

Take Out Menu

Lunch \$9.95

Lunch To Go, Served With Naan, Dal And Rice

1. Chicken Tikka *tandoor-red chicken tenders and northern spices*.....
2. Chicken Malai Kabob *skewered mild chicken tenders and creamy marinade*.....
3. Chicken Tikka Masala *roasted chicken tikka and creamy tomato sauce*.....
4. Chicken Chutneywalla *curried mango chicken, mint and ginger*.....
5. Chicken Korma *roasted chicken, raisins, bay leaf and cashew sauce*.....
6. Lamb Saag *spiced lamb, fenugreek, ginger and mild spinach sauce*.....
7. Lamb Vindaloo *spicy goan specialty, potatoes, ginger and dry red chilies*.....
8. Lamb Madras *lamb, mustard seeds and coconut-onion sauce*.....
9. Shrimp Balti *shrimp, mushrooms, eggplant and fennel-infused onion sauce*.....
10. Konju Pappas *shrimp, tamarind and coconut tomato sauce*.....
11. Bhindi Masala *sauteed okra, onions, bell peppers, tomatoes and ginger*.....
12. Aloo Gobi *spiced potatoes, cauliflower, cumin, ginger and fresh coriander*.....
13. Mattar Paneer *paneer cheese, green peas, cumin and creamy tomato sauce*.....
14. Saag Paneer *paneer cheese and mild spinach sauce*.....

Soups \$5

- Mulligatawny Soup *lentil soup, lemon, ginger*.....
- Rasam Vadai ** tamarind lentil soup, curry leaves, medhu vadai*.....

Vegetarian Starters

- Vegetable Samosa *crisp turnovers, spiced potatoes, peas*..... 6.00
- Bhajia fritters, *eggplant, onions, bell peppers, potatoes*..... 6.00
- Lasoni Cauliflower *tangy chili flavor, ginger*..... 9.00
- Kurkuri Okra *** crispy, red onions, chaat masala, lime, cumin*..... 9.00
- Tamarind Eggplant *tamarind, chaat masala, fresh coriander*..... 9.00
- Sham Saveri *** paneer spinach rounds, nutty cashew sauce*..... 9.00

Pudina Paneer Tikka *tandoor cooked, coriander, mint, bell peppers*..... 10.00

Non-Vegetarian Starters

- Kalmi Kabob *tandoor red chicken wings, garam masala*..... 7.00
- Pahadi Chicken Kabob ** tandoor red tenders, red masala, ginger, garlic*..... 9.00
- Galouti Kabob *** lamb patties, cardamom, coriander, nutmeg*..... 9.00
- Chola Kabob Basket *melange of tandoor red kabobs*... 12.00
- Roti Canai *crispy roti bread, coconut chicken curry*... 10.00
- Kodi Vepudu ** batter fried chicken, onions, curry leaves, madras powder*..... 10.00
- Chili Chicken ** batter fried, green chilies, soy ginger flavor, scallions*..... 10.00
- Cochin Lamb Chops *tamarind, coriander, onions, curry leaves*..... 15.00
- Baghari Jhinga *creamy tangy flavor, mustard seeds, curry leaves*..... 12.00
- Era Varuval ** shallots, tamarind, coriander, southern spices*..... 12.00

Chaat Bazaar

Streetside Starters

- Bhel Pori *puffed rice, crunchies, chickpeas, potatoes, two chutnies*..... 6.00
- Pani Pori *pori bread, potatoes, chickpeas, tamarind water*..... 7.00
- Batata Sev Pori *pori bread, potatoes, chickpeas, yogurt, two chutnies*..... 7.00
- Ragara *** potatoes, chickpeas, yogurt, chaat masala, cumin, two chutnies*..... 8.00

Iyer & Iyengars Trolley

- Served With Chutnies And Sambhar (Lentils)*
- Savitri Amma's Idli *my grandmother's recipe, steamed rice cakes*..... 5.00
- Amma's Medhu Vadai *fried lentil donuts*..... 5.00
- Masala Dosa *paper thin crepe, spiced potatoes*..... 11.00
- Uttapam *rice vegetable pancake, green chilies*..... 11.00

Chicken

- Chicken Tikka Masala *roasted chicken tikka, creamy tomato sauce, fenugreek*..... 18.00
- Chicken Saag Tikka *spinach, cumin, coriander, ginger*..... 18.00
- Chicken Chutneywala *** curried mango, mint, ginger*..... 18.00
- Chicken Kali Mirch ** peppercorns, yogurt, cream, garam masala*..... 17.00

Chicken Korma *cashew paste, bay leaf, raisins, fenugreek*..... 17.00

Punjabi Chicken Curry *chicken on the bone, tomatoes, onions, ginger, fresh coriander*..... 15.00

