## **BAR MENU**



KING FISHER (SMALL) \$5.08 STELLA (SMALL) \$5.08

FLYING HORSE (LARGE) \$10.08 TAJ MAHAL (LARGE) \$10.08



## **RED WINE**

## **WHITE WINE**

CABERNET SAUVIGNON \$8.98 PINOT NOIR \$8.98 MERLOT \$8.98

ANY BOTTLE OF WINE \$35 ZINFANDEL \$8.98

SAUVIGNON BLANC \$8.98 PINOT GRIGIO \$8.98 CHARDONNAY \$8.98 ZINEANDEL \$8.98



RED LABLE SCOTCH WHISKY \$8.98
BLACK LABLE SCOTCH WHISKY \$8.98
GLENFIDDICH SCOTCH WHISKY \$8.98
BULLETIN BOURBON WHISKY \$8.98
GLENLIVET SCOTCH WHISKY \$8.98
BARTON AMERICAN WHISKEY \$8.98
JACK DANIELS WHISKEY \$8.98

HENNESSY BRANDY \$8.98
CAPTAIN MORGAN SPICED RUM \$8.98
BARTON RUM \$8.98
BARTON GIN \$8.98
TITO'S VODKA \$8.98
MONTEZUMA TEQUILA \$8.98



#### MARGARITA \$14.98

TEQUILA, TRIPLE SEC AND LIME JUICE

#### **CLASSIC MARTINI \$14.98**

GIN AND VERMOUTH, WITH OLIVES

#### **OLD FASHIONED \$14.98**

BOURBON OR WHISKEY, SUGAR, ANGOSTURA BITTERS, WATER AND CHERRY

#### **MOJITO \$14.98**

WHITE RUM, FRESH LIME JUICE, SUGAR, MINT LEAVES, SODA WATER

## **METROPOLITAN \$14.98**

BRANDY, SWEET VERMONT, SIMPLE SYRUP, AROMATIC BITTER

#### MANGO MOJITO \$14.98

MANGO PUREE, MINT, RUM AND LEMON JUICE

### **BOOZY MANGO LASSI \$14.98**

MANGO PUREE, YOGURT, SUGAR, RUM AND LIME JUICE

#### **GIMLET \$14.98**

GIN, LEMON JUICE AND SUGAR SYRUP

#### **INDIAN COSMOPOLITAN \$14.98**

VODKA, CRANBERRY JUICE, LEMON JUICE, COINTREAU, SIMPLE SYRUP

## **SCREWDRIVER \$14.98**

VODKA AND ORANGE JUICE

## **NON ALCOHOLIC DRINK**

### **HOT DRINK \$2.58**

MASALA CHAI, BLACK TEA, GREEN TEA, INDIAN COFFEE AND BLACK COFFEE

## SODA OR POPS \$2.58

PEPSI, DIET PEPSI, SPRIT, GINER ALE, LEMONADE AND ICED TEA

### LASSI \$4.58

MANGO LASSI, SWEET LASSI, SALT LASSI AND BUTTER MILK

#### **SHAKE \$4.58**

MANGO, VANILA, CHOCOLATE AND CHICKOO

## **FRUIT JUICE \$4.58**

MANGO, ORANGE, PINEAPPLE AND CRANBERRY



SOUP

DAL [ LENTILE ] SOUP \$5.98 (V)

DELICIOUS CLOVE-FLAVORED LENTIL, GARNISHED WITH

CILANTRO

TOMATO SOUP \$5.98 (V)

