

Vegetarian Starters

- 1. Samosa 5.99**
Two Piece of Crispy Triangular stuffed with Mildly Spice potato and green peas, served with Cilantro and Tamarind chutney.
- 2. Papadum 3.50**
Crisp Lentil Wafers.
- 3. Samosa Chaat 8.99**
Samosas with topping of Chickpea, Yogurt, Cilantro and Tamarind chutney.
- 4. Aloo Tikki 5.50**
Two pieces of fried mildly spiced potato and green peas served with Cilantro and Tamarind chutney.
- 5. Tikki Chaat 8.99**
Two Pieces of Aloo Tikki with topping of Chickpea, Yogurt, Cilantro and Tamarind chutney.
- 6. Aloo Pakora 5.50**
Deep fried potato slices dipped in homemade batter served with Cilantro and Tamarind chutney.
- 7. Cauliflower Pakora 6.99**
Deep fried Cauliflower pieces dipped in homemade batter served with Cilantro and Tamarind chutney.
- 8. Paneer Pakora 7.99**
Deep fried cottage cheese slices dipped in homemade batter served with Cilantro and tamarind chutney.
- 9. Vegetable Pakora 5.50**
Deed Stir Fry of mixed vegetables fritters served with Cilantro and tamarind chutney.
- 10. Mix Green Salad 5.50**
Lettuces, Cucumber, Baby Carrot, Tomato, Onions
- 11. Raita 4.50**
Homemade yogurt with chopped tomatoes, cucumber, mint leaves, and herb, spices
- 12. Mulligatany Soup (Vegan) 5.50**
A traditional soup made with lentils & spices with slight flavor of cilantro.

- 13. Vegetable Soup 5.50**
A traditional soup made with vegetables spices and a slight flavor of cilantro.
- 14. Veg Man-Chaw Soup 5.50**
Assorted vegetables with ginger, garlic, & soy chili sauce.
- 15. Dahi Vada 7.99**
Lentil fritters soaked in yogurt and sprinkled with spices.
- 16. Paneer 65 14.99**
Cubes of Indian cheese deep fried and sauteed with house special masala, mustard seeds, curry leaves and a slight flavor of cilantro.
- 17. Gobhi 65 14.99**
Cauliflower deep fried and sauteed with house special masala, mustard seeds, curry leaves and a slight flavor of cilantro.

Non-Vegetarian Starters

- 18. Chicken Pakora 7.99**
Deep fried Chicken cubes in homemade batter served with Cilantro and Tamarind chutney.
- 19. Fish Pakora 7.99**
Deep fried fish pieces in homemade batter served with Cilantro and Tamarind chutney.
- 20. Shrimp Pakora 7.99**
Deep fried shrimp pieces in homemade batter served with cilantro and tamarind chutney.
- 21. Chicken 65 14.99**
Boneless chicken deep fried and sauteed with house special masala, mustard seeds, curry leaves and a slight flavor of cilantro.



Samosa

Tandoori Specialties (Clay Oven)

22. **Paneer Tikka** **12.99**
Cubes of Cottage cheese marinated in our special spices broiled in Clay Oven.
23. **Chicken Sizzler** **13.99**
Chicken Breast marinated in herb spices, cheese, and cream, broiled in clay oven.
24. **Chicken Haryali Kabab** **13.99**
Chicken cubes marinated in Cilantro, mint, and yogurt, broiled in clay oven.
25. **Full Tandoori Chicken** **20.99**
Marinated Chicken in a blend spiced yogurt, ginger garlic paste and broiled in clay oven.
26. **Half Tandoori Chicken** **12.99**
Marinated Chicken in a blend spiced yogurt, ginger garlic paste and broiled in clay oven.
27. **Shrimp Tikka** **15.99**
Marinated Shrimp in herb spices and yogurt broiled in Clay Oven.
28. **Murgh Malai Kabab** **13.99**
Marinated boneless chicken breast in cardamom, cheese & cream broiled in clay oven.

Vegetarian Entrees

All Entries are Gluten Free

22. **Aloo Gobhi (vegan)** **12.99**
Fresh Pieces of Cauliflower and Potato sautéed with herbs and spices.
30. **Aloo Muttar (vegan)** **12.99**
Potato and Green peas are cooked in herbs spices with onion, ginger garlic sauce.
31. **Baingan Bhartha (vegan/non-vegan)** **12.99**
Grilled Eggplant cooked tenderly with fresh ground spices, tomatoes, and ginger.
32. **Channa Masala (vegan)** **12.99**
Chickpeas cooked with onions, tomatoes, ginger, garlic, and herb spices.
33. **Dal Makhni** **12.99**
Black lentils cooked with butter, onion, ginger, garlic, and fresh ground spices.

