

—Flavor of India Specialties—

CHICKEN CURRY OF THE DAY GF

These curries are cooked in the traditional Indian style. We prepare a fresh curry daily. **14.95**

MASALA DOSA GF

A very popular south Indian crispy crepe made with rice and lentil flour, filled with spiced potatoes. Served with samber (lentil soup) and a side of coconut chutney. **12.95**

CHICKEN OR LAMB OR ALOO GOBI FRANKIE

Chicken or Lamb masala or Cauliflower, potatoes, chili and spices cooked with fresh herbs and spices, wrapped in a homemade egg washed tortilla (roti) with two chutney and onions. **13.95/16.95/12.95**

—Lunch Specials—

LUNCH SALAD - SERVED WITH HALF ONION NAAN

Choice of: Veggie Paneer, Boneless Tandoori Chicken, Fresh Fish of the Day, or Shrimp on bed of romaine lettuce, tofu, paneer, mushroom, romaine lettuce, tomatoes, cucumber and dusting of Sev (chickpea noodles). Tossed with homemade cumin cilantro dressing. **12.95/15.95**

***** Most Curry and Tandoori Lunches Served with dal of the day, rice, naan and salad.*****

VEGETARIAN LUNCH

Your choice of any one vegetable from our vegetarian entrees menu. **12.95**

CHICKEN MAKHNI LUNCH

Boneless tan chicken cooked with garlic, ginger, tomatoes saffron, in a touch of creamy sauce. **13.95**

KORMA LUNCH

Chicken or lamb prepared with raisins, nuts, onion, tomato, ginger, garlic, and creamy sauce. **13.95**

CURRY LUNCH

Choice of Boneless Chicken curry, Lamb or Chicken Curry of the Day. **13.95**

MASALA LUNCH (Choice of One)

Lamb Boti Masala, Chicken Tikka Masala, Fresh Fish of the Day or Shrimp, served with a tomato, fenugreek, saffron sauce. **15.95/12.95/15.95/15.95**

VINDALOO LUNCH (Hot and Spicy)

Choice of boneless chicken or lamb, shrimp, with potatoes prepared in a spicy sauce. Made with tomatoes, onions, garlic, ginger, lime juice and chili. **13.95/15.95**

SEAFOOD CURRY LUNCH

Fresh fish of the day or shrimp prepared with onion, ginger, garlic, tomato and coconut milk. **15.95**

TANDOORI LUNCH (Choice of One)

Tandoori Chicken, Chicken Tikka, Mirchi Tikka, Tandoori Fish or Tandoori Shrimp cooked in a clay oven marinated with homemade sauces, garlic, ginger, cilantro and spices. **13.95/15.95**

KABOB LUNCH

Lamb Boti Kabob (marinated bonless lamb) or Seekh Kabob (minced lamb on skewer). **15.95**

CHICKEN OR LAMB FRANKIE LUNCH

Chicken or Lamb cooked with fresh herbs and spices, wrapped in a homemade egg washed tortilla (roti) mixed with two chutney, onions and comes with salad and raita **13.95/15.95**

ALOO GOBI FRANKIE LUNCH

Cauliflower, potatoes, chili and spices stuffed in a homemade egg washed tortilla (roti) mixed with two chutneys and marinated onions and comes with salad and raita **13.95**

—Shahi Dabat—

**Royal invitation (Combination Plate)
(Dinner for one) MON-THU**

includes one vegetarian choice :- saag Paneer, shahi paneer, aloo gobi, chana masala, aloo matter and comes with rice, naan.

