

APPETIZERS

- Papadam.....\$2.00**
Lightly Sun-Dried Lentil Wafers
- Samosa (3 pieces).....\$3.99**
Crisp and spiced vegetable puffs filled with potatoes and peas lightly spiced.
- Veggie Pakora.....\$3.99**
Mixed veggie coated with garbanzo batter with spices and then deep fried.
- Chicken Pakora.....\$4.50**
Crispy Boneless Chicken with garbanzo batter with spices and then deep fried.

SUCCULENT MEAT CURRIES

A wondrous mixture of exotic spices, its flavor depends on how well the spices are balanced in a simmering broth of onions, ginger, garlic, and ripe tomatoes.

- 1.) Chicken Tikka Masala.....\$6.99**
King of Curries! Tender morsels of boneless chicken breast marinated in a blend of freshly ground herbs, baked over charcoal, then cooked in the chef's special masala sauce. Signature Dish!
- 2.) Chicken Korma.....\$5.99**
Made with succulent chicken delicately flavored with saffron and gently simmered in a blend of yogurt and selected spices.
- 3.) Chicken Saag.....\$5.99**
A delectable combination of farm fresh spinach cooked in chef's special masala and brought to perfection in a blend of curried chicken.
- 4.) Chicken Vindaloo.....\$6.99**
Chicken curry cooked with potatoes and herbs in a hot curry sauce
- 5.) Chicken Karahi.....\$6.99**
Stir fried chicken with onions, ginger, and chilies with a blend of house spices.
- 6.) Chicken Jelfrozi.....\$6.99**
Cooked with fresh bell peppers, jalapenos, ginger, and chef's special blend of herbs and spices.
- 7.) Lamb Tikka Masala.....\$7.99**
King of Curries! Tender bites of boneless lamb marinated in a blend of freshly ground herbs, baked over charcoal, then cooked in the chef's special masala sauce. Chef's Signature Dish!
- 8.) Lamb Korma.....\$6.99**
Made with tender morsels of lamb, delicately flavored with saffron and gently simmered in a blend of yogurt and selected spices.
- 9.) Lamb Saag.....\$6.99**
The favorite dish of the Punjab. A combination of tender morsels of lamb cooked with garden fresh spinach, crisp coriander, and various aromatic herbs.
- 10.) Lamb Vindaloo.....\$7.99**
Lamb Curry cooked with potatoes and herbs in a hot curry sauce
- 11.) Keema Aloo.....\$6.99**
Ground beef cooked with onions, garlic, ginger, and potatoes.
- 12.) Goat.....\$9.99**
Goat cooked with onions, ginger, and chilies with a blend of house spices.

TANDOORI CHARCOAL BARBEQUES

Supreme chicken breast cut butterfly style or wholesome leg portion. Lightly marinated in freshly ground spices, herbs, and lemon juice.

- 13.) Chicken Tandoore.... ..Leg \$3.50**
Breast \$3.99
"In the tandoor it is something different!" Traditional clay oven known best for the exquisite taste it gives to the meats and breads. We specialize in North Pakistani & Indian style of barbecuing.
- 14.) Chicken Tikka.....\$5.99**
The King of Tandoor! Tender morsels of boneless chicken breast marinated in a blend of freshly ground herbs and vinegar and gently skewered with tender loving care to bake over mesquite charcoals.
- 15.) Lamb Tikka.....\$7.99**
Tender bites of boneless lamb marinated and brought to delicious perfection in the clay oven. Chef's Signature Dish!
- 16.) Tandoori Lamp Chops.....\$11.99**
Chef's favorite! Rack of lamb is marinated and split in a blend of our fresh herbs and spices, cooked in the fiery tandoor. Chef's Signature Dish!
- 17.) Seekh Kabab.....\$2.50**
Ground beef blended with fresh onions with delicious herbs and freshly ground spices and tenderly cooked on charcoal with love.
- 18.) Chicken Seekh Kabab.....\$2.99**
Ground chicken blended with fresh onions with delicious herbs and freshly ground spices, and tenderly cooked on charcoal with love.

