

APPETIZERS

ALL APPETIZERS SERVED WITH TAMARIND & MINT CHUTNEY

VEGETABLE SAMOSA (2PCS) <i>Traditional Indian fried white flour patty stuffed with spiced potatoes & green peas.</i>	3.00
VEGETABLE PAKORA <i>Chopped cauliflower, onions, potatoes & spinach in chick pea batter & fried.</i>	3.00
PANEER PAKORA <i>Homemade cheese in chick pea batter & fried.</i>	3.00
ONION BHAJIA <i>Rings of onions mixed in chick pea batter & fried.</i>	3.00
CHICKEN PAKORA <i>Delicately spice boneless chicken breast fritters.</i>	5.00
CHANE KI CHAT <i>Chickpeas, potatoes, chopped cucumber & onions in tamarind & mint chutney.</i>	3.00
VEGETABLE APPETIZER <i>Combination of vegetable samosa, pakora, paneer pakora & onion bhajia.</i>	6.00
COMBINATION APPETIZER <i>Combination of vegetable samosa, pakora, paneer pakora, chicken pakora & seekh kebab.</i>	7.00

SOUP

DAL SOUP <i>A traditional lentil soup.</i>	2.50
MULGATAWNY SOUP <i>Delicately spiced chicken & lamb soup.</i>	3.00

SALADS

KACHOOMBAR SALAD <i>Diced tomatoes, cucumbers, bell peppers & onions in homemade dressing.</i>	2.00
GARDEN SALAD <i>Sliced red onions, tomatoes, cucumbers & lettuce.</i>	2.50

CONDIMENTS

PAPDUM (2PCS) <i>Hot and crispy lentil wafers.</i>	1.25
ACHAAR <i>Hot and spicy Indian mixed pickle.</i>	2.00
MANGO CHUTNEY <i>Sweet and spicy mango relish from India.</i>	2.00
RAITA <i>Cool homemade yogurt with grated cucumbers & carrots.</i>	2.50
DAHI <i>Plain homemade yogurt.</i>	2.00

INDIAN BREADS

ROTI <i>Plain whole wheat bread.</i>	1.50
NAN <i>Traditional white flour bread.</i>	1.75
GARLIC NAN <i>Nan with a garlic touch.</i>	2.25

PARATHA <i>Layered whole wheat bread topped with melted butter.</i>	2.50
ONION KULCHA <i>Nan stuffed with mildly spiced onions.</i>	2.50
PANEER KULCHA <i>Nan stuffed with homemade cheese and onions.</i>	3.00
POORI (2) <i>Whole wheat deep fried light fluffy bread.</i>	3.00
CHICKEN NAN <i>Nan with mildly spiced minced marinated chicken breast.</i>	3.00
PANEER PARATHA <i>Whole wheat bread stuffed with homemade cheese and onions.</i>	3.50

RICE SPECIALITIES

SERVED WITH RAITA

RICE PULLAO <i>Lightly fried basmati rice with green peas, a touch of cumin seeds & nuts.</i>	5.95
VEGETABLE BIRYANI <i>Aromatic rice flavored with garden fresh vegetables & nuts.</i>	8.95
CHICKEN BIRYANI <i>A mughlai dish prepared with boneless chicken, basmati rice, nuts & raisins.</i>	9.95
LAMB BIRYANI <i>A mughlai dish prepared with basmati rice, lamb, nuts & raisins.</i>	11.50
SHRIMP BIRYANI <i>Basmati rice sautéed with shrimp, nuts & raisins.</i>	12.50
HOUSE OF INDIA NAWABI BIYANI <i>Basmati rice sautéed with shrimp, lamb, chicken & vegetables in a delicate blend spices & nuts delicate blend spices & nuts.</i>	13.50

SPICED OR SPICY DOES NOT MEAN "HOT" WE CAN PREPARE FOOD MILD TO HOT TO SUIT YOUR TASTE

FROM OUR CLAY OVEN (TANDOOR)

ALL DISHES SERVED ON A BED OF BELL PEPPERS, ONIONS, LEMON, WEDGES & SERVED WITH BASMATI RICE

THE TANDOOR is a traditional Indian style Clay Oven shaped like a huge jar. The inside is lined with smooth clay & the outside is heavily insulated for the purpose of making breads. The pit itself is used for roasting meat. Tandoor is fired by charcoal, heating in sides to 180 degrees, creating a sealed heat. Breads, seafood & meats cooked in tandoor retain their natural juices & flavors. All fat & skin is carefully removed from meat and poultry prior to cooking.

CHICKEN TANDOORI <i>Chicken marinated in yogurt & tandoori spices grilled over charcoal in tandoor.</i>	9.50
CHICKEN TIKKA <i>Cubes of boneless chicken breast marinated in yogurt, herbs & spices roasted in tandoor.</i>	10.50
CHICKEN GINGER KABAB <i>Tender cubes of chicken breast marinated with ginger, yogurt herbs & spices grilled in tandoor.</i>	10.95
SEEKH KABAB <i>Ground lamb with finely chopped onions, herbs & spices roasted on skewers in tandoor.</i>	11.95
BOTI KABAB <i>Tender morsels of lamb marinated with our special recipe & broiled over charcoal in tandoor.</i>	12.50
PRAWN KABAB <i>Jumbo shrimp marinated in yogurt, ginger, paprika, herbs, broiled in perfection in the clay oven.</i>	13.50
CHEF'S SPECIAL <i>Combination of chicken tandoori, chicken tikka, seekh/boti/prawn kebab.</i>	14.50

