

APPETIZERS

1. ASSORTED INDIAN HORS D'OEUVRES: 6.95

Samosa, pakoras, sheikh kebab, chicken tikka & papdumi, served w/mint chutney.

2. VEGETABLE PAKORAS: 2.95

Fresh vegetable slices dipped in garbanzo bean batter, deep fried.

3. VEGETABLE SAMOSAS (2): 2.95

Crisp patties stuffed with spiced potatoes & green peas.

4. PANEER PAKORAS: 3.50

Homemade cheese slices dipped in garbanzo bean batter, deep fried.

5. TANDOORI CHICKEN WINGS: 4.95

Chicken wing & marinated & broiled over mesquite in tandoori.

6. MULLIGATWANY SOUP: 2.50

7. TOMATO COCONUT SOUP: 2.00

8. CHICKEN PAKORAS: 3.95
Tenders of chicken dipped in garbanzo batter & deep fried.

9. INDIA OVEN SALAD: 6.75

Marinated breast of chicken served over crisp greens.

10. PAPADUM: 1.00

Crispy crackers made from lentil flour.

INDIAN BREADS

11. NAN: 1.25

Baked leavened bread

12. GARLIC NAN: 1.95

Leavened bread backed w/garlic

13. ALOO PRATHA: 2.50

Leavened wheat bread stuffed with potatoes.

14. ONION KULCHA: 1.95

Leavened bread stuffed w/mild herbs & onions.

15. ALLO NAN: 1.95

Leavened bread stuffed w/mild herbs & potatoes.

16. KEEMA NAN: 2.95

Leavened bread stuffed w/delicately spiced minced lamb.

17. KASHMIRI NAN: 2.50

Leavened bread baked w/cashews, pistachios, raisins & cherries

18. TANDOORI ROTI: 1.25

Traditional whole wheat bread

19. PRATHA: 1.50

Buttered layered whole wheat bread.

20. ASSORTED BREAD: 4.95

Nan, onion kulcha & allo nan.

RICE

Our rice is specially imported from India & flavored with saffron.

21. PEAS PILLAU: 1.95

Saffron flavored rice w/green peas.

22. VEGETABLE BIRYANI: 9.50

Saffron basmati rice w/vegetable & nuts.

23. CHICKEN BIRYANI: 11.95

24. LAMB BIRYANI: 12.95

25. SHRIMP BIRYANI: 13.95

SEA FOOD

26. KARAHI PRAWNS: 13.95

Prawns stir fried w/bell pepper, onion, tomato & spices.

27. PRAWNS MASALA: 13.95

Prawns simmered in fresh tomato & onion sauce.

28. PRAWNS SAG: 13.95

Prawns cooked w/spiced spinach & cream.

29. FISH MASALA: 13.95

Fish cooked in onion & tomato sauce w/exotic spices.



SPECIAL DINNERS

30. DINNER SPECIAL FOR 2: 30.99

Appetizer – Vegetable Pakoras, Tandoori (grill) – Tandoori chicken, tandoori shrimp, seekh kabob, curry & vegetable – Chicken makhani, sag panir, rice pillau. Bread – garlic nan. Dessert – Kheer.

31. SHAHI ROYAL DINNER

(per person): 16.99

Appetizer – Tomato coconut soup, tandoori (grill) – Tandoori chicken, tandoori shrimp, reshmi chicken, curry & vegetable – Rogan josh, sag panir, onion kulcha, rice pillau. Dessert – kheer.

32. VEGETARIAN DINNER

(per person): 13.99

Vegetable samosa, sag panir, daal, mixed vegetables, pratha, rice, pillau, raita, kheer.

TANDOORI SPECIALTIES

The Tandoor is a tall cylindrical clay oven fired by charcoal where the temperature at the bottom is maintained at a very high degree.

33. RACK OF LAMB: MARKET PRICE

Rack of lamb marinated w/herbs & spices cooked in Tandoor oven.

35. TANDOORI PRAWNS: 14.95

Succulent marinated prawns cooked in a Tandoor oven.

36. FISH TANDOORI: 12.95

Choice fish marinated & broiled over mesquite in the Tandoor oven.

