



**ALL**

**PARATHA ROLLS**

*Unleavened whole wheat flat bread cooked on a griddle or a pan. This is one of the most popular breads in India; served with the meal, as a snack or with breakfast. This could be made into a wholesome meal by mixing the dough with herbs, vegetables, lentils or topping the Paratha with various ingredients & rolled in to an on the go snack!*

<p><b>One Baida Roll (Egg Roll)</b> \$3.25 Freshly whisked eggs, cilantro, julienne of red onions &amp; spices rolled on a Paratha (flat bread)</p>	<p><b>Two Lamb Seekh Kabab Roll</b> \$10.00 Juicy rolls of minced lamb blended with verbs, garlic, ginger, julienne of red onions, lemon juice &amp; spices rolled on a paratha</p>	<p><b>One Kesari Paneer Roll</b> \$4.95 Sauteed saffron Cottage Cheese mince, julienne of red onions, lemon juice &amp; spices rolled on a Paratha</p>
<p><b>Two Baida Roll (Egg Roll)</b> \$6.00 Freshly whisked eggs, cilantro, julienne of red onions &amp; spices rolled on a Paratha (flat bread)</p>	<p><b>One Baida Lamb Seekh Kabab Roll</b> \$6.25 Juicy rolls of minced lamb blended with herbs, garlic, ginger rolled with an egg pancake, julienne of red onions, lemon juice &amp; spices rolled on a Paratha</p>	<p><b>Two Kesari Paneer Roll</b> \$9.00 Sauteed saffron Cottage Cheese mince, julienne of red onions, lemon juice &amp; spices rolled on a Paratha</p>
<p><b>One Chicken Reshmi Roll</b> \$4.50 Succulent rolls of chicken mince blended with aromatic herbs &amp; spices, skewered &amp; grilled in a tandoor Julienne of red onions, lemon juice &amp; spices rolled on a Paratha</p>	<p><b>Two Baida Lamb Seekh Kabab Roll</b> \$11.50 Juicy rolls of minced lamb blended with herbs, garlic, ginger rolled with an egg pancake, julienne of red onions, lemon juice &amp; spices rolled on a Paratha</p>	<p><b>One Chana Pindi Roll</b> \$4.50 Garbanzo/Chick peas with pomegranate seeds, dry mango, ginger, julienne of red onions, lemon juice &amp; spices rolled on a paratha</p>
<p><b>Two Chicken Reshmi Roll</b> \$8.50 Succulent rolls of chicken mince blended with aromatic herbs &amp; spices, skewered &amp; grilled in a tandoor Julienne of red onions, lemon juice &amp; spices rolled on a Paratha</p>	<p><b>One Aloo Mash Masala Roll</b> \$3.50 Delicately spiced potato mash with tomatoes, cilantro, onions, spices &amp; herbs</p>	<p><b>Two Chana Masala Roll</b> \$8.00 Garbanzo/Chick peas with pomegranate seeds, dry mango, ginger, julienne of red onions, lemon juice &amp; spices rolled on a paratha</p>
<p><b>One Baida Chicken Reshmi Roll</b> \$5.25 Chicken Reshmi roll with whisked egg pancake, julienne of red onions, lemon juice &amp; spices rolled on a Paratha</p>	<p><b>Two Aloo Mash Masala Roll</b> \$6.50 Delicately spiced potato mash with tomatoes, cilantro, onions, spices &amp; herbs</p>	<p><b>One Palak Paneer Roll</b> \$4.95 Puree of Spinach &amp; Cottage Cheese cooked with spices, herbs, ginger &amp; garlic, julienne of red onions, lemon juice rolled on a Paratha</p>
<p><b>Two Baida Chicken Reshmi Roll</b> \$9.50 Chicken Reshmi roll with whisked egg pancake, julienne of red onions, lemon</p>	<p><b>One Baida (Egg) Aloo</b> \$4.25</p>	<p><b>Two Palak Paneer Roll</b> \$9.00 Puree of Spinach &amp; Cottage Cheese cooked with spices, herbs, ginger &amp; garlic, julienne of red onions, lemon juice rolled on a Paratha</p>

juice & spices rolled on a Paratha

**One Lamb Seekh Kabab Roll** \$5.50

Juicy rolls of minced lamb blended with verbs, garlic, ginger, julienne of red onions, lemon juice & spices rolled on a paratha

**Mash Masala Roll**

**Two Baida (Egg) Aloo Mash Masala Roll** \$7.50

## APPETIZERS

**Ginger Gobhee** \$3.95

A southern sizzler with an oriental flavor; Cauliflower florets sauteed with bell peppers, ginger, garlic, soya sauce, spices, spring onions & cilantro