CURRY THALI

Choice of one: Chicken Curry, Chicken Tikka Masala, Lamb tikka Masala, or Lamb Curry. **20.95**

TANDOORI THALI

Choice of: Tandoori Chicken, Chicken Tikka, Mirchi Tikka, Lamb Boti Kabob, or Skeeh Kabob. **20.95**

RACK OF LAMB THALI

Rack of Lamb. **27.95**

SEAFOOD THALI

Choice of: Fish Curry, Tandoori Fish, or Tandoori Shrimp. **23.95**

—Side Orders—

LENTIL PAPADAM V-GF

Stone-ground lentil crackers flavored with black pepper and cumin. Toasted in the tandoor. **1.95**

KACHUMBER V-GF

Chopped cucumber, onions, fresh cilantro with a splash of lime. **4.75**

RAITA GF

Homemade yogurt with grated cucumber and spices. **4.75**

CHUTNEY V-GF

A variety of Indian dips to spice up your appetite. (Choice of one) **1.95**

ACHAAR V-GF

Traditional Indian vegetable mixed pickle. **1.95**

—Desserts—

KHEER GF

Indian rice pudding made in the traditional way with the flavor of green cardamom. **4.95**

GAJJAR HALWA

Carrot pudding made with golden raisins and almonds. **4.95**

GULAB JAMUN

Round dumplings prepared with powdered milk and refined flour. Served with rose water and sugar syrup, topped with coconut crumbs. **4.95**

KULFIS - homemade ice cream GF

Mango, Ginger, Pistachio, Chocolate. **4.95**

—Drinks—

nimbu panni (homemade sparkling lemonade with ginger), spiced iced tea, masala chai, herbal tea, green tea, coffee, original ginger brew honey **3.00**

lassi (yogurt shake): mango lassi, sweet lassi, salty lassi **3.50**

orange juice, grape juice **3.00**

sparkling mineral water, still mineral water, coke, diet coke, 7-up **2.50**

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We proudly use only the freshest, highest quality ingredients, including hormone-free, antibiotic-free meats and we do not add MSG or any preservatives or artificial colorings in our foods.

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Appetizers

DHAI PAPRI

Crisp homemade chips topped with chickpeas, onions, potatoes, spice mix yogurt, and sev (homemade chickpea crispy noodles), tamarind chutney and light chili chutney. **7.95**

SEV PURI V

Crisp homemade wheat wafers topped with onions, potatoes, light chili chutney, tamarind chutney and sprinkled with sev (homemade chickpea crispy noodles). **7.95**

SAMOSA V

Stuffed with potatoes, peas, spices and herbs with a side of tamarind chutney. This vegetarian turnover is the most popular snack throughout India. **5.00**

BEGAN SALAD GF

Owner/Chef Darshan's Favorite

Sautéed Japanese eggplant topped with a seasoned tomato sauce and ginger garlic yogurt. **7.95**

BHEL PURI V

Made from puffed rice, potatoes garnished with cilantro. India's most popular railway snack. **7.95**

RAVA IDLI

Made with Semolina ground rice and lentils, served with Sambar (lentil soup) and coconut chutney. Very good choice for appetizer. **6.95**

UTTAPAM

A popular south Indian semolina griddlecake. Topped with onion, fresh tomatoes, light green chili and cilantro. Served with coconut chutney. **8.95**

VEGETARIAN PAKORA V-GF

Spinach, cauliflower, potato fritters served with homemade sweet tomato chutney. **8.95**

CHUTNEY SAMPLER V

Three homemade chutneys of the day. Served with wheat flour chips. **6.95**

ONION BHAJI V

Onion fritter seasoned with ginger and spices. **8.95**

ALOO TIKKI V-GF

Indian potato pancake topped with chopped onions, tamarind and green chili chutney. **8.95**

CHICKEN PAKORA GF

Marinated all white chicken fritters. Served with homemade sweet tomato chutney. **10.95**

SHRIMP PAKORA GF

Shrimp marinated with ginger, light green chili and cilantro. **12.95**

FISH PAKORA GF

Fresh fish of the day. Marinated and served with sweet tomato chutney. **12.95**

Soups and Salads

FRESH GREEN SALAD

Spring mix Salad, cucumber, and tomatoes, choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing. **7.95**

VEGETARIAN SOUP V-GF

Mixed vegetables and lentils with ginger, chili, tomato and cilantro. **6.95**

MULLIGATAWNY SOUP GF

Choice of Chicken or Veggie soup made with lentils, rice and coconut milk, lightly spiced and garnished with cilantro. **8.95**

CHICKEN SOUP GF

Flavored with onion, ginger, garlic and spices with basmati rice, spinach leaves, garnished with tomato and cilantro. **7.95**

