

ALL APPETIZERS SOUPS SALADS KATHI ROLLS CONDIMENTS PANEER CHICKEN LAMB FROM THE TANDOOR

SEAFOOD VEGETARIAN BREADS BIRYANI DESSERTS BEVERAGES

All

Appetizers

Vegetable Samosas \$5.00 Crisp triangle pastries stuffed with a mixture of potatoes and spices, served with chutneys.	Aloo Papri Chaat \$5.00 Savory combination of yogurt, tamarind chutney, diced potatoes and chickpeas, served with crispies.	Fish Pakoras \$7.00 Savory chunks of fish fried in an exquisite blend of Indian spices.
Shrimp Chaat \$8.00	Assorted Appetizer Platter \$9.00	

Soups

Mulligatawny Soup \$4.00 An authentic South Indian lentil curry soup flavored with fresh herbs.	Chicken Soup \$5.00 Chicken soup, flavored and delicately cooked with Indian herbs and spices.	Tomato Basil Soup \$4.00
Spicy Seafood Soup \$6.00		

Salads

House Salad \$3.00	Butter Chicken Salad \$5.00	Shrimp Chutney Salad \$7.00
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Kathi Rolls

Wrapped in white or whole wheat chapati. Served with your choice of house salad or fries

Chicken Roll \$13.00	Paneer Mushroom Roll \$12.00	Keema Roll \$14.00
Seafood Roll \$14.00		

Condiments

Achar \$3.00 Hot and spicy pickle to add flavor.	Raita \$3.00 Yogurt seasoned with fresh herbs and spices.	Mango Chutney \$3.00 Sweet and tangy mango sauce.
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Paneer

Paneer Curry \$12.00 Light gravy of onions, tomatoes and green peppers, flavored with garlic and ginger.	Paneer Masala \$12.00 Hearty onion-based sauce with bell peppers, onions and tomatoes.	Paneer Makhani \$12.00 Creamy butter-tomato sauce.
Paneer Korma \$12.00 Cream based sauce enriched with cashew and almond paste, cooked with spices.	Paneer Jalfrezi \$12.00 Green peppers and other vegetables in onion-based sauce, flavored with ginger and garlic.	Paneer Vindaloo \$12.00 Juicy pieces of chicken breast cooked with potatoes, in a fiery curry flavored with vinegar.
Paneer Saagwala \$12.00 A perfect blend of chopped spinach, onions and spices.	Paneer Kadhai \$12.00 Tomato-based sauce with onions, bell peppers and spices.	Paneer Tikka Masala \$12.00 Rich tomato gravy with a touch of cream, flavored with aromatic spices.

Chicken

Chicken Curry \$14.00 Light gravy of onions, tomatoes and green peppers, flavored with garlic and ginger.	Chicken Masala \$14.00 Hearty onion-based sauce with bell peppers, onions and tomatoes.	Chicken Makhani \$14.00 Creamy butter-tomato sauce.
Chicken Korma \$14.00 Cream based sauce enriched with cashew and almond paste, cooked with spices.	Chicken Jalfrezi \$14.00 Green peppers and other vegetables in onion-based sauce, flavored with ginger.	Chicken Vindaloo \$14.00 Juicy pieces of chicken breast cooked with potatoes, in a fiery curry flavored with

Chicken Saagwala **\$14.00**

A perfect blend of chopped spinach, onions and spices.

and garlic

Chicken Kadhai **\$14.00**

Tomato-based sauce with onions, bell peppers and spices.

vinegar.

Chicken Tikka Masala **\$14.00**

Rich tomato gravy with a touch of cream, flavored with aromatic spices.

Lamb**Lamb Curry** **\$16.00**

Light gravy of onions, tomatoes and green peppers, flavored with garlic and ginger.

Lamb Jalfrezi **\$16.00**

Green peppers and other vegetables in onion-based sauce, flavored with ginger and garlic.

Lamb Kadhai **\$16.00**

Tomato-based sauce with onions, bell peppers and spices.

Lamb Makhani **\$16.00**

Creamy butter-tomato sauce.

Lamb Vindaloo **\$16.00**

Juicy pieces of chicken breast cooked with potatoes, in a fiery curry flavored with vinegar.

Lamb Tikka Masala **\$16.00**

Rich tomato gravy with a touch of cream, flavored with aromatic spices.

Lamb Korma **\$16.00**

Cream based sauce enriched with cashew and almond paste, cooked with spices.

Lamb Saagwala **\$16.00**

A perfect blend of chopped spinach, onions and spices.

From The Tandoor**Tandoori Chicken** **\$14.00**

A signature dish of India: Chicken breast and thigh in an enchanting mixture of spices and herbs. Make it a platter by adding vegetables, rice and house special gravy sauce.

Chicken Seek Kabab **\$15.00****Mixed Tandoori** **\$22.00**

A stunning combination of chicken, lamb and seafood grilled to perfection in the Tandoor oven. Make it a platter by adding vegetables, rice and house special gravy sauce.