SEAFOOD

FISH CURRY <i>Cod fish cooked in curry sauce & mild spices.</i>	10.50
GOA FISH <i>Cod fish cooked in combination of creamed tomato sauce, coconut, herbs & spices</i>	11.95
FISH VINDALOO <i>Cod fish & potatoes cooked in hot and tangy curry sauce.</i>	11.95
SHRIMP CURRY <i>Shrimp cooked in curry sauce.</i>	11.95
SHRIMP VINDALOO <i>Shrimp & potatoes cooked in hot, tangy curry sauce (super hot dish)</i>	11.95
SHRIMP SAAG <i>Shrimp cooked with creamed spinach lightly seasoned with herbs & spices.</i>	11.95
SHRIMP DO PIAZA <i>Shrimp cooked with fresh bell peppers, onions, tomatoes, ginger & mild spices.</i>	12.50
SHRIMP KORMA <i>Shrimp in a creamed sauce with nuts & herbs.</i>	13.50
SHRIMP TIKKA MASALA <i>Marinated shrimp roasted in tandoor prepared in a creamy fresh tomato sauce with spices.</i>	13.50

CHICKEN DELIGHTS

CHICKEN CURRY <i>Boneless chicken cooked in curry sauce.</i>	9.50
CHICKEN MAKHNI <i>Boneless chicken tandoori cooked in butter, fresh tomato sauce & herbs.</i>	10.50
CHICKEN SAAG <i>Boneless chicken prepared with creamed spinach in mild spices.</i>	10.50
CHICKEN SABZI <i>Boneless chicken cooked with garden fresh vegetables in mild spices.</i>	10.50
CHICKEN VINDALOO <i>Boneless chicken & potatoes in a hot, tangy curry sauce. (super hot dish.)</i>	10.50
CHICKEN KORMA <i>Boneless chicken cooked in creamy sauce & nuts with a selection of mild spices & herbs</i>	10.95
CHICKEN KRAHI <i>Delicately spiced boneless chicken stir fried in a krahi (Indian wok) with fresh tomatoes, onions, ginger, bell peppers & spices. (Recommended)</i>	10.95
CHICKEN TIKKA MASALA <i>Marinated boneless chicken breast roasted in the clay oven & sautéed in a creamy tomato sauce with oriental spices. (Simply fantastic)</i>	11.95

LAMB SPECIALITIES

LAMB CURRY <i>Lamb cooked in a curry sauce</i>	10.95
LAMB DAL <i>Cubes of lamb & lentils sautéed in butter, onions, fresh tomatoes & mild spices.</i>	10.95
ROGAN JOSH <i>Lean lamb cubes cooked in yogurt & curry sauce</i>	11.50
LAMB SAAG <i>A delicacy of lamb & creamed spinach in herbs & spices.</i>	11.95
LAMB VINDALOO <i>Lamb & potatoes cooked in hot & tangy curry sauce. (Super hot dish)</i>	11.95
LAMB KORMA <i>Tender cubes of lamb cooked in a creamed sauce with cashews, almonds & raisins.</i>	12.50

KRAHI LAMB *Lamb stir-fried with fresh tomatoes, onions, ginger & bell pepper in a krahi (Indian wok) with herbs & spices.* **12.50**

BOTI KABAB MASALA *Marinated lamb broiled in tandoor cooked in creamy tomato sauce & spice.* **12.50**

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VEGETARIAN DISHES

DAL MAKHNI *Lentils with freshly ground spices sautéed in butter, onions & fresh tomatoes.* **7.50**
MIX VEGETABLES *Garden fresh different vegetables sautéed in a flavorful sauce.* **7.95**
ALU MATAR *Green peas & potatoes cooked in curry sauce with mild spices.* **7.95**
CHANA ALU *Chick peas & potatoes cooked in a curry sauce with fresh tomatoes & onions.* **7.95**
ALU GOBI *Stir fried cauliflower & potatoes steamed with onions, fresh tomatoes & spices.* **7.95**
CHANA MASALA *Chick peas steamed with tomatoes, onions, ginger, garlic & freshly ground spices.* **7.95**
ALU CURRY *Potatoes cooked in curry sauce with mild spices.* **7.95**
CHANA PALAK *Chick peas & creamed spinach cooked with onions, ginger, garlic & freshly ground spices.* **8.50**
MATAR PANEER *Homemade cheese & green peas cooked in mildly spiced gravy.* **8.50**
PALAK PANEER *Spinach & homemade cheese cooked in light cream sauce & herbs.* **8.50**
VEGETABLE KORMA *Mixed vegetables in a mild cream sauce with nuts & herbs.* **8.50**
MALAI KOFTA *Vegetable balls with homemade cheese in a mildly spiced creamy tomato sauce.* **8.50**
BHINDI MASALA *Diced baby okra sautéed with fresh tomatoes, onions, gingers & herbs.* **8.50**
BAINGAN BHARTA *Eggplant roasted in clay oven, mashed, lightly creamed & sautéed in fresh chopped tomatoes, onions, ginger & mild spices.* **8.50**
PANEEER MAKHNI *Homemade cheese in butter, tomato sauce & mild spices.* **8.95**
PANEER-DO-PIAZA *Homemade cheese cooked with fresh bell peppers, tomatoes, onions, ginger & mild spices.* **8.50**

DESSERT

GULAB JAMUN *Deep fried cheese balls soaked in syrup. Served warm.* **2.50**
KHEER *A royal dessert made from long grain basmati rice, milk & nuts. Served cold.* **2.50**
KULFI *Homemade milk ice cream with pistachios & almonds.* **2.75**
MANGO ICE CREAM *Homemade Indian style mango flavored ice cream.* **2.75**
RAS MALAI *Homemade cheesecake in sweet thickened milk flavored with rosewater & pistachio.* **3.00**

