



APPETIZERS

Veg. Appetizers (for two)

Assortment of samosa, pakoras, and aloo tikki / 8

Non-Veg. Appetizers (for two)

Chicken, lamb, & shrimp roasted in tandoor, then sautéed along with onions and bell peppers / 12 ●

Pakoras - Vegetable ●● / Paneer ● / Chicken ● / Shrimp ●

Fritters marinated with salt, lemon juice, and a batter of gram flour / 5 / 6 / 6 / 8

Veg. Samosa (two pieces)

Crispy, triangular layers stuffed with mashed potatoes / 4 ●

Aloo Tikki (four pieces)

Potato patty coated with a light layer of wheat flour / 6

Paneer Tikka

Cubes of cheese, coated with sour cream, roasted in tandoor / 8 ●

Mild, Medium, Medium-to-Hot, Hot, Indian Hot, & Cobra Hot spice levels available for the following appetizers.

Samosa Chaat

Crushed samosa and well-cooked chickpeas with light spices / 6

Chaat Papri

Chickpeas and crispy wheat wafers, garnished with yogurt, mint, and tamarind sauces / 6

Chili Paneer (for two) ● / Chili Chicken (for two) ● Chili

Shrimp (for one) ●

Indian cheese / Tandoori grilled chicken sautéed with onions, bell peppers, soy sauce, and ketchup / 12 / 14 / 14

Gobhi Manchurian (for two)

Fried cauliflower cooked in ketchup, and soy sauce / 12 ●●

SALADS

Cucumber Salad

Cucumbers, onions, and tomatoes sprinkled with salt, black pepper, spices, fresh lemon juice, and cilantro / 6 ●●

Chicken Tikka Salad

Tandoor roasted chicken mixed with seasonal salad / 6 ●

Garden Salad

Mushrooms, baby carrots, tomatoes, onions, spinach, lettuce, cauliflower, red, and green bell peppers served with one of the following dressings:

Italian, Ranch, or House dressing / 6 ●●

House Salad

Garden salad vegetables mixed spiced paneer and served with house dressing / 6 ●●

SOUPS

Tomato Soup

Tomato puree cooked with coconut milk and cream / 5 ●

Lentil Soup

Three types of lentils cooked with cauliflower, carrots, green peas, and fresh ginger / 5 ●●

Chicken Spinach Soup

Home boiled chicken bone broth, cooked with fresh spinach, and touch of cream / 5 ●

Seafood Soup

Tilapia, crab, shrimp, salmon, and mussels cooked with spices / 8 ●

TANDOORI BREADS

Brushed with extra virgin olive oil.

Kulcha: stuffed bread.

Naan

Self rising, refined wheat bread / 2

Garlic Naan

Naan topped with minced garlic and freshly chopped cilantro / 3

Chili Garlic Naan

Garlic Naan topped with chopped green chili / 3

Roti

Flat bread made of wheat flour / 2 ●

O.M.P.

Onion, Fenugreek, and Cheese Kulcha / 3

Onion Kulcha

Diced onions stuffed in self rising bread / 3

Poori

Whole wheat, deep fried bread / 2 ●

Basil Naan

Fresh basil, stuffed in bread / 3

Sweet Kulcha

Naan stuffed with nuts, raisins, coconut, & cherry / 3

Aloo Paratha

Mashed potatoes stuffed in wheat bread / 3 ●

Aloo Kulcha

Mashed potato stuffed in self rising flour / 3

Plain Paratha

Plain whole wheat layered bread / 2 ●

Paneer Kulcha

Cheese stuffed naan / 3

Rosemary & Thyme Kulcha

F Fresh rosemary & thyme stuffed in bread / 3

Gobhi Kulcha

Cauliflower stuffed in self rising flour / 3

Bhatura

Fried self rising flour bread / 3

Bread Basket

Assortment of any three breads of your choice from / 8

TANDOORI SPECIALITIES

This exuberant dish is all about uniqueness, flavor, and display! It is marinated in a yogurt spice mixture, impaled on long metal skewers, and lowered into the tandoor. With this cylindrical clay oven baking, the vegetables/meat is evenly cooked from all the sides and gives the food a grill-like finish. Then it is served on an iron skillet, with sautéed onions, bell peppers, and a side of our rich, creamy masala sauce.

