

Hot Appetizers

samosa (per piece) chicken / veg.
light flaky pastry envelope stuffed with either your choice of seasoned minced chicken or potatoes and green peas.

aloo tikki (two pieces)
fried potato cakes served with curried chick peas.

pakora
mixed vegetable fritters.

dahi kebabs
soft fritters stuffed with yogurt and cheese, beautifully spiced.

veg platter
Assortment of paneer tikka, pakora, dahi kebab, aloo tikki.

**all of our hot appetizers are served with our signature tamarind sauce.*

Cold Appetizers

pani poori
hollow crispy shells made to be stuffed with potatoes and chick peas, served with our tamarind sauce and spicy cumin water. a mouth watering experience!

bhel poori
a scrumptious mélange of puffed rice, peanuts, fine crispy noodles, potatoes and onions mixed together in our tamarind sauce and garnished with fresh coriander.

sev poori
crunchy wafers topped with potatoes, onions, fine crispy noodles and our signature tamarind sauce.

dahi poori
hollow crispy shells filled with chick peas, potatoes, and our special blend of spices, all topped with yogurt and our tamarind sauce.

papri chaat
crunchy wafers topped with chick peas, potatoes, our special blend of spices, then laced with yogurt and our tamarind sauce.

From Our Tandoor (charcoal fired clay oven)

tandoori chicken
quarter chicken (leg), marinated in yogurt and an array of spices, cooked to perfection in our tandoor.

chicken tikka (white meat)
tender cubes of chicken marinated in our special spices.

reshmi chicken tikka (white meat)
mildly spiced and marinated in cream.

achari chicken tikka (white meat)
tender cubes of chicken marinated in pickling spices.

paneer tikka
cubes of our homemade cheese marinated in spices, served with oven fired onions and peppers.

seekh kebab (two pieces)
minced lamb, highly seasoned with our special blend of herbs and spices, then roasted on skewers in our tandoor.

chicken seekh kebab (two pieces)
prepared the same as our seekh kebab, except with ground chicken.

tandoori jumbo prawns
delicately marinated and cooked to perfection!

fish tikka
chunks of boston blue fish marinated in our tandoori spices.

assorted tandoori platter
an assortment of chicken tikka, reshmi tikka, seekh kebab and fish tikka.

**all of our tandoori dishes are served with naan, mint sauce and house salad. add 1.50 for garlic naan upgrade. add 3.00 to substitute french fries for salad.*

**please advise us of any food allergies, including dairy and nuts.*

Non-Vegetarian Dishes

curry - chicken **lamb/goat**

tender pieces of chicken, lamb or goat, cooked in a traditional sauce sautéed with onions, tomatoes and flavored with an array of finely ground herbs and spices.

butter chicken

tender pieces of tandoori chicken simmered in a velvety tomato cream sauce.

karahi - chicken **gosht (lamb)**

tender pieces of chicken or lamb cooked with slivers of fragrant ginger, onions, tomatoes and green peppers.

methi - chicken **lamb**

boneless pieces of chicken or lamb cooked with fenugreek in a rich cream sauce.

chicken tikka masala (white meat)

our tandoori chicken tikka cooked with green peppers in a rich spicy sauce.

vindaloo - chicken **lamb**

boneless pieces of chicken or lamb cooked with potatoes in a hot tangy sauce.

saag - chicken **gosht (lamb)**

tender pieces of chicken or lamb cooked in curried spinach.

korma - chicken **lamb**

pieces of chicken or lamb cooked in a mild cashew nut cream sauce.

seafood masala - fish **shrimp**

shrimp or fish tikka (your choice), cooked in a thick curry with tomatoes and green peppers.

shrimp vindaloo

juicy shrimp cooked in a hot tangy sauce with potatoes and red chilies.

**all above non-vegetarian dishes are served with your choice of either naan, rice or tandoori roti. add 1.50 for garlic naan.*

biryani - chicken **lamb/goat**

a traditional rice dish cooked with your choice of chicken, lamb or goat, garnished with fried onions. add 2.50 for raita.

non-vegetarian thali - chicken curry **butter chicken** **lamb/goat curry**

an assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert, tandoori chicken and your choice of curry.

