

APPETIZERS

- Papadam**.....\$ 1.50
Lightly Sun-Dried Lentil Wafers
- Samosa (2 big or 3 small 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**.....\$7.99
Made with tender morsels of lamb, delicately flavored with saffron and gently simmered in a blend of yogurt and selected spices.
- 9.) Lamb Saag**.....\$7.99
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 \$2.99
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 Tandoori! Tender morsels of boneless chicken breast marinated in a blend of freshly ground herbs and vinegar and gently skewed 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 Lamb 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

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