

# DINNER MENU

Please let your server know if you would like your dishes spicy.  
Please let us know if you have any food allergies or special dietary needs.

## Appetizers



**DHAI PAPRI** \$ 9.95

Crisp homemade chips topped with chickpeas, onions, potatoes, yogurt with spices and sev (Homemade chickpea crispy noodles), tamarind chutney and light chili chutney.



**SEV PURI** \$ 9.95

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



**SAMOSA** \$ 7.95

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



**BEGAN SALAD** \$ 9.95

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



**BHEL PURI** \$ 9.95

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



**VEGETARIAN PAKORA** \$ 10.95

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



**CHUTNEY SAMPLER** \$ 7.95

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



**ONION BHAJI** \$ 9.95

Onion fritter seasoned with ginger and spices.



**ALOO TIKKI** \$ 9.95

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



**CHICKEN PAKORA** \$ 11.95

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



**SHRIMP PAKORA** \$ 13.95

Shrimp cooked tempura, marinated with ginger, light green chilies and cilantro.



**FISH PAKORA** \$ 13.95

Fresh fish of the day. Cooked tempura, marinated and served with sweet tomato chutney.





# Soups and Salads



**FRESH GREEN SALAD** \$ 7.95  
Spring mix Salad, cucumber, and tomatoes, choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing.  
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**VEGETARIAN SOUP** \$ 8.95  
Mixed vegetables and lentils with ginger, chili, tomato and cilantro.  
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**MULLIGATAWNY SOUP** \$ 10.95/9.95  
Choice of Chicken or Veggie soup made with fresh tomatoes spinach, lentils, rice and coconut milk, lightly spiced and garnished with cilantro.  
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**CHICKEN SOUP** \$ 9.95  
Flavored with onion, ginger, garlic and spices with basmati rice, spinach leaves, garnished with tomatoes and cilantro.  
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**VEGI PANEER SALAD** \$ 13.95  
Mushroom, paneer, mix Spring Green Salad, cucumber, tomatoes and onion. Tossed with choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing.  
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**TANDOORI CHICKEN SALAD** \$ 14.95  
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.  
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**TANDOORI SEAFOOD SALAD** \$ 15.95  
Your choice of tandoori fish or shrimp, on a bed of Spring Green Salad, mushrooms, paneer, cucumber, tomatoes, onions, a dusting of sev choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing.  
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# Tandoori Specialties

Cooked in a tandoor (clay oven) on a skewer served on a sizzler platter with grilled onions and mint yogurt cilantro chutney.  
\*We do not use artificial coloring in our tandoori items  
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.



**TANDOORI CHICKEN** \$ 16.95  
Marinated overnight in a mild yogurt Masala chicken on the bone baked in tandoor.  
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**CHICKEN TIKKA** \$ 17.95  
Boneless chicken marinated in homemade spice mix and then grilled in our clay oven.  
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**MIRCHI TIKKA** \$ 18.95  
Up Boneless tandoori cooked chicken marinated with spices, cayenne and lime juice.  
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**TANDOORI FISH** \$ 21.95  
Mildly marinated fresh fish of the day. Served with onion and tomato.  
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**TANDOORI SHRIMP** \$ 21.95  
Jumbo shrimp mildly marinated with garlic, cilantro and black pepper.  
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**SEEKH KABOB** \$ 19.95  
Minced lamb mixed with onion, green chilies and herbs on a skewer.  
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**LAMB BOTI KABOB** \$ 19.95  
Mildly marinated boneless pieces of tender lamb.  
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**TANDOORI MIXED FLAVOR** \$ 24.95  
(For One)  
An assortment of chicken tikka, tandoori chicken, seekh kabob, lamb boti, and tandoori shrimp. Served with naan bread.  
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**RACK OF LAMB** \$ 29.95  
Rack of lamb mildly flavored with garlic, ginger, and spices. Served with rice of the day and kachumber salad.  
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# Flavor of India Specialties



