

# TO GO MENU

## Flavor of India Specialties



### CHICKEN CURRY OF THE DAY \$ 18.95

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



### 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.



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

Chicken or Lamb cooked with fresh herbs and spices, wrapped in a homemade egg washed tortilla with two chutneys and marinated onions.



## Lunch Specials

### LUNCH SALAD - SERVED WITH HALF ONION NAAN \$ 12.95/15.95

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.



Most curry and tandoori lunches served with dal of the day, rice, naan and salad.

### VEGETARIAN LUNCH \$ 12.95

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



### CHICKEN MAKHNI LUNCH \$ 13.95

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



### KORMA LUNCH \$ 13.95

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



### CURRY LUNCH \$ 13.95

Choice of boneless chicken curry, lamb or chicken curry of the day.



### MASALA LUNCH \$ 15.95/12.95/15.95/15.95

(Choice of One)  
Lamb Boti Masala, Chicken Tikka Masala, Fresh Fish of the Day or Shrimp, served with a tomato, fenugreek, saffron sauce.



### VINDALOO LUNCH \$ 13.95/15.95

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



### SEAFOOD CURRY LUNCH \$ 15.95

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



### TANDOORI LUNCH \$ 13.95/15.95

(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.



### KABOB LUNCH \$ 15.95

Lamb Boti Kabob (marinated boneless lamb) or Seekh Kabob (minced lamb on skewer).



### CHICKEN OR LAMB FRANKIE LUNCH \$ 13.95/15.95

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.



### ALOO GOBI FRANKIE LUNCH \$ 13.95

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.



# Shahi Dabat

Royal invitation (Combination Plate)  
(Dinner for one) Monday-Thursday

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



## 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.



## Side Orders



## LENTIL PAPADAM

\$ 1.95

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



## KACHUMBER

\$ 4.75

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



## RAITA

\$ 4.75

Homemade yogurt with grated cucumber and spices.



## CHUTNEY

\$ 1.95

A variety of Indian dips to spice up your appetite. Choice of one. Please ask your server.



## ACHAAR

\$ 1.95

Traditional Indian vegetable mixed pickle.



# Desserts

---



## **KHEER** \$ 4.95

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



## **GAJJAR HALWA** \$ 4.95

Carrot pudding made with golden raisins and almonds.



## **GULAB JAMUN** \$ 4.95

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



## **KULFIS - HOMEMADE ICE CREAM** \$ 4.95

Mango, Ginger, Pistachio, Chocolate.



# Drinks

---

## **NIMBU PANNI** \$ 3.00

(Homemade sparkling lemonade with ginger)  
Spiced iced tea, masala chai, herbal tea, green tea, coffee, original ginger brew honey.

## **LASSI** \$ 3.50

(Yogurt shake): mango lassi, sweet lassi, salty lassi.

## **ORANGE JUICE, GRAPE JUICE** \$ 3.00

## **SPARKLING MINERAL WATER, STILL MINERAL WATER, COKE, DIET COKE, 7-UP** \$ 2.50

# 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.



**RAVA IDLI** \$ 6.95

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



**UTTAPAM** \$ 8.95

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



**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.



### VEGETARIAN SOUP \$ 8.95

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



### 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.



### CHICKEN SOUP \$ 9.95

Flavored with onion, ginger, garlic and spices with basmati rice, spinach leaves, garnished with tomatoes and cilantro.



### 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.



### 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.



## Dinner for Two

---



### 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.

### VEGETARIAN DINNER FOR TWO \$ 57.95

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



# Vegetarian Entrees

---



## DAL OF THE DAY

\$ 14.95

Mix Lentils or Yellow Lentils. Feel free to ask our server for today's selection.



## BHINDI BHAJI

\$ 16.95

Okra cooked with onions, ginger, tomatoes, chilies and spices.



## MIXED VEGETABLE SABZI

\$ 16.95

Cauliflower, carrots, potatoes and green peas. Sautéed with onions, ginger and green chilies.



## 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 chilli, 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.



# Tandoori Specialties

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



## TANDOORI CHICKEN

\$ 16.95

Marinated overnight in a mild yogurt Masala chicken on the bone baked in tandoor.



## CHICKEN TIKKA

\$ 17.95

Boneless chicken marinated in homemade spice mix and then grilled in our clay oven.



## MIRCHI TIKKA

\$ 18.95

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



## TANDOORI FISH

\$ 21.95

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



## TANDOORI SHRIMP

\$ 21.95

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



## SEEKH KABOB

\$ 19.95

Minced lamb mixed with onion, green chilies and herbs on a skewer.



## LAMB BOTI KABOB

\$ 19.95

Mildly marinated boneless pieces of tender lamb.



## 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.



## RACK OF LAMB

\$ 29.95

Rack of lamb mildly flavored with garlic, ginger, and spices. Served with rice of the day and kachumber salad.



# 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.



**BUTTER CHICKEN** \$ 15.95

Boneless chicken, prepared in butter, onion, tomatoes, ginger, garlic, and creamy 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.



**FISH CURRY OR SHRIMP CURRY** \$ 19.95

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



**VINDALOO** \$ 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.



**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.



**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.



# Biryani's

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.



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

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



**SHRIMP OR FISH BIRYANI** \$ 19.95

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





# Tandoori Breads



## CHEESE NAAN

\$ 6.95

Naan stuffed with paneer served with a side of chutney.



## CHILI NAAN

\$ 4.95

Made with white flour and green chili and cilantro.



## NAAN

\$ 3.95

Classic leavened bread made with white flour.



## GARLIC NAAN

\$ 4.95

Naan topped with chopped garlic and cilantro.



## ONION NAAN

\$ 4.95

Naan stuffed with finely chopped onion.



## PESHAWARI NAAN

\$ 6.95

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



## TANDOORI ROTI

\$ 4.95

Whole wheat unleavened bread.



## CHAPATIS

\$ 4.95

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



## PRATHA

\$ 5.95

Whole wheat unleavened bread topped with butter.



## ALOO PRATHA

\$ 6.75

Whole wheat unleavened bread filled with spiced mashed potatoes, served with mint chutney.



## CHICKEN NAAN

\$ 7.75

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



# Rice



## RICE OF THE DAY

\$ 4.95

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



## BASMATI RICE

\$ 3.95

Steamed imported basmati rice.



## BROWN RICE

\$ 4.95

Whole grain brown rice.