**One Vegetable Samosa** \$1.95

Delicately spiced potatoes, herbs, cashew nuts & raisins stuffed in a light pastry, served with chutneys

**Two Vegetable Samosa** \$3.75

Delicately spiced potatoes, herbs, cashew nuts & raisins stuffed in a light pastry, served with chutneys

**One Chicken Samosa** \$1.95

Crispy turnovers stuffed with seasoned Chicken mince, potatoes, cashew nuts, served with chutneys

**Two Chicken Samosa** \$3.75

Crispy turnovers stuffed with seasoned Chicken mince, potatoes, cashew nuts, served with chutneys

 **Chicken 65** \$6.95

While not a single chef agrees to the origins of this dish, it is an all time popular appetizer/snack; Marinated julienne of chicken sauteed with spices, green chillies, tossed with cilantro & spring onions (spicy)

## SOUPS, SALADS & SIDES

**Mulugu-Tanni (Mulli-Gatawny Soup)** \$3.95

Pureed lentils flavored with fresh herbs, delicate spices, cilantro grated fresh coconut, garnished with juliennes of ginger and carrots

**Tomato & Fennel Soup** \$3.95

Cream of tomato, fennel, spices & herbs

**Chicken Shorba** \$3.95

A Delicately spiced clear chicken soup with Tellicherry peppercorns, julienne of carrots, fresh ginger, spices & herbs

**Mixed Salad** \$3.95

Cucumber, carrots, grape tomatoes, mesclun mixed greens, Served with your choice of one dressing

**Cucumber Raita** \$2.95

Homemade whipped yogurt with grated cucumber, cumin seeds & cilantro

**Mango Chutney** \$1.95

A delicious tangy accompaniment to the well spiced Indian cuisine. Fresh semi ripe mangoes slow cooked with spices & vinegar

**Papadum (2 Pcs)** \$0.95

Roasted lentil (Bengal grams)& cumin seed wafers. Served with chutney

**Mixed Pickles** \$0.95

**Indian Green Peppers, Lime Wedges & Red Onion Rings** \$0.95

**Tikka Sauce** \$5.00

A rich flavorsome sauce with tomato, spices & fenugreek (Methi) which is the base for all Tikka Masala

 **Vindaloo Sauce** \$5.00

An original recipe of Ms. Ana Maria Fernandez of Goa; among the many Portuguese influence on Indian cuisine, none is more popular than the Vindaloo; a spice mix of garlic, vinegar, cumin seeds, cloves, cinnamon, Cochin peppercorns, Andhra chillies & turmeric. This is the base for all Vindaloo dishes

## TANDOORI DELICACIES

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*Tandoor is an oval shaped clay oven heated by charcoal or natural gas; the wrap around heat allows the food to cook evenly while retaining all the flavors. Tandoori cooking does not require any oil except when used for occasional basting. Tandoori refers to any food cooked in a Tandoor*

## TANDOORI POULTRY

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*Served with Premium Basmati Rice*

**Tandoori Chicken** \$12.95

An all time favorite preparation; chicken on the bone in a marinade of ginger & garlic paste, strained yogurt, Kashmiri red chillies (mostly used for the crimson red color) and Tellicherry peppercorns

**Malai Chicken Tikka** \$12.95

Tender pieces of boneless chicken in a marinade of sour cream, lemon juice, ginger, garlic and green chilli paste

**Reshmi Kabab** \$12.95

Succulent rolls of chicken mince blended with aromatic herbs & spices, skewered & grilled in a tandoor

**Saffron Chicken Tikka** \$12.95

Cubes of boneless chicken marinated in strained yogurt, spices & saffron

## TANDOORI SEAFOOD

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*Served with Premium Basmati Rice*

**Tandoori Prawns** \$14.95

Tiger prawns marinated in lemon juice, strained yogurt, ginger & garlic paste and spices

**Salmon Tikka** \$15.95

Filets of salmon marinated in ground spices, strained yogurt, fragrant Kashmiri chillies & herbs

## TANDOORI LAMB

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*Served with Premium Basmati Rice*

**Lamb Barrah Kabab** \$13.95

Tender boneless pieces of lamb marinated in ginger & garlic paste, strained yogurt, spices, red peppers and fennel

**Lamb Seekh Kabab** \$13.95

Juicy rolls of minced lamb blended with cilantro, onion, garlic, ginger, spices & fresh herbs

## TANDOORI VEGETARIAN

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*Served with Premium Basmati Rice*

**Tandoori Fasal** \$11.95

Florets of cauliflower, broccoli, zucchini, bell peppers, mushrooms marinated in spices, herbs, sour cream, peppercorns & Cochin cardamom

**Kesari Paneer Tikka** \$11.95

Homemade cottage cheese infused with saffron, marinated in lime juice, sour cream & spices