Cauliflower Tandoori / 16 ●

Paneer Tikka / 18 ●

Chicken Tikka - white meat without bone / 18 ●

Chicken Tandoori - dark meat with bone / 18 ●

Chicken and Shrimp Tandoori - / 18 ●

Lamb Tandoori - boneless / 20 ●

Fish and Shrimp Tandoori - salmon and jumbo shrimp / 20 ●

Shrimp Tandoori - jumbo / 20 ●

Fish Tandoori - salmon / 20 ●

Tandoori Combo - chicken, lamb, shrimp, and salmon / 20 ●

ENTREE

Pair vegetable or a protein with a curry of your choice.

All entrees are served with Basmati Rice (grown in the foot of the Himalayas).

We offer Mild, Medium, Medium-to-Hot, Hot, Indian Hot, & **Cobra Hot** spice levels.

In addition to seasonal vegetables, we serve the following with our vegetable entrees: carrots, mushrooms, broccoli, cauliflower, snowpeas, green peas, potatoes, tomatoes, onions, green beans, asparagus, sprouts, red, and green bell peppers.

Vegetable / 13 ●●

Paneer / 15 ●

Tofu / 13 ●●

Chicken / 16 ●

Goat / 16 ●

Lamb / 18 ●

Seafood / 18 ● shrimp, scallop, salmon, tilapia, crab meat, mussels, or combo

Masala

Often times, “Masala” on its own is used by food critics to refer to freshly made spices. Masala curry typically is a blend of onion gravy, tomato gravy, and cream, which gives it a smooth and rich taste. This is one of our staples, and we highly recommend it to folks who are trying Indian food for the first time. ●

Vindaloo (not available in mild)

A dish well known for its heat; the word originating from Portuguese - Vin.da.loo meaning wine and garlic. It is one of the hotter curries available that is still flavorful and aromatic. Primary ingredients composed of a blend of hot spices, red chili paste, and a dash of vinegar. Anyone care for Indian-Hot? ●●

Korma

This golden curry is made with onion sauce, cream, cashews, almonds, coriander, cumin, cardamom, and cloves to create a rich, and well balanced sauce. Great for if you have low heat tolerance. ●

Curry

Good ol’ fashioned classic curry, mixed with multiple spices. We start by roasting ginger and garlic paste in oil, then add a handful of light spices, and finish by cooking your choice

of vegetarian or non-vegetarian option in a fine blend of tomato and onion gravy. ●●

Karahi

A hallmark of Indian and Pakistani cuisine. Made with mild spices, bell peppers, and onions. Served slightly on the dry side, relative to consistency of a curry. Karahi refers to the wok that the food is cooked in, on slow heat. ●●

Palak

Spinach puree slowly cooked with finely chopped onions, tomatoes, cream, and a touch of gram flour. The gram flour aids creation of a deliciously thick consistency curry. ●

Mango

While most curries can be served either mild or hot, only a handful will have a slightly sweet flavor. This curry is succulent, versatile, sweet, and potentially spicy. Made with bits of mango sauce added to classic curry. ●●

Coastal Coconut

A smooth curry made with aromatic coastal spices simmered in coconut milk and coconut flakes for a rich and creamy sauce. Highly recommended if you enjoy mild or vegan food. ●●

Sarson

A popular curry from Northern India and Pakistan, made with whole red chili, sarson (mustard), seeds (not to be confused with sarson ka saag). Sarson is best served with roti, which can be topped with either butter or more traditionally with ghee (makhan). ●●

Rogan Josh

Cooked with refreshing yogurt, onion gravy, tomato gravy, and spices. This curry is cooked at high heat for optimal flavor. So, while it can be ordered mild, it is best enjoyed slightly spicy. In Persian, Josh means oil, hot, boiling, or passionate. ●

Konkani

This coastal curry is cooked with coconut milk, tamarind, mustard seeds, onion sauce, whole red chilies, & curry leaves. Seeing how this is a coastal curry, it is best served with seafood. ●●

Biryani

A rice casserole dish made with fragrant basmati rice, light spices, curry sauce, touch of yogurt, and your choice of vegetarian or non-vegetarian option. Cream? Note: this is not a curry sauce. ●

CHEF’S SPECIAL

Butter Chicken

Dark chicken meat roasted in tandoor, then hand shredded and served in masala sauce with butter / 16 ●

