



restaurant

east indian cuisine

A LA CARTE DINNER MENU

APPETIZERS

All appetizers are served with our house made tamarind sauce

Samosas

Crispy triangular pastries with your choice of filling mildly spiced

Beef.....	1.60 each
Vegetable.....	1.60 each
Chicken.....	1.85 each

Pakorras Or Onion Baji

Five spicy vegetable or onion fritters bound with chickpea flour.....4.75

Stuffed Naan (House Specialty)

Leavened bread, stuffed and baked in our clay oven

Beef.....	4.50
Chicken.....	4.75
Jalapeno.....	4.25
Combo Beef and Jalapeno.....	4.75
Combo Chicken and Jalapeno.....	4.95

Fried Mogo

An African delicacy. Crisp fried cassava sprinkled with a light chili seasoning.....4.75

FROM THE TANDOOR (THE CLAY OVEN)

All Tandoori dishes are served with salad, curried potatoes, tamarind sauce and raita.

Ask for mild, med, hot or extra hot

Tandoori Chicken

Bone-In chicken marinated with spices in our special yogurt sauce and barbecued in our clay oven

Breast.....	15.25
Leg.....	14.25

Chicken Tikka

Boneless pieces of chicken breast marinated *with* spices in our special yogurt sauce and barbecued in our clay oven.....15.75

Seekh Kebab

Ground lamb infused with spices and herbs and barbecued in our clay oven15.95

Tandoori Prawns

Jumbo prawns delicately flavored with special spices and barbecued to perfection.....17.25

CHICKEN SPECIALTIES

Ask for mild, medium, hot or extra hot

Butter Chicken

Our House Specialty. Boneless breast of chicken gently simmered in a tomato cream sauce and delicately flavored with garlic and spices.....17.50

Vindaloo Chicken

A bold onion based curry prepared with boneless breast of chicken carefully blended with exotic spices and vinegar to give it a tangy flavor.....16.95

Chicken Curry

An authentic home-style onion based curry made with your choice of bone in chicken pieces or boneless breast of chicken

Bone-in.....14.95

Boneless.....15.95

Palak Chicken

An authentic home-style onion based curry with spinach. Your choice of bone-in chicken pieces or boneless breast of chicken

Bone in.....16.95

Boneless.....17.95

Creamy Masala Chicken

Boneless breast of chicken simmered in a lavish onion and cream sauce.....17.25

Chili Chicken

Boneless breast of chicken simmered in an exotic spicy sauce with fresh jalapenos, tomatoes and onions.....18.95

Kuku Paka (A subtle chicken and coconut curry from the shores of Zanzibar)

Boneless breast of chicken served in an irresistible coconut sauce. For the coconut lover.....17.25

Chicken Tikka Masala

Tender pieces of barbequed chicken tikka combined with a rich onion and cream sauce.....18.95

MEAT DISHES

Ask for mild, medium, hot or extra hot

Bhunna Beef

Succulent cubes of beef in a traditional onion based curry.....14.95

Palak Beef

Succulent cubes of beef in a traditional onion based curry with spinach.....16.95

Vindaloo Beef

A bold onion based curry prepared with succulent cubes of beef carefully blended with exotic spices and vinegar to give it a tangy flavor.....15.95

with spinach.....17.95

Chili Beef

Tender cubes of beef blended in an exotic spicy sauce with fresh jalapenos, tomatoes and onion.....17.95

Lamb Curry

Tender pieces of lamb in a traditional onion based curry17.25

Vindaloo Lamb

A bold onion based curry prepared with tender pieces of lamb carefully blended with exotic spices and vinegar to give it a tangy flavor.....17.50

Palak Lamb

Tender pieces of lamb in a traditional onion based curry with spinach.....18.25

Vindaloo Palak Lamb

A bold onion based curry prepared with tender pieces of lamb and carefully blended with exotic spices, vinegar and spinach.....18.95

Lamb Korma

A fragrant onion based curry made with tender pieces of lamb, spices and a hint of coconut.....18.95

SEAFOOD

Ask for mild, med, hot or extra hot

Creamy Masala Prawns

Jumbo prawns simmered in a lavish onion and cream sauce.....18.95

Vindaloo Prawns

A bold onion based curry prepared with jumbo prawns carefully blended with exotic spices and vinegar.....17.95

Prawn Curry

Jumbo prawns in a traditional onion based curry sauce.....16.95

Butter Prawns

Jumbo prawns gently simmered in a tomato cream sauce and delicately flavored with garlic and spices.....18.95

Chili Prawns

Jumbo prawns blended in an exotic spicy sauce with fresh jalapenos, tomatoes and onions.....18.95

VEGETARIAN DISHES

Ask for mild, med, hot or extra hot

Aloo Gobi

Cauliflower and potatoes cooked in fresh tomato and spices.....14.25

Spinach Curry

Fresh spinach cooked in a blend of onions and spices.....15.95

with paneer.....17.95

Mixed Vegetable Curry

Broccoli, cauliflower, potatoes, spinach and mixed vegetables in a blend of tomatoes and spices.....14.75

Potato Pea Curry

Savory onion based curry with potatoes and peas.....14.25

with paneer.....16.25

Curried Potatoes

A tasty curry made with a blend of potatoes, tomatoes and exotic spices.....12.75

Dal Maharani

Whole black lentils gently simmered in a blend of onions and creamy buttermilk to make a rich curry13.25

Dal

A blend of yellow lentils creamed with spices to make a subtle lentil soup10.95

Coconut Dal

A blend of yellow lentils creamed with spices and coconut to make a subtle lentil soup.....12.75

Masala Vegetables

Broccoli, cauliflower, potatoes and mixed vegetables simmered in a lavish onion and cream sauce.....16.95

Butter Vegetables

Broccoli, cauliflower, potatoes and mixed vegetables gently simmered in a tomato cream sauce and delicately flavored with garlic and spices.....16.95

BREAD AND RICE ACCOMPANIMENTS

Naan

Leavened bread baked in our clay oven.....2.75

Garlic Naan

Leavened bread made in our clay oven and topped with garlic butter.....3.50

Paratha

Unleavened whole wheat bread lightly fried on a skillet.....2.75

Roti

Unleavened whole wheat bread lightly baked on a skillet and brushed with butter.....2.25

Tandoori Roti

Roti cooked in our clay oven.....2.50

Plain Rice

Plain basmati rice cooked to perfection.....3.50

Pilau Rice

Basmati rice cooked with cardamom, cumin, saffron, and cinnamon to give it that extra flavor.....4.25

CONDIMENTS

Mango chutney, Raita, Tamarind Sauce, Lemon pickle, Mango pickle or Onion salad.....2.50