

South Indian Specialties

Dosas require 15-20 minutes preparation time. Served with tomato and coconut chutney and sambar.

PLAIN DOSA..... \$4.99
Crispy crepe made with lentil and rice flour.

MASALA DOSA \$6.99
Stuffed with potatoes.

SPRING DOSA \$7.99
Dosa stuffed with spring vegetables and potato masala.

VADA \$3.99
Lentil donut mixed with spices and deep fried.

IDILI \$2.99
Check availability. Steamed rice cakes made with rice flour and lentil (3pcs.) served with tomato and coconut chutney, and sambhar.

PURI AND CHANA MASALA..... \$5.99
Deep-fried Indian bread served with chana masala curry.

ONION UTTAPPAM \$4.99
Blended rice paste cooked on hot plate with onion and mustard seed.

MYSORE MASALA DOSA \$7.50
Stuffed with potatoes layered with mysore spices.

CHEESE DOSA \$6.99
Dosa layered with cheese on top.

bread = naan

(Fresh baked in Tandoori oven)

GARLIC NAAN..... \$1.99
Naan baked with fresh garlic and cilantro.

ONION KULCHA..... \$2.99
Naan bread stuffed with sliced onions.

CHEESE NAAN..... \$2.99
Naan bread stuffed with cheddar cheese.

NAAN BREAD..... \$1.50
Leavened fine white flour bread baked in Tandoor oven.

SWEET NAAN \$2.99
Naan bread filled with raisins, coconut, sugar and some dried fruits.

TANDOORI ROTI \$1.99
Made with wheat flour baked in Tandoori oven.

ALOO NAAN..... \$2.99
Naan stuffed with potatoes, cilantro, and spices.

Indo Chinese

GOBI MANCHURIAN.....\$6.99
Indo Chinese inspired dish.
Cauliflower dipped in batter mixed with Indo-Chinese spices and fried.
Please allow 15 min. preparation time.

VEGETABLE FRIED RICE \$6.99
Fresh vegetables and rice tossed with soy sauce and Indo-Chinese seasonings.

CHICKEN FRIED RICE..... \$7.99
Chicken pieces and vegetables and rice tossed with soy sauce and Indo-Chinese seasonings.

CHILI PANEER..... \$7.50
Batter fried paneer tossed in bell peppers and onions mixed with Indo-Chinese spices.

CHILI CHICKEN.....\$7.99
Boneless chicken marinated in spices and deep fried and then cooked with ginger, garlic, green chilies, curry leaves, and other spices. *Please allow 15 min. preparation time.*

appetizers

VEGETABLE SAMOSA.....\$2.50

Potatoes and green peas cooked in light pastry dough.

ALOO BONDA\$3.25

Mashed potato and peas dumplings dipped in chickpea flour and deep fried.

CHICKEN 65..... \$6.99

Boneless chicken marinated in spices and deep fried and then cooked with ginger, garlic, green chilies, curry leaves, and other spices. *Please allow 15 min. preparation time.*

PAPADAM.....\$1.25

Crispy wafers made with lentils.

PAPRI CHAAT.....\$2.99

Puffed wafers and boiled pieces of potato topped with tamarind chutney, mint chutney & raitia.

pakora

ONION PAKORA..... \$2.25

Sliced onion dipped in chickpea flour and rice flour mixed with Indian spices and deep fried.

SPINACH & ONION

PAKORA..... \$2.99

Spinach and sliced onions dipped in chickpea flour and rice flour batter, mixed with Indian spices and deep fried.

CHEESE PAKORA..... \$4.99

Cheese dipped in chickpea flour batter mixed with Indian spices and deep fried.

इलायत and इलायत

TOMATO SOUP..... \$2.99

CHICKEN SOUP..... \$2.99

VEGETABLE SOUP..... \$2.99

SALAD \$2.99

Fresh lettuce, tomatoes and cucumbers. Served with your choice of dressing.

CHICKEN TIKKA SALAD.. \$4.99

Chicken tikka pieces with fresh salad greens and choice of dressing.

TOMATO SALAD \$3.99

Fresh tomatoes sprinkled with chaat masala, feta cheese, olive oil, and herbs. Served with garlic naan.

फिल तन्दोरी (तंदूर रोटी)

Please allow 15-20 minutes preparation time.

CHICKEN MALAI KABAB. \$8.99

Boneless chicken pieces marinated with cream cheese lightly mixed with spices; a mild taste.

TANDOORI PANEER \$8.25

Homemade cottage cheese with onion and bell peppers marinated with tandoori spices and cooked in tandoor.

