

## APPETIZERS

### VEG

1	<b>Aloo Tikki - 2Pc</b> (Patties made from seasoned potatoes and herbs)	\$4.49
2	<b>Vegetable Samosa - 2 Pc</b> (Minced Potatoes & Peas wrapped in pastry dough & fried)	\$3.75
3	<b>Onion Pakoda</b> (Onion fritters)	\$4.49
4	<b>Spinach Pakoda</b> (Fresh Spinach battered & fried)	\$4.49
5	<b>Mix Veg Pakoda</b> (Onion and mixed vegetable fritters)	\$4.49
6	<b>Gobi Manchurian(Dry)</b> (Cauliflower stir fried in sweet and spicy sauce)	\$6.99
7	<b>Honey Chilly Cauliflower</b> (Crispy cauliflower florets tossed with honey and chillies)	\$7.49
8	<b>MirchiBajji/Cutmirchi 4Pc</b> (Deep fried Mirchi Bajji served with finely chopped onion and masala)	\$4.99
9	<b>Veg Manchurian (Dry)</b> (Fresh veg dumpling deep fried and cooked in spicy chilli sauce)	\$7.49
10	<b>Bhel Poori</b> (Flour crispies with puffed rice, onion, tomato topped with tamarind-mint chutney and garden herbs)	\$4.99
11	<b>Chat Papdi</b> (Crispy wafers blended with cubes of boiled potatoes,onion,tomato, chillies, yogurt topped with tamarind-mint chutney and chaat masala)	\$4.99
12	<b>Chilli Paneer</b> (Marinated cubes of Paneer (Indian Cottage Cheese) fried and sauteed with jalapenos, green peppers and chillies in a spicy hot sauce)	\$7.99
13	<b>Samosa Chaat</b> (Crispy mashed hot samosas are served with chick peas, tamarind-mint chutney along with chopped onion, chillies and curd)	\$3.49
14	<b>French Fries</b>	\$4.99

### Non - Veg

1	<b>Chicken-65</b> (Boneless chicken marinated with ginger, garlic along with spices sauteed and seasoned.)	\$7.99
2	<b>Chilli Chicken</b> (Boneless chicken cooked with red chilli sauce and spices)	\$7.99
3	<b>Chicken-555</b> (Boneless chicken marinated with ginger and garlic pan fried with homemade sauce)	\$8.49
4	<b>Shrimp Grill</b> (Shrimp seasoned with chef's special herbs, spices and garlic )	\$9.99
5	<b>Chilli Shrimp</b> (Shrimp marinated with herbs,garlic and ginger sauteed in red chilli sauce)	\$8.99
6	<b>Apollo Fish</b> (Fish marinated in special Indian spices sauteed and seasoned)	\$9.99
7	<b>Chicken Fingers</b>	\$5.99

### Spice Chart

#1.MILD #2.REGULAR #3.SPICY #4.INDIAN SPICY

### SOUPS & CONDIMENTS

1	<b>Dal Soup</b> (Creamy soup made with lentils)	\$3.49
2	<b>Tomato Soup</b> (Tomato soup with spices)	\$3.49
3	<b>Madras Soup</b> (Creamy soup with lentils,coconut milk and Indian herbs)	\$3.49
4	<b>Mulligatawny Soup</b> (Chicken with creamy lentils)	\$3.99
5	<b>Hot &amp; Sour Chicken Soup</b> (Tangy Chicken soup with spices)	\$3.99

### ENTREES

#### Coming With BREAD & RICE

1	<b>Chicken Tikka Masala</b> (Chunks of tandoori chicken cooked in a light creamy tomato sauce)	\$12.99
2	<b>Butter Chicken</b> (Chunks of tandoori chicken cooked with butter in a light creamy sauce)	\$12.99
3	<b>Chicken Curry</b> (Chicken cooked with homemade curry sauce)	\$11.99
4	<b>Chicken Masala</b> (Marinated chicken smeared in a fresh ginger, onion and tomato sauce)	\$11.99
5	<b>Chicken Chettinadu</b> (Chicken cooked with black pepper, cayenne sauce and coconut milk)	\$12.99
6	<b>Chicken Kolhapuri</b> (Chicken cooked with black pepper, cayenne sauce and red chillies)	\$12.99
7	<b>Kadai Chicken</b> (Chicken sauteed with bell peppers and onions)	\$12.99
8	<b>Chicken Shahi Korma</b> (A true moghalai delight, lightly sweet and spicy with flavor of cardamoms)	\$13.99
9	<b>Chicken Jalfrezi</b> (Chunks of chicken stir fried with onions, tomato, bell peppers and tangy masala sauce in kadhai)	\$12.99
10	<b>Chicken Vindaloo</b> (Tangy and spicy chicken curry, a true delight for spicy lover)	\$12.99
11	<b>Chicken Roast</b> (Boneless chicken sauteed with onions, green chilies and cashew.)	\$13.99
12	<b>Chicken Andhra Curry</b> (Chicken cooked with onions,tomatoes, chillies and spices.)	\$11.99
13	<b>Chicken Saag</b> (Chicken cooked with mildly spiced spinach)	\$12.99
14	<b>Chicken Dopiaza</b> (Chicken cooked with bell peppers, onions, spices and herbs)	\$12.99
15	<b>Chicken Gongura</b> (Chicken with gongura(sour spinach) in a rich curry sauce. Special dish from coastal Andhra)	\$13.99