VEGETARIAN DELIGHTS

- 19.) Paneer Tikka Masala.....\$6.99**
Homemade cheese cooked with special tikka masala sauce.
- 20.) Saag Paneer.....\$5.99**
Spinach and homemade paneer (cheese) cooked with our exotic spices. Favorite dish of North and South India.
- 21.) Mixed Vegetables.....\$5.99**
An interesting and tasty variety of fresh vegetables, red ripe tomatoes, herbs, and spices stir-fried and left to simmer in their natural juice to bring out a rainbow of scrumptious flavors.
- 22.) Baigan Bharta.....\$5.99**
Garden fresh eggplant roasted in clay oven, cooked with slender bits of onions and tomatoes. Made rich with exotic North India spices.
- 23.) Saag Aloo.....\$5.99**
The pride of North Farmland, a wonderful combination of freshly picked spinach greens cooked with young potatoes and ksuri methic (Fenugreek). It is seductively tantalizing.
- 24.) Daal (Lentils).....\$4.99**
The lover of North and South, considered a poor man's food but found on every table, made rich with a variety of lentils stewed with cumin, garlic, and coriander. High in protein.
- 25.) Chana Masala.....\$4.99**
Chickpeas delicately cooked with a hint of garlic, ginger, and onions and caressed with the softness of tamarind and coriander leaves and homemade garm masala.
- 26.) Aloo Gobi.....\$5.99**
Cauliflower and potatoes cooked with chef's special herbs & spices.
- 27.) Bindi (Okra).....\$5.99**
Lady fingers cooked with onion, herbs & spices.

SEAFOOD DISHES

- 28.) Fish Masala.....\$8.99**
Chef Recommended - marinated in chef's own exotic recipe and cooked delicately.
- 29.) Prawn Masala.....\$9.99**
Jumbo Prawns cooked with chef's special Punjabi style sauce.

RICE DISHES

- 30.) Sindhi Biryani.....\$7.99**
Basmati rice and chicken cooked with exotic Sindhi spices with a touch of saffron.
- 31.) Lamb Biryani.....\$8.99**
Basmati rice and lamb cooked with exotic Sindhi spices with a touch of saffron.
- 32.) Goat Biryani.....\$11.99**
Basmati rice and goat cooked with exotic Sindhi spices with a touch of saffron.
- 33.) Vegetable Biryani.....\$6.99**
Basmati rice and vegetables cooked with exotic Sindhi spices.
- 34.) Shrimp Biryani.....\$10.99**
Basmati rice and shrimp cooked with exotic Sindhi spices with a touch of saffron.
- 35.) Rice.....\$1.99**
Aged basmati rice cooked in a rich stock of savory spices and brown onions and made aromatic with a touch of "Exotic Saffron."

BREADS

- Naan.....\$1.00**
Leavened bread freshly cooked in clay oven
- Garlic & Basil Naan.....\$1.99**
Naan topped with garlic and basil
- Onion Naan.....\$1.99**
Naan stuffed with onions
- Paneer Naan (Cheese).....\$2.99**
Naan stuffed with cheese cooked in clay oven
- Aloo Naan.....\$2.99**
Naan stuffed with potatoes cooked in clay oven
- Roti.....\$1.00**
Stoned whole wheat bread cook in clay oven

SIDE DISHES

- Raita.....\$1.00**
- Mango Chutney.....\$1.00**
- Mixed Pickles.....\$1.00**

DESSERTS

- Gulab Jamun (Caramelized milk balls).....\$2.50**
- Mango Ice Cream.....\$2.50**
- Kheer (Rice pudding).....\$2.50**

DRINKS

- Mango Lassi.....\$2.00**
- Chai (Tea) (with Meal, dine-in only).....Free**
- Soda (Coke, Diet Coke, Sprite, Fanta Orange).....\$1.00**

ASK ABOUT CHEF'S DAILY SPECIALS

*DISHES SERVED A LA CARTE
CATERING ALSO AVAILABLE