Malai Kabab **\$14.00**

Succulent juicy pieces of chicken marinated with spices and cream, grilled to perfection in the clay oven. Make it a platter by adding vegetables, rice and house special gravy sauce.

Tandoori Paneer **\$15.00**

Cottage cheese cubes mildly marinated in herbs and spices, served with bell peppers, tomatoes, and onions. Make it a platter by adding vegetables, rice, and house special gravy sauce.

Lamb Seek Kabab **\$15.00**

Savory pieces of minced lamb marinated with Indian spices and grilled in the Tandoor. Make it a platter by adding vegetables, rice and house special gravy sauce.

Tandoori Seafood **\$18.00****Seafood****Seafood Curry** **\$17.00**

Light gravy of onions, tomatoes and green peppers, flavored with garlic and ginger.

Seafood Korma **\$17.00**

Cream based sauce enriched with cashew and almond paste, cooked with spices.

Seafood Saagwala **\$17.00**

A perfect blend of chopped spinach, onions and spices.

Seafood Masala **\$17.00**

Hearty onion-based sauce with bell peppers, onions and tomatoes.

Seafood Jalfrezi **\$17.00**

Green peppers and other vegetables in onion-based sauce, flavored with ginger and garlic.

Seafood Kadhai **\$17.00**

Tomato-based sauce with onions, bell peppers and spices.

Seafood Makhani **\$17.00**

Creamy butter-tomato sauce.

Seafood Vindaloo **\$17.00**

Juicy pieces of chicken breast cooked with potatoes, in a fiery curry flavored with vinegar.

Seafood Tikka Masala **\$17.00**

Rich tomato gravy with a touch of cream, flavored with aromatic spices.

Vegetarian

Can be made mild, medium, spicy or extra spicy. Served with rice

Malai Kofta **\$12.00**

Homemade cottage cheese and vegetable dumplings, simmered in creamy sauce.

Aloo Gobi **\$11.00**

Potatoes and cauliflower slowly cooked in a Kashmiri sauce.

Chana Masala **\$11.00**

Chick Peas sauteed with onions, tomatoes and mild herbs.

Mixed Vegetable Korma **\$12.00**

A mixture of vegetables in a cream-based sauce, enriched with nut paste and spices.

Mutter Paneer **\$11.00**

Paneer cheese and green peas, cooked in a delightful curry.

Dal Makhani **\$11.00**

A Punjabi delicacy. Lentils and beans tossed with onions, tomatoes, ginger, garlic, cream and spices.

Bhindi Do-Paiza **\$11.00**

Okra sauteed with onions, tomatoes and spices.

Baingan Bharta **\$11.00**

Eggplant roaster in the tandoor oven, mashed, then cooked with tomatoes and spices.

Dal Tadka **\$11.00**

A mixture of lentils cooked with onions, tomatoes, ginger and garlic.

Breads

Naan \$2.50 White flour bread baked in the clay oven.	Ginger Naan \$3.00 White flour bread topped with minced ginger.	Onion Naan \$3.00 White flour bread stuffed with seasoned onions.
Garlic Naan \$3.00 White flour bread stuffed with minced garlic and baked in the clay oven.	Keema Naan \$5.00 White flour bread with marinated ground chicken or lamb, baked in the clay oven.	Achari Naan \$5.00
Kabuli Naan \$5.00	Roti \$2.50 Wheat flour bread baked in the clay oven.	Aloo Paratha \$3.00 Whole wheat bread stuffed with seasoned potatoes.
Methi Paratha \$3.00 Whole wheat bread stuffed with fenugreek leaves.	Phudina Paratha \$3.00 Whole wheat bread stuffed with mint leaves.	Cheese Naan \$5.00 White flour bread stuffed with homemade cottage cheese.
Bread Basket \$9.00 As assortment of naan, onion naan and laccha paratha.	Papadam \$2.00	

Biryani

Served with raita

Plain Rice \$2.00 Long grain basmati rice, flavored with spices.	Chicken Biryani \$14.00 Long grain basmati rice with chicken, flavored with saffron, nuts and spices. Served with raita.	Vegetable Biryani \$14.00 Long grain basmati rice and vegetables, flavored with saffron, nuts and spices. Served with raita.
Laxmi's Special Biryani \$17.00 Stunning combination of shrimp, lamb, chicken, and vegetables with long grain basmati rice. Flavored with saffron, nuts and spices, and served with raita.	Shrimp Biryani \$16.00 Long grain basmati rice and shrimp, flavored with saffron, nuts and spices. Served with raita.	

Desserts

Kheer \$4.00 Rice pudding flavored with almonds, cashews, raisins and cardamom.	Gulab Jamun \$4.00 Fried milk dumplings, served warm in a sweet syrup flavored with rosewater.	Ras-Malai \$4.00 Paneer cheese soaked in sweet cardamom-flavored cream. (Upon Availability)
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Beverages

Mango Lassi \$4.00	Sweet Rosewater Lassi \$4.00	Salty Lassi \$4.00
Bottled Spring Water \$4.00	Bottled Sparking Water \$4.00	Can of Soda \$1.95