37. TANDOORI CHICKEN:

½ - 8.95 WHOLE – 14.95

Tender chicken marinated in yogurt & spices, broiled over mesquite in the Tandoor.

38. CHICKEN TIKKA KABAB: 11.95

Succulent pieces of delicately spiced boneless chicken prepared in the Tandoor.

39. RESHMI CHICKEN: 12.95

Boneless breast marinated in herbs & spices cooked in the Tandoor.

40. LAMB TIKKA KABAB: 13.95

Marinated cubes of lamb prepared in the Tandoor.

41. SEEKH KABAB: 12.95

Spiced minced lamb molded on skewers broiled in Tandoor.

42. MIXED GRILL TANDOORI: 15.95

Combo of chicken, lamb, fish & prawns.

CHICKEN

43. CHICKEN CURRY: 11.95

Chicken cooked in a blend of tomatoes & spices.

44. KARAHI CHICKEN: 11.95

Tender cubes of chicken stir fried w/bell peppers, onion, tomatoes & spices.

45. CHICKEN MAKHANI: 11.95

Tandoori chicken simmered in a sauce of fresh tomatoes & exotic herbs.

CHICKEN

46. CHICKEN SAGWALA: 11.95

Chicken cooked in spinach & herbs.

47. CHICKEN VINDALOO: 11.95

Chicken cooked in hot spicy sauce w/potatoes.

48. CHICKEN KORMA: 11.95

Chicken cooked in aromatic & mild cream sauce w/cashews, almonds & raisins.

49. CHICKEN TIKKA MASALA: 11.95

Tandoori chicken cubes simmered in a fresh tomato sauce.

LAMB & BEEF

50. LAMB SAGWALA: 12.95

Lamb cooked in spinach & herbs

51. KARAHI LAMB: 12.95

Cubes of lamb stir fried w/bell pepper, onion, tomato & spices.

52. ROGAN JOSH: 12.95

Kashmiri delicacy in traditional lamb curry, cooked in a blend of tomatoes, onions & spices.

53. LAMB VINDALOO: 12.95

Lamb cooked in hot spicy sauce w/potatoes.

54. KEEMA MATTAR: 12.95

Ground lamb & green peas cooked in a mild gray sauce.

55. BEEF CURRY: 11.95

Beef cooked in a blend of tomatoes & spices.

56. LAMB KORMA: 12.95

Mildly spiced lamb cubes in a cream sauce w/cashews, almonds & raisins.

57. DAL MEAT: 12.95

(Lamb with lentils) Deliciously spiced cubes of lamb cooked in a cream lentil sauce.

VEGETABLES

58. MATTAR PANEER: 8.95

farmer's cheese & green peas cooked w/a blend of traditional spices.

59. ALOO MATTER: 8.95

Potatoes & green peas in a spicy gravy.

60. SAG PANEER: 8.95

Spinach w/homemade farmer's cheese.

61. ALOO SAG: 8.95

Potatoes cooked w/spinach.

62. BAINGAN BHARTHA: 8.95

Eggplant baked in Tandoor & sautéed w/herbs & spices.

63. DAL MAKHANI: 8.95

Creamed lentil delicately spiced.

64. ALOO BAINGAN: 8.95

Fresh eggplant & potato sautéed in tomato, onion & herbs.

65. MALAI KOFTA: 8.95

Cheese & vegetable balls in an aromatic sauce.

66. CHANNA MASALA: 8.95

Spic garbanzo beans.

67. MIXED VEGETABLES: 8.95

Sautéed in tomato & onion sauce.

68. NAVRATAN KORMA: 8.95

Mixed vegetables w/homemade cheese in a mild cream sauce w/cashews, almonds & raisins.

69. BHINIDI MASALA: 8.95

Spiced okra cooked w/onions.

70. ALOO GOBI: 8.95

Fresh cauliflower & potato sautéed in spices.

SIDE ORDERS

71. RAITA: 2.00

Yogurt w/cucumber, tomatoes & potatoes.

72. MANGO CHUTNEY: 1.50

73. MIXED GREEN SALAD: 2.50

74. MIXED PICKLES: 1.50

DESSERT

76: KHIR: 2.75

Saffron flavored rice pudding.

77. GULAB JAMUN: 2.75

Sweetened milk balls.