**BUTTER CHICKEN** \$ 18.95  
Marinated tandoor cooked boneless chicken, prepared in butter, onion, tomatoes, ginger, garlic, and creamy sauce.  
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**CHICKEN CURRY OF THE DAY** \$ 18.95  
These curries are cooked in the traditional Indian style. We prepare a fresh curry daily.  
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**MASALA DOSA** \$ 14.95  
A very popular south Indian crispy crepe made with rice and lentil flour, filled with spiced potatoes. Served with sambar (lentil soup) and a side of coconut chutney.  
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**SAAG** \$ 19.95/17.95/19.95  
Choice of boneless lamb, chicken, or shrimp. cooked with onions, ginger, puree spinach leaves, and light green chilies.  
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# Vindaloo

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**SPICY** \$ 17.95/19.95/19.95

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

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# Frankie’s

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A VERY POPULAR BOMBAY SPECIALTY



**CHICKEN OR LAMB FRANKIE** \$ 15.95/17.95

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

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**ALOO GOBI FRANKIE** \$ 15.95

Cauliflower, potatoes, with fresh herbs and spices stuffed in a homemade egg washed tortilla with two chutneys and marinated onions.

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# Biryani’s

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RICE-BASED FOOD

Punjabi Style \* Our biryani’s is not a dum biryani, it is northern style.



**VEGETABLE BIRYANI** \$ 15.95

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

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**CHICKEN OR LAMB BIRYANI** \$ 16.95/17.95

Boneless chicken or lamb cooked with rice, garlic, ginger and ground spices.

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**SHRIMP OR FISH BIRYANI** \$ 19.95

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

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# Tandoori Breads

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**CHEESE NAAN** \$ 6.95  
Naan stuffed with paneer served with a side of chutney.  
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**CHILI NAAN** \$ 4.95  
Made with white flour and green chili and cilantro.  
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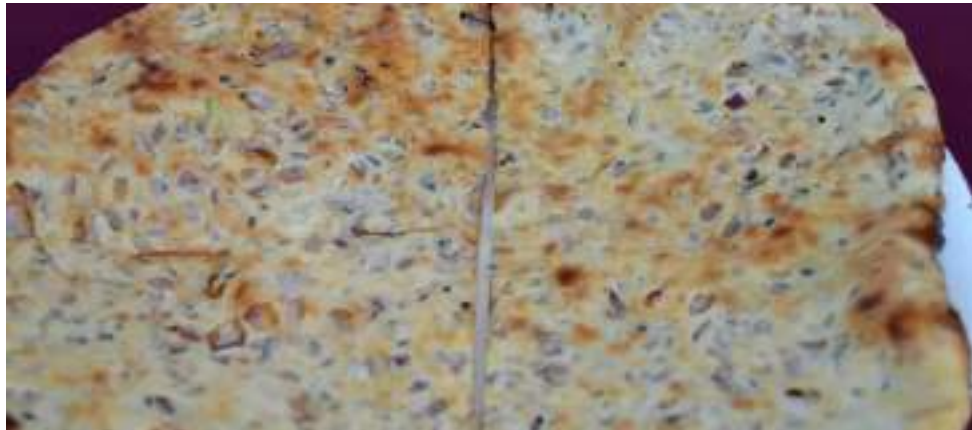
**NAAN** \$ 3.95  
Classic leavened bread made with white flour.  
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**GARLIC NAAN** \$ 4.95  
Naan topped with chopped garlic and cilantro.  
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**ONION NAAN** \$ 4.95  
Naan stuffed with finely chopped onion.  
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**PESHAWARI NAAN** \$ 6.95  
Naan stuffed with paneer, raisins, nuts, served with a side of chutney.  
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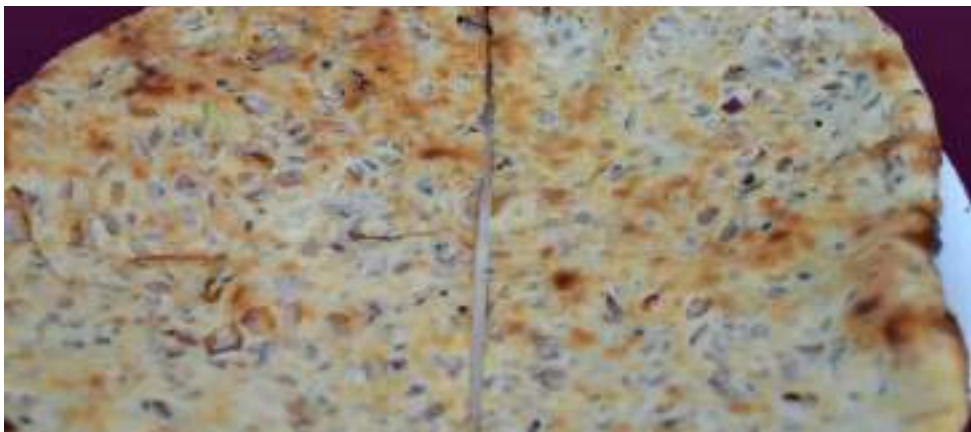
**TANDOORI ROTI** \$ 4.95  
Whole wheat unleavened bread.  
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**CHAPATIS** \$ 4.95  
Whole wheat unleavened bread cooked on an iron griddle and finished on an open flame.  
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**PRATHA** \$ 5.95  
Whole wheat unleavened bread topped with butter.  
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**ALOO PRATHA** \$ 6.75  
Whole wheat unleavened bread filled with spiced mashed potatoes, served with mint chutney.  
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**CHICKEN NAAN** \$ 7.75  
Naan stuffed with tandoor-cooked marinated chicken served with sweet tomato chutney.  
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# Rice



