

# **APPETIZE R**

SAMOSA	\$6.99
2 pieces of crispy pastry filled with	
potatoes, green peas & spices	

SAMOSA CHAT.....\$10.99 Crispy pastry with chickpeas, yogurt sauce, sweet & tangy spices

PALAK CHAT.....\$10.99

Crispy Spinach fritters topped with yogurt, sweet & tangy spices

PANI PURI ......\$9.99 Crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes together with spicy tangy water and a sweet chutney

LEHSONI GOBI.....\$14.99

Crispy cauliflower sauté with garlic sauce

### PANEER CHILI.....\$14.99

Crispy cottage cheese in a spicy sauce with onion & bell pepper

### CHICKEN CHILI .....\$14.99

Stripes of chicken cooked in a spicy sauce with onion & bell pepper

### FISH AMRITSARI ...... \$14.99

Fish marinated with spices, coated with gram flour & deep fried

# SHRIMP KOLIWADA ..... \$16.99

Mumbai coastal style battered fried shrimp seasoned in homemade spices

# SHRIMP CHILI.....\$14.99

Shrimp cooked in a spicy sauce with onion & bell pepper

## CHICKEN LOLIPOP.....\$16.99

Marinated chicken drumstick with spices and deep fried

#### TANDOORI CHICKEN WINGS ......\$16.99

## CHICKEN TIKKA SALAD .....\$11.99

Mix green salad with chicken tikka with homemade dressing

# **TANDOORI**

PANEER TIKKA	\$19.99
Indian cottage cheese marinated with y	ogurt &
Indian anions so alread in alars areas	

Indian spices cooked in clay oven

#### TANDOORI CHICKEN ..... \$19.99

# Marinated chicken with spices &

herbs cooked in clay oven

## CHICKEN TIKKA ...... \$20.99

Boneless chicken marinated in yogurt & spices cooked in clay oven

## MALAI KABAB CHICKEN ..... \$20.99

Chicken breast marinated in yogurt/ mild spices cooked in clay oven

### LAMB SEEKH KABAB.....\$24.99

Grounded lamb seasoned w/spice, rolled on skewer & chargrilled

## TANDOORI SHRIMP...... \$24.99

Fresh shrimp marinated in yogurt with ginger, garlic & spiced cook in clay oven

### CHEF'S SPECIAL MIX GRILL...... \$29.99

An assorted of tandori chicken, kebab, shrimp & chicken tikka

# LAMB CHOPS ..... \$35.99

Rack of lamb marinated in fresh ginger, yogurt & Masala cooked in clay oven

## TANDOORI SALMON ..... \$28.99

Salmon fish marinated in yogurt, ginger, garlic & spices cooked in clay oven

# VEGETARIAN

DAAL FRY (V) ..... \$16.99 Yellow lentils cooked with tomato, onion & Indian spices

### ALOO GOBHI MATTAR (V)..... \$17.99

Cauliflower cooked in fried onions, potatoes, crush tomato with spices

### KASHMIRI DUM ALOO ...... \$17.99

Potatoes cooked in spices, yogurt & tomato

# DAAL MAKHANI ...... \$17.99

Three lentils cooked on a slow fire with a blend of mild spices & flavored w/butter

CHANNA MASALA (V)..... \$17.99 Chickpeas delicately flavored w/fresh ground spices

#### PALAK PANEER.....\$19.99

Indian cottage cheese & spinach cooked in spices & tomato gravy

# MATTAR METHI MALAI .....\$19.99

Grated paneer cooked in spices & light creamy sauce with peas & dry fenugreek leaves

PANEER KADHAI .....\$19.99 Indian cottage cheese cooked in a thick sauce with pepper & onion

PANEER MAKHANI ......\$19.99 Indian cottage cheese cooked in spiced with tomato base creamy sauce

PANEER KALIMIRCH .....\$19.99 Indian cottage cheese flavored with black pepper and garlic

# SEAFOOD

GOAN SHRIMP CURRY ...... \$23.99 Shrimp cooked in coconut base sauce.

SHRIMP MASALA.....\$23.99 Shrimp cooked in rich butter sauce w/onion & tomato sauce

KONKANI PRAWN CURRY ...... \$23.99 Cooked in onion & tomato base sauce with spices

SHRIMP VINDALOO.....\$23.99 Shrimp marinated in vinegar & aromatic spices cooked with potatoes in a hot gravy

MALABAR FISH CURRY ......\$22.99 Fish cooked in traditional Indian style with ground spices

FISH MOLEE .....\$23.99 Mahi-mahi is cooked in coconut fenugreek creamy sauce with spices

#### ASSAMESS FISH TENGA.....\$22.99 Fish cooked with tomatoes and hint of sour sauce

TAWA FISH FRY.....\$25.99 Whole fish cooked in flat grill marinated with spices and herbs

# CHICKEN

CHICKEN CURRY\$1	9.99
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Fresh chicken wings marinated with various spices & cooked in clay oven

# SOUP & SALAD

MULLIGATAWNY SOUP.....\$6.99 Delicately spiced lentil soup with lemon & pepper

TOMATO SOUP.....\$6.99 Creamy blended tomato with spice & herb

RASOI GARDEN SALAD.....\$8.99

Lettuce, tomato, cucumber, carrots with homemade dressing

BAGARA BAIGAN ..... \$17.99 Baby eggplant cooked in aromatic gravy flavored with coconut \$ peanut masala

KAJU CURRY...... \$18.99 Cashew cooked with onion and tomato sauce with cream

MALAI KOFTA ..... \$18.99

Cheese & veggie dumplings in a tomato creamy sauce (makhani sauce)

