

hot appetizers

samosa (per piece) 1.75 / 1.50
chicken / veg.
light flaky pastry envelope stuffed with 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 9.95
soft fritters stuffed with yogurt and cheese, beautifully spiced.

veg platter 26.95
assortment of paneer tikka, pakora, dahi kebab aloo tikki.

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 16.95
quarter chicken (leg), marinated in yogurt and an array of spices, cooked to perfection in our tandoor

chicken tikka (white meat) 21.95
tender cubes of chicken marinated in our special tandoori spices.

reshmi chicken tikka (white meat) 21.95
mildly spiced and marinated in cream.

achari chicken tikka (white meat) 21.95
tender pieces of chicken marinated in pickling spices.

paneer tikka 21.95
cubes of our homemade cheese marinated in spices, served with oven fired onions and peppers.

seekh kebab (two pieces) 21.95
minced lamb highly seasoned with our special blend of herbs and spices, then roasted on skewers in our tandoor

chicken seekh kebab (two pieces) 20.95
prepared the same as our seekh kebab, except with ground chicken.

tandoori jumbo prawns 29.95
delicately marinated and cooked to perfection!

fish tikka 22.95
boston blue fish marinated in our tandoori spices.

assorted tandoori platter 48.95
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.

non-vegetarian dishes

curry – chicken 19.95 **(lamb/goat)** 21.95
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 21.95
tender pieces of tandoori chicken simmered in a velvety tomato cream sauce.

karahi – chicken 20.95 **gosht (lamb)** 22.95
tender pieces of chicken or lamb cooked with slivers of fragrant ginger, onions, tomatoes and green peppers.

methi – chicken 20.95 **lamb** 22.95
boneless pieces of chicken or lamb cooked with fenugreek in a rich cream sauce.

chicken tikka masala (white meat) 23.95
our tandoori chicken tikka cooked with green peppers in a rich spicy sauce.

vindaloo – chicken 21.95 **lamb** 22.95 **shrimp** 24.95
boneless pieces of chicken, lamb or shrimp cooked with potatoes in a hot tangy sauce.

saag – chicken 20.95 **gosht (lamb)** 22.95
tender pieces of chicken or lamb cooked in curried spinach.

korma – chicken 22.95 **lamb** 23.95
pieces of chicken or lamb cooked in a mild cashew nut cream sauce.

seafood masala – fish 21.95 **shrimp** 25.95
shrimp or fish tikka (your choice), cooked in a thick curry with tomatoes and green peppers.

*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 21.95 **lamb/goat** 23.95
a traditional rice dish cooked with your choice of chicken, lamb, goat or shrimp garnished with fried onions. add 2.50 for raita.

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 onion, tomatoes, cashews, raisins, spices and fresh herbs.

paneer – cubes of our homemade cottage cheese
palak paneer(curried spinach) 18.95
mattar paneer(curried green peas) 18.95
paneer makhni(tomato cream sauce) 20.95

veg korma 19.95
medley of vegetables cooked in mild cashew nut cream sauce.

karahi paneer 20.95
cooked in slivers of ginger, onions, green peppers and tomatoes simmered in a rich sauce.

malai kofta 20.95
dumplings made from cottage cheese, potatoes and raisins, cooked in a cashew and tomato cream sauce.

methi malai mattar 18.95 **mattar mushroom** 17.95
green peas cooked with fenugreek or mushrooms.

aloo gobi 17.95 
curried cauliflower cooked with potatoes.

dal makhni 17.95 / **dal tadka** 16.95 
boiled black / yellow lentils tempered with butter, ginger, fresh tomatoes and coriander.

channa masala 16.95 
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.