## CLASSIC CURRIES OF INDIA

### POULTRY CURRIES (ALL WHITE MEAT)

*Served with Premium Basmati Rice*

**Chicken Tikka Masala** \$11.95

Marinated cubes of boneless chicken smoked in tandoor and sautéed in a rich tomato spices & fenugreek/Methi sauce

**Classic Chicken Curry** \$11.95

Tender chicken cubes cooked with griddle roasted whole spices, poppy seeds, seasoned with mustard seeds and aromatic curry leaves

**Chicken Zafrani** \$11.95

A recipe of the erstwhile Royal family of Lucknow. Marinated cubes of boneless chicken smoked in a tandoor and simmered in a velvety sauce of cashew nuts & Spanish saffron

**Chicken Kadai** \$11.95

Cubes of chicken sautéed with whole spices, cubes of bell peppers, tomatoes & ginger

**Chicken Saag** \$11.95

Chicken cubes cooked with puree of spinach, spices, ginger & garlic

**Chicken Zalfrezie (Jal-Fry-Zee)** \$11.95

An Anglo-Indian specialty; cubes of chicken cooked in a sour, sweet & spicy sauce with capsicum & diced onions

 **Chicken Vindaloo** \$11.95

Cubes of boneless chicken cooked in a fiery Goan sauce of garlic, vinegar, cumin seeds, Guntur spicy red chillies

### LAMB CURRIES

*Served with Premium Basmati Rice*

**Kashmiri Lamb Rogan-Josh** \$13.95

A popular lamb preparation from Kashmir, cooked with onions, tomatoes, Kashmiri red chillies, spices and aniseed

**Lucknowi Lamb Korma** \$13.95

Tender lamb cubes cooked with puree of cashew nuts, saffron & spices

**Sookha Lamb** \$13.95

Cubes of lamb cooked with whole spices, grated coconut, mustard seeds & curry leaves

**Dal Ghosth** \$13.95

Cubes of lamb & yellow lentils simmered in a delicate sauce of spices & herbs

**Lamb Saag** \$13.95

Tender lamb cubes cooked with puree of spinach, ginger, garlic, spices & herbs

 **Lamb Vindaloo** \$13.95

Among the many Portuguese influence on Indian Cuisine, none is more popular than the Vindaloo; a spice mix of garlic, vinegar, cumin seeds, cloves, cinnamon, Cochin peppercorns, Andhra chillies & turmeric

### SEAFOOD CURRIES

*Served with Premium Basmati Rice*

**Bombay Fish Masala** \$12.95

A specialty of the western coastal region of India. Fillets of seasonal fresh fish, simmered in a tangy sauce of coconut,

**Shrimp Curry** \$14.95

Succulent shrimps simmered in a coconut, tomato, tamarind and red chilli sauce. Tempered with mustard seeds

ginger, garlic & spices

and curry leaves

## VEGETARIAN CURRIES

*Served with Premium Basmati Rice*

<b>Nav-Rattan Korma</b>	\$9.95	<b>Bhendi Anardana</b>	\$9.95	<b>Chana Masala</b>	\$8.95
Seasonal fresh vegetables cooked in a sauce of cashew nuts, dry fruits & saffron		Fresh baby okras sauteed with onions, tomato, ginger, garlic, spices & crushed pomegranate seeds		Garbanzo/chick pea beans prepared with a blend of pomegranate seeds, dry mango, carom (ajwain), black peppercorns and garnished with & ginger juliennes	
<b>Palak Paneer</b>	\$9.95	<b>Baingan Bhartha</b>	\$11.95	<b>Dal Makhni</b>	\$8.95
Fresh baby spinach & cubes of cottage cheese cooked with onions, ginger, garlic & cilantro		Clay oven smoked eggplants sauteed with scallions, onions, garlic, ginger & cumin seeds		An all time favorite; black lentils slow cooked with tomatoes, ginger, garlic, spices & tempered with cumin seeds	
<b>Aloo Gobhee Adrak Masala</b>	\$9.95	<b>Veg. Jalfarzee (Jal-Fry-Zee)</b>	\$9.95	<b>Dal Tadka</b>	\$8.95
Florets of cauliflower & potatoes tossed in a sauce of tomato, cumin, garlic, red chillies & ginger juliennes		An Anglo-Indian collaboration; medley of vegetables cooked in a sour; sweet & spicy sauce		Split yellow lentils cooked with tomato, ginger, garlic, turmeric, cilantro, mustard seeds & curry leaves	
<b>Malai Kofta</b>	\$9.95				
Dumplings of cottage cheese, potatoes, dry fruits sauteed in a rich sauce of cashew nuts & Spanish saffron					