VEGI PANEER SALAD GF

Mushroom, paneer, mix Spring Green Salad, cucumber, tomatoes and onion. Tossed with choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing. **12.95**

TANDOORI CHICKEN SALAD GF

Tandoori chicken tikka, mushrooms and paneer on a bed of Spring Green Salad, cucumber, tomatoes, onions, a dusting of sev, choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing. **13.95**

Dinner for Two

(Complete dinner comes with rice and naan Bread)

VEGETARIAN DINNER FOR TWO

Two pieces of samosas, salad, choice of two Full vegetarian entree, rice, naan, any dessert to share. **43.95**

FOI DINNER FOR TWO

Two pieces of samosas, salad, choice of one chicken tikka, chicken tikka masala, lamb korma, chicken korma, choice of one full vegetarian entree, choice of any dessert to share. **47.95**

Vegetarian Entrees

DAL OF THE DAY V-GF

We offer a different lentil every day. **10.95**

BHINDI BHAJI V-GF

Okra cooked with onions, ginger, tomatoes, chilies and spices **13.95**

MIXED VEGETABLE SABZI V-GF

Cauliflower, carrots, potatoes and green peas. Sautéed with onions, ginger and green chills. **12.95**

SAAG ALOO OR SAGG TOFU V-GF

Pureed spinach leaves and bite-sized potatoes or tofu sautéed with onions, ginger and green chills. **12.95**

SAAG PANEER GF

Pureed spinach leaves, and cubes of paneer, cooked with onions, ginger and green chills. **13.95**

ALOO GOBI V-GF

Cauliflower and potatoes, sautéed with fresh tomatoes, ginger, green chili and ground coriander. **12.95**

ALOO MATTER V-GF

Potatoes and green peas prepared with tomatoes, green chili, ginger and herbs. **12.95**

CHANA MASALA V-GF

Indian chickpeas prepared in the northern Indian style with onion, ginger garlic and fresh tomato. **12.95**

MAKHNI PANEER GF

Paneer and mushrooms cooked in a fresh tomato saffron sauce. Paneer is a homemade farmer's cheese. **13.95**

TIKKA MASALA GF

Tofu or Panner cooked with fresh tomatoes saffron sauce and methi (fenugreek) **13.95**

VEGETABLE KORMA GF (also Vegan Available)

Mixed vegetable cooked in fresh tomato, onion, ginger, garlic, saffron and fenugreek. **13.95**

MALAI KOFTA GF

Fresh ground vegetable balls cooked in fresh tomato, onion, ginger, garlic, saffron and fenugreek. **14.95**

SHAHI PANEER GF

Paneer, cooked with fresh tomatoes, ginger and garlic with fenugreek.

A traditional dish of the Punjab. 14.95

MIXED VEGETABLE CURRY GF

Mixed vegetable cooked with onion, ginger, garlic, tomatoes, saffron curry sauce with fenugreek. **13.95**

Vegetarian Thali

MON-THU

Two vegetarian choices :- saag Paneer, shahi paneer, aloo gobi, chana masala, aloo matter and comes with rice and naan. **19.95**

Tandoori Specialties

Cooked in a tandoor (clay oven) o a skewer served on a sizzler platter with grilled onions and mint yogurt cilantro chutney

TANDOORI CHICKEN GF

Chicken on the bone baked in tandoor. Marinated overnight in a mild yogurt Masala. **13.95**

CHICKEN TIKKA GF

Boneless chicken marinated in homemade sauce and variety of spices than grilled in our clay oven. **14.95**

MIRCHI TIKKA (Spicy) GF

Boneless tandoori cooked chicken marinated with spices, cayenne, and lime juice. **14.95**

TANDOORI FISH GF

Mildly marinated fresh fish of the day. Served with onion and tomato. **19.95**

TANDOORI SHRIMP GF

Jumbo shrimp mildly marinated with garlic, cilantro and black pepper. **19.95**

SEEKH KABOB GF

Minced lamb mixed with onion, green chili and herbs on skewer. **17.95**

LAMB BOTI KABOB GF

Mildly marinated boneless pieces of tender lamb. **17.95**

TANDOORI MIXED FLAVOR (For One) GF

An assortments of chicken tikka, tandoori chicken, seekh kabob, lamb boti, and tandoori shrimp. Served with naan bread. **22.95**

