

# APPETIZERS

<p><b>Meat Samosas (2)</b> Turnovers stuffed with minced meat and spices. 4.95</p> <p><b>Vegetable Samosas (2)</b> Turnovers stuffed with green peas, potatoes, spices and raisins. 3.95</p> <p><b>Aloo Tikki</b> potato patties, light spices, bread crumb, lentils 3.95</p> <p><b>Chicken Tikka</b> Tender chicken marinated in spices and yogurt, cooked on skewers in our tandoor. 5.95</p>	<p><b>Shaami Kebab</b> Delicately spiced ground meat patties. 7.95</p> <p><b>Reshmi Pakora</b> Strips of chicken breast fried in chick-pea batter. 5.95</p> <p><b>Mixed Vegetable Pakoras (6)</b> Fresh cut seasonal vegetables deep fried in chick-pea batter. 4.95</p> <p><b>Shanti Platter</b> combination of all vegetarian or non vegetarian appetizers. 9.95</p>
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# SOUPS & SALADS

<p><b>Mulligatawny Soup</b> A lentil soup made with herbs, mild Indian spices and a touch of garlic. 3.95</p> <p><b>Chicken Soup</b> Housemade chicken broth, chicken, celery, carrots, spices 3.95</p> <p><b>Coconut Soup</b> semi-sweet coconut milk topped with ground pistachio. 3.95</p>	<p><b>Shanti Salad</b> Diced cucumber, onions, carrots, tomatoes and fresh cilantro, cumin, chilli, coriander &amp; salt. 4.95</p> <p><b>Garden Salad</b> Lettuce, tomatoes, carrots, cucumbers, red onion house dressing. 4.95</p> <p><b>Tikka Salad</b> Strips of tandoori (grilled) chicken served over lettuce, red onions, carrots, cucumbers, house dressing. 5.95</p> <p><b>Shrimp Salad</b> Tandoori shrimp, served over Lettuce, red onions, cucumber and carrot, house dressing. 6.95</p>
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# ROTI (bread)

<p><b>Naan</b> Unleavened flour bread baked in a hot tandoor oven. 2.95</p> <p><b>Garlic Naan</b> Unleavened flour bread stuffed with garlic and topped with fresh cilantro. 2.95</p> <p><b>Peshawary Naan</b> Unleavened flour bread stuffed with raisins, almonds, coconuts, &amp; pistachio. 3.95</p> <p><b>Onion Naan</b> Unleavened flour bread stuffed with mildly spiced, chopped onions. 2.95</p> <p><b>Aloo Naan</b> Unleavened flour bread stuffed with mashed potatoes and spices. 3.95</p> <p><b>Keema Naan</b> Unleavened flour bread stuffed with seasoned ground lamb. 4.95</p>	<p><b>Paratha</b> Multi-layered, leavened flour bread. 2.95</p> <p><b>Aloo Parota</b> Whole wheat baked bread, stuffed with potatoes. 3.95</p> <p><b>Tandoor Roti</b> Whole wheat baked bread, prepared without oil. 2.95</p> <p><b>Poori</b> Whole wheat, deep fried, puffed bread. 2.95</p> <p><b>Cheese Poori</b> Flour bread, deep fried and stuffed with cheese. 3.95</p> <p><b>Coconut Poori</b> Flour bread, deep fried and stuffed with coconut. 3.95</p> <p><b>Bread Basket</b> An assortment of our special breads – Naan, Garlic Naan, Aloo Paratha, Onion Naan. 10.95</p>
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# TANDOORI SPECIALS

Tandoori is a health conscious gourmet choice. Tandoori cooking is barbecue- (Indian style) a pitcher shaped clay oven heat surrounds food to quickly seal their natural juices, no fats or oils are used to add calories or mask the distinctive taste and aroma, All of our tandoori special are marinated for 12 hours and cooked in our tandoor. served with naan