Lamb & Goat

- Rogan Josh *kashmiri style curry, yogurt, black cardamom, tomatoes*..... 18.00
- Lamb Saag *spinach, bay leaf, peppercorns, garlic, ginger*..... 18.00
- Boti Kabob Masala *skewered, creamy tomato sauce, fenugreek*..... 19.00
- Lamb Pasanda *cashew paste, cream, raisins, bay leaf*..... 19.00
- Goat Curry *home style goat curry on the bone*..... 24.00

Shrimp

- Shrimp Tikka Masala *creamy tomato sauce, fenugreek*..... 23.00
- Murli's Chingri Malai Curry *** my aunt's recipe from Calcutta, coconut, bay leaf, fenel*..... 23.00
- Shrimp Balchao ** goan style, vinegar, dry red chilies, curry leaves, coconut*..... 21.00
- Hot Garlic Shrimp ** garlic chili sauce, scallions, fresh coriander*..... 21.00

Tandoor

- Chicken Tandoori *tandoor red on the bone*..... 14.00
- Chicken Tikka *tenders, tandoori spices, lemon*..... 19.00
- Chicken Malai Kabob *(martha stewart's favorite) tenders, creamy marinade, white pepper, cardamom*..... 19.00
- Chicken Barra Kabob *** yogurt pineapple marinade, white pepper, cardamom*..... 19.00
- Tabac Maz *** tandoor red lamb chops, mint and coriander chutnies*..... 25.00
- Seekh Kabob *skewered rolls, lemon, coriander*..... 18.00
- Shrimp Malai Kabob *skewered shrimp, creamy marinade, white pepper*..... 23.00
- Shrimp Mast Mast ** green chili masala, garlic, ginger*..... 23.00
- Pudina Fish Tikka *** chilean seabass, green masala*..... 23.00
- Tandoori Mix Grill *a melange of our favorite kabobs*... 24.00

Vegetarian

- Dal Makhni *black lentils, onions, tomatoes, ginger*..... 12.00
- Sabji Saag *Malai potatoes, eggplant, cauliflower, spinach puree*..... 14.00
- Punjabi Kadhi *** cumin, tangy yogurt, ginger, onions*... 13.00

Sarson Da Saag *mustard greens, spinach, methi seeds, dry red chilies*..... 13.00

Baigan Bharta *** smoked pureed eggplant, ginger, freshly ground spices*..... 14.00

Vegan

- Jeera Aloo *potatoes, cumin, coriander, red chili powder*..... 10.00
- Channa Masala *chickpeas, onions, tomatoes, garam masala*..... 13.00
- Bhindi Masala *(martha stewart's favorite) okra, onions, fenugreek, ginger*..... 15.00
- Aloo Gobi *potatoes, cauliflower, cumin, onions, tomatoes*..... 14.00
- Bhuni Gobi *Matter cauliflower, green peas, cumin, coriander, ginger*..... 14.00
- Aloo Baigan *potatoes, eggplant, fenugreek, onions, tomatoes, ginger*..... 14.00
- Murli's Dal Tadka *yellow lentils, cumin, tomatoes, coriander, hing*..... 12.00
- Langarwali Dal *** five lentils, dry red chilies, fresh coriander*..... 12.00

Paneer

- Home Made Cheese*
- Paneer Makhni *bell peppers, fenugreek, creamy tomatoes*..... 15.00
- Chili Paneer *scallions, ginger, garlic soy flavor, green chilies*..... 15.00
- Paneer Kali Mirch *** black peppercorns, onions, yogurt, cream, coriander*..... 15.00
- Kadai Paneer ** tossed onions, bell peppers, fenugreek, tomatoes, lemon*..... 15.00
- Saag Paneer ** paneer cheese, mild spinach puree*..... 15.00
- Malai Kofta *vegetable paneer balls, raisins, cashew paste, fenugreek*..... 15.00
- Paneer Khurchan *paneer cheese, bell peppers, cream, tomatoes*..... 15.00
- Vegetable Masala *paneer, vegetables, fenugreek, cream, tomatoes*..... 14.00
- Matter Paneer *paneer, green peas, cumin, creamy tomatoes*..... 15.00

Low Fat Stir Fry Cooking

- Balti *a simple stir fried curry prepared in a karahi (wok) with bell peppers, mushrooms, onions and tomatoes*... Jalfrezi *a stir fried curry prepared with green chilies, onions and tangy flavor*..... Kadai *a stir-fried curry with onions, fenugreek, garlic and bell peppers*.....
- Chicken \$18, Lamb \$19, Shrimp \$22, Vegetable \$15, Goat \$20

Vindaloo Club

Vindaloo ** a spicy goan preparation, dry red chilies, vinegar, potatoes*.....

