

Lunch is served from 11:00AM-3:00PM; Dinner is served from 5:30PM-9:30 PM  
(All meats are Halal Certified)

### STARTERS

<b>Vegetable Samosa</b> ✓	\$5.99
<i>Crispy Turnover stuffed with seasoned potatoes, green Peas, and spices. (2pcs)</i>	
<b>Samosa Chat</b> ✓	\$9.99
<i>Vegetable Samosa topped with chickpeas, yogurt, chutneys and our homemade blend of spices.</i>	
<b>Mixed Vegetable Pakora</b> ✓	\$7.99
<i>Assorted vegetable pieces dipped in gram flour batter &amp; fried.</i>	
<b>Gobi Manchurian</b> ✓	\$11.99
<i>Cauliflower coated in batter &amp; deep fried until crisp, tossed in sweet, sour and hot Manchurian sauce.</i>	
<b>Paneer Manchurian</b> ✓	\$12.99
<i>Paneer (Indian cottage cheese) coated in batter &amp; deep fried until crisp, tossed in sweet, sour and hot Manchurian sauce.</i>	
<b>Chicken Manchurian</b> GF	\$13.99
<i>Chicken coated in batter &amp; deep fried until crisp, tossed in sweet, sour and hot Manchurian sauce.</i>	
<b>Chili Gobi</b> ✓	\$11.99
<i>Fried Cauliflower florets with chili peppers.</i>	
<b>Chili Paneer</b>	\$12.99
<i>Deep fried Paneer (Indian cottage cheese) is tossed in a flavorful spicy sauce made with soy sauce, chili sauce, vinegar.</i>	
<b>Chili Chicken</b> GF	\$13.99
<i>Deep fried chicken tossed in a spicy red chili sauce with scallions and hot chilies.</i>	
<b>Chili Fish</b> GF	\$14.99
<i>Deep fried fish tossed in a spicy red chili sauce with scallions and hot chilies.</i>	
<b>Chili Garlic Prawn</b> GF	\$14.99
<i>Deep fried prawn tossed in a spicy red chili sauce with scallions and hot chilies.</i>	
<b>Chicken 65</b>	\$13.99
<i>Boneless chicken cubes marinated in hand made Indian masalas and deep fried.</i>	
<b>Paneer 555</b>	\$12.99
<i>Well marinated Boneless Paneer cubes marinated in house special Indian masalas and sauce and deep fried.</i>	
<b>Fish 555</b> GF	\$14.99
<i>Well marinated Boneless Paneer cubes marinated in house special Indian masalas and sauce and deep fried.</i>	
<b>Chicken 555</b> GF	\$13.99
<i>Well marinated Boneless Paneer cubes marinated in house special Indian masalas and sauce and deep fried.</i>	
<b>Chicken Pepper fry</b> GF	\$13.99
<i>Pieces of chicken (with bone) cooked in a traditional South Indian style with freshly ground black pepper and spices.</i>	
<b>Goat Pepper fry</b> GF	\$16.99
<i>Pieces of goat (with bone) cooked in a traditional South Indian style with freshly ground black pepper and spices.</i>	
<b>Lamb Pepper fry</b> GF	\$16.99

Pieces of lamb (with bone) cooked in a traditional South Indian style with freshly ground black pepper and spices.

### INDIAN TIFFINS

- Poori Chole** \$12.99  
Fried wheat bread served with potato cooked with caramelized onion, tomato and spices.
- Chole Bature** \$14.99  
Thick deep fried bread served with chickpeas cooked in tomato and onion gravy.

### TANDOORI SPECIALITIES

- Tandoori Paneer Tikka** GF \$14.99  
Chunks of homemade cheese cubes (Indian cottage cheese) marinated in herbs and spices skewered and grilled to perfection in clay oven.
- Tandoori Chicken Tikka (boneless)** GF \$15.99  
Boneless chicken breast pieces marinated in yogurt, traditional Indian herbs, and spices.
- Tandoori Chicken** GF \$15.99  
Tender chicken with bones marinated in yogurt, traditional Indian herbs, and spices.
- Tandoori Shrimp** GF \$17.99  
Jumbo shrimp marinated in yogurt, traditional Indian herbs, and spices grilled in skewers in tandoor.
- Lamb Chops** GF \$19.99  
Marinated lamb chops with Indian spices, cooked in the tandoor oven to perfection and garnished.

### VEGETARIAN DISHES (Served with basmati rice)

- Dal Tadka** ✓ \$12.99  
Yellow and red lentils cooked with delectable blend of traditional herbs and spices.
- Dal Tadka with Spinach** ✓ \$12.99  
Yellow and red lentils cooked with delectable blend of spinach, traditional herbs and spices.
- Bindi (Okra) Masala** ✓ \$13.99  
Okra cooked with Onions, Peppers, Mango Powder with house masala.
- Bindi Fry** ✓ \$13.99  
Okra sautéed with Onions, Peppers.
- Chana Masala** ✓ \$13.99  
Gently cooked chickpeas sautéed in a curry with special blend of herbs and spices.
- Aloo Gobhi Mutter** ✓ \$13.99  
Cauliflower florets (gobhi) and potatoes (aloo) cooked with a flavorful blend of herbs and spices.
- Navrattan Korma** ✓ \$13.99  
Nine select vegetables cooked in a mild cream sauce with almonds and cashews nut sauce.
- Dal Makhani** ✓ \$13.99  
Creamed lentils slow cooked, smoked and flavorful with fresh ginger, garlic, and rich blend of herbs and spices.