<p><b>Tandoori Chicken</b> Spring chicken marinated in tandoori masala and yogurt roasted on skewers until tender. Half 12.95 Full 20.95</p> <p><b>Chicken Tikka</b> Skewer roasted tender pieces of chicken marinated in tandoor spice and yogurt. 12.95</p> <p><b>Chicken Shekh Kabob</b> Ground chicken marinated with onions, herbs and spices. 13.95</p> <p><b>Chicken Malai Kabob</b> White chicken meat marinated in yogurt and mild spices. 12.95</p> <p><b>Lamb Tikka</b> Tender pieces of boneless lamb marinate in our chef's original combination of spices roasted on skewers until tender. 14.95</p>	<p><b>Lamb Shekh Kabob</b> Ground lamb marinated with onions, herbs and spices. 14.95</p> <p><b>Paneer Tikka</b> homemade cottage cheese cubes grilled. 13.95</p> <p><b>Tandoori Salmon</b> Salmon fillet marinated in our chef's special yogurt sauce roasted on skewers until tender. 14.95</p> <p><b>Tandoori Shrimp</b> Jumbo shrimp marinated in a delicate yogurt sauce then roasted on skewers until tender. 14.95</p> <p><b>Shanti Mixed Grill</b> A sizzling combination of all our tandoori specials including tandoori and tikka chicken, lamb, our kabob dishes and shrimp. 17.95</p>
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# Chicken

<p><b>Chicken Tikka Masala</b> Diced boneless chicken prepared tandoori style and cooked with a rich tomato cream sauce. 12.99</p> <p><b>Chicken Korma</b> Diced, boneless chicken, cooked with a mild, creamy sauce and nuts. 11.99</p> <p><b>Chicken Curry</b> Diced, boneless chicken curry flavored with cumin and fresh coriander. 10.99</p> <p><b>Chicken Malabar</b> Diced, boneless sautéed chicken curry flavored with coconut, onions and tamarind. 11.99</p> <p><b>Butter Chicken</b> Spring tangy chicken cooked in butter tomato gravy sauce. 12.99</p>	<p><b>Chicken Patia</b> cubed boneless chicken cooked with mango flavor sauce with fresh coriander, ginger and garlic. 11.99</p> <p><b>Chicken Vindaloo</b> cubed boneless chicken and potato cooked with an Indian style spicy gravy. 11.99</p> <p><b>Chicken Shaag</b> cubed boneless chicken and spinach cooked with an original combination of spices. 11.99</p> <p><b>Chicken Kadai</b> Boneless pieces of chicken, cooked with onion, peppers, tomato, ginger, garlic, fresh herb and spices. 11.99</p> <p><b>Chicken Jhalfrezie</b> Boneless pieces of chicken cooked with cauliflower, green pepper, onion, tomato, and ground spices. \$11.99</p>
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# SAVORY CURRIES

<p><b>TIKKA MASALA</b> Tikka masala is an all time favorite! First marinated meats or seafood are baked in our tandoor (clay oven). Smothered in sauce consisting of aromatic blend of curried tomatoes and light cream, dry fenugreek and spices. Served with Basmati rice. Chicken . . . . . 12.95 Lamb . . . . . 14.95 Shrimp . . . . . 14.95 Fish (Salmon) . . . . 14.95</p> <p><b>VINDALOO</b> Vindaloo sauce is often renowned as the most spiciest indian sauce. Curried potatoes, lemon juice and fresh roasted hot chilies qualify this dish as the most extravagantly hot. Can be served mild, medium &amp; spicy. Served with basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Beef . . . . . 13.95 Goat . . . . . 13.95 Shrimp . . . . . 14.95</p> <p><b>CURRY</b> Curry is variety of dishes from south east Asian cuisine of have its own distinctive flavor and aroma. All curry dishes are cooked with onion, tomatoes, ginger , garlic, onion ,cumin, turmeric, coriander and chilly powder. Spice level can be customized to your palate, mild to hot. Served with basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Beef . . . . . 13.95 Goat . . . . . 13.95 Shrimp . . . . . 14.95</p> <p><b>BHUNA</b> A Bangladeshi style of meats and seafood. "Bhuna" is a process where spices are gently sauteed to bring out the their flavors then meat is added to the spices and deep cooked in its own juice resulting in deep strong flavors with little sauce. Served with Basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Beef . . . . . 13.95 Goat . . . . . 13.95 Shrimp . . . . . 14.95</p> <p><b>JHALFREZIE</b> Jhalfrezie is a dish in which marinated pieces of meat are sauteed with spices to produce a dry, thick sauce. Cauliflower, green pepper green chilies, onion, tomatoes. Served with Basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Beef . . . . . 13.95 Goat . . . . . 13.95 Shrimp . . . . . 14.95</p>	<p><b>KORMA</b> Korma is a mild Northern Indian dish, simmered in a creamy fragrant sauce with onion, garlic, ginger and cashews nuts . Served with basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Beef . . . . . 13.95 Goat . . . . . 13.95 Shrimp . . . . . 14.95</p> <p><b>SHAAG</b> Shaag is a classic Indian spinach dish consists of subtle flavors. fresh ginger, garlic and touch of cream. Serve with basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Beef . . . . . 13.95 Goat . . . . . 13.95 Shrimp . . . . . 14.95</p> <p><b>Do-PIAZA</b> Do- Piazza is prepared with large amount roasted onions, bell peppers, fresh herb and spices. This colorful delicacy dish is prepared in a thick sauce to enhance its heavy flavor. served with basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Beef . . . . . 13.95 Goat . . . . . 13.95 Shrimp . . . . . 14.95</p> <p><b>ROGAN JOSH</b> Rogan josh is exotic delicacy yogurt based sauce cooked with ground spices, ginger and garlic. Served with basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Beef . . . . . 13.95 Goat . . . . . 13.95 Shrimp . . . . . 14.95</p> <p><b>PATIA</b> Exotic mango and ginger sauce dish tempered with fresh coriander and garlic. served with basmati rice. Chicken . . . . . 11.95 Lamb . . . . . 14.95 Shrimp . . . . . 14.95</p>
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# HYBERABADI BIRYANI

