sauce. 18.95

SHRIMP MASALA tender shrimp cooked with tomatoes and onions in a delicious cream sauce 19.95

VEGETARIAN SPECIALTIES

served with a side of aromatic basmati rice

ALOO GOBI MASALA cauliflower and potatoes, mildly spiced and delicately pan cooked 15.95

ALOO MATTAR potatoes and peas, mildly spiced and cooked in an onion gravy 15.95

ALOO PALAK potatoes in a whipped spinach sauce with tomatoes, scallions and cilantro 15.95

BOMBAY POTATOES potatoes cooked in a savory onion gravy, garnished with cilantro 15.95

CHANA MASALA garbanzo beans cooked with onions, tomatoes and spices in a sauce garnished with fresh cilantro 15.95

CURRY PAKORA deep fried vegetable fritters cooked in a tangy yogurt-based curry sauce 15.95

DAAL MAKHNI a traditional spiced split lentil dish 15.95

EGGPLANT BHARTHA baked eggplant mashed and sauteed with tomatoes, onions and peas 15.95

MATTAR PANEER homemade cheese and tender peas in a creamy sauce 15.95

MALAI KOFTA vegetable balls made of carrots, potatoes and paneer cooked in a creamy sauce seasoned with fenugreek 16.95

MUSHROOM MATTAR fresh mushrooms and green peas in a creamy sauce 15.95

NAVRATTAN SHAHI KORMA mixed vegetables and nuts in a deliciously creamy sauce (nuts optional) 15.95

OKRA MASALA sauteed okra, tomatoes, garlic, ginger and fried onions 15.95

SAAG PANEER cubes of homemade cheese in a whipped spinach sauce 15.95

SHAHI PANEER cubes of homemade cheese cooked in our creamy sauce with nuts 18.95

YELLOW DAAL a flavorful, hearty dish made with yellow lentils, onion, garlic, ginger and spices 15.95

RICE & BIRYANI SPECIALTIES

KASHMIRI RICE aromatic basmati rice cooked with mixed fruit and saffron (nuts and raisins optional) 12.95

VEGETABLE BIRYANI basmati rice with mixed vegetables 15.95

CHICKEN BIRYANI chicken pieces cooked with basmati rice 17.95

LAMB BIRYANI delicious basmati rice with spiced lamb 18.95

SHRIMP BIRYANI shrimp and aromatic basmati rice with tomatoes and onions 19.95

DESSERTS

MANGO ICE CREAM house-made mango ice cream topped with or without almonds 5

KULFI house-made vanilla ice cream flavored with cardamom and topped with almonds 5

RICE PUDDING freshly made crushed rice drenched in sweet milk and topped with or without grated pistachio nuts 5

GULAB JAMUN an Indian delicacy made from a special dough fried golden brown and soaked in a homemade rosewater syrup, served either warm or cold 5

RASMALAI baked homemade cheese patties soaked delicately in a cream sauce with pistachios, served cold 6

BEVERAGES

CHAI orange pekoe black tea brewed with a blend of spices and milk 3.95 (add \$1 for coconut milk)

SODA coca-cola, diet coke, cherry coke, sprite, pibb, barq’s root beer 3.95

LASSI a traditional yogurt drink (mango, rose, salted, plain, or spicy) 5

HOT TEA black, decaf black, green, decaf green, earl grey, peppermint, chamomile 3.95