

Menu

soup

price

items

6

mulligatawny

this highly soothing lentil soup that is distinctly sweet, sour and spicy.

6

vegetarian

a delightful vegetarian soup prepared with garden fresh tomatoes and herbs, often flavored with coconut milk and tamarind.

6

yakhani chicken

a delicate extract of chicken broth, flavored with special herbs and saffron then garnished with bite size chicken cubes.

vegetarian starters

price

items

13

vegetarian platter

a combination of samosa, vegetable pakoras and paneer pakoras accompanied with coriander/mint and tamarind chutneys and raita.

7

aloo tikki

potato patties made with sesame seeds, and freshly ground spices and served with tamarind and mint chutneys and yogurt raita.

8

onion bhaji / vegetable pakoras

thinly sliced cauliflower, garden fresh chopped spinach and onions in delicately spiced gram flour batter.

deep-fried and served with coriander/mint and tamarind chutneys and raita.

9

paneer pakoras

two grated home made paneer cheese patties combined with herb paste, chickpea flour, herbs and spices.

8

angar batata /aloo mirchwala

fresh potato edges and colorful bell peppers sautéed in a spicy, tangy sauce.

8

aloo chaat papri

small pieces of crispy fried dough topped with diced potatoes, chickpeas and chopped onions. layered with three sauces, yogurts and assorted crunchy indian savories.

8

vegetable samosa

two pieces of deep fried potato patties made with sesame seeds, gram flour and freshly ground spices and served with tamarind chutney and yogurt raita. crispy pastry turnovers filled with potatoes, peas and our freshly ground spices. a classic snack of the indian sub-continent.

9

dahi bhalla (also known as dahi bada)

pureed white lentil batter formed into small round patties and lightly fried. served with homemade yogurt/raita,

tamarind chutney, fresh cilantro and roasted cumin seeds.

non-vegetarian starters

price

items

12

hara dhaniya paneer

cubes of home made cheese sautéed in sweet and sour masala with coriander flavored sauce.

12

rumani paneer tikka

thin patties of home made paneer cheese with black pepper, mint, coriander powder.

12

curry patta prawns

prawns cooked in onion and bell peppers and flavored with a touch of fresh curry leaves and mustard seeds.

10

chicken tandoori

tender chicken drumsticks delicately marinated in ginger/garlic paste, freshly ground spices and roasted in our tandoor oven.

10

chicken tikka

boneless chicken steeped in a yogurt marinade with mango paste, whole spices and fresh coriander and curry leaves for a long period of time then cooked in our tandoor oven.

12

murg angar paani

hot and spicy boneless pieces of dry chicken cooked in yogurt, carom seeds, black pepper, ginger, garlic and a hint of vinegar.

14

lamb boti kabob

chunks of tender lamb marinated with our chef's special spice blend then grilled in the tandoor oven and finished

with a slight touch of butter.

lamb samosa

crispy pastry turnovers filled with minced lamb, peas and our freshly ground spices.

kabob platter

a combination of chicken tikka, lamb boti kabob and prawns marinated in our special yogurt sauce then cooked to perfection in our tandoor oven then served on a bed of green salad, accompanied with raita, coriander/mint and tamarind chutneys.

pellegrino sparkling mineral water (32 oz.)

chai

tea boiled with milk, fresh ginger and cardamom

coke, diet coke, sprite

lassi (yogurt drink)

traditional chilled beverage, made with yogurt and an assortment of flavorings. it is the most popular drink of the indian sub continent
— salted - flavored with salt, pepper, and spices, sweet - flavored with sugar and rosewater, mango - sweet lassi infused with mango pulp and rosewater

9

14

beverages

price

items

6

3

2.50

4

entrée's

seafood

price

items

24

bombay lobster

exotic lobster tail drizzled with lime, tempered with curry leaves, cumin and cracked peppercorn simmered in a thick onion, tomato, coconut milk and masala sauce.

18

goan fish curry

ginger flavored chunks of fresh tilapia fish cooked in coconut, tamarind gravy with a touch of fenugreek.

