

## APPETIZERS

(Served with Mint & Tamarind Chutney)

1. **Samosas (2 pcs)** **W** **GF** .....\$6.99  
Crispy pastry turnovers stuffed with seasoned potatoes & green peas.
2. **Vegetable Pakoras (10 pcs)** **GF** .....\$8.99  
Spinach, onions & potatoes, battered fried in spiced gram flour.
3. **Aloo Tikki Chaat** **W** **D** .....\$9.99  
Crispy potato patties with chickpeas, onion & tomatoes, topped with rich yogurt, tangy chutneys & exotic spices.
4. **Dahi Bhalla (3 pcs)** **D** .....\$9.99  
Crispy fritters made with beans & lentils, topped with rich yogurt, tangy chutneys & exotic spices.
5. **Paneer Pakoras (8-10 pcs)** **D** .....\$12.99  
Curd cheese marinated with fragrant spices, battered fried in gram flour.
6. **Cholay Bhature** **W** **GF** .....\$15.99  
Channa Masala served with 2 deep fried flat breads & pickled onions.
7. **Chicken Strips and Fries (5 pcs)** **W** .....\$13.99  
Breaded chicken breast strips crispy fried.
8. **Chicken Kebab Wrap** **W** **D** .....\$14.99  
Chicken seekh kebab rolled in a naan with lettuce, cucumber, onion & tomatoes with creamy dressing.
9. **Chicken Pakoras (10 pcs)** .....\$14.99  
Boneless chicken marinated with fragrant spices, battered fried in gram flour.
10. **Fish Pakoras (10 pcs)** **F** .....\$14.99  
Basa fish marinated with fragrant spices, battered fried in gram flour.
11. **Shrimp Pakoras (8-10 pcs)** **GF** .....\$15.99  
Large shrimps marinated with fragrant spices, battered fried in gram flour.

## SIZZLERS - BBQ LOVERS

(Served with Onions & Mint Chutney)

12. **Tandoori Chicken (2 Leg Quarters cut into 6 pcs)** **D** .....\$15.99  
Chicken legs marinated in yogurt, ginger, garlic & exotic spices, broiled on open fire.
13. **Chicken Seekh Kabab (2 Seekhs cut into 8 pcs)** .....\$14.99  
Minced chicken marinated in fresh onions, coriander, ginger & roasted spices, broiled on skewers in Tandoor.
14. **Lamb Seekh Kabab (2 Seekhs cut into 8 pcs)** .....\$16.99  
Minced lamb marinated in fresh onions, coriander, ginger & roasted spices, broiled on skewers in Tandoor.
15. **Beef Seekh Kabab (2 Seekhs cut into 8 pcs)** .....\$15.99  
Minced beef marinated in fresh onions, coriander, ginger & roasted spices, broiled on skewers in Tandoor.
16. **Tandoori Soya Chaap (4 pcs)** **W** **D** **S** .....\$12.99  
Vegetarian mock-meat, Soya Chaap (soybean chunk & flour dough) marinated in yogurt, ginger, garlic & exotic spices, broiled in Tandoor.
17. **Chicken Tikka (8-10 pcs)** **D** .....\$17.99  
Boneless white-meat chicken marinated in yogurt, ginger, garlic & exotic spices, broiled in Tandoor.

18. **Chicken Hariyali Tikka (8-10 pcs)** **D** .....\$17.99  
Boneless white-meat chicken marinated in creamy yogurt, lemon juice, green chilies, fresh mint & coriander, broiled in Tandoor.

19. **Chicken Malai Tikka (8-10 pcs)** **D** .....\$17.99  
Boneless white-meat chicken marinated in thick yogurt, cream, ginger, garlic & delicate spices, broiled in Tandoor.

## CHICKEN LOVERS

20. **Butter Chicken** **D** .....\$17.99  
Marinated white-meat chicken broiled on open fire and simmered in sweet & tangy creamy tomato sauce with fresh garlic & blend of exotic spices.
21. **Chicken Curry** .....\$17.99  
Boneless chicken cooked in onions, ginger, garlic, tomatoes & garam masala sauce.
22. **Chicken Korma** **D** .....\$17.99  
Boneless chicken cooked in a mixture of onions, ginger, garlic & fragrant spices in creamy sauce.
23. **Karahi Chicken** .....\$17.99  
Boneless chicken cooked in a wok with fresh garlic, tomatoes, green chilies & fragrant spices, garnished with fresh ginger.
24. **Chili Chicken** **S** .....\$17.99  
Stir fry of deep fried boneless chicken with green capsicum, chillies, onion, garlic & delicious tangy sauce.
25. **Chicken Vindaloo** .....\$17.99  
Boneless chicken & potatoes cooked in spicy tangy sauce with onions, tomatoes & exotic spices.
26. **Palak Chicken** .....\$17.99  
Boneless chicken cooked in onions, ginger, garlic, tomatoes & garam masala sauce with spinach.
27. **Chicken Tikka Masala** **D** .....\$17.99  
Marinated boneless white-meat chicken broiled on open fire, cooked with tomatoes, onions & green capsicum in sweet & tangy creamy tomato sauce.