Mix Veg. Karahi

Seasonal vegetables cooked with sliced bell peppers, onions, touch of fresh lemon juice, and vinegar / 13 ●●

Malai Kofta

Healthy homemade vegetable dumplings cooked with nuts and spices in a creamy masala sauce / 13 ●

Bombay Potatoes

Cooked with onions, tomatoes, mustard seeds, asafoetida, whole red chili, lemon juice, & vinegar.. Light on spices; lightly dry / 13 ●●

Matar Paneer

Green peas and paneer cooked in a masala curry / 15 ●

Shahi Paneer

Paneer (Indian cheese) cooked with red, and white onions, bell peppers, tomatoes, green peas, and creamy masala curry / 15 ●

Palak Paneer

Spinach and paneer cooked with a touch of cream / 15 ●

Paneer Karahi

Paneer cooked with mild spices, bell peppers, onions, a touch of fresh lemon juice, and vinegar / 15 ●

Chana Aloo

Garbanzo beans cooked with potatoes / 13 ●●

Chana Palak

Garbanzo cooked with spinach puree / 13 ●●

Tadka Dal

Yellow lentils cooked & then added to a mixture of herbs, spices, tomatoes & onion / 13 ●●

Dal Makhani

Black beans, kidney beans, and gram lentils cooked with cream, spices, and light butter / 13

VEGETARIAN

Mini Eggplant Masala

Mini eggplant cooked with masala sauce / 13 ●

Mini Eggplant Korma

Mini eggplant cooked with korma sauce / 13 ●

Baingan Bharta

Eggplant baked in tandoor, mashed, seasoned with herbs and sautéed with onions and tomatoes / 13 ●●

Aloo Baingan

Whole mini eggplants cooked with potatoes, onions, bell peppers, touch of fresh lemon juice, and vinegar / 13 ●●

Aloo Gobhi

Potatoes and cauliflower cooked with herbs, cilantro, touch of fresh lemon juice, and vinegar / 13 ●●

Aloo Matar

Potatoes cooked with green peas in a tomato, onion gravy, and curry sauce / 13 ●●

Bhindi

Chopped okra cooked with onions, tomatoes, bell peppers, fresh herbs, touch of fresh lemon juice, and vinegar / 13 ●●

ACCOMPANIMENTS

Mix Pickles

A variety of vegetables dipped in abundant amount of spices / 4 ●●

Chili and Onion

Green chili and onion slices with light masala seasoning and lemon juice / 2 ●●

Mango Chutney

Sweet, tangy and little spicy mango / 4 ●●

Onion Chutney

Diced onion relish prepared with ketchup, touch of cumin, lemon, and vinegar / 2 ●●

Roasted Papad (four pieces)

Roasted lentil crisps / 4 ●●

Raita

Yogurt blended with grated cucumber, tomato, spices and herbs / 2 ●

Steamed Broccoli

Broccoli boiled and seasoned with light spices / 6 ●●

DESSERTS

Kheer (Rice Pudding)

Rice pudding flavored with cardamom, and garnished with nuts / 4 ●

Mango Pudding

Sweet mango combined with vanilla and nuts / 4 ●

Mango Kulfi (Ice Cream)

Ice cream made with mango, almonds, nuts, and rosewater / 4 ●

Pistachio Ice Cream

Made with condensed milk and assortment of nuts / 4 ●

Gulab Jamun (Donut Ball)

Cheese-like balls made with milk and bisquick, dipped in sweet rose water syrup. Served hot / 4

Rasmalai

Indian cheese dipped in sweet milk / 4 ●

KIDS MEAL

Chicken Pakora Kids

Chicken pakoras served with rice, potato fries, and ketchup / 6 ●

Chicken Nuggets

Chicken nuggets served with rice, salad, potato fries, and ketchup / 6 ●

BEVERAGES

Free refills on Soda, Tea & Coffee.

Lassi

Mango, or Rose / 3 ●

Tea (Chai) / 3 ●

Chocolate Milk / 3 ●

Coffee / 3 ●

Iced Tea - Sweetened or Unsweetened / 2 ●

Soda - Coke, Diet Coke, Sprite, Lemonade, or Fanta / 2 ●

●Vegan ●Gluten Free

Check-in or leave a review on your favorite media outlet to receive a discount on today’s meal