

APPETIZERS

LASONI GOBHI 12
Steamed Cauliflower Sauteed in Special Sauce

MASALA PAPAR 6
Crispy Lentil Cracker Stuffed with Fresh Onion, Tomato and Chilli

SAMOSA CHAAT 12
Potato and Pea Samosa topped with Chichpeas and Chutney

ALOO TIKKI CHAAT 12
Crispy Potato Cakes topped with Chickpeas and Chutney

GARLIC SHRIMP 12
Wild-Caught Shrimp sauteed in a Fresh Garlic and Ginger Sauce

CRISPY CHICKEN OR SHRIMP WITH A RED PEPPER CREAM SAUCE 12
Chicken or Shrimp, Roasted Hot Peppers, Curry Leaf in a Creamy Sauce

GOBI MANCHURIAN 12
Crispy Fried Cauliflower with a Homemade Spicy Sauce

CHICKEN 65 10
Crispy Fried Chicken, Cumin, Curry Leaves

CRAB CAKES 12
Lump crab, ginger, garlic

POTATO PANEER CAKES 8
Crispy potato cakes filled with paneer and peas

SAMOSAS
Potato & Peas **8** | Chicken **12** | Lamb **12**

PAKORAS 12
(Choose two) Eggplant, Cauliflower, Spinach, Zucchini, Onion, Hot Chillies, Broccoli, Potatoes, Mushrooms

PANEER CHILI FRY 12
Crispy Paneer in a sweet, hot and tangy sauce

SHRIMP PAKORA 12
Crispy Fried Shrimp

CHICKEN PAKORA 12
Crispy Fried Chicken



SMALL PLATES

HUMMUS PLATTER 12
Rich Chickpeas Dip served with Pita

BABA GANOUSH DIP 12
Roasted eggplant Dip served with pita

SPINACH PANEER 12
Cheesy Spinach Dip served with pita

Extra Pita 3

Falafel 3

SOUP & SALAD

VEGETABLE SOUP
& CHICKEN
LENTIL SOUP
POTATO SOUP
HOUSE SALAD
DESI SALAD
Onion, Chillies, Tomatoes,
Lemon & Cucumber

NAAN / BREAD

Traditional Indian white wheat bread

WHOLE WHEAT ROTI 5
Served in Two Pieces

BHATURA 5

PURI 5

ONION KULCHA 8

BUTTER NAAN 5

GARLIC AND HERB NAAN 7

STUFFED CHEESE NAAN 12
(Add Garlic \$.99)

BULLET NAAN 8
Hot Chillies
(Add Garlic \$.99)

STUFFED LAMB OR CHICKEN NAAN 14

PESHAWARI NAAN 14
Almonds, Raisins, Cashews, Pistachio

CLASSICS

All entrées are served with Basmati rice

Choose Heat: Mild, Medium, Hot, or Dare You- (\$.99)
Chicken Breast 20 | Boneless Lamb 22 | De-veined Shrimp 20

KORMA
Chashews & Cardamom flavored creamy curry

AFGHANI
Mango flavored Creamy Curry

BUTTER CHICKEN/ LAMB/ SHRIMP
Chicken Breast in a creamy tomato curry with Cashews and Cardamom

CHUTNAD
Creamy Coconut sauce made with flavorful spices

MAZEDAR
Famous Indian dish with roasted spices in a Yogurt sauce

ROGAN JOSH
Slow roasted Kashmiri red Chilles in an aromatic curry

CURRY
A rustic, authentic Indian one-pot packed with multiple Asian spices

MADRAS
Famous South Indian dish with Coconut and Curry leaves

VINDALOO 
Potato curry made in a spicy and tangy sauce

JALFREZI 
Onions, sweet peppers, vegetables and tomatoes with spicy Jalfrezi sauce

GOAN
Bold blend of tomato, coriander and curry leaves balanced with the creamy sweetness of coconut milk

SAAG
Flavorful curry of cooked leafy green vegetables including mustard greens, spinach and fenugreek leaf in a creamy sauce

TIKKA MASALA
Bright orange and richly flavored curry with onion, garlic, spices, tomato sauce and cream