Phall ** a british indian curry, green chilies, spicy tangy flavor*.....

Chicken \$18, Lamb \$19, Shrimp \$23, Vegetable \$15, Goat \$24

Breads - Naan

Martha Stewart's Favorite

Tandoor Red White-Our Bread..... 4.00

Chili Onion Naan..... 4.50

Habernaro Garlic Naan..... 4.50

Onion Naan..... 4.50

Paneer Cheese Naan..... 4.50

Garlic Naan..... 4.50

Breads - Paratha

Multi Layered Pan Grilled Bread..... 4.00

Potato Pea Paratha..... 5.00

Cauliflower Paratha..... 5.00

Tandoori Roti *tandoor red non fat whole wheat bread*... 4.00

Chappati *whole wheat bread grilled on open fire*..... 4.00

Poori *deep fried puffed bread*..... 4.50

Rice

Jeera Ghee Rice *clarified butter, cumin, bay leaf*..... 8.00

Peas Pulav *cumin, green peas*..... 7.00

Savitri Amma's Lemon Rice *lemon, mustard seeds, curry leaves, red chilies*..... 8.00

Savitri Amma's Tomato Rice *** tomatoes, onions, coconut, mint*..... 8.00

Coconut Rice *lentils, coconut, curry leaves, appalam, dry red chilies*..... 8.00

Thair Sadam *yogurt, mustard seeds, coriander, dry red chilies*..... 8.00

Savitri Amma's Tamarind Rice *cashew nuts, tamarind, curry leaves*..... 8.00

Nirmala's Bisi Bela Bhat *lentils, tamarind, sambhar powder, vegetables*..... 8.00

Biryani *aromatic basmati rice, browned onions, mint, raisins, nuts*..... 8.00

Chicken \$16, Lamb \$17, Goat \$20, Shrimp \$22, Vegetable, Paneer \$14

Sides

Thair Pachadi *yogurt, mustard seeds, okra, grated carrots*..... 4.00

Lotus Raita *yogurt, fried lotus, cucumber, cumin*..... 4.00

Boondi Raita *yogurt, besan crunchies, cumin*..... 4.00

Pickle..... 3.00

Mango Chutney..... 3.00

South Indian Specialties

Chicken Entrees In This Section Are Prepared Using White Meat. If You Prefer Dark Meat Only, Please Let Your Server Know

Lata Shetty's Coondapur *Chicken my mother in law's recipe from manglore, coconut curry*..... 17.00

Mirapaki Kodi *roasted coconut, onions, curry leaves, andhra masala*..... 17.00

Lata Shetty's Kori Gassi *** coconut, onions, curry leaves, manglore masala*..... 17.00

Melagu Chicken Chettinad *pepper tomato curry, fennel, curry leaves*..... 17.00

KaraiKudi Kozhi Seerangam *cumin flavored curry, from the house of karaiKudi chettiyars*..... 17.00

Lamb Pepper Fry ** peppercorns, roasted coconut, curry leaves*..... 19.00

Lamb Malabar *** coconut curry, potatoes, dry red chilies*..... 19.00

Lamb Madras *coconut chutney, mustard seeds, green chilies, coriander*..... 19.00

Gongura Goat Curry *** sorrel leaves, mustard seeds, freshly ground spices*..... 23.00

Chennai Goat Curry *tomatoes, onions, curry leaves, madras curry powder*..... 23.00

Shrimp Pappas *tamarind, coconut, tomatoes, curry leaves*..... 23.00

Lata Shetty's Shrimp Ajadina *** roasted coconut, coriander, red chilies, methi seeds* 23.00

Fish Moilee *** chilean seabass, lemon, turmeric, coconut, ginger, curry leaves*..... 23.00

Allepy Red Fish Curry ** chilean seabass, cocum, red curry powder, shallots, ginger*..... 23.00

Madras Aloo *potatoes, mustard seeds, sambhar powder, curry leaves*..... 10.00

Savitri Amma's Avial *** eclectic vegetables, yogurt, coconut, dry red chilies*..... 16.00

Kozambhu *** pumpkin, okra, buttermilk, mustard seeds, curry leaves*..... 14.00

Green Banana Varuval *plantains, mustard seeds, curry leaves, sambhar powder*..... 12.00

Okra Pulusu *tamarind gravy, jaggery, freshly ground spices*..... 15.00

Eggplant Kothimeera *** fresh coriander puree, coconut, tamarind, onions*..... 15.00

Beans Carrot *Poriyal ** coconut, dry red chilies, mustard seeds, curry leaves* 14.00

**** A Must Try, * Spicy**