**HYBERABADI BIRYANI**  
An aromatic blend of fragrant Indian basmati rice dish with flavorful aroma of cumin, cardamom, embellished with roasted cashews and raisins. Served with side of cool cucumber chutney raita .  
Chicken . . . . . 13.95  
Lamb . . . . . 15.95  
Beef . . . . . 13.95  
Goat . . . . . 13.95  
Sobju (Vegetable) . . . . 14.95

Shahi Pulao . . . . \$9.95  
Basmati rice cooked with fruits, nuts and vegetables.

Shanti Special Biryani \$17.95  
Saffron flavored basmati rice cooked with lamb, chicken, shrimp and goat meat in exotic spices, fresh herbs and nuts.

# SHOBI (vegetables)

<p><b>Malai Kofta</b> Homemade cheese rolled up with potatoes and chopped vegetables into croquettes dipped in a vegetable, cream sauce and nuts. 12.95</p> <p><b>Aloo Gobi</b> Fresh cauliflower, potatoes and green peas delicately spiced. 12.95</p> <p><b>Chana Masala</b> Whole chick peas &amp; fried onions with chana masala. 11.95</p> <p><b>Saag Panir</b> cubes of homemade cheese cooked with spinach, cream and spices. 12.95</p> <p><b>Bhindi Masala</b> Fresh okra delicately spiced with tomatoes and onions. 11.99</p> <p><b>Nabaraton Korma</b></p>	<p><b>Begun Bharta</b> Whole eggplants smoked over a clay oven, sautéed with spices, green peas, onions and tomatoes. 11.95</p> <p><b>Dal Makhni</b> Lentils flavored with ground garden spices and sautéed in butter. \$10.95</p> <p><b>Mixed Vegetable Curry</b> Assorted seasonal vegetables, cooked with ground garden spices. 12.95</p> <p><b>Shahi Panir Korma</b> Homemade cheese sautéed with fresh ginger, garlic, onions and peppers cooked in a creamy tomato sauce, garnished with nuts and raisins. 12.95</p> <p><b>Kadai Paneer</b> Homemade cottage cheese with green pepper, onions, tomatoes, and freshly ground spices.</p>
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# BEVERAGES

<p><b>Lassi</b> Yogurt shake. Available in sweet or salty. 2.95</p> <p><b>Mango Lassi</b> Mango and yogurt shake. 3.95</p> <p><b>Fruit Juice</b> Assorted flavors available: mango, pineapple, orange, cranberry. 1.95</p> <p><b>Soda</b> Classic soft drinks enjoyed around the world: Pepsi, Diet Pepsi, Sprite, Ginger ale, club soda, tonic, or water. 1.95</p>	<p><b>Tea and Coffee</b> 1.49</p> <p><b>Masala or Chai Tea</b> Darjeeling tea made with milk and a secret combination of spices. 1.75</p> <p><b>Mineral Water</b> Distilled or Sparkling. 1.95</p>
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# MITHAI (desserts)

<p><b>Rashmalai (2)</b> Fresh homemade cheese patties cooked in milk syrup with almond and nuts. 3.95</p> <p><b>Gulab Jamun (2)</b> Deep fried wheat and milk balls, soaked in syrup. 3.95</p> <p><b>Kheer</b> Rice pudding cooked with sweetened milk, garnished with raisins, almonds and saffron. 3.95</p> <p><b>Kulfi</b> Homemade sorbet. Available in coconut, mango and pistachio flavors. 3.95</p>
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