## Appetizers
- Vegetable Pakora: Freshly cut vegetables, spices, battered and deep fried. Served with sliced onions and lemon...
  - 2.95
- Vegetable Samosa: Turnovers stuffed with Spiced Boiled Peas and Potatoes, deep fried and served with sliced onions and lemon...
  - 2.95
- Chicken Pakora Boneless pieces of chicken, battered & deep fried. Served with slices of lemon and onion...
  - 3.95
- Keema Samosa: Turnovers stuffed with spiced Lamb, deep fried & served with sliced onions and lemon...
  - 3.95
- Assorted Hors D’oeuvres: Assortment of Chicken Pakora, Vegetable Pakoras, Vegetable Samosa and Keema Samosa, served with sliced onions and lemon...
  - 4.95

## Soups
- Spicy Chicken Soup: Chicken Soup spiced with ginger, cumin and cloves, garnished with Coriander Leaves...
  - 3.95

## Sizzlers From The Tandoor
- Chicken Tandoori Quarters of Young Succulent Chicken, Marinated overnight with special Spices and Herbs. Cooked in Tandoor...
  - 6.95
- Chicken tikka Boneless pieces of Chicken, Marinated overnight with special Indian Spices and Herbs. Cooked in Tandoor...
  - 7.50
- Lamb Boti Kebab: Tender pieces of Lamb, Marinated overnight with a Special Blend of Indian Spices. Cooked in Tandoor...
  - 10.95
- Seekh Kebab: Ground Lamb blended with finely Chopped Onions, Pepper and Spices. Coked in Tandoor...
  - 8.95
- Shrimp Tandoori: Tandoori Prawns, Marinated mildly with a Special Blend of Indian Spices. Cooked in Tandoor...
  - 12.95
- Fish Tandoori: Fresh Mahi-Mahi, lightly Marinated with a Special Blend of Indian Spices. Cooked in Tandoor...
  - 10.95

## Chicken Curries
- Chicken Curry: Tender pieces of Chicken cooked in Curry Sauce...
  - 7.95
- Chicken Korma: Boneless pieces of Chicken cooked in Extra Mild Sauce with Cashew Nut...
  - 8.50
- Chicken Makhani: chicken, cooked in tandoor, served in yogurt base curry sauce...
  - 8.95
- Chicken Vindaloo: Boneless pieces of Chicken cooked with Potatoes and Curry Sauce...
  - 7.95
- Chicken Do Plaza: Chicken cooked with Onions and Curry Sauce...
  - 7.95
- Chicken Mushrooms: Boneless pieces of Chicken cooked with Fresh Mushrooms...
  - 8.95
- Chicken Saag: Boneless pieces of chicken cooked with Spinach and blend of spices...
  - 8.95

## Lamb Curries
- Lamb Curry Boneless Diced Lamb cooked in a Rich Curry Sauce...
  - 8.95
- Lamb Saag Boneless Diced Lamb cooked with Spinach, blend of spices...
  - 9.95
- Lamb Vindaloo: Boneless Lamb cooked with Potatoes and Curry Sauce ...
  - 8.95
- Lamb Korma Boneless Lamb cooked in a Creamy Curry Sauce with Cashew Nuts...
  - 9.95

## Vegetable Curries
- Aloo Gobi: Potatoes and Cauliflower cooked with Ginger...
  - 6.95
- Bela Ghatu: Freshly Baked Eggplant, skinned cooked with Onions, Tomatoes and Curry Sauce Indian Spices, cooked...
  - 6.95
- Saag Paneer: Spinach cooked in typical Homemade Style, deliciously prepared with cheese and Indian Spices...
  - 6.95
- Dal Lentils cooked in Garlic, and Indian Spices...
  - 5.95
- Vegetable Korma: Fresh Seasonal Greens cooked in our Creamy Curry Sauce with Cashew Nuts...
  - 6.95
- Malai Paneer Garden Fresh Peas cooked with our Homemade Cheese in a Curry Sauce...
  - 5.95
- Mushroom Masala: Delicately Sliced Fresh Mushrooms cooked in our Rich Curry Sauce...
  - 7.95
- Malai Kofta Balls of Homemade Cheese, cooked in a Creamy Curry Sauce...
  - 7.95
- Okra: Fresh cut Okra with onion, tomatoes and spices...
  - 7.95
- Alu Vindaloo: Potatoes cooked with thick tomato gravy...
  - 5.95
- Channa Masala: chick peas punjabi style...
  - 5.95

## Our Specialties
- Chicken Tikka Masala Boneless Chicken cooked in Tandoor, prepared in Yogurt and Creamery Curry Sauce...
  - 9.95
- Lamb Tikka Masala: Boneless pieces of Lamb, cooked in Tandoor & Served in Sauce...
  - 10.95
- Chicken Karahi: Boneless pieces of Chicken with Fresh Garlic, Ginger, Onion and selecion of Indian Spices...
  - 9.95
- Lamb Karahi: Tender pieces of Lamb with Fresh Garlic, Ginger, Onions, Tomato ad selected Indian Spices, cooked in a wok...
  - 10.95

