

VEGAN		
Aloo Gobi     Potato / Cauliflower	\$17.00	
• Tadka Dal Yellow Lentils	\$15.00	
• Chana Masala	\$15.00	
Chickpeas • Kolhapuri Vegetable	\$17.00	
(Must Try) • Bhindi Masala	\$17.00	
Okra / Tomato / Onion		
POPULAR NON-VEG DISHES		
Butter Chicken     Buttery Creamy Tomato Gravy, Fenugreek, Dry Leaves	\$19.00	
Chicken Tikka Masala     Spiced Aromatic Infused Creamy Tomato Sauce	\$19.00	
• Lamb Rogan Josh Ginger Garlic, Yogurt, Spice Blend	\$21.00	
Goat Curry	\$21.00	
Saagwala     Chicken, Lamb, Goat or Shrimp (Spiced Spinach Curry)	\$19 / \$21 / \$21	
Vindaloo     Chicken, Lamb, Shrimp or Goat (Spicy Spicy Hot Curry)	\$19 / \$21 / \$21	
• Kadai Chicken, Lamb, Goat or Shrimp (Tomato, Bell Peppers, Spicy Curry Sauce)	\$19 / \$21 / \$21	
• Korma Chicken, Lamb, Goat or Shrimp (Yogurt and Rich Creamy Cashew and Almond Base	\$19 / \$21 / \$21 Curry)	
• Tandoori Salmon Salmon Marinated Overnight in Chef Special Masala	\$21.00	
• Tandoori Chicken Chicken Legs Marinated Overnight in Tandoori Masala	\$19.00	
Seekh Kabab     Mix of Minced Lamb and Chicken	\$19.00	
Chicken Tikka Kabab     Boneless Chicken Marinated with Yogurt and Spice	\$19.00	
• Tandoori Shrimp	\$21.00	
Shrimp Marinated with Yogurt and Spice		

VEGETABLES		
Paneer Tikka Masala     Homemade Cottage Cheese Cooked in Creamy Tomato Sauce	\$18.00	
Malai Kofta     Potato and Cheese Balls in Rich Creamy Gravy	\$18.00	
• Saag Paneer Spinach / Cottage Cheese	\$18.00	
Vegetable Biryani     Layer of Basmati Rice with Spice and Mix Vegetables	\$18.00	
• Dal Makhni Whole Black Lentils	\$15.00	
BREADS		
• Naan	\$3.00	
• Roti	\$3.00	
• Garlic Naan	\$4.00	
Onion Kulcha	\$4.00	
• Paratha	\$4.00	
• Aloo Gobi Paratha	\$4.00	
Assorted Bread Basket	\$13.99	
SIDE DISHES		
Basmati Rice	\$3.00	
• Raita	\$3.00	
Spice Yogurt  • Mango Chutney	\$4.00	
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DESSERTS		
Rasmalai     Homemade Sweet Milk Balls in Thick Saffron Milk	\$7.00	
Gulab Jamun     Dry Milk Flour Balls Dipped in Cinnamon Sugar Syrup	\$4.00	
Gajjar Halwa     Sweet Carrot Pudding	\$4.00	
Kulfi Homemade Milky Pistachio Ice Cream	\$4.00	

SOFT DRINKS		
• Mango Lassi	\$8.00	
• Cutting Chai Tea	\$4.00	
• Soda Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale, Perrier	\$4.00	
• Juice Apple / Orange	\$4.00	
SHARABLE APPETIZERS		
• Palak Chat Crispy Spinach, Yogurt, Chutney	\$10.00	
• Tandoori Wings	\$12.00	
• Samosa Potato, Peas, Cumin	\$6.00	
• Dahi Puri Potato, Yogurt, Chutney	\$12.00	
• Raggda Patties Spiced Potato, Cilantro, Onion	\$12.00	
• Vada Pav Spiced Potato, Chutney, Bread Bun	\$8.00	
Bhel Puri     Puff Rice, onion, Cilantro, Tomato Chutney and Cashew Nuts	\$6.00	
• Keema Pav Minced Lamb / Chicken, Ginger / Garlic	\$12.00	
• Pav Bhaji Mashed Veggies, Tomato, Potato	\$12.00	
MONSOON		
Garam Garam Pakora     Mix Vegetable Fritters	\$12.00	
• Samosa Chat Samosa, Chickpeas, Yogurt, Chutney, Onions	\$12.00	
Spicy Chicken Masala     Tangy / Spicy Chicken	\$12.00	

## **INDO CHINESE**

Indian Chinese cuisine, also known as Indo-Chinese, is the melding of Chinese seasoning and cooking techniques with Indian ingredients.

• Chilli Chicken \$12.00

Chicken Cooked in Spicy and Sweet Tomato Sauce

• Chicken Manchurian \$12.00

Ginger / Garlic Paste, Tomato and Soya Sauce with Chicken

• Gobi Manchurian \$12.00

Ginger / Garlic Paste, Tomato and Soya Sauce with Cauliflower

## SIGNATURE DISHES

\$19/\$21/\$21

Bombay Biryani (Must Try)

Chicken, Lamb, Goat or Shrimp. Layers of Aromatic Basmati Rice and Spice

• Platter for 2 Bombay Thali (Must Try 1 Best of Best) \$45.00 6 Varieties of Curry Dishes Served with Rice, Naan, Mango Chutney, Raita, Pickle and Gulab Jamun

• Spicy Lal Mirch (Must Try) \$19/\$21/\$21

Choice of Chicken, Lamb, or Goat. Roasted Red Pepper / Ginger Garlic / Cilantro

• Spicy Monsoon Wedding (Must Try) \$19/\$21/\$21

Choice of Chicken, Lamb, or Goat. Black Peppercorn, Red Chilli, Coriander Seeds