NAVRATNA KORMA.....\$19.99

Mixed vegetable, onion sauce, cream with raisins

Chicken cooked in traditional Indian style with all spices

BUTTER CHICKEN .....\$20.99 Tandori chicken cooked in rich tomato gravy

CHICKEN TIKKA MASALA ..... \$20.99 Chicken breast cubes cooked in zesty tomato sauce

CHICKEN VINDALOO .....\$19.99 Chicken marinated in vinegar & aromatic spices cooked with potatoes in a hot gravy

CHICKEN KORMA.....\$19.99 Boneless chicken cooked in rich cashew creamy sauce

#### CHICKEN KOLHAPURI .....\$19.99

Chicken cooked with spices, coconut \$ special Kolhapuri sauce

#### CHICKEN SAAG.....\$19.99

Chicken cooked with spinach & onion base gravy with spices

# CHICKEN CHETTINAD .....\$19.99

Chicken cooked in southern Indian median spicy gravy

#### CHICKEN HANDI.....\$19.99

Chicken cooked in aromatic spices in creamy masala sauce

### CHICKEN HYDRABADI ......\$19.99 Chicken cooked in aromatic gravy flavored

with coconut & peanut masala

KADHAI CHICKEN.....\$19.99

Chicken cooked in spiced tomato based gravy with bell peppers & onion

# LAMB & GOAT

LAMB CURRY ...... \$23.99 Tender pieces of lamb cooked in curry sauce with ground spices

LAMB BUTTER MASALA ...... \$24.99 Lamb pieces cooked in rich tomato creamy sauce

LAMB KORMA.....\$23.99 Tender pieces of lamb cooked in rich creamy sauce with nuts & raisins

LAMB ROGAN JOSH ..... \$23.99 Pieces of lamb cooked in sauce made from fresh yogurt, tomato, ginger, garlic & spices

LAMB VINDALOO ...... \$23.99

Lamb marinated in vinegar & aromatic spices cooked with potatoes in a hot gravy

### LAMB KADHAI.....\$23.99

Lamb cooked in spiced tomato based gravy with bell peppers & onion

#### LAMB CHETTINAD ......\$23.99

Lamb cooked in southern Indian median spicy gravy

## LAMB SAAG.....\$23.99

Lamb cooked with spinach & onion base gravy with spices

#### LAMB BIRYANI ..... \$23.99

Tender lamb cubes w/saffron basmati rice & sautéed w/onion & aromatic spices

#### SHIRMP BIRYANI.....\$23.99

Tender pieces of shrimp baked w/ saffron basmati rice & sautéed w/ onion & aromatic spices

#### VEGETABLE BIRYANI ..... \$17.99

Garden veggies baked w/saffron basmati rice & sautéed w/onion & aromatic spice

#### GOAT BIRYANI ..... \$23.99

Pieces of goat mixed with saffron basmati rice & sautéed w/onion & aromatic spices

## BREAD SPECIAL

PLAIN NAAN\$3	3.99
A light & fluffy bread	

BUTTER NAAN.....\$4.49 Unleavened Indian bread with touch of butter spread

GARLIC NAAN.....\$5.49 Unleavened bread topped with garlic butter

BULLET NAAN..... \$5.49 Unleavened Indian bread with green chilli

TANDOORI ROTI	\$3.99
Whole wheat bread	

BUTTER ROTI ...... \$4.49 Whole wheat bread with touch of butter

LACHHA PARATHA ......\$6.49 Multi layered wheat bread topped with butter

### AJWAIN PARATHA.....\$6.49

Whole wheat bread seasoned with carom seeds

KEEMA NAAN\$7.	49
Naan stuffed with minced & spiced lamb	

CHEESE NAAN.....\$6.49 Naan stuffed with mix cheese

# KASHMIRI NAAN.....\$6.99

Soft white flour bread stuffed with nuts, raisins & coconut

BREAD BASKET ..... \$13.99

# DESSERT

DESSERT
KULFI\$6.99 Homemade ice cream flavoured with nuts & pistachio
MANGO RASMALAI\$6.99 Sweet dumplings served in condensed milk with rose water & nuts
GULAB JAMUN\$6.49 Homemade cheese balls dipped in honey syrup flavoured with rose water
KHEER\$6.49 Rice & milk pudding garnished with nuts & raisins
GAJAR HALWA\$6.49 Shredded carrots cooked with rich milk & sugar
ROSE FALUDA\$8.49 Vermicelli with milk & rose ice cream
MANGO ICE CREAM\$6.99 Home made ice cream with mango flavour
ROSE ICE CREAM\$6.99 Home made ice cream with rose flavour
DRINKS

MANGO LASSI	.\$6.00
SWEET/SALT LASSI	\$5.00
CHAI (Masala tea)	\$4.00
SODA (Pepsi products)	.\$3.00
WATER BOTTLE	.\$3.00
SPARKLING WATER	.\$5.00

"There will be gratuity added of 18% for 5 and above." "If you have any type of food allergy please advise your server before ordering."

GOAT CURRY......\$23.99

Goat cooked in traditional Indian style with all spices

GOAT KADHAI.....\$23.99

A delectable combo of juicy morsels goat, onion & peppers stir cooked with freshly grounded spices

GOAT KOLHAPURI.....\$23.99 Pieces of goat cooked in spicy, coconut &

special kolhapuri spices

# RICE

CHICKEN BIRYANI.....\$19.99 Chicken breast marinated w/yogurt, spices,

herbs & baked with basmati rice

Come with 3 Naan, butter, garlic & chili

# SIDES

PLAIN YOGURT	\$3.49
PICKLE	\$3.49
PAPAD	\$4.49
Five pieces of fried papad	
RICE	\$4.49
RAITA	\$4.49
CURRY SAUCE	\$9.99