## INDIAN BREADS

*All breads are baked to order in a Tandoor or on a Griddle*

<b>Naan (Tandoor)</b>	\$1.95	<b>Kheema Naan (Tandoor)</b>	\$4.95	<b>Tandoori Roti (Tandoor)</b>	\$1.95
Leavened flour fluffy soft bread.		A wholesome bread with a stuffing of mildly spiced lamb mince, herbs & spices		Whole wheat flat bread baked in a tandoor.	
<b>Garlic Naan (Tandoor)</b>	\$2.50	<b>Onion Kulcha (Tandoor)</b>	\$2.50	<b>Lacha Paratha (Tandoor)</b>	\$2.50
Leavened white flour bread with fresh garlic.		A popular bread stuffed with mildly spiced diced onions		Whole wheat multi layered flaky bread smothered for a fluffy finish	
<b>Rosemary Naan (Tandoor)</b>	\$2.50	<b>Paneer Kulcha (Griddle)</b>	\$3.95	<b>Aloo Paratha (Griddle)</b>	\$2.50
Leavened Naan bread sprinkled with fresh rosemary		Leavened white flour bread stuffed with delicately spiced cottage cheese		Whole wheat bread with a stuffing of mildly spiced potatoes & onions	
<b>Kashmiri Naan (Tandoor)</b>	\$3.95	<b>Cheddar Cheese Kulcha (Griddle)</b>	\$3.95	<b>Mint Paratha (Tandoor)</b>	\$2.50
Specialty bread stuffed with a delicious mash of cashew nuts, pistachios, almonds, coconut, apricots, cherries &				Whole wheat layered flaky bread topped with fresh mint flakes	

raisins

White flour bread stuffed with mildly spiced cheddar cheese

## RICE & BIRYANI'S

*Biryani is an elaborate preparation of marinated meat or vegetables, spices & aromatic Basmati rice. Every region has its own variation & they all swear by it. We have our own secret recipe & we swear by it as the Best! All Biryani's served with Cucumber Raita*

<b>Vegetable Biryani</b>	\$9.95	<b>Chicken Biryani</b>	\$11.95	<b>Aromatic Basmati Rice</b>	\$2.95
<b>Shrimp Biryani</b>	\$14.95	<b>Lamb Biryani</b>	\$13.95		

## HOME MADE DESSERTS

<b>Gulab Jamun</b> Soft roundels of milk solids simmered in honey syrup, rose water & cardamom	\$3.95	<b>Vermicelli Kheer</b> Dry roasted vermicelli cooked in milk with saffron, cardamom, raisins & cashew nuts	\$3.95	<b>Dessert of the Day</b>	\$3.95
<b>Kesari Rasmalai</b> Evaporated milk patties simmered in milk, flavored with cardamom, pistachio & Spanish saffron	\$3.95	<b>Kulfi</b> Indian homemade ice cream with Alfanzo Mango or Pistachio	\$3.95		

## BEVERAGES

<b>Mango Lassi</b> Delicious Ratnagiri Mango pulp churned with yogurt & sprinkled with Cardamom.	\$3.50	<b>Ice Tea</b> Made from freshly brewed Premium Darjeeling Tea.	\$1.50	<b>Spring Water (500 MI)</b>	\$1.00
<b>Chaos (Mint &amp; Cilantro Buttermilk)</b> A favorite drink served throughout the subcontinent known by many names is a healthy probiotic digestive & coolant; fresh mint & cilantro, ginger, rock salt, churned with low fat yogurt, topped with cumin powder	\$2.50	<b>Spiced Ice Tea</b> Freshly brewed Darjeeling Tea infused with cardamom, cinnamon, bay leaves & cloves.	\$1.75	<b>Perrier / Pellegrino (500 MI)</b>	\$2.95
<b>Fresh Lemonade</b> A refreshing & invigorating lemonade with ginger & mint	\$1.95	<b>All Can Soda</b> Coke/Diet Coke/Sprite/Ginger ale/Seltzer	\$1.00	<b>Masala Tea / Indian Chai</b> Invigorating & warm any time drink; premium Tea, cardamom, cinnamon, cloves & milk	\$1.50

## DAILY SPECIALS (SERVED THROUGHOUT THE DAY)

*In-House / Takeout or Delivery*

<b>Vegetarian Daily Special</b>	\$7.95	<b>Poultry Daily Special</b>	\$8.95	<b>Lamb Daily Special</b>	\$9.95
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1 Vegetable Curry of the day served over  
Basmati Rice, Mango or Mint Chutney.

Poultry Curry of the day served over  
Basmati Rice, Mango or Mint Chutney.

Lamb Curry of the day served over  
Basmati Rice, Mango or Mint Chutney.