**RICE OF THE DAY** \$ 4.95  
Basmati rice prepared with the chef's selection of vegetables. Made fresh daily.  
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**BASMATI RICE** \$ 3.95  
Steamed imported basmati rice.  
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**BROWN RICE** \$ 4.95  
Whole grain brown rice.  
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# Side Orders



**LENTIL PAPADAM** \$ 1.95  
Stone-ground lentil crackers flavored with black pepper and cumin. Toasted in the tandoor.  
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**KACHUMBER** \$ 4.75  
Chopped cucumber, onions, fresh cilantro with a splash of lime.  
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**RAITA** \$ 4.75  
Homemade yogurt with grated cucumber and spices.  
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**CHUTNEY** \$ 1.95  
A variety of Indian dips to spice up your appetite. Choice of one. Please ask your server.  
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**ACHAAR** \$ 1.95  
Traditional Indian vegetable mixed pickle.  
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# Vegetarian Entrees



**DAL OF THE DAY** \$ 14.95  
We offer a different lentil every day.  
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**BHINDI BHAJI** \$ 16.95  
Okra cooked with onions, ginger, tomatoes, chilies and spices.  
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**MIXED VEGETABLE SABZI** \$ 16.95  
Cauliflower, carrots, potatoes and green peas. Sautéed with onions, ginger and green chilies.  
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**SAAG ALOO OR SAAG TOFU** \$ 16.95




Pureed spinach leaves and mustard green, bite-sized potatoes or tofu sautéed with onions, ginger and green chilies.



**SAAG PANEER** \$ 16.95




Pureed spinach leaves, and mustard green, cubes of paneer, cooked with onions, ginger and green chilies.



**ALOO GOBI** \$ 16.95




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



**ALOO MATTER** \$ 15.95




Potatoes and green peas prepared with tomatoes, green chill, ginger and herbs.



**CHANA MASALA** \$ 16.95



Indian chickpeas prepared in the northern Indian style with onion, ginger, garlic and fresh tomatoes.



**MAKHNI PANEER** \$ 17.95




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



**TOFU TIKKA MASALA** \$ 16.95



Tofu cooked with fresh tomatoes saffron sauce and methi (fenugreek).



