Hot Appetizers

samosa *(per piece)* chicken **1.95** / veg. **1.75**
light flaky pastry envelope stuffed with either your choice of seasoned minced chicken or potatoes and green peas.

aloo tikki *(two pieces)* **8.95**
fried potato cakes served with curried chick peas.

pakora **11.95**
mixed vegetable fritters.

dahi kebabs **12.95**
soft fritters stuffed with yogurt and cheese, beautifully spiced.

veg platter **27.95**
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 **9.95**
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 **9.95**
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 **9.95**
crunchy wafers topped with potatoes, onions, fine crispy noodles and our signature tamarind sauce.

dahi poori **9.95**
hollow crispy shells filled with chick peas, potatoes, and our special blend of spices, all topped with yogurt and our tamarind sauce.

papri chaat **9.95**
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 **17.95**
quarter chicken (leg), marinated in yogurt and an array of spices, cooked to perfection in our tandoor.

chicken tikka *(white meat)* **24.95**
tender cubes of chicken marinated in our special spices.

reshmi chicken tikka *(white meat)* **24.95**
mildly spiced and marinated in cream.

achari chicken tikka *(white meat)* **24.95**
tender cubes of chicken marinated in pickling spices.

paneer tikka **24.95**
cubes of our homemade cheese marinated in spices, served with oven fired onions and peppers.

seekh kebab *(two pieces)* **25.95**
minced lamb, highly seasoned with our special blend of herbs and spices, then roasted on skewers in our tandoor.

chicken seekh kebab *(two pieces)* **24.95**
prepared the same as our seekh kebab, except with ground chicken.

tandoori jumbo prawns **32.95**
delicately marinated and cooked to perfection!

fish tikka **24.95**
chunks of basa marinated in our tandoori spices.

assorted tandoori platter **56.95**
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 salad for french fries.*

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

Non-Vegetarian Dishes

curry - chicken 22.95 **lamb/goat** 25.95
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 24.95
tender pieces of tandoori chicken simmered in a velvety tomato cream sauce.

karahi - chicken 23.95 **gosht (lamb)** 25.95
tender pieces of chicken or lamb cooked with slivers of fragrant ginger, onions, tomatoes and green peppers.

methi - chicken 23.95
boneless pieces of chicken or lamb cooked with fenugreek in a rich cream sauce.

chicken tikka masala *(white meat)* 25.95
our tandoori chicken tikka cooked with green peppers in a rich spicy sauce.

vindaloo - chicken 24.95 **lamb** 26.95 **shrimp** 28.95
boneless pieces of chicken or lamb cooked with potatoes in a hot tangy sauce.

saag - chicken 23.95 **gosht (lamb)** 25.95
tender pieces of chicken or lamb cooked in curried spinach.

korma - chicken 25.95 **lamb** 26.95
pieces of chicken or lamb cooked in a mild cashew nut cream sauce.

seafood masala - fish 24.95 **shrimp** 28.95
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 24.95 **lamb/goat** 26.95
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 24.95 **butter chicken** 26.95 **lamb/goat curry** 27.95
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. ****lunch only***

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

Vegetarian Dishes

bhindi masala 19.95 VGF
fresh okra cooked with onions, tomatoes, potatoes and a special blend of spices.

baingan bhurtha 19.95
baked mashed eggplant cooked with fresh tomatoes, onions, green peas and a blend of spices.

baingan patiala 19.95
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)* 19.95
mattar paneer *(cooked with curried green peas)* 19.95
paneer makhni *(cooked in a velvety tomato cream sauce)* 22.95

khumb makkai palak 19.95
mushroom and corn cooked in spinach.

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

karahi paneer 22.95
cooked in slivers of ginger, onions, green peppers and tomatoes simmered in a rich sauce.

malai kofta 22.95
dumplings made from cottage cheese, potatoes and raisins, cooked in a cashew and tomato cream sauce.

methi malai mattar 19.95
green peas cooked with fenugreek in a rich cream sauce.

mattar mushroom 18.95
mushroom cooked with curried green peas.

aloo gobi 18.95 VGF
curried cauliflower cooked with potatoes.

dal makhni 18.95
boiled black lentils tempered with butter, ginger, fresh tomatoes and coriander.

dal tadka 16.95 VGF
yellow lentils tempered with ginger, tomatoes and coriander.

channa masala 16.95 VGF
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 19.95
a traditional rice dish cooked with onions, tomatoes and mixed vegetables, garnished with fried onions. add 2.50 for raita.

vegetarian thali* 24.95
*assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert and two vegetables, chef's choice! add 3.50 for any veg. substitution. add $1.50 for garlic naan. ***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 4.95
flat bread, seasoned with sesame seeds.

buttered naan 5.50 **chili naan** 5.95 **garlic naan** 5.95

onion kulcha 7.95
naan stuffed with spiced onions and potatoes, then baked to perfection!

bhatura 4.95
deep fried to a golden brown!

tandoori roti 4.50
whole wheat flat bread.

paratha 6.95
flaky layers of whole wheat bread brushed with clarified butter then baked.

aloo paratha 7.95 **poodina paratha** 7.95
paratha stuffed with spiced potatoes.

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

Side Orders

house salad *small* 6.00 *large* 8.00
green chilli and onion salad 2.99
jeera (cumin) rice 5.95
mixed pickle 3.95
mango chutney 4.50
french fries 6.95
raita 3.95
plain yogurt 3.95
papadum 1.95
chicken curry sauce 9.95
butter chicken sauce 10.95
masala french fries 7.95

Dessert Menu

kulfi 6.95
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)* 5.95
homemade flat cakes made of creamed cheese, then soaked in sweet thickened milk and garnished with pistachios.

gajjar halwa 6.95
grated carrot pudding.

gulab jamun *(two pieces)* 4.95
a soft melt-in-your-mouth indian dessert, deep fried and soaked in sweet cardamom flavored syrup. served warm.

kheer 5.95
traditional indian style rice pudding garnished with pistachios. served cold.

ice cream 4.95
your choice of mango, swiss mocha, or vanilla.

Drink Menu

lassi 8.00
a refreshing yogurt smoothie, made sweet or salty.

mango lassi 9.00

mango shake 8.00

royal faluda 9.00
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 9.00
deliciously smooth coffee shake topped with a scoop of ice-cream.

jeera pani 4.00
tamarind water spiced with cumin and a hint of mint. great for digestion!

soft drinks 2.50
iced-tea 2.50
bottled water 1.95
perrier 4.00
Sanpellegrino 4.00
limonata (lemon) / aranciata (orange)
lemonade 4.00
lime soda 7.00
juice - mango / cranberry 4.00
masala chai (indian spiced tea) 3.50
tea 3.00
green tea 3.00
coffee 3.50

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