**Paneer Butter Masala (Paneer Makhani)**

\$13.99

Cubes of Paneer (Indian cottage cheese) simmered in a delightful tomato, cashew nut and paprika sauce with bell peppers in silky makhani sauce made with tomatoes, flavorful spices, finished with butter and herbs.

**Mutter Paneer**

\$13.99

Cubes of Paneer (Indian cottage cheese) cooked gently with tender green peas and traditional spices.

**Malai Kofta**

\$13.99

Minced cheese and vegetable croquettes cooked in a creamy cashew nut sauce.

**CHICKEN DISHES** (Served with Basmati Rice or Naan)

**Hyderabadi Chicken Curry** GF

\$15.99

Boneless chicken cooked slowly and infused with traditional Indian spices in Hyderabadi style.

**Butter Chicken** GF

\$16.99

Pulled tandoori grilled chicken simmered with fresh tomatoes and puréed cashew nuts – Authentic Northern Indian recipe.

**CURRY DISHES**

**KORMA**

Cashew and coconut-based curry, flavored with cardamom and a hint of sweetness. [GF] [V]

Vegetables ✓ \$13.99 | Egg \$13.99 | Paneer \$14.99 | Chicken GF \$15.99 | Goat GF \$16.99 | Lamb GF \$16.99

**SAAG**

Spinach based mild curry sauce with dash of cream (optional), flavored with minced onions, ginger and garlic. [GF]

Paneer \$14.99 | Chicken GF \$15.99 | Goat GF \$16.99 | Lamb GF \$16.99

**CURRY**

Tomato and Onion based curry sauce with cumin, coriander and red chili. . [GF] [V]

Vegetables ✓ \$13.99 | Egg \$13.99 | Paneer \$14.99 | Chicken GF \$15.99 | Goat GF \$16.99 | Lamb GF \$16.99

**CHETTINAD**

Flavorful spicy curry sauce with coconut milk & spices in Chettinad style.

Egg \$13.99 | Chicken GF \$15.99 | Goat GF \$16.99 | Lamb GF \$16.99





**MASALA**

Tomato curry sauce with a dash of cream (optional) flavored with ground cardamom and fenugreek. [GF]

Vegetables ✓ \$13.99 | Egg \$13.99 | Paneer Tikka \$14.99 | Chicken Tikka GF \$15.99 | Goat Tikka GF \$16.99 | Lamb Tikka GF \$16.99





**KADAI**

Fresh chunky vegetables: Semi dry curry sauce with bell peppers, red onions, cherry tomatoes, green peas sautéed in a spicy sauce flavored with cumin.[GF] [V]

Vegetables  \$13.99 | Egg \$13.99 | Paneer \$14.99 | Chicken  \$15.99 | Goat  \$16.99 | Lamb  \$16.99

### **VINDALOO**

*Our hot and tangy curry sauce with chunks of potatoes, spiced with hot chili powder, black pepper, cloves, cumin, coriander, cardamom and cinnamon, with cayenne peppers. [GF] [V]*

Vegetables  \$13.99 | Egg \$13.99 | Paneer \$14.99 | Chicken  \$15.99 | Goat  \$16.99 | Lamb  \$16.99

### **ROGAN JOSH**



*Flavorful curry sauce with yogurt, spiced with onions, fresh ginger, cloves, and a touch of garlic.*

Goat  \$16.99 | Lamb  \$16.99

### **BIRYANI DISHES (Served with Raita)**

*A fragrant Basmati rice delicacy prepared by simmering rice and meat or vegetables together with raisins, almonds, cashews, fresh cilantro and aromatic spices.*

*Served with fresh mint & cucumber raita on the side. [GF]*

Chicken  \$17.99 | Goat  \$19.99

### **FRIED RICE DISHES**

*A fragrant Basmati rice cooked in an Indo-Chinese sauce along with spices and then stir fried vegetables.*

Egg \$12.99 | Chicken  \$14.99 | Schezuan style Chicken  \$14.99 | Shrimp  \$15.99

### **HAKKA NOODLE DISHES**

*Noodles boiled and stir fried with Indo-Chinese sauces, egg and vegetables.*

Vegetables  \$13.99 | Chicken  \$14.99 \$15.99

**FRESH BAKED BREADS**

<i>Plain Naan</i>	\$3.99
<i>Butter Naan</i>	\$4.49
<i>Tandoori Roti</i>	\$3.99
<i>Garlic Naan</i>	\$5.99

**DESSERTS**

<i>Gulab Jamun</i>	\$4.99
<i>Rasmalai</i>	\$4.99
<i>Gajor Ka Halwa</i>	\$4.99

**BEVERAGES**

<i>Water bottles</i>	\$1.99
<i>Coke</i>	\$1.99
<i>Diet Coke</i>	\$1.99
<i>Mango Lassi</i>	\$4.99

**GF** *Gluten Free*

**V** *Vegan*