TIKKA SPINACH
Fenugreek leaves and spinach served in a creamy tomato sauce

CHEF SIGNATURE

LAMB CHOPS 26

Tandoori grilled juicy lamb chops on a sizzling plate with bell pepper and onion.
Served with basatic rice

LAMB CHOP MASALA 26

Served in a tomato and black pepper sauce

TANDOORI MALAI TIKKA 22

Bite sized pieces of chicken cooked in a creamy yogurt marinade. Served on a sizzling platter with basmati rice

TANDOORI CHICKEN TIKKA 22

Tandoori grilled boneless chicken breast. Served on a sizzling platter with basmati rice

TANDOORI CHICKEN LEG-ROAST 22

Tandoori grilled bone-in chicken leg. Served on a sizzling platter with basmati rice

TANDOORI HARYALA KABAB 22

Marinated in coriander, mint and green herbs. Served on a sizzling platter with basmati rice

GOAT CURRY 24

Goat meat on bones cooked at slow heat in its own juices with spices

MALAI 22

White creamy and cheesy sauce with very mild spices and choice of chicken thigh, lamb, or shrimp



VEGETARIAN

MAKHANI CURRY 18

A creamy tomato and cashew sauce with any two: Paneer, Potatoes, Mutter, Spinach

SHAHI PANEER 18

Shredded Paneer with mutter in a creamy and nutty curry

GOAN 18

Mixed vegetables in a creamy, tangy coconut sauce

PANEER KADAI 16

Homemade cheese cooked with peppers and onion in a tomato based curry

DAAL MAKHANI 16

A buttery, creamy & flavorful dish of slow cooked black lentils

MALAI KOFTA 18

Mixed vegetables and homemade cheese dumplings in a cashew nut sauce

NORATAN PANEER KORMA 15

Mixed vegetables and paneer in a creamy sauce of cashews, and cardamom

PANEER TIKKA MASALA 18

Paneer in a creamy tomato curry

PALAK PANEER 18

Creamy Spinach with Paneer in a tangy tomato sauce

PASANDA SAUCE 11



BIRYANI

A delightful mix of aromatic spices, your choice of tender meat and flavorful rice, creating a rich and savory experience.

Served with raita on the side

VEGGIE 16

CHICKEN 20

LAMB 22

SHRIMP 22

GOAT 22

PLAIN RICE 5

PULAO

Baked pilaf of Basmati rice, nuts and saffron raisins

CHICKEN 20

LAMB 22

PEAS 18

VEGETABLES 18

VEGAN

GOBHI MASALA 16

Sauteed cauliflower in a spicy tomato curry

BENGAN BARTHA 16

Tandoor roasted smoky eggplant mash, tomatoes, and onion

ALOO PALAK 15

Potatoes with baby spinach

ALOO GOBI MUTTER 16

Potatoes with cauliflower and peas

ALOO CHANA 15

Potatoes with garbanzo beans

VEGETABLE JALFREZI 16

Mixed vegetables with onions, sweet peppers, and tomatoes

DAAL SAAG 16

Yellow lentils and baby spinach

DAAL TADKA 15

Yellow lentils, tomatoes, ginger, and garlic

VEGETABLE VINDALOO 16

Mixed vegetables in a spicy, tangy curry



JUNIOR MENU

SHRIMP BASKET

Served with French fries

CHICKEN TENDERS

Served with French fries

CHICKEN NUGGETS

Served with French fries

KRAFT MAC 'N' CHEESE

SWEET ENDINGS

KHEER

Rice pudding topped with almonds

GULAB JAMUN

Dough balls, deep-fried and served hot in sweet rose water syrup

BEVERAGES

MANGO LASSI

A homemade yogurt based drink flavored with real Indian mangoes

SWEET/SALTED LASSI

A homemade yogurt based drink. Your choice of sweet or salted.

CHAI

ICED TEA

Sweet or Unsweet

SOFT DRINKS

Coke | Diet Coke | Sprite | Dr. Pepper | Hi-C Pink Lemonade

GIFT CARDS AVAILABLE



*Please let your server know of any allergies and dietary preferences.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

A 20% gratuity will be charged for tables of six or more.