

Boxed Lunch Box To Go

- Boxed Lunch #1 2 vegetables of the day, peas pulao, dal (lentil), naan bread..... 7.95
 - Boxed Lunch #2 tandoori chicken, fresh vegetable curry of the day, peas pulao, naan bread..... 8.95
 - Boxed Lunch #3 choice of 1 meat curry of the day, fresh vegetable curry of the day, peas pulao, naan bread..... 8.95
- Buffet Lunch \$10.95: Daily 11:30am-4pm. Seafood, Chicken, Goat, Four Veg. Entrees, Breads, Salads And Dessert.

Soups & Salads

- 1. Garden Fresh Tossed Green Salad garden greens with a house dressing..... 4.00
- 2. Mulligatawny Shrimp traditional lentil soup flavored with herbs and mild spices..... 3.00
- 3. Chicken Palak Sorba Soup chicken and spinach in a lightly spiced coconut flavored soup..... 4.00

Appetizers

- 4. Vegetable Samosas spicy seasoned potatoes and peas wrapped in a light pastry..... 4.00
- 5. Meat Samosas seasoned ground chicken wrapped in a light pastry..... 5.00
- 6. Vegetable Snack Platter assortment of mixed vegetable fritters..... 7.00
- 7. Bhel puffed rice, potatoes, onions, tomatoes, chick peas, mint and tamarind sauce..... 6.00
- 8. Meat Snack Platter combination of meat samosas, malai kebab, chicken tikka and seekh kabab..... 10.00
- 9. Reshmi Kebab chicken breast marinated with ginger, garlic and cream cheese..... 10.00
- 10. Potato Croquettes With Goat Cheese potato cakes stuffed with goat cheese and chives..... 7.00
- 11. Bhajia crisp light fritters made with onion and chickpea flour..... 5.00
- 12. Paneer Tikka cube cottage cheese simmered in a mild tomato sauce..... 10.00
- 13. Jinga Tadka sauteed shrimp with garlic and white wine..... 12.00
- 14. Crab Cakes chunk of maine crab flavored curry leaves and ginger..... 10.00
- 15. Okra Crunch crispy okra sauteed with mild spices... 10.00
- 16. Gobi Manchurian cauliflowers sauteed with ginger, garlic and soy sauce..... 10.00
- 17. Chili Mushroom mushroom sauteed with ginger, garlic and soy sauce..... 10.00
- 18. Tandoori Vegetables assorted seasoned vegetables marinated in a mild sauce..... 10.00
- 19. Scallops grilled scallops with coconut mint sauce... 12.00

Accompaniment

- 20. Basmati Rice..... 4.00
- 21. Mango Chutney spicy, sweet and sour relish..... 3.00
- 22. Pickles mango, lemon and chili..... 3.00
- 23. Papadum thin wafers..... 3.00
- 24. Raita tomato and cucumber in a yogurt sauce..... 3.00

Tandoori Breads

All Entrees Can Be Made Mild Or Wild

- 25. Naan soft leavened white bread cooked in a clay oven..... 3.00
- 26. Garlic Naan naan flavored with fresh garlic..... 4.00
- 27. Rosemary Naan naan stuffed with rosemary..... 3.00
- 28. Tandoori Roti flat whole wheat bread prepared in a clay oven..... 3.00
- 29. Tandoori Paratha rich multi-layered whole wheat bread baked in a clay oven..... 4.00
- 30. Gobi - Aloo Paratha whole wheat bread stuffed with cauliflower or potatoes..... 5.00

- 31. Onion And Black Pepper Kulcha crisp leavened bread from the tandoori oven filled with caramelized onions and dusted with coarse black pepper..... 5.00
- 32. Peshawari Naan naan stuffed with nuts and dried fruit..... 6.00
- 33. Cheese And Garlic naan bread stuffed with cheese and garlic..... 5.00
- 34. Kheema Naan naan bread stuffed with minced lamb..... 6.00

Tandoori Entrees

Served With Basmati Rice

- 35. Chicken Tikka boneless chicken white marinated in aromatic spices and roasted in a clay oven..... 13.00
- 36. Tandoori Chicken chicken marinated in almond with kashmiri chilies..... 15.00
- 37. Lamb Seekh Kebab minced lamb mixed with fresh spices, rolled and grilled on skewer..... 15.00
- 38. Malai Kebab chicken tenders marinated in spices, moistened with cream and grilled over charcoal..... 14.00
- 39. Cilantro - Pesto Tandoori Shrimp jumbo shrimp marinated with cilantro and pesto..... 22.00
- 40. Tandoori Lamb Chops juicy lamb marinated with ginger and garlic, cooked to your taste, all time favorite..... 24.00
- 41. Fish Tikka fish marinated in fresh ginger and garlic, cooked to your taste..... 15.00
- 42. Tandoori Mixed Grill assortment of tandoori of tandoori chicken, chicken tikka, seekh, fish tikka and lamb chops..... 22.00