34. **Dal Tadka (vegan)** **12.99**
Red and yellow moong lentil toughen with cumin, ginger, onion, and tomatoes.
35. **Navratan Korma** **12.99**
Assorted vegetables cooked in yellow gravy.
36. **Vegetable Makhni** **12.99**
Mixed vegetables cooked in creamy tomato gravy.
37. **Vegetable Jalfrezi (vegan)** **12.99**
Mixed vegetables cooked in herbs spices with onion, ginger, garlic sauce.
38. **Saag Channa** **12.99**
Spinach and chickpeas sautéed with onions, tomatoes, cream and herb spices.
39. **Malai Kofta** **13.99**
Dumplings made with potatoes, cottage cheese, carrot cashews, herbs, and spices sautéed in yellow gravy.
40. **Kadai Paneer** **13.99**
Cubes of Cottage Cheese in sautéed dried coriander and yellow gravy made with onion, tomatoes, ginger, and garlic.
41. **Muttar Paneer** **13.99**
Fresh green peas and cottage cheese in yellow gravy.
42. **Palak Paneer** **13.99**
Spinach and cubes of Cottage cheese sautéed with onions, tomatoes, cream and herb spices.
43. **Paneer Makhni** **13.99**
Cubes of Cottage cheese cooked in creamy tomato gravy.
44. **Shahi Paneer** **13.99**
Cubes of Cottage cheese cooked in yellow gravy.
45. **Paneer Bhurji** **14.99**
Scrambled cottage cheese with a tempering of bell pepper. onion, tomatoes, ginger, garlic.
46. **Channa Bhatura/Poori** **14.99**
Chickpeas cooked with onions, tomatoes, ginger, garlic, and herb spices with Deep fried bread.

47. **Egg Curry** **13.99**
Boiled eggs cooked in ginger, garlic, and onion gravy.

48. **Egg Bhurji** **13.99**
Scrambled eggs with a tempering of bell pepper, onion, tomatoes, ginger, garlic.

Non-Vegetarian Entrees

All Entries are Gluten Free

49. **Bhuna Chicken** **13.99**
Boneless chicken marinated in herbs, spicy yogurt cooked with tomatoes, onions, and ginger garlic.

50. **Butter Chicken** **13.99**
Boneless Chicken breast pieces cooked in creamy tomato gravy.

51. **Chicken Curry** **13.99**
Boneless Chicken Cooked in ginger, garlic, and onion gravy.

52. **Chicken Korma** **13.99**
Boneless Chicken Pieces cooked in creamy sauce with onions, butter, coconut, and fenugreek leaves.

53. **Chicken Tikka Masala** **13.99**
Boneless Chicken pieces cooked in yellow gravy.

54. **Chicken Saag** **13.99**
Boneless Chicken Pieces cooked in creamy spinach sauce

55. **Chicken Vindaloo** **13.99**
Boneless chicken pieces and potatoes cooked with blend spices, ginger, garlic, onion, and vinegar.

56. **Kadai Chicken** **13.99**
Boneless Chicken pieces with bell pepper, onion cooked in yellow gravy.

57. **Mango Chicken** **13.99**
Boneless Chicken breast pieces cooked in mango gravy.



Butter Chicken

Lamb

All Entries are Gluten Free

58. **Bhuna Lamb** **15.99**
Boneless pieces of lamb marinated in herbs, spicy yogurt cooked with tomatoes, onions, and ginger garlic.

59. **Butter Lamb** **15.99**
Boneless Lamb pieces cooked in creamy tomato gravy.

60. **Kadai Lamb** **15.99**
Boneless Lamb pieces with bell pepper, onion cooked in yellow gravy.

61. **Lamb Curry** **15.99**
Cubes of boneless lamb cooked with ginger, garlic, and onion gravy.

62. **Lamb Korma** **15.99**
Boneless lamb Pieces cooked in creamy sauce with onions, butter, coconut, and fenugreek leaves.

63. **Lamb Tikka Masala** **15.99**
Boneless Lamb pieces cooked in yellow gravy.

