

Appetizers

Papadam (Thin Lentil Crackers) <i>savory toasted thin lentil crackers, mint and tamarind chutney</i>	3.50
Aloo Ki Tikki (Potato Pancakes) <i>shallow fried potato pancake with ginger, green chili, green peas, cilantro with crown of papadam, balsamic & mint chutney</i>	4.50
Tandoori Chicken Pakora <i>tandoori, bone-in chicken leg pieces, fried with lentil flour, mint and tamarind chutney</i>	6.00
<i>add white meat for</i>	1.00
Salmon Pakora <i>garam masala marinated salmon pieces, lentil batter, deep-fried, yummy!</i>	8.00
Famous Samosas (Indian Turnovers) <i>vegetable fried turnovers, mint and tamarind chutney</i>	4.50
Onion & Fresh Spinach Pakoras <i>shredded onion and fresh spinach leaves fried with lentil batter, served with chutney tray</i>	4.50
Lemony Rice Puffs And Potato Chaat <i>savory rice puffs and potatoes with onion, tomato, cucumber, jalapeño, cilantro, lemon juice and curry spices</i>	4.50

Soups \$5

Carrot & Coriander <i>a unique blend of california grown carrots and dry coriander from the fields of punjab, scent of cilantro and lime, served with toasted lentil cracker</i>	
Roasted Eggplant, Spinach & Garlic <i>a very healthy combination of vegetables which is lower in fat & calories and high in fiber, served with toasted lentil cracker</i>	

Salads \$9

Marriage Of California Organic Greens & Tandoori Chicken (White Meat) <i>california-grown organic greens, tandoori chicken (white meat; boneless & skinless), fresh tomatoes in our homemade balsamic and mint dressing</i>	
Fresh Organic Greens, Garbanzo & Nan <i>garbanzo tossed with freshly chopped cucumber, tomatoes, cilantro and shredded nan in lemony starkiss dressing, served over baby organic greens</i>	
Organic Baby Greens & Tofu <i>organic baby greens and tofu cubes tossed in a masala and lemon dressing with diced cucumber and tomato</i>	

Breads

Whole Wheat Chappati, Roti.....	2.25
Nan Bread <i>no yeast, milk, butter or eggs</i>	2.00
Garlic Nan Bread.....	2.15

Entrees

All Preparations Are Without Butter, Cream And Msg

Masala Curry Dishes

Lunch \$13 / Dinner \$16.95. Masala Dishes Are Prepared In A Special Thick Sauce And Then Cooked Again In A Hot Karai With Onion, Tomato, Cilantro, And Various Spices To Create The Dish To Delight The Palate.

Chicken <i>white meat - boneless & skinless</i>	
Lamb <i>boneless and lean</i>	
Salmon.....	
Shrimp.....	

Saag Dishes

Lunch / Dinner. Slowly Cooked Spinach & Mustard Greens Infused With Thick Curry Sauce And Aromatic Spices

Chicken <i>white meat - boneless & skinless</i>	13.00	14.50
Lamb <i>boneless and lean</i>	13.00	16.95
Salmon.....	13.00	16.95
Shrimp.....	13.00	16.95

Rice Biryani (Indian Style Risotto)

Lunch / Dinner. Basmati Rice Prepared Together With A Special Blend Of Aromatic Herbs And Spices To Create A Traditional Indian Meal

Plain Basmati Rice.....	3.75	3.75
Peas Pullao.....	8.50	8.50
Mixed Vegetable.....	10.00	12.00
Chicken <i>white meat - boneless & skinless</i>	13.00	14.50
Lamb <i>boneless and lean</i>	13.00	16.95
Salmon.....	13.00	16.95
Shrimp.....	13.00	16.95

Vindaloo Dishes

Lunch / Dinner. An Age Old Specialty For Spice And Jalapeño Lovers. Very Aromatic Curry Stew Cooked With Idaho Potatoes

Chicken <i>white meat - boneless & skinless</i>	13.00	14.50
Lamb <i>boneless and lean</i>	13.00	16.95
Salmon.....	13.00	16.95
Shrimp.....	13.00	16.95

Entrees Special Creations

Pradeep's Salmon *tandoori marinated salmon served over turmeric & cilantro flavored mashed potatoes, california organic greens, balsamic and mint yogurt chutney*.....

..... lunch	14.00	
..... dinner	16.75	
Tandoori Marinated Chicken <i>half chicken (skinless, bone-in) served over fluffy basmati rice, curry infused lentil and california organic greens, dairy free</i>	lunch	11.00
..... dinner	14.50	
<i>all white meat add</i>		2.00

Chicken Tikka *Amritsari juicy, boneless, skinless white meat medallions, curry infused lentil, california organic greens and basmati rice*.....

..... lunch	12.00	dinner 16.50
<i>all white meat add</i>		2.00

Bhurta Dishes

Lunch / Dinner. Curry Infused Roasted Eggplant Sauce Based Dishes Served With Fluffy Basmati Rice, Baby Organic Greens And Exotic Chutneys

Chicken <i>white meat - boneless & skinless</i>	13.00	14.75
Lamb <i>boneless and lean</i>	13.00	16.75
Salmon.....	13.00	16.75
Shrimp.....	13.00	16.75

Methi & Lentil Dishes

Lunch / Dinner. Lentil And Fenugreek Infused With Tomatoes, Onion And Fresh Ground Green Curry Spices - A Twist Of Hyderabad Accent, Very Aromatic

Chicken <i>white meat - boneless & skinless</i>	13.00	14.50
Lamb <i>boneless and lean</i>	13.00	16.50
Salmon.....	13.00	16.50
Shrimp.....	13.00	16.50

Paratha Roll (On The Light Side)