### LAMB/GOAT

1	<b>Lamb Curry</b> (Boneless tender lamb marinated and cooked in a curry sauce of fresh herbs & spices)	\$13.99
2	<b>Lamb Rogan Josh</b> (Lamb cooked in a sauce of onion, yogurt, cashews & spices. Signature dish from Kashmir)	\$13.99
3	<b>Lamb Dopiaza</b> (Fresh lamb cooked with bell peppers, onions, spices and herbs)	\$13.99
4	<b>Lamb Tikka Masala</b> (Chunks of lamb cooked in a light creamy tomato sauce.)	\$14.99
5	<b>Lamb Saag</b> (lamb cooked with mildly spiced spinach)	\$14.99
6	<b>Lamb Vindaloo</b> (Tangy and spicy lamb curry, a true delight for spicy lover)	\$13.99
7	<b>Lamb Korma</b> ( A true moghalai delight, lightly sweet and spicy with flavor of cardamoms)	\$14.99
8	<b>Lamb Gongura</b> (Lamb with gongura(hibiscus cannabinus) in a rich curry sauce.)	\$14.99
9	<b>Goat Curry</b> (Fresh young goat meat with bone cooked with aromatic spices)	\$13.99
10	<b>Goat Roganjosh</b> (Goat cooked in a sauce of onion, yogurt, cashews & spices.)	\$13.99
11	<b>Special Goat Fry</b> (Goat cooked with traditional spices)	\$14.99
12	<b>Goat Vindaloo</b> (Tangy and spicy goat curry, a true delight for spicy lover)	\$13.99
13	<b>Goat Andhra Curry</b> (Goat cooked with homemade spices & special gravy)	\$13.99
14	<b>Goat Gongura</b> (Goat with gongura(sour spinach) in a rich curry sauce. Special dish from coastal Andhra)	\$14.99

### SEA FOOD

1	<b>Shrimp Curry</b> (Shrimp dish made with traditional spices and homemade gravy)	\$13.99
2	<b>Shrimp Bhuna</b> (Shrimp sauteed with dry roasted spices, onions, bell peppers and tomatoes)	\$13.99
3	<b>Shrimp Bagare</b> (Shrimp marinated in special seafood herb spices and sauteed with curry spices)	\$14.99
4	<b>Shrimp Vindaloo</b> (Shrimp marinated & cooked with spicy curry sauce with chunks of potatoes)	\$13.99
5	<b>Kadai Shrimp</b> (Shrimp sauteed with bell peppers and onions)	\$13.99
6	<b>Ginger Shrimp</b> (Shrimp marinated with ginger and cooked with herbs & spices)	\$13.99
7	<b>Shrimp Gongura</b> (Shrimp with gongura(sour spinach) in a rich curry sauce. Special dish from coastal Andhra)	\$14.99
8	<b>Fish Curry</b> (Boneless fish cooked in traditional Andhra tangy style with homemade spices)	\$13.99
9	<b>Fish Masala</b> (Fish cooked in a hearty blend of tangy tomato, aromatic herbs & spices)	\$13.99
10	<b>Lobster Masala</b> (Lobster cooked with chopped onions, garlic, white wine, chef's spices and seasoned)	\$15.99

### TANDOORI

1	<b>Tandoori Chicken</b> (chicken marinated in a prized recipe, then cooked in tandoori oven)	\$9.99
2	<b>Chicken Tikka</b> (Cubes of boneless chicken marinated in chef's aromatic spices and cooked in tandoori oven)	\$11.99
3	<b>Lamb Burra Kabab</b> ( lamb cubes marinated in chef's aromatic spices and cooked in tandoori oven)	\$13.99
4	<b>Lamb Sheekh Kabab</b> (Minced lamb blended with mint,cilantro and fresh spices and grilled on skewers)	\$13.99
5	<b>Shrimp Tandoori</b> (shrimp marinated with spicy tandoori masala rich in ginger - garlic paste with roasted chili and grilled in tandoori oven)	\$13.99
6	<b>Mix Grill</b> (An array of tandoori delicacies tandoori chicken, chicken tikka, tandoori shrimp, lamb burra kabab and lamb sheekh kabab cooked in tandoori oven)	\$15.99
7	<b>Lamb Chops</b> (Chef's special dish made with aromatic spices and herbs cooked in tandoori oven)	\$15.99