## LAMB LOVERS

28. **Lamb Curry** .....\$18.99  
Boneless lamb cooked in onion, ginger, garlic, tomatoes & garam masala sauce.
29. **Lamb Korma** **D** .....\$18.99  
Boneless lamb cooked in a mixture of onions, ginger, garlic & fragrant spices in creamy sauce.
30. **Karahi Lamb** .....\$18.99  
Boneless lamb cooked in a wok with fresh garlic, tomatoes, green chilies & fragrant spices, garnished with fresh ginger.
31. **Lamb Vindaloo** .....\$18.99  
Boneless lamb & potatoes cooked in spicy tangy sauce with onions, tomatoes & hint of exotic spices.
32. **Lamb Palak** .....\$18.99  
Boneless lamb cooked in onions, ginger, garlic, tomatoes & garam masala sauce with spinach.

**W** **D** **N** **S** **F** **SF** **SS** **GF**  
WHEAT DAIRY NUTS SOY FISH SHELLFISH SESAME SEEDS VEGAN

## SEAFOOD LOVERS

33. **Fish Curry** **D** **F** .....\$16.99  
Boneless basa fish cooked in onions, ginger, garlic, tomatoes & creamy garam masala sauce.
34. **Shrimp Curry** **F** .....\$17.99  
Large shrimps cooked in onions, ginger, garlic, tomatoes & creamy garam masala sauce.

## VEGETABLE LOVERS

35. **Mix Vegetables** .....\$14.99  
Medley of broccoli, cauliflower, carrots, peas & green capsicum, cooked in onions, tomatoes, ginger & garlic with a blend of fragrant spices.
36. **Palak Paneer** **D** .....\$15.99  
Sauteed spinach cooked with onions, ginger & tomatoes in a creamy sauce topped with cubed curd cheese.
37. **Mattar Paneer** **D** .....\$15.99  
Curd cheese cubes and peas cooked in sweet & tangy creamy tomato sauce with a hint of fresh garlic & blend of exotic spices.
38. **Paneer Tikka Masala** **D** .....\$15.99  
Curd cheese cubes cooked with tomatoes, onions & green capsicum in sweet & tangy creamy tomato sauce.
39. **Chili Paneer** **S** .....\$15.99  
Stir fry of deep fried curd cheese cubes with green capsicum, chillies, onion, garlic & delicious tangy sauce.

40. **Karahi Paneer** **D** .....\$15.99  
Curd cheese cubes cooked in a wok with fresh garlic, tomatoes, green chilies & fragrant spices, garnished with fresh ginger.

41. **Shahi Paneer** **D** .....\$15.99  
Curd cheese cubes cooked in creamy tomato sauce with a hint of fresh garlic & blend of exotic spices.

42. **Malai Kofta** **D** .....\$15.99  
Delicious veg balls made with assorted vegetables & curd cheese (paneer), cooked in creamy tomato sauce.

43. **Dal Makhni** **D** .....\$15.99  
Black lentils cooked in a creamy tomato sauce with real butter & a blend of exotic spices.

44. **Dal Tarka** **GF** .....\$14.99  
Blend of red & yellow lentils cooked with onions & topped with fried garlic, mustard seeds & exotic spices.

45. **Channa Masala** **GF** .....\$14.99  
Chickpeas cooked in tomatoes, onions, ginger & garlic with a blend of spices & herbs.

46. **Kadhi Pakora** **D** .....\$14.99  
Tangy yogurt & gram flour curry with vegetable fritters topped with fried garlic, curry leaves & seasoned with exotic spices.

47. **Aloo Gobi** .....\$14.99  
Cauliflower & potatoes cooked in onions, tomatoes & a blend of spices & herbs.

## VEGETABLE LOVERS

48. **Aloo Mattar** .....\$14.99  
Green peas & potatoes cooked in onions, tomatoes, ginger & garlic with a blend of exotic spices.
49. **Bhindi Masala** .....\$14.99  
Okra sauteed in onions, tomatoes, ginger & garlic with a blend of fragrant spices.