Create Your Own Indian Style Burritos/Wraps Curry Spiced, Rolled In Romali Roti (Tortillas) And Served With Baby Organic Mixed Greens And A Balsamic & Mint Chutney

Chicken Masala Roll <i>white meat - boneless & skinless</i>	8.00
Lamb Masala Roll <i>boneless and lean</i>	9.00
Mixed Vegetable Roll.....	8.00
Salmon Roll.....	9.00

Ginger, Carrot Sauce-based Dishes

Lunch / Dinner. Mild Fresh Carrot-puree, Ginger, Garlic And Onion Curry

Chicken <i>white meat - boneless & skinless</i>	13.00	14.50
Lamb <i>boneless and lean</i>	13.00	16.50
Salmon.....	13.00	16.50
Shrimp.....	13.00	16.50

Tikka Masala, Makhni Dishes

Lunch / Dinner. Aromatic, Curry Spiced, Creamy Yogurt & Tomato Based Sauce Finished With Fenugreek Spice

Chicken <i>white meat - boneless & skinless</i>	13.00	14.75
Lamb <i>boneless and lean</i>	13.00	16.75
Salmon.....	13.00	16.75
Shrimp.....	13.00	16.75

Korma Dishes

Lunch / Dinner. A Cashew And Almond Puree Based Creamy Curry Sauce, Spiced Mildly

Chicken <i>white meat - boneless & skinless</i>	13.00	14.75
Lamb <i>boneless and lean</i>	13.00	16.75
Salmon.....	13.00	16.75
Shrimp.....	13.00	16.75

Side Orders

A Cashew And Almond Puree Based Creamy Curry Sauce, Spiced Mildly	
Side Of Plain Organic Salad.....	4.75
Int Cucumber And Tomato Raita (Yogurt Dip).....	3.50
Plain Fluffy Basmati Rice.....	3.75
A La Carte Order Of Vegetable Curry Or Dal.....	8.75
Mango Chutney.....	2.00
Lemon Achar Pick Le.....	2.00

Side Orders

Mint Cucumber And Tomato Raita (Yogurt Dip).....	3.00
Plain Fluffy Basmati Rice.....	3.00
Alacarte Order Of Vegetable Curry Or Dal.....	8.95
Mango Chutney.....	2.25

Vegetarian Entrees

Lunch \$9.50 / Dinner \$12.50

Aloo Gobi <i>potato and cauliflower cooked with onion, tomatoes, ginger, garlic and curry spices</i>	
Aloo Mattar <i>potato and green peas cooked with onion, tomatoes, ginger, garlic and curry spices</i>	
Baigan Ka Bhurta <i>roughly chopped roasted eggplant cooked with red onions, tomatoes, ginger, garlic, curry spices and cilantro</i>	
Mattar Paneer <i>homemade cheese and garden green pea curry</i>	
Dal (Lentil Of The Day) <i>india produces at least 25 varieties of lentil, prepared on a slow fire with 10 spices and 5 fresh herbs</i>	
Seasonal Mixed Vegetables <i>curry infused, seasonal mixed vegetables</i>	
Aloo Masala <i>cumin and turmeric accented tangy and zesty potato dish</i>	
Spicy Tofu And Cauliflower <i>curry infused, a unique and tasty combination</i>	
Organic Tofu Taka-tak <i>organic tofu cooked with aromatic chunky salsa curry</i>	
Channa Masala <i>curried garbanzo stew</i>	
Saag Dishes <i>slowly cooked spinach with aromatic curry spices and fresh herbs</i>	
<i>w/ potato (saag aloo)</i>	
<i>w/ tofu (saag tofu)</i>	
<i>w/ cauliflower (saag cauliflower)</i>	
<i>w/ home made cheese (saag paneer)</i>	

Combination Platter

Lunch / Dinner

Vegetarian <i>choice of any 2 vegetables from above with lentil of the day, fluffy basmati rice, nan bread, raita (yogurt salsa), organic house greens and chutney tray</i>	11.00	15.95
Non-Vegetarian <i>includes 1 vegetable from above, lentil of the day, fluffy basmati rice, nan bread, raita (yogurt salsa), organic house greens, chutney tray and your choice of tandoori chicken (white meat) or chicken curry (white meat - boneless and skinless)</i>	13.00	16.95

Desserts \$4.50

Rice Kheer <i>a cardamom and rose oil infused, milky rice pudding</i>	
Mango Ice Cream <i>a very special, imported alphonso mango flavored indian ice cream</i>	
Saffron And Pistachio Ice Cream <i>a most exotic ice cream from india</i>	
Cardamom Ice Cream <i>cardamom - one of the most exotic spices in indian cooking</i>	
Ginger Ice Cream <i>a california experience</i>	
Gulab Zamun <i>king of all sweets in india, deep-fried milk balls in rosy sugar syrup</i>	

Beverages

Lassi's <i>world famous indian frappe made of non-fat yogurt, your choice of: mango or sweet</i>	3.95
Nimbu Ka Pani (Fresh Lemonade) <i>freshly squeezed lemon water - sweet</i>	2.95
Pradeep's Magic Mango Madness <i>2 servings, a refreshing, gingeng infused, sparkling beverage, blended with mango juice</i>	6.95
Mineral Or Sparkling Water Or Ice Tea.....	2.95
Soft Drinks <i>coca-cola, diet coke, 7-up, diet 7-up</i>	2.95
Hot Teas <i>caffeine-free teas - lemon zinger, chamomile or mint</i>	2.95
Chai chai - <i>an aromatic indian tea simmered with milk, served hot</i>	2.95
Iced Chai <i>aromatic indian tea, simmered with milk, served chilled</i>	2.95