### VEG Entrees

1	<b>Dal Tadka</b> (Lentils cooked ginger-garlic blend and seasoned with cumin seeds and asafoetida)	\$9.99
2	<b>Dal Makhani</b> (Whole buttered black lentils slow cooked and tempered with ginger, garlic, tomato and chef's choice spices)	\$10.99
3	<b>Chana Masala</b> (Garbanzo beans cooked in Indian traditional spices)	\$10.99
4	<b>Bhindi Masala</b> (Cut okra sauteed and cooked with tomato, onion and spices)	\$10.99
5	<b>Dum Aloo</b> (Sauteed potato cubes in a creamy sauce)	\$10.99
6	<b>Aloo Palak</b> (Potato cubes cooked with spices and spinach in a thick gravy sauce)	\$11.99
7	<b>Palak Panner</b> (Homemade cottage cubes lightly fried & cooked in spinach puree)	\$11.99
8	<b>Mutter Panner</b> ( A true Moghalai delight, lightly sweet & spicy with flavor of cardamoms)	\$11.99
9	<b>Panner Makani/Butter Masala</b> ( Cottage cheese cubes lightly fried and cooked in homemade special sauce)	\$11.99
10	<b>Kadai Panner</b> (Cottage cheese sauteed with onions, tomatoes, green peppers & finished with rich gravy)	\$11.99
11	<b>Bagara Baingan</b> (Whole baby eggplant cooked in roasted spices and then simmered in peanut seasoned coconut sauce)	\$11.99
12	<b>Navaratna Koorma</b> (Traditional merging of nine varieties of vegetables, dry fruits & cheese)	\$11.99
13	<b>Mallai Kofta</b> ( Cheese and vegetable dumplings simmered in a cream and almond sauce)	\$11.99
14	<b>Vegetable Jalfrezie</b> (Assorted garden vegetables sauteed with onions and peppers. A spicy treat)	\$10.99
15	<b>Veg Korma</b> (Mixed vegetables cooked in a creamy sauce)	\$11.99
16	<b>Aloo Gobi Masala</b> (Mouth-watering blend of fresh cauliflower & potato seasoned to perfection)	\$10.99
17	<b>Bendi Fry</b> (Cut okra sauteed in garlic and ginger, cumin and mustard seeds. Garnished with cashews)	\$11.99

### BREADS

1	<b>Naan</b> (Traditional leavened white flour soft bread made in the tandoor)	\$1.99
2	<b>Garlic Naan</b> ( Leavened white flour bread with garlic and melted butter)	\$3.49
3	<b>Cheese Naan</b> (Naan bread stuffed with fresh grated cheese and tandoor baked)	\$3.99
4	<b>Onion Kulcha</b> (Delicious whole wheat bread stuffed with finely chopped onions and spices)	\$3.99
5	<b>Roti</b> (Whole wheat bread, plain and soft)	\$2.99
6	<b>Mirchi Naan</b> (Leavened white flour bread with green chillies and cilantro)	\$3.49
7	<b>Chapati</b> (Thin wheat flour bread with butter)	\$3.49
8	<b>Keema Naan</b> (Naan stuffed with minced lamb, herbs, and spices)	\$3.99
9	<b>Poori/Potato</b> (Whole wheat, deep fried puffed bread)	\$7.99
10	<b>Chole Batura</b> ( Fried puffed bread served with Chana Masala (Garbanzo beans))	\$7.99
11	<b>Aloo parata</b> (Wheat flour bread stuffed with seasoned potatoes)	\$3.99

### BIRYANI

1	<b>Vegetable Biryani</b> (Basmati rice sauteed with mix vegetable, ginger, onions, garlic and yogurt then steamed cooked with aromatic spices)	\$10.99
2	<b>Panner Biryani</b> (Special Paneer cooked with Basmati rice & homemade masala)	\$11.99
3	<b>Egg Biryani</b> (Basmati rice cooked with boiled eggs and fresh herbs, spices & cooked in a curry sauce)	\$11.99
4	<b>Shrimp Biryani</b> (Special shrimp cooked with Basmati rice & homemade biryani masala)	\$13.99
5	<b>Chicken Biryani B/L</b> (Chief special spices basmati rice with boneless chicken cooked with Indian spices)	\$12.99
6	<b>Lamb Biryani</b> (Lamb & basmati rice recipe that is cooked on dum over slow heat marinated with fresh herbs, spices)	\$13.99
7	<b>Mutton Biryani</b> ( Mutton & Basmati rice sauteed with ginger, onions, garlic and youghurt then steamed cooked with aromatic spices)	\$13.99
8	<b>Special Chicken Biryani</b> (Basmati rice cooked with fresh herbs, spices & simmer tender morsels of chicken)	\$13.99