## RICE LOVERS

50. **Chicken Biryani** **D** .....\$16.99  
Seasoned rice layered with bone-in chicken & fragrant thick gravy made with exotic spices & herbs, served with raita.
51. **Lamb Biryani** **D** .....\$17.99  
Seasoned rice layered with boneless lamb & fragrant thick gravy made with exotic spices & herbs, served with raita.
52. **Vegetable Biryani** **D** .....\$14.99  
Seasoned rice layered with assorted vegetables & fragrant thick gravy made with exotic spices & herbs, served with raita.
53. **Vegetable Pulao Rice** **GF** .....\$9.99  
Lightly seasoned fragrant basmati rice with peas & carrots.
54. **Plain Rice** **GF** .....Small: \$5.99 Large: \$8.99  
Fragrant basmati rice steamed with a hint of cumin.

## BREADS LOVERS

55. **Tandoori Naan** **W** **D** .....\$3.50  
Leavened flatbread freshly baked in a clay oven.
56. **Garlic Naan** **D** .....\$4.50  
Leavened flatbread topped with garlic, freshly baked in a clay oven.
57. **Sesame Seed Naan** **W** **D** **SS** .....\$4.50  
Leavened flatbread topped with sesame seeds, freshly baked in a clay oven.
58. **Chili Garlic Naan** **W** **D** .....\$4.50  
Leavened flatbread topped with green chilies & garlic, freshly baked in a clay oven.
59. **Tandoori Roti** **W** **D** .....\$4.50  
Whole wheat flat bread, freshly baked in a clay oven.
60. **Tandoori Paratha** **W** **D** .....\$5.99  
Buttery multi-layered whole wheat flat bread, freshly baked in a clay oven.
61. **Aloo Parathas, Curd & Pickle (3pcs)** **W** **D** .....\$14.99  
Home-style paratha stuffed with potatoes, herbs & spices.
62. **Mix-Veg Parathas, Curd & Pickle (3pcs)** **W** **D** .....\$14.99  
Home-style paratha stuffed with paneer, vegs, herbs & spices.

**W** **D** **N** **S** **F** **SF** **SS** **GF**  
WHEAT DAIRY NUTS SOY FISH SHELLFISH SESAME SEEDS VEGAN

## SIDE ORDERS

63. **Raita** **D** .....\$5.99  
Yogurt dressing with cucumber & carrots with a hint of cumin.
64. **Mix Pickle** .....\$4.99  
Blend of mango, green chilies, carrots & lemon pickled in oil with exotic spices.
65. **Mango Chutney** .....\$4.99  
Sweet & spicy mango chunks preserved with exotic spices.
66. **Jeera Papad (4 pcs)** .....\$4.99  
Crispy & spicy shells made with lentil flour & a hint of roasted cumin.
67. **Onion & Chilli Salad** Small: \$5.99 Large: \$8.99  
Blend of sliced onions, green chilies & lemon slices.
68. **Garden Salad** Small: \$7.99 Large: \$10.99  
Blend of Romaine lettuce, cucumber, carrots & tomatoes.
69. **French Fries** .....\$8.99

## DESSERT LOVERS

70. **Gulab Jamun (4pcs)** **W** **D** .....\$6.99  
Sweet balls made with milk solids and flour, simmered in sugar syrup.
71. **Rasmalai (2pcs)** **D** **N** .....\$6.99  
Heavenly sweet cottage cheese balls in creamy milk with saffron and nuts.
72. **Carrot Halwa** **D** **N** .....\$7.99  
Indian style carrot pudding made with carrots, milk, ghee & almonds with a hint of cardamom, topped with Kohya (milk solids).
73. **Kulfi** **W** **D** .....\$4.99  
Mango | Pistachio | Almond | Strawberry | Chocolate  
Indian style ice cream made with fresh & finest ingredients.

## DRINKS

74. **Soft Drinks** .....\$3.50  
Coca-Cola Products
75. **Limca / Tums up** .....\$3.99  
Sodas imported from India
76. **Bottle Water** .....\$2.99
77. **Tropic Juice** .....\$5.99  
Mango | Guava | Mango & Carrot
78. **Shakes** **D** .....\$6.99  
Smooth & creamy milk shakes. Mango | Pistachio | Almond
79. **Lassi** **D** .....\$5.99  
Refreshing yogurt smoothie. Mango | Sweet | Salted
80. **Buttermilk** **D** .....\$4.99  
Fermented dairy drink
81. **Lemon Skanjbeen** .....\$4.99  
Indian style lemonade made with freshly squeezed lemons & Himalayan salt
82. **Plain Chai / Masala Chai** **D** .....\$4.99  
Tea made by brewing black tea with milk.
83. **Kashmiri Chai** **D** **N** .....\$5.99  
Rich & creamy tea made by brewing green tea with milk & mixture of aromatic spices, topped with almonds & pistachios.