MIXED GRILL\$13.99

Assorted mix kebabs cooked in tandoor.

CHICKEN LAHORI TIKKA \$8.99

Boneless chicken pieces marinated with yogurt and mixed with spices.

TANDOORI CHICKEN

WINGS \$6.99

Chicken wings marinated with Indian spices and cooked in Tandoori oven.

TANDOORI LAMB

CHOPS.....\$14.99

Lamb chops marinated with cream cheese and cashew paste mixed with indian spices and cooked in tandoor.

TANDOORI CHICKEN \$9.99

One of the most popular tandoori dishes around the world. Cornish hen with bone, marinated with ginger garlic, yogurt and special Tandoori masala.

TANDOOR SHRIMP.....\$12.99

Jumbo shrimp marinated in Indian spices and cooked in tandoor.

ਗੋਟੇ ਭੋਜਨੀਏ

BASMATI PLAIN RICE \$1.99
Steamed Basmati rice.

JEERA PULAO \$3.99
Basmati rice cooked with cumin seeds and butter.

ALOO MATAR PULAO \$4.99
Green peas, potato, and Basmati rice cooked in butter and cumin.

LEMON RICE \$3.99
Rice cooked in lemon and mustard seed with Indian herbs, peanuts and dry red chillies.

ਪ੍ਰਭੂਪਤ ਭੋਜਨੀਏ

PLAIN YOGURT..... \$0.99
Home made yogurt.

RAITA \$1.25
Yogurt mixed with a combination of tomatoes, onions, and carrots.

ICE CREAM..... \$1.99
Ice cream flavors vary.

GULAB JAMUN..... \$2.99
Small wheat milk powder balls in flavored sugar syrup.

RICE KHEER..... \$2.99
Rice cooked with milk, sugar, almonds and finished with cardamom.

ਭੋਜਨੀਏ

RASMALAI \$2.99
Cheese dumplings soaked in sweetened milk and served with almonds.

KULFI..... \$2.99
Indian ice cream made from milk and cream, flavored in almond or pistachio.

MANGO ICE CREAM \$2.99
Made with Mango pulp and cream.

ਹੋਟ ਭੋਜਨੀਏ

1 free refill

INDIAN MASALA CHAI.... \$1.99
INDIAN COFFEE..... \$1.99
HOT CHOCOLATE..... \$1.99
HOT COFFEE..... \$1.99
HERBAL TEA \$1.99
GREEN TEA \$1.99
BLACK TEA \$1.99

BOTTLED WATER \$0.99

JUICE \$1.99
Mango, orange, apple

COKE PRODUCTS \$1.99
Coca-Cola, Diet Coke, Sprite, Dr. Pepper Iced Tea, Lemonade. *Free refills on fountain drinks.*

ਟੀਵੇ ਭੋਜਨੀਏ

Mexican Coke bottle 1.99

MANGO LASSI \$2.99
Mango pulp with yogurt and sugar.

FRUIT LASSI \$2.99
Yogurt blended with fruit: strawberry/blueberry/raspberrymixed fruit.

Catering

Catering is available for both in the restaurant and for pickup or delivery.

Allergen Warning

Some items are prepared with nuts, coconut, fish, dairy, and vinegar. Please notify us of any allergy, tolerance of dietary restrictions before ordering. We can accommodate a variety of requested needs including: no gluten, no dairy, vegan, etc.

Vegetarian Specialties

Choice of Basmati rice, or plain naan. Upgrade to garlic naan for 50¢

YELLOW DAAL TADKA \$6.99
Indian lentils cooked with cumin.

SAAG ALOO \$7.50
Potatoes and spinach cooked in chopped tomatoes with Indian spices.

PANEER TIKKA MASALA. \$8.25
Home made cottage cheese cooked in creamy mild sauce with cashew tomato gravy.

MATAR PANEER \$7.99
Green peas with home made cottage cheese cooked in mild tomato and onion paste with creamy sauce.

GOBI ALOO MASALA..... \$7.99
Cauliflower, potatoes, and tomatoes, blended with Indian spices.

CHANA MASALA \$6.99
Garbanzo beans cooked in onion-tomato gravy with Indian spices and herbs.

PALAK PANEER \$7.50
Fresh spinach and cubes of cottage cheese simmered with onion ginger and garlic with creamy tomato sauce.

PANEER KADAI \$8.25
Cubes of cottage cheese and bell peppers and cooked in onion gravy with Indian spices.

MALAI KOFTA \$8.25
Potato and cheese dumplings in a velvety cream sauce of cashew nuts and spices.