**VEGETABLE KORMA** \$ 16.95




Mixed vegetable cooked with, cooked in fresh tomato, onion, ginger, garlic, saffron, cream and fenugreek.



**MALAI KOFTA** \$ 17.95




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



**SHAHI PANEER** \$ 17.95

Paneer, cooked with fresh tomatoes, ginger and garlic with cream and fenugreek. A traditional dish of the Punjab.



**MIXED VEGETABLE CURRY** \$ 16.95




Mixed vegetable cooked with onion, ginger, garlic, tomatoes and touch of cream saffron curry sauce with fenugreek.






**BEGAN BHARTHA** \$ 16.95

A puree of tandoor-baked eggplant, sautéed onions, fresh tomatoes, ginger and chilies.

**PANEER VINDALOO** \$ 17.95

Paneer, with potatoes prepared in a spicy sauce. Made with fresh tomatoes, onions, garlic, ginger, lime juice and green chili.

# Shahi Dabat

ROYAL INVITATION  
Complete dinner thali specials for one, Mon-Thurs.

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



# Combination Platters



**VEGETARIAN THALI** \$ 21.95  
Choice of two Veggie entrees: saag paneer, shah paneer, aloo gobi, chana masala, aloo mattar and comes with rice and naan.

**NON VEGGIE THALI**  
Choice of one veggie and one meat dish  
Choice of One: saag paneer, shahi paneer, aloo gobi, aloo mattar, chana masala and includes nice naan. Your meat choices below.



**CURRY THALI** \$ 22.95  
Choice of one: Chicken Curry, Chicken Tikka Masala, Lamb tikka Masala, or Lamb Curry.



**TANDOORI THALI** \$ 22.95  
Choice of: Tandoori Chicken, Chicken Tikka, Mirchi Tikka, Lamb Boti Kabob, or Skeeh Kabob.



**RACK OF LAMB THALI** \$ 29.95  
Rack of Lamb.



**SEAFOOD THALI** \$ 25.95  
Choice of: Fish Curry, Tandoori Fish, or Tandoori Shrimp.



**VEGETARIAN DINNER FOR TWO** \$ 57.95  
Two pieces of samosas, salad, choice of two Full vegetarian entree, rice, naan, any dessert to share.



**FOI DINNER FOR TWO** \$ 59.95  
Two pieces of samosas, salad, choice of one :-chicken tikka, chicken tikka masala, or chicken korma, choice of one full vegetarian entree, rice, naan and dessert to share.



# Curries



**BONELESS CHICKEN CURRY** \$ 17.95  
Boneless pieces of chicken made from tomatoes, onions, garlic, ginger, fenugreek.



**CHICKEN TIKKA MASALA** \$ 17.95  
Marinated, tandoor cooked boneless chicken, cooked with a tomato fenugreek saffron sauce.



**MIRCHI TIKKA MASALA** \$ 18.95  
Boneless tandoori cooked chicken marinated with spices, cayenne, and lime juice. Served in a tomato, Fenugreek saffron sauce.







**LAMB CURRY** \$ 19.95  
Boneless pieces of lamb prepared with tomato, onion, ginger, garlic and freshly ground spices.  
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**FISH CURRY OR SHRIMP CURRY** \$ 19.95  
Fish or shrimp prepared with onion, ginger, ground mustard, cilantro and coconut milk.  
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**TIKKA MASALA** \$ Chicken 17.95 / Lamb 19.95 / Fish or Shrimp 19.95 / Paneer 17..95  
Choice of one of the following: fresh fish of the day, shrimp or lamb or Paneer prepared with a tomato fenugreek saffron sauce.  
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**KORMA** \$ Chicken 18.95 / Lamb 19.95 / Fish 19.95  
Choice of one of the following: boneless chicken, lamb or fish prepared with, onion, tomato, ginger, garlic in a cream sauce.  
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