



Appetizers

VEGETABLE SAMOSA (2 Pieces) Small pastry filled with vegetables and fried in oil.	\$2.50
KEEMA SAMOSA (2 Pieces) Small pasty filled with ground beef and fried in oil	\$3.95
VEGETABLE PAKOR (1/2 LB) A deep-fried fritter made of vegetables dipped in a chickpea batter	\$2.95
PANEER PAKOR (1/2 LB) A deep-fried fritter made of cheese (paneer) cubes dipped in a chickpea batter	\$4.95
SHAMMI KABOB (2 Pieces) Pan fried patty made with minced beef, lentils, herbs and spices.	\$3.95
CHICKEN WINGS (6 Pieces)	\$4.95



VEGETABLE SAMOSAS

Naan

PLAIN NAAN Traditional clay oven baked white bread	\$1.25
GARLIC NAAN Naan seasoned with fresh garlic and coriander	\$2.95
CHEESE NAAN Delicious bread stuffed with cheese blend	\$3.95
ALOO NAAN Whole wheat bread stuffed with delicious spices potatoes	\$2.95
KEEMA NAAN Scrumptious bread stuffed with ground lamb, herbs and spices	\$3.95
ROTI Whole wheat bread baked in tandoor	\$1.50



BEEF NIHARI

Lamb/Beef

LAMB KADAH (WITH BONE) Lamb cooked with fried curry leaves, onions, peppers and spices in tomato gravy	\$17.95
LAMB QORMA A true Mughlai delight, lamb cooked in a creamy & spicy sauce with flavor of cardamom	\$16.95
NIHARI (BEEF) Boneless beef cooked in a spicy sauce	\$12.95
BEEF MASALA Tender chunks of beef cooked with traditional herbs and spices in a tomato and onion based gravy	\$12.95



LAMB QORMA



CHANNA MASALA



CHICKEN TIKKA



BUTTER CHICKEN

Vegetables/Lentils

BHINDI MASALA Okra, onions, and tomatoes tossed with Indian spices	\$9.95
MIX VEGETABLES Assorted vegetables cooked in special home made spices and spicy gravy.	\$9.95
ALOO GOBHI Potatoes & Cauliflower cooked in north Indian style gravy	\$9.95
SAAG PANEER Fresh spinach cooked with homemade cheese cubes & spices.	\$9.95
MATAR PANEER Cottage cheese gently cooked with tender garden peas, tomatoes and fresh spices	\$9.95
CHANNA MASALA A combination of chick peas, onions and tomatoes in a sauce with spices	\$9.95
TADKA DAAL Yellow lentil cooked with onions, tomatoes, ginger and spices	\$9.95
DAAL MAKHANI Combination of urad dal, channa dal and kidney beans simmered in creamy gravy with tomatoes, onions and mild spices	\$10.95
PAKORA CURRY Fried potato fritters cooked in a yogurt and chick pea flour based gravy	\$9.95

Chicken

CHICKEN KADAH (BONELESS) A Northwest frontier specialty, Boneless chicken cooked with fried curry leaves, onions, peppers & spices in tomato gravy	\$16.95
CHICKEN KADAH (WITH BONE) A Northwest frontier specialty, chicken cooked with fried curry leaves, onions, peppers & spices in tomato gravy	\$15.95
BUTTER CHICKEN Succulent pieces of chicken cooked in rich tomato sauce with herbs spices and touch of butter then garnished with cream	\$15.95
CHICKEN TIKKA MASALA Cubes of chicken roasted in a tandoor clay oven cooked with mildly spiced tomato gravy	\$13.95
CHICKEN CURRY Chicken cooked in traditional Indian curry sauce	\$11.95
CHICKEN CHOLAY Chicken and chickpeas cooked with traditional spices in a onion, tomato gravy	\$13.95
CHICKEN SAAG (BONELESS CHICKEN) Boneless chicken cooked with fresh spinach leaves paste, and traditional herbs and spices.	\$13.95
CHICKEN SAAG (CHICKEN WITH BONE) Chicken cooked with fresh spinach leaves puree, and traditional herbs and spices	\$12.95

Bar-B-Q

LAMB CHOPS (3 Pieces)

\$15.95

Tender lamb chops marinated in our own Indian spices and char grilled.

BEEF BIHARI KABOB

\$11.95

Boneless tender beef (steak meat) marinated in our chef's specialty spices and cooked on a charcoal grill

BEEF SEEKH KABOB (4 PIECES)

\$8.95

Finely minced beef with aromatic herbs and spices wrapped around a skewer and cooked on a charcoal grill.

CHAPLI KABOB (4 PIECES)

\$11.95

Ground beef patty with aromatic herbs and spiced cooked on a charcoal grill

CHICKEN TIKKA (BONE LESS) (8 PIECES)

\$12.95

Chicken marinated in our chef's special Bar-B-Q seasonings & cooked on a charcoal grill

CHICKEN TIKKA (LEG)(1 Piece)

\$3.95

Chicken leg & thigh marinated in our chef's special Bar-B-Q seasonings & cooked on a charcoal grill

CHICKEN TANDOORI (FULL)

\$17.95

Chicken marinated in yogurt blended with fresh ginger, garlic, herbs, spices overnight and then cooked in a tandoor clay oven

CHICKEN TANDOORI (HALF)

\$12.95

Chicken marinated in yogurt blended with fresh ginger, garlic, herbs, and spices overnight, then cooked in a tandoor clay oven

FISH TANDOORI

\$11.95

Fish marinated in yogurt, garlic, ginger & fresh ground spices

KABOB ROLL

\$4.95

Seekh Kabob wrapped in naan bread and topped with onions, cilantro and spices

BEEF BOTI ROLL

\$5.95

Marinated chunks of beef (boneless) cooked on charcoal grill wrapped in paratha bread and topped with onions, cilantro, and spices

CHICKEN BOTI ROLL

\$5.95

Saffron marinated chunks of chicken (boneless) cooked on charcoal grill wrapped in paratha bread, topped with onions, cilantro and traditional spices



BIHARI KABOB



CHICKEN TIKKA



CHICKEN TANDOORI



LAMB CHOPS



KABOB ROLL

Rice

CHICKEN BIRYANI

\$13.95

Tender marinated chicken flavored with exotic spices cooked with Basmati Rice

LAMB BIRYANI

\$15.95

Tender marinated lamb flavored with exotic spices cooked with Basmati Rice

VEGETABLE BIRYANI

\$10.95

Assorted vegetables flavored with exotic spices cooked with Basmati Rice



CHICKEN BRIYANI

Desserts

RAS MALAI (2 PIECES)

\$3.95

Indian cheese dumplings served in sweetened Flavored milk, garnished with pistachio and almonds

KHEER

\$3.95

Cardamom flavored Indian rice pudding, garnished with pistachios and almonds

CARROT HALWA

\$3.95

Shredded carrots cooked in sweet milk with almonds and raisins, and garnished with pistachios

GULAB JAMUN (2 PIECES)

\$2.95

Traditional deep fried milk pastry served in rosewater and honey with a sprinkle of crushed pistachios



RAS MALAI

Drinks

MANGO LASSI

\$2.95

Traditional Indian drink with mango nectar and beaten yogurt, served cold

SWEET LASSI

\$2.95

Refreshing sweet plain yogurt drink

SALTED LASSI

\$2.95

Refreshing yogurt drink with salt and spices

TEA

\$1.95

Indian Tea

SOFT DRINK

\$1.25

Coke, diet coke, Sprite, Fanta, Iced Tea

BOTTLED WATER

\$1.25



CARROT HALWA