22

tandoori grilled prawns with pomegranate seeds

jumbo sized prawns marinated in caraway seeds and spiced yogurt, skewered and grilled in the tandoor oven.

(fresh pomegranate seeds are seasonal or ground pomegranate powder is used.)

24

salmon ka tikka/kabob

fresh salmon kabob marinated in dill, fennel seeds, ginger, honey and sprinkled with roasted mustard seeds then cooked in the tandoor oven to perfection. served with curry masala sauce on the side.

22

goan prawn curry masala

jumbo king prawns simmered in special spices of kokum, black pepper with coconut milk and light cream

20

machi bay of bengal

fresh swordfish pieces marinated in a traditional bengali style cooked mustard oil with coconut milk, curry leaves

and mustard seeds giving this dish its sweet and tangy flavor.

chicken

price

items

15

chicken tikka masala

boneless white meat chicken pieces marinated in herbs cooked in our tandoor oven then braised in a masala sauce.

15

nizami murg methi

succulent cubes of chicken cooked in a cream based sauce with freshly minced curry leaves, cashews and seasoned with fenugreek.

16

chili chicken

authentic boneless chicken pieces cooked in sweet and sour masala sauce along with pan fried fresh green and red bell peppers.

15

chicken korma

boneless white meat chicken cooked in a rich cashew nut and yogurt sauce with a touch of green cardamom and kewra (kewra is edible flower extract).

15

chicken curry dehati

tender pieces of white meat chicken prepared in the most authentic style, cooked in freshly minced, ginger and garlic paste, freshly ground spices and a savory curry sauce.

15

chicken vindaloo

chef's specialty of boneless chicken cooked goan style with potato and vinegar with a spicy flavoring of curry leaves and spices.

15

chicken saag
perfectly seasoned chicken that is cooked in our tandoor oven and mixed with our puree of fresh spinach curry sauce.

15

chicken malai kabob
chicken cubes marinated in yogurt, freshly roasted mild spices and cooked in our tandoor.

15

chicken deccan
this chicken curry is popular along the coastal regions of the sub-continent. cubes of boneless chicken breast cooked with coconut milk, and freshly ground spices. the mild and nutty flavor of this dish is perfect for a delicate palate.

lamb
price
items

24

adraki lamb champe (hydrabadi style)
spiced lamb chops marinated with fresh ginger, tandoori green paste, exotic fresh herbs and spices cooked in our tandoor. served with lamb sauce on the side.

18

lamb gosht korma
a specialty of avadh (original name of lucknow prior to british raj). tender pieces of lamb, slowly cooked in an almond gravy with a touch of cardamom.

18

lamb rogan josh

lamb cooked with cardamom and fennel sauce, in a true kashmiri style. rogan gosht gets its name from the rich, red appearance from tomatoes, paprika and red chilies.

17

goan lamb vindaloo

lamb pieces marinated in vinegar and spices, cooked with potatoes in a tomato and onion sauce. a specialty of goa (the old portuguese port of india).

16

keema dal awadhi

ground lamb cooked in yellow lentils and seasoned with royal cumin seeds.

17

lamb saag

cubes of tender lamb stir-fried with onions and ginger paste cooked with garden fresh pureed spinach.

16

moghul lamb

this unique dish dates back to the moghul era. minced ground lamb and peas cooked with onion, garlic and ginger paste, turmeric and ground coriander

22

lamb boti kabob

chunks of juicy tandoori roasted lamb cubes, dipped into "khara masals" (whole spices) including cardamom, cinnamon sticks, bay leaves and cloves then marinated in yogurt, garlic, and ginger paste to give another layer of flavoring and tenderness. finally roasted in tandoor to juicy, flavorful perfection. served on salad greens with lamb curry sauce on the side.

vegetarian

price

items

12

arher / chana dal tarka

yellow lentils slowly cooked with herbs, ground coriander and turmeric then finished with a sautéed blend of butter, onion, cumin seeds, whole red chilies and tomatoes. this style of dal is probably the most popular in the subcontinent.

12

chola ajwani

chickpeas seasoned with onion, garlic, coriander, ground pomegranate seeds, fresh ginger, and our unique blend of freshly ground spices. this is a well known hearty dish from punjab.

