

APPETIZERS

PANEER SANDWICH PAKORA

Indian cheese (Ricotta) with garbanzo bean batter. Served with chutney..... \$3.95

VEGETABLE SAMOSA

Market vegetable turnover..... \$3.95

TANDOORI MEETHI SHRIMP

Shrimp with a mango seasoning baked in a tandoori oven..... \$7.95

HARA BARA KABOB

Pan seared potato and spinach patty \$3.95

LAMB CHOPS

Lamb, cinnamon, ginger and mint chutney baked in a clay oven..... \$9.95

SEV PURI

Traditional Indian appetizer with black chick peas..... \$3.95

MANCHURIAN

Tangy seasoning and sautéed vegetables with your choice of Chicken, Shrimp, or Vegetarian Vegetarian \$6.95 Chicken \$7.95 Shrimp..... \$9.95

LAMB PEPPERCORN

Pan seared juliennes of lamb with cinnamon and peppercorns \$8.95

CHICKEN "65"

Tender cubes of chicken marinated in yogurt and tamarind, southern indian spiced mix with onions, bell peppers, and cilantro \$8.95

SOUP

MULLIGATAWNY SOUP

Traditional Indian soup made with lentils and vegetables and lightly spiced \$3.95

TOMATO SOUP

Our delicious tomato soup with touch of peppers and cream \$3.95

SOUP OF THE DAY

Our Chef's special soup of the day..... \$3.95

SALAD

MIXED GREEN SALAD

Fresh Salad green leaves, tomato, cucumber, onion with dressing \$4.50

KACHUMBER SALAD

Fresh slices of tomato, cucumber, onion, cilantro with lime and herbs \$4.50

ACCOMPANIMENTS

PAPAD

Thin and crispy wafers cooked in a clay oven with chutney's..... \$5.95

MANGO CHUTNEY

Sweetened mildly spiced mangoes and herbs..... \$2.95

ACHAR

Hot and spicy Indian mix Pickles \$1.95

RAITA

Yogurt sauce with grated cucumbers, tomatoes and sprinkled with roasted cumin seed..... \$1.95

TANDOORI CLAY OVEN SPECIALITIES

All entrées are served with basmati rice, Chutney and Papad.

Try some of our fresh baked bread starting at \$2.95

MALAI KABOB

Chicken breast marinated in cream and cashew nuts..... \$15.95

TANDOORI CHICKEN TIKKA

Chili, garlic with tandoori special seasonings served with mint chutney..... \$15.95

MOGHULAI KING KABOB

White chicken breast with yogurt and mint..... \$12.95

TANDOORI LAMB CHOP

Mace, cardamom, cashew nuts, ginger, and green herbs..... \$17.95

AJWAIN SALMON TIKKA

Boneless fresh salmon with cinnamon and black peppercorns..... \$18.95

TANDOORI MURG

Whole chicken cooked with ginger, yogurt and gurm masala..... \$13.95

TANDOORI PRAWNS

Jumbo shrimp seasoned with kashmiri, chili and mint chutney..... \$19.95

BIRYANI

VEGETABLE BIRYANI

Fresh vegetables cooked with saffron and light seasonings and naturally fragrant basmati rice and nuts. Served with Raita sauce \$14.95

CHICKEN BIRYANI

Chicken marinated with Indian seasonings and saffron. Steam cooked with naturally fragrant basmati rice served with Raita sauce \$15.95

LAMB BIRYANI

Classic Mogulai dish! Succulent pieces of curries meat cooked with basmati rice and gently flavored with saffron and nuts. Served with Raita sauce \$16.95

SHRIMP SPECIAL BIRYANI

Shrimp marinated with Indian seasonings and saffron. Steamed cooked with naturally fragrant basmati rice. Served with Raita sauce \$16.95

ENTRÉES

*All entrées are served with basamit rice, Chutney and Papad.
Try some of our freshly baked bread starting at \$2.95*

LAMB KOLHAPURI

Cubes of Lamb with cinnamon, clove, coriander, cumin, and red whole chili's..... \$17.95

ANDHRA CHICKEN CURRY

Roasted pieces of chicken with coconut, poppy seed, and peppercorns..... \$15.95

LOBSTER DUM KORMA

Lobster tails sautéed with purified butter with cashew nuts, saffron, and caramelized onions..... \$19.95

LAMB ROGAN JOSH

Lean pieces of lamb with tomato, ginger, caramelized onions with gurm masala \$16.95