BHINDI MASALA \$7.50
Fresh okra cooked with chopped onions and tomatoes with Indian herbs.

VEGETABLE MASALA \$7.50
Mixed vegetables cooked with onions, tomatoes and ginger garlic with Indian spices and herbs.

BAINGAN BARTHA..... \$8.25
Broiled, then mashed eggplant & tomatoes cooked with sautéed onions with Indian spices. *Available when in season.*

NAVRATAN KORMA \$7.99
Nine types of chopped vegetables, fruit & nuts prepared in rich gravy.

Chicken Specialties

Choice of Basmati rice, or plain naan. Upgrade to garlic naan for 50¢

BHUNA CHILI CHICKEN \$8.99
Boneless cubes of chicken cooked with bell pepper, onions, masala, and tomatoes with Indian spices and herbs.

CHICKEN TIKKA MASALA..... \$8.99
Marinated boneless cubes of Tandoori chicken cooked in creamy mild sauce.

CHICKEN COCONUT \$8.50
Boneless chicken cubes cooked in mild coconut milk powder with creamy sauce.

CHICKEN CURRY..... \$8.50
Boneless cubes of chicken simmered in a gravy of roasted spices, tomato and onion gravy.

CHICKEN KORMA \$8.99
Boneless cubes of chicken cooked in a mild cashew nut gravy with onion paste and cream.

CHICKEN SAAG..... \$8.50
Boneless cubes of chicken, cooked with spinach and chopped onions in tomato gravy.

BUTTER CHICKEN \$8.50
Boneless cubes of chicken cooked in a butter sauce with Indian spices and herbs with a special blend of spices.

CHICKEN KADAI \$8.99
Boneless cubes of chicken and bell peppers cooked in onion gravy with Indian spices.

લંબે સ્પેશિયલિટીઝ

Choice of Basmati rice, or plain naan. Upgrade to garlic naan for 50¢. Prepared as mild, medium, or hot as requested.

LAMB KORMA \$8.99

Lamb cooked in mild cashew nut gravy with creamy onion sauce.

LAMB CURRY \$8.99

Boneless cubes of lamb cooked in onion and tomato sauce with Indian spices.

ROGAN JOSH \$9.50

A dish that originated in Kashmir and is prepared with lamb and spices that are mixed with yogurt.

LAMB KADHAI \$9.50

Boneless lamb pieces cooked in bell pepper and onion tomato gravy with Indian spices.

BHUNA LAMB CHILI \$9.50

Boneless cubes of lamb with bell pepper, onions, tomatoes cooked with Indian spices and herbs.

LAMB VINDALOO \$8.99

Prepared with cumin seed, red chillies, cinnamon and cloves, cooked with vindaloo sauce.

LAMB TIKKA MASALA \$9.50

Boneless lamb pieces cooked in mild creamy tomato sauce with cashew nut gravy.

LAMB SAAG \$8.99

Boneless lamb pieces and spinach cooked with chopped onions and tomato gravy.

બિર્યાની સ્પેશિયલિટીઝ

Prepared with Basmati rice.

CHICKEN BIRYANI \$10.50

Boneless chicken pieces cooked in Basmati rice with chopped onions and tomatoes with Indian spices.

SHRIMP BIRYANI \$11.99

Shrimp cooked in Basmati rice with Indian spices and herbs.

FUSION BIRYANI \$12.50

Chicken, lamb, vegetables, and shrimp cooked together in Basmati rice with Indian spices.

LAMB BIRYANI \$11.50

Lamb cubes cooked in Basmati rice with chopped onions, tomatoes, with herbs and Indian spices.

VEGETABLE BIRYANI \$9.50

Vegetables mixed together and cooked in Basmati rice with Indian spices & herbs.

ફિશરોડે સ્પેશિયલિટીઝ

Choice of Basmati rice, or plain naan. Upgrade to garlic naan for 50¢

FISH CURRY \$8.99

Boneless fresh fish cubes cooked in onion and tomato gravy with tamarind.

SHRIMP TIKKA MASALA \$9.50

Shrimp cooked in mild cashew nut gravy with creamy tomato sauce.

SHRIMP BHUNA CHILI \$9.50

Shrimp cooked with bell pepper, onion and tomato sauce with Indian spices.

TAWA FRIED FISH \$10.99

Fish pieces marinated in indian spices and grilled in griddle.

SHRIMP SAAG \$9.50

Shrimp cooked in mild coconut milk powder with creamy sauce.

SHRIMP CURRY \$9.50

Shrimp simmered in a gravy of roasted spices, tomatoes and onion gravy.