## Combination Dinners
- Vegetarian Combo A selection of Fresh Vegetables Allo Gobi or Saag Paner Belagob Bharta * Dal * Rice * Naan * Raita...
  - 13.95
- Mixed Tandoori Grill: A selection from our Tandoor Served on a bed of sautéd onions and lemon * 1/4 Chicken Tandoor * Chicken Tikka Lamb Tikka * Fish Kebab * Seek Kebab * Naan * Rice...
  - 15.95
- Punjabi Combo: Chicken Vindaloo * Lamb Korma Vegetable Curry * Naan * Rice * Raita...
  - 14.95
- Tandoori India 1/4 Chicken Tandoor * Choice of Lamb Curry and Chicken Bengan Bharta * Naan * Rice * Raita * Dessert...
  - 16.95

## Variety of Rice
- Basmati Rice: Basmati Rice, Boiled and Served with Split Peas, Cardamom, and Cinnamon...
  - 2.95
- Chicken Biryani: Basmati Rice cooked with Boneless pieces of Chicken, Cashew Nuts, Raisins and a special blend of spices...
  - 2.95
- Shrimp Biryani: Biryani cooked with Boneless pieces of Chicken, Cashew Nuts, Raisins and a special blend of spices...
  - 2.95
- Lamb Biryani: Boneless pieces of Young Lamb cooked with Basmati Rice, Cashew, Nuts, Raisins and a special blend of spices...
  - 2.95
- Pea Pilaf: Basmati rice cooked with Onions, Peas, Raisins and Cashew Nuts...
  - 3.95

## Tandoori Breads
- Naan White Flour leavened Bread, cooked with Butter and baked in Tandoor...
  - 1.95
- Garlic Naan: Naan garnished with Freshly Chopped Garlic, Coriander Leaves and baked in Tandoor...
  - 2.50
- Keema Naan: Naan stuffed with Lamb and a Special Blend of Spices and baked in Tandoor...
  - 3.25
- Onion Naan: Naan stuffed Finely Chopped Onion and baked in Tandoor...
  - 2.25
- Allo Paratha: Whole wheat flour Multi-Layered flat Bread, baked with Butter in Tandoor...
  - 2.50
- Roti: Whole Wheat flour Bread cooked in Tandoor...
  - 2.95
- Sesame Naan: Whole flour Bread baked in Tandoor with Sesame Seeds...
  - 2.25

## Side Orders
- Papadim: Thin Spicy Wafers of Ground Lentils cooked in the Clay Oven and Served with Hot Mint Sauce and Sweet Tamarind Sauce...
  - 1.95
- Fresh Green Salad: Freshly Picked Lettuce, Cucumber and Tomatoes, with choice of Blue Cheese, French or Thousand Island Dressing...
  - 2.95
- Pickle: Import Hot Pickles ad Sweet Mango Chutney...
  - 1.95
- Raita: Our Fresh Homemade Yogurt with Spiced Cucumbers...
  - 1.95

## Dessert
- Rasmalai: Patties of Fresh homemade Cheesecake and Ricotta Cheese boiled Mild and garnished with Almonds served chilled...
  - 2.50
- Kheer: Basmati rice cooked in whole milk, shredded coconut, raisins, cashew nuts and sugar...
  - 2.50
- Kulfi: A mixture of Creamy Milk, Almond Nuts, Cardamom Sugar, frozen in special Kulfi cups...
  - 2.50
- Gulab Jamun: Delicious lightly browned cheese cake balls, cooked lightly flavored sauce...
  - 2.50

## Lunch Menu Combinations
- Vegetarian Tandoor India Saag, Rice, Dal, Naan, Raita or Salad...
  - 5.95
- Tandoori Chicken: 1/4 Chicken, Dal, Veg., of the day, Rice, Naan, Raita or Salad...
  - 5.95
- Chicken Curry: Dal, Veg. of the day, Rice, Naan, Raita or Salad...
  - 5.95
- Chicken Spinach: Dal, Veg. of the day, Rice, Naan, Raita...
  - 6.95
- Lamb Curry: Dal, Veg. of the day, Rice, Naan, Raita or Salad...
  - 6.95
- Lamb Spinach: Dal, Veg. of the day, Rice, Naan, Raita or Salad...
  - 6.95
- Lamb Korma: Dal, Veg. of the day, Rice, Naan, Raita or Salad...
  - 6.95
- Chef’s Choice: 1/4 Chicken Tandoori, Lamb Curry, Dal, Rice, Naan, Raita or Salad...
  - 7.95
- Seafood: Shrimp Curry, Dal, Rice, Naan, Raita or Salad...
  - 7.95

## Beverages
- Lassi: Our Homemade Yogurt blended with low fat milk, Sugar and Crushed ice A delicious cold drink, popular in Punjab...
  - 2.50
- Mango Lassi: Homemade Yogurt blended with milk, Mango Pulps, and Crushed Ice A specialty drink in all parts of India...
  - 2.50
- Mango Juice: Chilled Imported Mango Fruit Juice from India...
  - 2.50