MANGO SHRIMP MASALA

Jumbo shrimp served with special seasoning and mango sauce..... \$18.95

RESELI GOAN SALMON

Fresh salmon with coconut, coriander, fresh cilantro and mint..... \$15.95

CHICKEN HARA BHARA

Chicken breast with fresh spinach and cream..... \$15.95

SAFFRON SEA BASS

Sea Bass sautéed with purified butter with cashew nuts, saffron, and caramelized onions \$19.95

CHICKEN CHATNUDA

Boneless chicken with whole red chili's, peppercorns and leeks \$15.95

CHIPOTLE TANDOORI SALMON

Marinated fresh salmon with chipotle red peppers baked in a clay oven \$17.95

CHICKEN TIKKA MASALA

Boneless white meat chicken tikka cooked with fresh peppers with our specialty zesty sauce \$15.95

PORTOBELLO MUSHROOMS (Vegetarian)

Portobello mushrooms topped with ricotta cheese and asparagus..... \$14.95

PORTOBELLO BANGAN (Eggplant) (Vegan)

Pan seared portobello mushrooms served on a bed of eggplant and chutney \$14.95

PAN SEARED SCALLOPS

Pan Seared Scallops marinated with Chef's special seasonings. Served with basmati rice, fresh tossed salad and your choice of Korma sauce (made with cream, nuts, and saffron, creamed spinach and Tikka Masala sauce (made with tomato, onion, ginger, and yogurt)..... \$19.95

VEGETARIAN ENTREES

All entrées are served with basmati rice. Try some of our freshly baked bread starting at \$2.95

SABJI KORMA

Fresh nine garden vegetables cooked in moderately seasoning cream sauce with nuts and saffron. Your choice of eggplant, cauliflower or mixed vegetables \$12.95

MATTER PANEER

Green peas and Indian cheese (Ricotta) sautéed with tomatoes, onion, garlic, ginger in a light seasoned sauce with a touch of herbs \$12.95

PANEER MASALA

Indian cheese (Ricotta) cooked with fresh tomatoes, sliced onions, green peppers with our special zesty sauce..... \$14.95

PALAK PANEER

Spinach cooked with Indian cheese (Ricotta) in mildly spiced sauce with touch of spices and herbs \$13.95

CHILI PANEER

Indian Cheese (Paneer) (Ricotta) sautéed with garlic, ginger, onions, and green peppers with our chef's special recipe..... \$14.95

BHINDI ACHARI (Vegan)

Cut okra sautéed with onions, tomatoes, green peppers, and ginger mildly spiced .. \$12.95

MALAI KOFTA

Vegetable cheese balls cooked in mild zesty sauce with a touch of cream and nuts.. \$13.95

DAL MAKHNI OR DAL TARKA (Vegan)

Whole black or (yellow is vegan) split lentils sautéed garlic and fresh tomatoes \$11.95

ALLU GOBHI (Vegan)

Potatoes and fresh cauliflower sautéed with onions, tomatoes, ginger and spiced ... \$12.95

CHANA MASALA (Vegan)

Diced potatoes and Garbanzo beans cooked in chef's special recipe..... \$11.95

BANGAN BHAR (Vegan)

Fresh eggplant and sautéed with tomatoes, garlic, ginger, and onions and with a touch of herbs and spices. \$12.95

ROTI (BREADS)

NAAN – Traditional Punjabi leavened white bread baked in our clay oven \$2.95

GARLIC NAAN – Leavened bread touched with fresh shredded garlic and herbs then baked in our clay oven..... \$3.50

ROTI – Whole wheat bread freshly baked in our clay oven \$2.95

ALLU PRATHA – Leavened whole wheat bread stuffed with mildly seasoned potatoes..... \$3.50

BREAD BASKET – Assortment bread from our clay oven. Garlic Naan, Roti, and Naan \$6.95

DESSERTS

KHEER – Indian style rice pudding. Garnished with nuts, raisins and rose water..... \$3.95

GULAB JAMUN – Light cheese morsels dipped in a cinnamon flavored syrup. \$3.95

KULFI – Indian homemade ice cream with pistachios, almond and rose water..... \$3.95

MANGO KULFI – Homemade mango flavored Indian ice cream..... \$3.95

ROLLED CHEESECAKE – Rich, smooth cheesecake with a slight tangy finish. Melts in your mouth with a flaky crust..... \$3.95

CHOCOLATE LAVA CAKE – This chocolate lava cake recipe is without doubt irresistible. Its perfectly liquid center literally melts in our mouth..... \$4.50