Poultry/Chicken Entrees \$13

Served With Basmati Rice

- 43. Chicken Tikka Masala clay oven cooked white meat chicken simmered in a tomato and onion sauce..... 11.00
- 44. Butter Chicken clay oven cooked dark meat chicken simmered in a tomato and onion sauce..... 11.00
- 45. Chicken Korma chicken cooked in a copper pot with cumin, fennel and cashew nuts in a gravy with mild spices..... 11.00
- 46. Chicken Vindaloo goan-style chicken cooked with potatoes in a spicy sauce with a touch of vinegar..... 11.00
- 47. Chicken Kali Mirch cooked in a black pepper and green chili marinade..... 11.00
- 48. Chili Chicken chicken sauteed with onions, green chillies and spices..... 11.00
- 49. Chicken La Jawab chicken cooked with ginger, garlic, tomatoes and chillies, sprinkled with fresh herbs, ginger and spices..... 11.00
- 50. Chef's Special Chicken Malai chicken simmered with aromatic spices in a cream sauce..... 11.00
- 51. Chicken Dhansak chicken cooked with lentils, ginger, garlic, dried chillies and sprinkled with fresh herb and spices..... 11.00
- 52. Chicken Saagwala boneless chicken marinated in yogurt, spices and herbs and cooked in a puree of spinach..... 11.00
- 53. Chicken Mango chicken breast marinated in garlic, ginger, barbecued and cooked in mangos..... 11.00

Lamb Or Goat Entrees \$15

Served With Basmati Rice

- 54. Lamb, Goat Curry lamb, goat cooked in a mild sauce..... 11.00
- 55. Lamb, Goat Vindaloo lamb, goat cooked with potatoes in a spicy with a touch of vinegar..... 11.00
- 56. Lamb, Goat Palak lamb, goat cooked with spinach and mild spices..... 11.00
- 57. Lamb Rogan Josh cubes of boneless lamb cooked in tomatoes and onions sauce..... 11.00
- 58. Lamb, Goat Korma lamb, goat cooked in a mild creamy sauce..... 11.00
- 59. Kheema Matter ground lamb cooked with peas, herbs and spices..... 11.00
- 60. Lamb, Goat Bhuna lamb or goat cooked in specially prepared herbs and spices, with a touch of ginger and garlic..... 11.00
- 61. Lamb, Goat Melagu cube of lamb, goat cooked with tomato, onion, black pepper, coconut and curry leaves..... 11.00

- 62. Lamb Apricot cubes of lamb cooked with ginger, garlic, coriander and dried apricot..... 11.00

Fish Entrees

Served With Basmati Rice

- 63. Goa Fish Curry fish cooked in coconut and cream sauce..... 15.00
- 64. Fish Moilee tilapia fish cooked in coconut milk onion, coconut, green chillies and curry leaves..... 15.00
- 65. Fish Tikka Masala clay oven cooked fish simmered in tomatoes and onion sauce..... 15.00
- 66. Shrimp Saagwala shrimp cooked in pure of spinach..... 15.00
- 67. Garlic Shrimp Bhuna shrimp cooked in specialty prepared herbs and spices with a touch of ginger and garlic..... 17.00
- 68. Shrimp Curry, Vindaloo shrimp prepared in a mild or spicy gravy..... 17.00
- 69. Lobster Tikka Masala lobster marinated in herbs and spices simmered in a tomato and onion sauce..... 24.00
- 70. Crab Masala crab prepared in our special sauce of fresh tomatoes, garlic and ginger..... 18.00

Vegetable Entrees

Served With Basmati Rice

- 71. Mixed Vegetable Korma mixed vegetables in a creamy sauce..... 11.00
- 72. Palak Paneer fresh homemade cottage cheese in a spinach puree..... 11.00
- 73. Paneer Pasanda fresh homemade cottage cheese folded in a creamy tomato sauce..... 11.00
- 74. Bhindi Masala okra sauteed with browned onions, tomatoes and dried mango..... 11.00
- 75. Beetroot Malai Kofta beetroot croquette in a savory onion and almond sauce..... 11.00
- 76. Chole chick peas cooked with onions and tomatoes..... 11.00
- 77. Aloo Gobi stir-fried potatoes and cauliflower cooked with ginger and garlic..... 11.00
- 78. Eggplant Bhartha baked eggplant sauteed with onion and tomatoes..... 11.00
- 79. Matter Paneer fresh homemade cottage cheese cubes cooked with green peas..... 11.00
- 80. Dal Fry slow simmered yellow lentils sauteed tomatoes, ginger, cumin and onions..... 10.00
- 81. Dal Makhani classic lentils simmered in tomatoes and onions..... 10.00
- 82. Dum Aloo potatoes cooked with ginger, garlic and onion sauce..... 11.00
- 83. Chang Saag spinach puree with chick peas..... 11.00
- 84. Eggplant Korma cubes of eggplant prepared in a creamy sauce..... 11.00

Rice Specialties

- 85. Vegetable Biryani basmati rice cooked with mixed vegetables in a blend of herbs and saffron..... 11.00
- 86. Mushrooms And Peas Pilaf long grain flavored basmati rice cooked with mushrooms and peas..... 10.00
- 87. Lemon Rice lemon flavored basmati rice..... 6.00
- 88. Chicken Or Goat Or Lamb Biryani chicken, goat, lamb cooked with basmati rice and mild spices..... 13.00
- 89. Shrimp Biryani succulent shrimp cooked with basmati rice and mild spices..... 16.00
- 90. Darbar Special Biryani basmati rice cooked with shrimp, lamb and chicken in a blend of special herb and spices..... 18.00

Desserts \$4

- 91. Rasmalai sweet cottage cheese dumplings flavored with cardamon and rose water in a cream milk sauce..... 4.00
- 92. Gulab Jamun deep fried cheese balls in a honey syrup..... 4.00
- 93. Kheer homemade rice pudding..... 4.00
- 94. Kulfi a rich homemade indian ice cream..... 4.00
- 95. Ice Cream vanilla, mango or cassata..... 4.00