64. **Lamb Saag** **15.99**
Boneless Lamb Pieces cooked in creamy spinach sauce

65. **Lamb Vindaloo** **15.99**
Boneless lamb pieces and potatoes cooked with blend spices, ginger, garlic, onion, and vinegar.

66. **Mango Lamb** **15.99**
Boneless lamb pieces cooked in mango gravy.

Goat

All Entries are Gluten Free

67. **Goat Curry** **16.99**
Cubes of goat meat on the bones cooked in an onion and tomato-based gravy with fragrant spices.
68. **Goat Tikka Masala** **16.99**
Cubes of goat cooked in yellow gravy.
69. **Goat Korma** **16.99**
Cubes of goat cooked in creamy sauce with onions, butter, coconut, and fenugreek leaves.
70. **Goat Saag** **16.99**
Cubes of goat cooked in creamy spinach sauce.
71. **Kadai Goat** **16.99**
Cubes of goat with bell pepper, onion cooked in yellow gravy.
72. **Goat Vindaloo** **16.99**
Cubes of goat and potatoes cooked with blend spices, ginger, garlic, onion, and vinegar.

Sea Food

All Entries are Gluten Free

73. **Fish Curry** **15.99**
Fish Pieces cooked with ginger, garlic, and onion gravy.
74. **Fish Korma** **15.99**
Fish Pieces cooked in creamy sauce with onions, butter, coconut, and fenugreek leaves.
75. **Fish Masala** **15.99**
Fish Pieces cooked in yellow gravy.



76. **Fish Vindaloo** **15.99**
Fish pieces and potatoes cooked with blend spices, ginger, garlic, onion, and vinegar.
77. **Kadai Fish** **15.99**
Fish Pieces with bell pepper, onion cooked in yellow gravy.
78. **Shrimp Curry** **15.99**
Shrimp cooked with ginger, garlic, and onion gravy.
79. **Shrimp Korma** **15.99**
Shrimp cooked in creamy sauce with onions, butter, coconut, and fenugreek leaves.
80. **Shrimp Tikka Masala** **15.99**
Shrimp cooked in yellow gravy.
81. **Shrimp Saag** **15.99**
Shrimp cooked in creamy spinach sauce
82. **Shrimp Vindaloo** **15.99**
Shrimp and potatoes cooked with blended spices, ginger, garlic, onion, and vinegar.
83. **Butter Shrimp** **15.99**
Shrimp cooked in creamy tomato gravy.

Indo Chinese Entrees

84. **Chilli Chicken** **13.99**
Boneless Chicken marinated in a Chinese style sauce, deep fried and cooked with onions, bell pepper, ginger, garlic, and herb spices.
85. **Chilli Paneer** **13.99**
Cottage cheese marinated in a Chinese style sauce, deep fried and cooked with onions, bell pepper, ginger, garlic, and herb spices.
86. **Gobhi Manchurian** **13.99**
Cauliflower marinated in a Chinese style sauce, deep fried and cooked with onions, bell pepper, ginger, garlic, and herb spices.

Rice

All Entries are Gluten Free

Served with Raita (Homemade yogurt with chopped tomatoes, Cucumber, mint leaves, and herb, spices)

87. **Chicken Biryani** **14.99**
Boneless Chicken pieces with herb, spices mixed with Basmati Rice.
88. **Lamb Biryani** **15.99**
Cubed Pieces of boneless Lamb sautéed with Basmati Rice.
89. **Shrimp Biryani** **15.99**
Shrimp cooked with herbs, spices and sautéed with Basmati Rice.
90. **Vegetable Biryani** **12.99**
Fresh assorted vegetables sautéed with Basmati Rice
91. **Paneer Biryani** **14.99**
Scrambled Indian cheese with herbs, spices mixed with Basmati rice.
92. **Fusion Biryani** **17.99**
Boneless lamb, chicken and shrimp sautéed with Basmati Rice.
93. **Egg Biryani** **14.99**
Scrambled eggs with herbs, spices mixed with Basmati Rice.
94. **Goat Biryani** **15.99**
Cubed Pieces of goat sautéed with Basmati Rice.
95. **Biryani Rice** **4.99**

Breads

96. **Aloo Paratha** **5.50**
Indian Paratha stuffed with potatoes, herb, and spices.
97. **Amritsari Kulcha** **5.99**
Authentic Indian bread stuffed with mashed potatoes, cottage cheese, and spices and baked in clay oven.
98. **Cheese Kulcha** **4.99**
Authentic India bread stuffed with homemade cheese and baked in clay oven.
99. **Garlic Naan** **4.50**
Authentic Naan bread topped with fresh garlic, cilantro, baked in clay oven.

