



OUR CHEF'S TOP 10

MEAT EAT ERIAN

CHICKEN TIKKA MASALA breast meat barbecued in tandoor oven, then cooked with bell pepper, onion, garlic, ginger, tomatoes, cream, and spices	13.95
BUTTER CHICKEN tandoori chicken cooked with onions, garlic, ginger, tomatoes, butter and spices	13.95
CHICKEN CURRY traditional dish with boneless chicken, onions, garlic, ginger, tomatoes, and curry spices	13.95
GOAT CURRY traditional dish cooked with goat, onions, garlic, ginger, tomatoes, and curry spices	15.95
MANGO CHICKEN boneless chicken, onions, garlic, ginger, tomatoes, curry spices in mango sweet sauce	13.95
LAMB CURRY traditional dish with boneless lamb, onions, garlic, ginger, tomatoes, and curry spices	15.95
LAMB TIKKA MASALA tandoori lamb cooked with onions, garlic, ginger, tomatoes, cream and spices	15.95
CHICKEN KORMA chicken cooked with coconut milk, onions, garlic, ginger, tomatoes and spices	13.95
KARAHI CHICKEN Tandoori chicken with onions, garlic, ginger, tomatoes, butter and spices	13.95
FISH CURRY traditional dish cooked with boneless fish, onions, ginger, tomatoes and curry spices	13.95

VEG EAT ERIAN

DAAL MAKHNI lentils cooked with onions, garlic, ginger, tomatoes and spices to a thick sauce	9.95
SAAG PANEER spinach cooked with homemade cheese, onions, garlic, ginger, cream and spices	13.95
PANEER TIKKA MASALA homemade cheese cooked with bell pepper, onions, garlic, ginger, tomatoes, cream and spices	13.95
MALAI KOFTA veggie balls deep fried and cooked with onions, tomatoes, cashew nuts, cream and spices	9.95
YELLO DAAL whipped toor daal (yellow lentils) cooked with onions, tomatoes and spices	9.95
ALOO GOBI potatoes and cauliflower cooked with onion, garlic, ginger, tomatoes and spices	9.95
CHANNA MASALA garbanzo beans cooked with onions, garlic, ginger, tomatoes and spices to a mild sauce	9.95
BHINDI MASALA okra cooked with onions, garlic, ginger, coconut milk and spices	9.95
MIX VEG KORMA mixed vegetables cooked with onions, tomatoes, coconut milk and spices	9.95
PANEER BHURJI scrambled Indian cottage cheese with onions, tomatoes and spices	13.95

MUST HAVE NAAN!

TRADITIONAL NAAN

GARLIC NAAN tear drop shaped white bread baked in tandoor (clay oven) with a touch of garlic	2.50
CHILLI NAAN tear drop shaped white bread baked in tandoor with a touch of spices	2.50
BUTTER NAAN tear drop shaped white bread baked in tandoor with a touch of butter	2.00
PLAIN NAAN tear drop shaped white bread baked in tandoor	1.50
TANDOORI ROTI round shaped whole wheat bread baked in tandoor	1.50
TAWA ROTI	1.00

FILLED NAAN

SWEET MOUNTAIN NAAN Indian bread stuffed with a mix of coconut, cherries and cashews and baked in tandoor oven	4.00
ALOO NAAN tear drop shaped white bread baked in tandoor with potatoes	3.50
GOBI NAAN Indian bread with seasoned cauliflower baked in tandoor	3.50
ONION NAAN Indian bread with seasoned onions and baked in tandoor	3.50
CHEESE NAAN tear drop shaped white bread baked in tandoor with a touch of cheese	3.50

TANDOORI

TANDOORI CHICKEN bone chicken marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	15.95	TANDOORI FISH mahi mahi fish marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	15.95
LAMB CHOP 4PC tender lamb chops marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	16.95	CHICKEN SEEKH KABOB tender chunks of chicken marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	13.95
DRY CHICKEN TIKKA boneless chicken breast marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	13.95	LAMB SEEKH KABOB tender chunks of lamb marinated in yogurt, garlic, ginger and spices, barbecued over tandoor (clay oven)	15.95