RACK OF LAMB GF

Rack of lamb mildly flavored with garlic, ginger, and spices served with rice of the day, kachumber

27.95

We proudly use only the freshest, highest quality ingredients, including hormone-free, antibiotic-free meats and we do not add MSG or any preservatives or artificial colorings in our foods

Curries

BONELESS CHICKEN CURRY GF

Boneless pieces of chicken prepared in a traditional sauce. Made from tomatoes, onions, garlic, ginger and fenugreek. **14.95**

CHICKEN TIKKA MASALA | Dolly Parton's Favorite | GF

Marinated, tandoor cooked boneless chicken, served with a tomato, fenugreek saffron sauce. **14.95**

BUTTER CHICKEN Most Popular choice GF

boneless chicken, prepared in butter, onion, tomatoes, ginger, garlic, and creamy sauce. **15.95**

MIRCHI TIKKA MASALA (Spicy) GF

Boneless tandoori cooked chicken marinated with spices, cayenne, and lime juice. Then prepared with a tomato, Fenugreek saffron sauce. **15.95**

LAMB CURRY GF

Boneless pieces of lamb prepared with tomato, onion, ginger, garlic and freshly ground spices. **17.95**

FISH CURRY OR SHRIMP CURRY GF

Fish or shrimp prepared with onion, ginger, ground mustard, cilantro and coconut milk. **19.95**

VINDALOO (Hot and Spicy) GF

Choice of Paneer, boneless chicken, lamb, or shrimp, with potatoes prepared in a spicy sauce.

Made with tomatoes, onions, garlic, ginger, lime juice and chili. **14.95/14.95/17.95/19.95**

TIKKA MASALA GF

Choice of one of the following: fresh fish of the day, shrimp or lamb prepared with a tomato fenugreek saffron sauce. **19.95/19.95/17.95**

KORMA GF

Choice of one of the following: boneless chicken, lamb or fish prepared with onion, tomato, ginger, garlic, and creamy sauce. **15.95/17.95/19.95**

Biryani

Our biryani's not a dum biryani its northern style

VEGITABLE BIRYANI GF

Mix vegetable cooked with rice, garlic, ginger and ground spices. **13.95**

CHICKEN OR LAMB BIRYANI GF

Boneless chicken or lamb cooked with rice, garlic, ginger and ground spices. **14.95/17.95**

SHRIMP OR FISH BIRYANI GF

Shrimp or fish cooked with rice, garlic, ginger and spices. **19.95**

Tandoori Bread

CHEESE NAAN

Naan stuffed with paneer served with a side of fruit chutney. **6.75**

CHILI NAAN

Made with white flour and green chili and cilantro. **4.25**

NAAN

Classic leavened bread made with white flour. **3.95**

GARLIC NAAN

Naan topped with chopped garlic and cilantro. **4.25**

ONION NAAN

Naan stuffed with finely chopped onion. **4.95**

PESHAWARI NAAN

Naan stuffed with paneer, raisins, nuts, served with a side of fruit chutney. **6.75**

TANDOORI ROTI

Whole wheat unleavened bread. **4.25**

CHAPATIS

Whole wheat bread cooked on an iron griddle and finished on an open flame. **4.95**

PRATHA

Whole wheat unleavened bread topped with butter. **5.95**

ALOO PRATHA

Whole-unleavened bread filled with spiced mashed potatoes, served with mint chutney. **6.75**

CHICKEN NAAN

Naan stuffed with tandoor-cooked marinated chicken served with sweet tomato chutney. **6.75**

Rice

RICE OF THE DAY V-GF

Basmati rice prepared with the chef's selection of vegetables. Made fresh daily. **4.95**

BASMATI RICE V-GF

Steamed imported basmati rice. **3.95**

BROWN RICE V-GF

Whole grain brown rice. **4.95**

V = Vegan GF = Gluten Free

(Price can change without any notice)