12

dal bukhara paani style

the house delicacy of whole black lentils, simmered overnight on the heat of our indoor and finished with cream and ghee (clarified butter).

15

paneer tikka masala velveti

cubes of homemade paneer cheese simmered in a rich cashew nut and garlic flavored gravy with a touch of cumin.

13

saag paneer / taza palak paneer

fresh spinach cooked with a blend of spices with your choice of either of the following- paneer cheese cubes/potato/mushrooms or mixed vegetables.

13

ginger masala bhindi

okra (also known as ladyfinger) cooked with ginger, chopped onion with tomato masala sauce.

14

baigan bhunna

cubes of fresh purple eggplant (also known as brinjal) cooked with onion, garlic, ginger and tomatoes, mango powder and garam masala in a creamy sauce.

16

bagarey baigan hydrabadi style

a traditional hydrabadi dish made with whole baby aubergines (miniature eggplant) in a rich tangy ground peanut sauce with fresh coconut, mustard seeds, curry leaves plus about 30 different herbs and spices.

14

brinjal bharta

eggplant roasted in our tandoor offers a perfect, smoky flavor. the skinless eggplant is filled with green chilies, peas, onions, fresh tomatoes and chopped garlic and seasoned with pomegranate powder and freshly ground spices and garnished with chopped coriander leaves and tomatoes.

15

kofta zafrani

dumplings of paneer cheese, mashed potatoes, graham flour and nuts simmered in a saffron flavored curry sauce.

14

banarasi aloo gobi

garden fresh cauliflower and potatoes cooked with a touch of ginger, turmeric powder, cumin, black pepper onions and our special mix of spices then infused with fresh aromatic curry leaves or coriander leaves.

13

aloo mutter

cubes of seasoned potatoes and peas cooked in traditional avadhi (north indian) style and sautéed with nigella (onion seeds) and cumin seeds.

14

mutter paneer awadhi

perfect combination of peas and tender cubes of home made paneer cheese sautéed with onions,

ginger and
garlic paste then slowly cooked with tomatoes, cinnamon sticks, bay leaves in a light creamy sauce
topped with
fresh coriander leaves.

jeera aloo
potato sautéed with cumin seeds.

dum prawn biryani
fragrant basmati rice cooked with the chef's special masala dum style. "dum" is a method of cooking
by locking
in the steam for a longer period of time that enhances the flavors of rice.

gosht dum biryani
fragrant basmati rice cooked with tender cubes of boneless lamb and whole spices.

dum murg biryani
basmati rice cooked with boneless pieces of chicken, fresh vegetables, freshly ground spices, nuts.

kashmiri mutter pulao
basmati rice cooked with the chef's special masala, cumin seeds and fresh peas.

subzi pulao
a colorful combination of mixed vegetables and aromatic basmati rice cooked dum style.

lemon rice

12

rice

price

items

19

16

14

12

12

12

south indian specialty of basmati rice flavored with lemon, curry leaf, mustard seed and peanuts.

breadbaked fresh to order in our tandoor oven

price

items

rogni naan
plain naan bread

3

nawabi naan
stuffed with cashews, coconut and raisins.

6

lucknawi cheese naan
stuffed with home made paneer, jalapeno peppers and fresh coriander.

6

garlic naan
naan topped with freshly chopped garlic and coriander.

6

onion kulcha naan
naan baked with onions, coriander and spices.

6

keema naan
stuffed with ground lamb, spices and fresh coriander.

6

tandoori roti
unleavened bread made in our tandoori oven.

3

paratha

5

choice of; plain, mint or lachcha paratha (many layers).

5

aloo paratha
paratha stuffed with spiced potato mixture.

4

poori (2 pc) or plain paratha & bhatura (1pc)

sides

price

items

3.50

basmati rice

1.50

raita

1

pappad

3

desi salad

homemade desserts

price

items

5

mango kulfi
homemade ice cream with mango and pistachios



kheer
rice pudding cooked with milk and nuts.

gulab jamun
rose water dumpling with pistachio in sweet saffron syrup

desi salad