### RICE/NOODLES

1	<b>Steamed Rice</b> (Steamed Basmati rice)	\$2.99
2	<b>Vegetable Thali</b> (Samosa, Veg curry 1, Veg curry 2, Daal,Naan, WhiteRice,Jafrani Pulao and Dessert)	\$11.99
3	<b>Non- Veg Thali</b> (Chicken (Dry), Chicken Curry, Lamb Curry, Naan,White Rice,JafraniPulao and Dessert)	\$12.99
4	<b>Veg Fried Rice</b> (Chinese style stir fried rice mixed with Vegetables)	\$10.99
5	<b>Egg Fried Rice</b> (Chinese style stir fried rice mixed with Eggs)	\$11.99
6	<b>Chicken Fried Rice</b> (Chinese style stir fried rice mixed with Chicken)	\$12.99
7	<b>Lemon Rice</b> ( Basmati Rice cooked with fresh lemons to the perfection)	\$6.99
8	<b>Jeera Rice</b> (Basmati Rice cooked with cumin seeds to the perfection)	\$3.99
9	<b>Cashew Rice</b> ( Basmati Rice cooked with Cashew to the perfection)	\$6.99
10	<b>Jafrani Pulao</b> (Basmati rice simmered with flavourful spices then slow cooked with saffron)	\$5.99
11	<b>Veg Masala Noodles</b> (Garlic flavoured spicy stir fried noodles with shredded vegetables)	\$9.99
12	<b>Egg Masala Noodles</b> (Garlic flavoured spicy stir fried noodles with shredded Eggs)	\$10.99
13	<b>Chicken Masala Noodles</b> (Garlic flavoured spicy stir fried noodles with shredded Chicken)	\$11.99

### South Indian Entrees

1	<b>Plain Dosa</b> (Crepe made with rice and lentil batter)	\$5.99
2	<b>Masala Dosa</b> (Crepe made with rice and lentil batter then stuffed with seasoned potatoes)	\$7.99
3	<b>Spring Onion Dosa</b> (Dosa stuffed with Spring Onions,onions, Carrot, cauliflower)	\$7.99
4	<b>Onion Dosa</b> (Dosa crepe stuffed with seasoned onions and chillies)	\$7.99
5	<b>Mysore Masala Dosa</b> (Dosa crepe seasoned with coconut and tomato, stuffed with seasoned potatoes)	\$8.99
6	<b>Idly (3Pc)</b> (Steamed mixture of rice flour and urad dal, served with sambar and chutney)	\$5.99
7	<b>Upma</b> ( Cream of rice cooked delicately with south Indian spices)	\$5.99
8	<b>Vada</b> (Lentil doughnut shaped dumplings, served with sambar and chutney)	\$6.99

### DESERTS

1	<b>Gulab Jamun</b> (Cardamom flavored pastry sponge in honey syrup)	\$3.99
2	<b>Rasamalai</b> (Homemade cream cheese in reduced milk with an almond and pistachio sauce)	\$4.49
3	<b>Badamkheer</b> (Traditional Indian rice pudding with milk and honey)	\$3.99
4	<b>Gajar Ka Halwa</b> (Grated Carrots cooked in jaggery syrup, seasoned with cashews and raisins)	\$3.99
5	<b>Pista Kulfi</b> (Traditional Indian home made ice cream with pistachio)	\$3.99
6	<b>Mango Ice Cream</b>	\$3.99
7	<b>Vanilla Ice Cream</b>	\$2.99
8	<b>Triple Sundae</b> ( Combination Of Three Ice Creams (Vanilla, Mango, Pista)	\$5.99

### Soft Drinks/Beverages

1	<b>Mango Lassi</b> (Traditional yogurt drink with mango pulp)	\$3.99
2	<b>Sweet / Salt Lassi</b> (Traditional yogurt drink )	\$2.99
3	<b>Juices (Orange, Pineapple, Apple)</b>	\$2.99
4	<b>Masala Tea</b> (Aromatic Indian tea with mix of exotic spices)	\$2.49
5	<b>Coffee</b>	\$1.99
6	<b>Ice Tea/soft drinks</b>	\$1.99

### BEER/WINE

NOTE: PENDING FOR ALCOHOL LICENCE