



FLAVORS

INDIAN RESTAURANT

Appetizers

Samosa	4.99	Chicken Pakora	8.99
Homemade patties stuffed with potatoes and green peas along with Indian spices.		Thin slices of chicken breast dipped in our house special chickpea batter and deep fried.	
Meat Samosa (Lamb or Beef)	5.99	Paneer Tikka	10.99
Homemade patties stuffed with lean ground beef or lamb and green peas with Indian spices.		Homemade cheese marinated in fresh ground herbs and spices.	
Alu Tikki	4.99	Fish Pakora	9.99
Potato cutlets mashed with freshly ground spices, dipped in chickpea batter and deep fried		Pieces of fish marinated with Indian spices and deep fried.	
Bhajia	4.99	Lentil soup	4.99
Fresh cut vegetable fritters dipped in our house batter and deep fried.		Lentil delight tempered with special spices and garnished with fresh cilantro.	
Paneer Pakora	6.99	Tomato Soup	4.99
Homemade cheese dipped in chickpea batter and deep fried.		Garden-fresh tomatoes warm soup with spices and herbs.	
Coconut Soup	5.99		
A rich & warm soup made with slightly sweetened coconut milk and spices.			

Special Indian Breads

Naan	3.49	Alu Paratha	4.49
Unleavened bread baked in a tandoor clay oven.		Whole wheat bread stuffed with seasoned potatoes	
Tandoori Roti	2.99	Bhatura	4.99
Whole-wheat flour bread baked in tandoor,		2pc Deep fried white flour bread.	
Lacha Paratha	3.99	Saag Naan	4.49
Multi layered whole wheat bread.		White flour bread stuffed with seasoned spinach.	
Alu Naan	4.49	Onion Kulcha	4.49
White flour bread stuffed with seasoned potatoes.		Naan sluffed with onions , cilantro and spices.	
Garlic Naan	4.49	Chilli Naan	4.49
Naan topped with garlic and cilantro.		White flour bread stuffed with chilli	
Paneer Naan	4.99	Peshawri Naan	5.99
Naan stuffed with homemade cheese, raisins and herbs.		White flour stuffed with coconut and dry fruits baked in tandoor.	

Tandoori sizzlers (from our clay oven)

Tandoor is a traditional Indian clay oven fired by charcoal in which food is baked.
Our tandoori food is marinated in special masala, a mixture of yogurt and traditional spices.

Chicken Tandoori	14.99	Shrimp Tandoori	17.99
Skinless chicken marinated in yogurt and fresh ground herbs & spices and baked in a clay oven-		Jumbo shrimp marinated in yogurt and freshly ground herbs and spices and baked in tandoor	
Chicken Tikka	16.99	Flavour Special	19.99
Boneless and skinless chicken marinated in yogurt and mild spices and cooked on a skewer in our tandoori oven.		Chicken Tandoori, Shrimp Tandoori, Chicken Tikka, and boti kebab, all served on a sizzling platter of sauteed onions and green peppers.	
Fish Tandoori	18.99		
Fresh and tender fish marinated in tandoori mixture and baked in tandoor.			

Add a side of Chicken,beef or vegetable curry with your tandoori special — 4

Please inform us of any allergies.

ALL SUBSTITUTIONS/CHANGES TO MENU /ITEMS ARE SUBJECT TO
ADDITIONAL CHARGES

Specialties

Vegetable 14.99

Chicken 16.99

Lamb/Beef 18.99

Bone in goat 18.49

Sea Food 19.99

Paneer/Tofu 14.99

Curry cooked in our flavorful curry sauce

Makhani prepared in tomato, butter and cream sauce and garnished with cashews and raisins.

Vindaloo seuteed in a tomato-based hot sauce

Tikka Masala:- cooked in house special masala with sliced onions, bell peppers, ginger and tomatoes

Saagwala:- prepared with fresh spinach and delicate blend of spices.

Muglai prepared with ginger garlic fresh herbs and spices , in a cashew sauce .

Xacutti { "sha-ku-tee"} A'spicy curry made with roasted coconut, red chities and delicate spices.

Shahi Korma Sauce A royal dish with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins.

Jatfraizi seasoned with onion, bell pepper, and ginger, tomato and lemon flavor.

Madrasi kadhai cooked with fresh tomatoes, onion , roasted coconut in a south indian curry sauce.

Shai Biryani Aromatic rice flavored with garden-fresh vegetables, fragrant with saffron and garnished with cashews, and raisins.

House Specialties

Dal Tarka Yellow lentils, seasoned with ginger, garlic and spices.

13.99

Malai Kofta Minced vegetable balls cooked in a cream sauce and garnished with cashews and raisins.

14.99

GobiAlu Cauliflower and potatoes cooked in fresh herbs and spices for flavor.

14.99

Bhindi Masala Fresh okra sauteed with onion, tomatoes, ginger and spices.

14.99

Paneer Methi Malai Homemade cheese and fenugreek leaves cooked in rich creamy sauce.

15.99

Special Biryani Basmati rice prepared with chicken, lamb, shrimp and green peas, fragrant with saffron, and garnished with cashews and raisins.

18.99

Channa Masala chickpeas in house curry sauce

14.99

Chicken Chilli Boneless chicken breast cooked with onions, bell peppers & finished with an exotic Indian sauce.

16.99

DINNER FOR ONE Chicken Tandoori. Shrimp Tandoori, Chicken Tikka, and boti kebab, all served on a platter of sauteed onions and green peppers - and your choice of curry Also served with fresh baked Naan (bread).and a choice of desert

25.99

**All Specialties served with Basmati Rice” Choose you
own level of spices: Mild, Medium, Hot or X-Hot.**

Accompaniments

Papadam	1.99	Chutney	1.99
Crispy lentil wafers.		Mint. Tamarind	
Achar	1.99	Raita	2.99
Spicy Mixed Pickles.		Homemade yogurt with cucumbers and tomatoes	

Desserts

Kheer	3.99	Gulab jamun	4.99
Creamy rice pudding with pistachio and raisins.		Deep fried milk bails in sweet syrup	
Rasmalai	5.99		
Homemade cottage cheese in a special condensed milk, garnished with pistachio.			

Special beverages

Soft drinks	2.99	Strawberry lassi	4.99
Lassi	3.99	Coffee/tea	2.99
Refreshing yogurt drink , sweet or salted.		Masala chai	3.99
Mango lassi	4.99	Spiced Indian tea with milk.	

*18% Gratuity will be charged for a party of 4(Tour) or more. Thank you.

