

TASTE OF INDIA

APPETIZERS

GARLIC NAAN

Leavened white bread stuffed with garlic, baked in tandoor 2.95

KEEMA NAAN

Naan bread stuffed with ground beef and cilantro 3.50

PURI

Deep fried, puffed, whole wheat bread 2.95

CRAB MASALA

Jumbo lump crab sautéed with onions and herbs 8.95

CHEESY CHICKEN KABAB

Signature kabab flavored with nutmeg and jalapeno peppers 8.50

TANDOORI SCALLOPS

Charbroiled giant sea scallops 10.95

SAUNTH PAKORI

Ginger and date flavored tart lentil pebbles 5.95

MULLIGATWANY SOUP

Lentil soup with a lemony tang 4.50

KHAMAN DHOKLA

Wedges of steamed gram flour with mustard and fresh grated coconut 6.25

SEEKH KABAB

Charbroiled succulent minced lamb rolls 7.25

MEAT SAMOSA

One triangle-shaped Turnovers stuffed with Ground Beef, spiced potatoes and green peas 3.50

VEGETARIAN

PALAK PANEER

Homemade cottage cheese cubes cooked in freshly spiced spinach 11.00

KOFTA SABZAZAR

Vegetable dumplings in a velvety spinach sauce 14.00

CHANNA MASALA

Chick peas cooked with herbs and spices 9.50

VEGETARIAN THALI

Consists of vegetables, samosa, vegetable curry, chanma masala, raiti, rice, naan or poori bread and rice pudding 15.95

ENTRÉES

All entrées are served with rice, onion & mint chutney

MAMSAMU EGURU

Lamb with fresh ground sesame, poppy seeds & coconut 16.50

KADAI CHICKEN

Cubed chicken tikka cooked with onion, pepper and tomatoes 13.95

CHICKEN KAIRI LAUNJI

Chicken with raw mango preserve and pickle spices 14.50

MUGHALAI BIRYANI

Specially flavored rice cooked with chicken lamb, shrimp, fresh vegetables and nuts 17.50

LAMB CURRY

Cubes of lamb cooked in light gravy 13.50

MALAI CHINGRI

Shrimp in a light coconut sauce with cloves ginger and cinnamon 17.50

MANGO CHICKEN

White meat chicken pieces cooked with mango and fresh herbs 12.50

FISH MASALA

Succulent pieces of fish in a delicately spiced gravy 13.50

TANDOORI SPECIALTIES

CHICKEN TANDOORI

Chicken marinated in yogurt and freshly ground spices and broiled in the oven 11.50

TANDOORI SHRIMP

Jumbo shrimps, seasoned with fresh spices and broiled in the tandoor 16.95

TANDOORI VEGETABLES

Assortment of vegetables marinated with yogurt and cooked in tandoor over charcoal to perfection 13.50

LAMB BOTI MASALA

Tandoori lamb kebobs cooked with onion, tomato, ginger and fresh herbs 16.00

DESSERTS

RICE KHEER

Rice pudding with basmati and milk 4.75

SHAHI TUKRA

Traditional bread pudding with almonds 5.00

KULFI

A frozen dessert of reduced milk served with burnt orange sauce 6.00