

BIRYANI-RICE SPECIALTIES

Chicken Biryani\$9.95
Boneless chicken chunks simmered together with rice, herbs & nuts	
Lamb Biryani\$10.95
Cubed pieces of lamb cooked with Basmati rice, herbs and spices	
Mamta Biryani\$11.95
Basmati rice cooked with chicken, lamb, shrimp, vegetables, nuts, fresh herbs and spices.	
Peas Pulao\$4.95
Basmati rice cooked with peas.	
Shrimp Biryani\$12.95
Basmati rice flavored with saffron and cooked with shrimp and spice	
Vegetable Biryani\$8.95
Basmati rice flavored with exotic spices and cooked with fresh assorted vegetables.	

CHICKEN SPECIALTIES

All served with basmati rice. Please specify a level of spiciness: mild, medium, hot or extra spicy

Chicken Curry\$9.95
Boneless chicken cooked to perfection with Indian herbs	
Chicken Jalfrazi\$9.95
Boneless white chicken cooked with vegetables	
Chicken Korma\$10.25
Boneless pieces of chicken cooked in a creamy sauce with exotic, mild spices	
Chicken Makhani\$10.25
Boneless chicken tandoori style cooked with fresh tomato sauce, butter, cream sauce and spice	
Chicken Saag\$9.95
Chicken cooked with spinach, herbs and spices	
Chicken Tikka Masala\$10.25
Boneless chicken pieces; cooked with cream, fresh tomato sauce, onions and Indian spices.	
Chicken Vindaloo\$9.95
Highly spiced chicken cooked in a tangy sauce with potatoes, herbs and spices	

VEGETARIAN SPECIALTIES

All served with basmati rice. Please specify a level of spiciness: mild, medium, hot or extra spicy

Aloo Channa Masala\$8.95
Chick peas cooked with tomatoes and potatoes	
Aloo Gobi Masala\$8.95
Cauliflower and potatoes cooked with herbs and spices	
Eggplant Bhartha\$8.95
Roasted Eggplant with onions, tomatoes, herbs and spices	
Malai Kofta Curry\$9.50
Minced veggie ball simmered in rich sauces and turned into a lovely traditional dish	
Mattar Paneer\$9.50
Homemade cottage cheese and peas cooked with onions, garlic and exotic spices	
Nayratna Korma\$8.95
Different kinds of vegetables and nuts cooked in creamy sauce	
Paneer Makhani\$9.95
Homemade cheese cooked in cream sauce	
Saag Paneer\$9.95
Homemade cottage cheese cooked with spinach and spices	
Tarka Dal\$8.50
Special lentils with tomatoes and spices	
Vegetable Jalfrazi\$8.95
Fresh vegetables cooked in sauce with onions, ginger and garlic	

SEAFOOD

All served with basmati rice. Please specify a level of spiciness: mild, medium, hot or extra spicy

Fish Masala\$11.95
Fish cooked with tomato sauce, onions, and Indian spices	
Shrimp Masala\$12.95
Shrimp cooked with fresh tomato sauce, butter, cream sauce & onions	
Shrimp Saag\$11.95
Shrimp cooked with spinach, herbs, and spices	
Shrimp Vindaloo\$11.95
Shrimp cooked with hot spices and potatoes	

LAMB SPECIALTIES

All served with basmati rice. Please specify a level of spiciness: mild, medium, hot or extra spicy

Keema Matar\$10.95
Ground lamb with green peas, onions, garlic, ginger and spice	
Lamb Curry\$9.95
Lamb Do-Piaza\$10.95
Lamb cooked with onions, green peppers, tomatoes and herbs	
Lamb Korma\$11.25
Lamb cubes cooked with nuts in cream sauce.	
Lamb Rogan Josh\$11.25
Tender morsels of lamb cooked in an onion sauce with yogurt, almonds, cream and a unique blend of spices.	
Lamb Saag\$10.95
Lamb and spinach cooked together with spices	
Lamb Vindaloo\$10.95
Lamb marinated with potatoes, vinegar and highly spicy sauce.	

TRADITIONAL ACCOMPANIMENTS

Basmati Rice\$2.50
Condiment Tray\$3.50
Mango chutney, mint chutney, raita, mixed pickle	
Fresh Salad\$2.50
Lettuce, tomatoes, cucumbers, onions and more.	
Mango Chutney\$1.50
Mixed Pickles\$1.50
Papadam (2 pieces)\$2.00
Thin pieces of crispy lentils.	
Raita\$2.50
Freshly made yogurt spiced with cucumbers and tomatoes.	

DESSERTS

Gulab Jaman\$1.95
Soft cheese balls fried and dipped in rose flavored syrup	
Kheer (Rice Pudding)\$1.95
The traditional Indian dessert (rice in thick milk) with almonds and nuts	
Kuffi (Indian Ice Cream)\$2.50
Simmered milk with nuts and frozen to ice cream	
Mango Ice Cream\$2.50
Homemade delicious Indian style.	
Rasmalai\$1.95
Homemade cottage cheese and sweetened milk garnished with pistachio.	

BEVERAGES

Coffee\$1.50
Iced Tea\$1.50
Indian Marsala Tea\$1.50
Freshly brewed tea flavored with aromatic herbs.	
Lassi (Sweet, Plain, or Salty)\$1.95
Homemade yogurt drink.	
Mango Juice\$2.25
Mango Lassi\$2.25
Milk \$1.00	
Soft Drinks\$1.50
Coke, Sprite, Diet Coke, Ginger Ale, Club Soda	
Som Ras (Mango milk shake)\$2.25