**please advise us of any food allergies, including dairy and nuts.*

Side Orders

house salad *small*
 large

green chili and onion salad

jeera (cumin) rice

mixed pickle

mango chutney

raita

plain yogurt

papadum

chicken curry sauce

butter chicken sauce

french fries masala french fries

Dessert Menu

kulfi
a delicious traditional homemade ice cream flavored with ground almonds and cardamom seeds. served with or without faluda (vermicelli noodles topped with rose syrup).

ras malai (two pieces)
homemade flat cakes made of creamed cheese, then soaked in sweet thickened milk and garnished with pistachios.

gajjar halwa
grated carrot pudding.

gulab jamun (two pieces)
a soft melt-in-your-mouth indian dessert, deep fried and soaked in sweet cardamom flavored syrup. served warm.

kheer
traditional indian style rice pudding garnished with pistachios. served cold.

ice cream
your choice of mango, swiss mocha, or vanilla.

Drink Menu

lassi
a refreshing yogurt smoothie, made sweet or salty.

mango lassi

mango shake

royal faluda
a refreshing cold glass of milk with vermicelli noodles and basil seeds, flavored with rose syrup and topped with a scoop of vanilla ice-cream.

cold coffee with ice cream
deliciously smooth coffee shake topped with a scoop of ice-cream.

jeera pani
tamarind water spiked with cumin and a hint of mint, great for digestion!

soft drinks

juice - mango/cranberry/tropicana orange

iced-tea

masala chai (indian spiced tea)

bottled water

tea

perrier

green tea

sanpellegrino limonata
(sparkling lemon)

coffee

Lemonade

**please advise us of any food allergies, including dairy and nuts.*

***15% gratuity will be added to groups of 10 or more.*

Vegetarian Dishes

bhindi masala



fresh okra cooked with onions, tomatoes, potatoes and a special blend of spices.

baingan bhurtha

baked mashed eggplant cooked with fresh tomatoes, onions, green peas and a blend of spices.

baingan patiala

baby eggplant and potatoes cooked with onions, tomatoes, cashews, raisins, spices and fresh herbs.

paneer (cubes of our homemade cottage cheese)

palak paneer - (cooked with curried spinach)

mattar paneer - (cooked with curried green peas)

paneer makhni - (cooked in a velvety tomato cream sauce)

khumb makkai palak

mushroom and corn cooked in spinach.

veg korma

medley of vegetables cooked in mild cashew nut cream sauce.

karahi paneer

cooked in slivers of ginger, onions, green peppers and tomatoes simmered in a rich sauce.

malai kofta

dumplings made from cottage cheese, potatoes and raisins, cooked in a cashew and tomato cream sauce.

methi malai mattar

green peas cooked with fenugreek in a rich cream sauce.

mattar mushroom

mushroom cooked with curried green peas.

aloo gobi



curried cauliflower cooked with potatoes.

dal makhni

boiled black lentils tempered with butter, ginger, fresh tomatoes and coriander.

dal tadka



yellow lentils tempered with ginger, tomatoes and coriander.

channa masala



spicy curried chick peas.

**all above vegetarian dishes are served with your choice of either naan, rice or tandoori roti. add 1.50 for garlic naan.*

vegetarian biryani

a traditional rice dish cooked with onions, tomatoes and mixed vegetables, garnished with fried onions. add 2.50 for raita.

vegetarian thali

assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert and two vegetables, chef's choice!. add 3.00 for any veg. substitution.

Breads

made from scratch, here in our kitchen! freshly baked to-order in our tandoor, giving the bread a beautiful flavour and texture similar to flatbread.

naan

flat bread, seasoned with nigella seeds.

buttered naan

garlic naan

onion kulcha

naan stuffed with spiced onions and potatoes, then baked to perfection!

bhatura

deep fried to a golden brown!

tandoori roti

whole wheat flat bread.

paratha

flaky layers of whole wheat bread brushed with clarified butter then baked.

aloo paratha

paratha stuffed with spiced potatoes.

poodina paratha

paratha stuffed with mint and onions.

**please advise us of any food allergies, including dairy and nuts.*



VGF (Vegan - Gluten - Free)