100. **Laccha Paratha** **4.99**
Multi layered whole wheat flour bread cooked in clay oven

101. **Onion Kulcha** **4.99**
Indian bread stuffed with onions, cilantro, herbs, and spices.

102. **Naan** **3.50**
Authentic plain bread baked in clay oven.

103. **Peshawari Naan** **5.50**
Authentic bread stuffed with nuts.

104. **Tandoori Roti** **3.50**
Authentic Indian bread made with whole wheat flour and baked in clay oven.

Dessert

1. **Chocolate / Mango / Plain / Strawberry Kulfi** **4.50**
Kulfi made from chocolate/ mango/ strawberry flavored, almond, pistachios, and milk.
2. **Gajar Ka Halwa (Carrot Pudding)** **4.50**
Delicious dessert made from fresh carrot, and milk.
3. **Gulab Jamun** **4.50**
Classic Indian sweet, soft cottage cheese dumpling with cardamom flavored sugar syrup.
4. **Kheer (Rice Pudding)** **4.50**
A favorite Indian Dessert made from rice and milk garnished with pistachios, almond, and cardamom.
5. **Mango Pudding** **4.50**
Mango custard with fruits.
6. **Ras Malai** **4.50**
Cottage Cheese Dumpling Soaked in thick milk



Gajar Ka Halwa

Drinks

1. **Chai Tea (1 Refill)** **3.50**
Flavored Tea made with black tea leaves, cloves, ginger, cardamom, and milk.
2. **Chocolate Milk/Strawberry Milk** **3.50**
3. **Herbal Tea (Refill)** **3.50**
4. **Juice** **4.50**
Mango, Orange, and Apple
5. **Lassi (sweet/Salted)** **4.50**
Made with fresh yogurt.
6. **Mango Lassi** **4.99**
Made with crushed mango, yogurt, and milk.
7. **Soda** **3.50**
Pepsi(Diet/Regular), Sierra Mist, Lemonade, Mountain Dew, Iced Tea, Dr. Pepper.



Beer

Domestic & Imported

- | | |
|------------------|------|
| 1. Bud Light | 4.50 |
| 2. Budweiser | 4.50 |
| 3. Corona | 5.00 |
| 4. Stella Artois | 5.00 |

Indian Beers

- | | |
|--------------|------|
| Kingfisher | 5.50 |
| Flying Horse | 8.99 |
| Taj Mahal | 8.99 |



Wines Red Wine

- | | Glass | Bottle |
|--|-------------|--------------|
| 1. Filus Malbec | - | 35.00 |
| <i>Grapy aromas are crystalized and suggestive of a powdered fruit wine.</i> | | |
| 2. Hacienda Cabernet Sauvignon | 8.99 | 30.00 |
| <i>A rich ruby color wine with apple, orange, blackberry, cherry, and oak.</i> | | |
| 3. Hacienda Merlot | 8.99 | 30.00 |
| <i>A ruby colored wine with blueberry, raspberry, and cherry hint vanilla.</i> | | |
| 4. Silver Peak Pinot Noir | - | 35.00 |
| <i>A sweet mix of red and black fruit and crushed red berry.</i> | | |
| 5. Zinfandel | - | 30.00 |
| <i>A Red wine with a strong flavors and aromas of blueberry, raspberry, and blackberry with a slightly spicy flavor.</i> | | |
| House Red | 8.99 | - |

White Wines

- | | Glass | Bottle |
|---|-------------|--------------|
| 1. Biagio Moscato D' Asti | 8.99 | 35.00 |
| <i>A sweet peach aroma straw yellow and slightly sparkling.</i> | | |
| 2. Estrella White Zinfandel | 8.99 | 30.00 |
| <i>Intense aromas and flavor of strawberry and melon.</i> | | |
| 3. Forestville Riesling | - | 30.00 |
| <i>A sweet well- balanced has flavors of green apple, peach, and pear with floral aromas.</i> | | |
| 4. Hacienda Chardonnay | 8.99 | 30.00 |
| <i>A straw-colored wine with a wonderful variety of fruit aromas that include apple, peach, oak, and vanilla.</i> | | |

House White **8.99** -