RICE & BIRYANI

PLAIN RICE Special aromatic long grain rice imported from India	3.00	JEERA RICE Basmati rice and cumin seeds	5.00
PEAS PULAO Basmati rice, green peas, green chili, cilantro, cardamon pods	6.99	VEGETARIAN BIRYANI Basmati rice cooked with mixed vegetables, onions, garlic, ginger and spices served with raita	12.99
CHICKEN BIRYANI Basmati rice cooked with chicken, onions, garlic, ginger and spices served with raita	13.99	GOAT BIRYANI Basmati rice cooked with goat, onions, garlic, ginger and spices served with raita	15.99
SHRIMP BIRYANI Basmati rice cooked with shrimp, onions, garlic, ginger and spices served with raita	15.99	LAMB BIRYANI Basmati rice cooked with lamb, onions, garlic, ginger and spices served with raita	15.99

FUSION

CHILI CHICKEN Sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chili sauce & soy sauce	12.99	HAKKA NOODLES Noodles with soy sauce, hot sauce, chili oil, sesame oil and veggies	9.99
PANEER HAKKA NOODLES Noodles with paneer (cheese), soy sauce, hot sauce, chili oil, sesame oil & veggies	12.99	VEGGIE MANCHURIAN Vegetable meatballs dipped in corn flour and then deep-fried and served in manchurian sauce	9.99

SNACKS

CHAT SAMOSA Vegetarian samosa with garbanzo beans, onions, cilantro, yogurt and sauces on	1 pc 5.99	2 pc 8.99
LAMB SAMOSA (2pc) Lamb, potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried		7.95
CHICKEN SAMOSA (2pc) Chicken, potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried		5.95
VEGGIE SAMOSA (2pc) Potatoes, green peas and spices wrapped in a homemade flour pastry dough and deep fried		4.95
MIXED VEGETARIAN PAKORA (6pc) Seasoned mixed vegetables mixed with chickpea flour and deep fried		5.99
PANEER PAKORA (4pc) Cheese cubes, potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried		6.99

DRINKS

MANGO LASSI Refreshing yogurt drink blended with mangoes and homemade yogurt	3.99
SALT LASSI Refreshing yogurt drink blended with sugar	2.49
SWEET LASSI Refreshing yogurt drink blended with sugar	2.99
NIMBU MASALA Cola, pudina, soda water, ginger, lemon juice	2.99
INDIAN TEA Special tea boiled with milk and spices	2.99

DESSERTS

GULAB JAMUN A light pastry made from dry milk and flour and soaked in thick sugary syrup garnished with coconut	3.99
KHEER RICE PUDDING Cardamom-flavored rice pudding made with milk and garnished with cashew nuts and golden raisins	4.99
JALEBI Deep-frying maida flour batter in pretzel shapes, soaked in sugar syrup	3.99
GAJRELA Carrot-based sweet dessert pudding from the Indian subcontinent	4.99

BREAKFAST

AMRITSARI NAAN With butter, 1 naan, Dahi, onion, achar, cup of tea	5.99
VEGETABLE OMELET 5 eggs mixed with vegetables with cup of tea	7.99
EGG BHURJI Scrambled eggs mixed with vegetables with cup of tea	8.99

DINE IN ONLY

\$\$\$ PUNJABI THALI	10.99
Choose 3 from the 5 options of vegetarian & non-vegetarian that comes with 3 tawa roti - OR - 1 plain naan	

Your Personal Guide to Ordering Indian Food

Meat Preference

Chicken		Lamb		Goat		Fish		Vegetarian	
Creamy	Dry	Creamy	Dry	Creamy	Dry	Creamy	Dry	Creamy	Dry
Chicken Tikka Masala	Tandoori Chicken	Mango Lamb	Lamb Seekh Kabob	Goat Curry	Goat Biryani	Fish Curry	Tandoori Fish	Paneer Tikka Masala	Veg Biryani
Butter Chicken	Chicken Seekh Kabob	Lamb Tikka Masala	Lamb Biryani			Fish Tikka Masala		Malai Kofta	
Mango Chicken	Chicken Biryani							Saag Paneer	

Breads

Garlic Naan Cheese Naan Chilli Naan Onion Naan Plain Naan Aloo Naan Sweet Mountain Naan