

Hot Appetizers

samosa (per piece) chicken **1.75** / veg. **1.50**

light flaky pastry envelope stuffed with either your choice of seasoned minced chicken or potatoes and green peas.

aloo tikki (two pieces) **7.95**

fried potato cakes served with curried chick peas.

pakora 8.95

mixed vegetable fritters.

dahi kebabs 8.95

soft fritters stuffed with yogurt and cheese, beautifully spiced.

veg platter

Assortment of paneer tikka, pakora, dahi kebab, aloo tikki. **24.95**

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

Cold Appetizers

pani poori 8.95

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 8.95

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 8.95

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

dahi poori 8.95

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

papri chaat 8.95

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 15.95

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

chicken tikka (white meat) 19.95

tender cubes of chicken marinated in our special spices.

reshmi chicken tikka (white meat) 19.95

mildly spiced and marinated in cream.

achari chicken tikka (white meat) 19.95

tender cubes of chicken marinated in pickling spices.

paneer tikka 19.95

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

seekh kebab (two pieces) 19.95

minced lamb, highly seasoned with our special blend of herbs and spices, then roasted on skewers in our tandoor.

chicken seekh kebab (two pieces) 19.50

prepared the same as our seekh kebab, except with ground chicken.

tandoori jumbo prawns 28.95

delicately marinated and cooked to perfection!

fish tikka 21.95

chunks of boston blue fish marinated in our tandoori spices.

assorted tandoori platter 44.95

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 18.95 lamb/goat 20.95

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 20.95

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

karahi - chicken 19.95 gosht (lamb) 21.95

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

methi - chicken 19.95 lamb 21.95

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

chicken tikka masala (white meat) 22.95

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

vindaloo - chicken 20.95 lamb 21.95

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

saag - chicken 19.95 gosht (lamb) 21.95

tender pieces of chicken or lamb cooked in curried spinach.

korma - chicken 21.95 lamb 22.95

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

seafood masala - fish 21.95 shrimp 24.95

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

shrimp vindaloo 24.95

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 20.95 lamb/goat 22.95


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 21.95 butter chicken 22.95 lamb/goat curry 23.95

an assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert, tandoori chicken and your choice of curry. add \$1.50 for garlic naan. *weekends lunch only

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Vegetarian Dishes

bhindi masala 18.95 
fresh okra cooked with onions, tomatoes, potatoes and a special blend of spices.

baingan bhurtha 18.95
baked mashed eggplant cooked with fresh tomatoes, onions, green peas and a blend of spices.

baingan patiala 18.95
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) 18.95
mattar paneer - (cooked with curried green peas) 18.95
paneer makhni - (cooked in a velvety tomato cream sauce) 19.95

khumb makkai palak 18.95
mushroom and corn cooked in spinach.

veg korma 18.95
melody of vegetables cooked in mild cashew nut cream sauce.

karahi paneer 19.95
cooked in slivers of ginger, onions, green peppers and tomatoes simmered in a rich sauce.


malai kofta 19.95
dumplings made from cottage cheese, potatoes and raisins, cooked in a cashew and tomato cream sauce.

methi malai mattar 18.95
green peas cooked with fenugreek in a rich cream sauce.

mattar mushroom 17.95
mushroom cooked with curried green peas.

aloo gobi 17.95 
curried cauliflower cooked with potatoes.

dal makhni 16.95
boiled black lentils tempered with butter, ginger, fresh tomatoes and coriander.

dal tadka 15.95 
yellow lentils tempered with ginger, tomatoes and coriander.

channa masala 15.95 
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 18.95
a traditional rice dish cooked with onions, tomatoes and mixed vegetables, garnished with fried onions. add 2.50 for raita.

vegetarian thali* 21.95
assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert and two vegetables, chef's choice!. add 3.00 for any veg. substitution.
add \$1.50 for garlic naan. *weekends lunch only

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 4.25
flat bread, seasoned with nigella seeds.

buttered naan 4.50

garlic naan 4.95


onion kulcha 6.95
naan stuffed with spiced onions and potatoes, then baked to perfection!

bhatura 4.25
deep fried to a golden brown!

tandoori roti 3.95
whole wheat flat bread.

paratha 6.50
flaky layers of whole wheat bread brushed with clarified butter then baked.

aloo paratha 7.50 **poodina paratha 7.50**
paratha stuffed with spiced potatoes. paratha stuffed with mint and onions.

**please advise us of any food allergies, including dairy and nuts.*  VGF (Vegan - Gluten - Free)