



# TASTE OF India

## APPETIZERS

served with house-made tamarind, mint and onion chutneys

**VEGETABLE SAMOSAS** two crispy pastries stuffed with spiced potatoes and peas 6.5

**MEAT SAMOSAS** two crispy pastries stuffed with spiced ground lamb and peas 7.5

**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 7.5

**CHICKEN PAKORAS** tandoori-marinated chicken breast dipped in chickpea batter, deep fried and topped with chaat masala 9.5

**PANEER PAKORAS** slices of house-made cheese dipped in chickpea batter and deep fried 8.5

**ALOO PAPRY CHAAT** a cold appetizer of crunchy Indian crackers topped with chickpeas, potatoes, yogurt, tomatoes and cilantro 8.5

**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) 10.5

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

## 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

## 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 3.95

**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 4.95

**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 5.95

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

**PARANTHA** layered whole wheat bread baked in the tandoor 3.95

**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 5.95

## 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

## 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** pieces 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 20.95

**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

**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 PALAK** potatoes in a whipped spinach sauce with tomatoes, scallions and cilantro 14.95

**CHANA MASALA** garbanzo beans cooked with onions, tomatoes and spices in a sauce garnished with fresh cilantro 14.95

**DAAL MAKHNI** a traditional spiced split lentil dish 14.95

**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

### 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**

## 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 grated almonds 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