FRESH SQUEEZED, CREAM OF TOMATO GARNISHED WITH

**GROUND SPICES** 

**HOT & SOUR SOUP** 

VEG OR CHICKEN STOCK WITH SOUR SAUCE AND SPICE

**VEG \$5.98** 

**EGG \$ 7.58** 

CHICKEN \$7.98

**CHICKEN SOUP \$6.98** 

CHICKEN STOCK, FRESH HERBS GARNISHED WITH SHREDDED

CHICKEN & CHOPPED CORIANDER

**MUTTON PEPPER SOUP \$7.98** 

MADE WITH GOAT BONE STOCK, SPICES AND HERB

INDO-CHINESE

CHILI

PEPPER

CAULIFOWER OR PANEER OR BABY CORN OR CHICKEN MARINATED IN SPICES WITH GARLIC, GINGER, CHILI & BELL

**GOBI \$11.98** 

**PANEER \$12.98** 

**CHICKEN \$13.98** 

MANCHURIAN

MARINATED CALIFLOUR COOKED WITH TOMATOES, BELL PEPPER & ONION

**GOBI \$11.98** 

**BABY CORN \$11.98** 

FRIED RICE

RICE STIR FRIED WITH THE CHOICE OF PROTINE

**VEG-\$13.98** EGG-\$14.58 CHICKEN-14.98

**SHRIMP-16.58** 

**HOUSE SPICIAL MIX-16.98** 

**HAKKA NOODLES** 

NOODLES STIR FRIED WITH CHOICE OF PROTINE

**VEG-\$13.98** EGG-\$14.58 CHICKEN-14.98

**SHRIMP-16.58** 

**HOUSE SPICIAL MIX-16.98** 

TANDOORI

PANEER TIKKA SPECIAL \$14.98

MARINATED INDIAN CHEESE COOKED WITH TOMATOES, BELL

PEPPER & ONION

TANDOORI CHICKEN (HALF \$10.98) \$15.98

CHICKEN MARINATED IN YOGURT, SPICES, HERBS, & ROASTED IN THE TANDOOR

CHICKEN TIKKA (HALF \$10.98) \$15.98

SUCCULENT CUBES OF BONELESS CHICKEN MARINATED IN

YOGURT & MILD SPICES

MALAI TIKKA (HALF \$10.98) \$15.98

MARINATED CHICKEN MIXED WITH ONION, SPICES & HERBS

**SEEKH KEBAB (HALF \$12.98) \$17.98** 

MINCED LAMB BLENDED WITH HERBS & SPICES, THEN ROASTED ON SKEWERS OVER CHARCOAL

VEGETARIAN

**SAMOSA (2) \$6.98** 

DEEP FRIED CONE PASTRIES STUFFED WITH POTATOES & PEAS

**HOUSE SPECIAL PAKORA \$5.98 (V)** 

VEGETABLE FRITTER DEEP FRIED IN MILDLY SPICED BATTER

ALOO TIKKI (2) \$4.58 (V)

MASHED POTATO, SPRINKLED IN BREADCRUMBS & DEEP FRIED

PANEER PAKORA \$6.98

RICOTTA CHEESE DIPPED IN GARBANZO BATTER & DEEP FRIED

VEG SAMPLER \$9.98 (V)

ONION, PANEER AND GOBI PAKORA AND ALOO TIKKI

**NON-VEGETARIAN** 

CHICKEN KEEMA SAMOSA (2) \$6.98

DEEP FRIED CONE PASTRY STUFFED WITH MILDLY SPICED MINCED CHICKEN

LAMB KEEMA SAMOSA (2) \$6.98

DEEP FRIED CONE PASTRY STUFFED WITH MILDLY SPICED

MINCED LAMB

CHICKEN 65 \$15.58

BABY CORN \$11.98 CHICKEN MIXED WITH BELL PEPPER, ONION AND HOUSE SPICE

CHICKEN WINGS (OR) LOLLIPOP (6) \$15.58

CHICKEN WINGS MARINATED IN SPICE AND FRIED

SALAD

**HOUSE MIX GARDEN SALAD \$5.58** 

AVACODA SALAD \$7.58 (MEXICAN STYLE)

TANDOORI MIX \$21.98

SEEKH KEBAB, TANDOORI CHICKEN, CHICKEN TIKKA, FISH

TIKKA, NAAN (1 OF EACH)

FISH TIKKA TANDOORI \$17.98

CUBES OF MAHI FISH MARINATED IN MILD SPICES, THEN

COOKED IN TANDOOR

SHRIMP TANDOORI (12) \$17.98

SHRIMP MARINATED IN MILD SPICES, THEN COOKED IN

TANDOOR

LAMB CHOPS 22.98

TENDER LAMB CHOPS MARINATED OVERNIGHT IN A MILDLY SPICED YOGURT, LEMON JUICE & FRESH HERBS & BARBEQUED.

## **VEGETARIAN ENTREES**

V -VEGAN OPTION AVILABLE \*RICE INCLUDE

PANEER MAKHANI \$15.98

HOMEMADE INDIAN CHEESE CUBED & COOKED IN A CREAMY GRAVY

PANEER TIKKA MASALA \$15.98

HOMEMADE INDIAN CHEESE CUBED & COOKED IN A CREAMY GRAVY

**MATAR PANEER \$15.98** 

HOMEMADE INDIAN CHEESE CUBED & COOKED WITH GREEN PEAS IN A CREAM GRAVY

**MALAI KOFTA \$15.98** 

HOMEMADE INDIAN CHEESE BALLS IN A MILD CASHEW SAUCE

**PANEER BHURJEE \$15.98** 

SHREDDED CHEESE SAUTÉ WITH ONION, TOMATOES & SPICES

PANEER KARAHI \$15.98

KARAHI DISH OF PANEER COOKED WITH ONION, GREEN PEPPERS & FRESH CORIANDER

SAAG

POTATO OR CORN OR PANEER COOKED IN FRESH SPINACH AND

INDIAN SPICE
PANEER-\$15.98 ALOO-\$14.98 CORN-\$14.98

METHI PANNEER \$15.98

PANEER COOKED SAUCE WITH METHI LEAVES AND SPICES

**KORMA** 

VEGETABLES OR PANEER COOKED IN COCONUT SAUCE & DELICATE SPICES

**VEG-\$14.58** 

**PANEER-\$15.98** 

**SHAHI KORMA** 

VEGETABLES OR PANEER COOKED IN CASHEW SAUCE & DELICATE SPICES

**VEG-\$14.58** 

**PANEER-\$15.98** 

ALOO MAKHANI \$14.98

POTATO COOKED IN A CREAMY GRAVY

**ALOO TIKKA MASALA \$14.98** 

POTATO COOKED IN A CREAMY GRAVY

BENGAN BHARTHA \$14.98 (V)

FRESH EGGPLANT ROASTED IN THE TANDOORI, THEN MASHED & MARINATED IN RICH SPICES

ALOO GOBI \$14.98 (V)

FRESH CAULIFLOWER AND POTATOES COOKED WITH GINGER, TOMATOES, AND HERBS

**ALOO MATAR \$14.98 (V)** 

FRESH GREEN PEAS AND POTATOES COOKED WITH GINGER, TOMATOES, AND HERBS

**ALOO BENGAN \$14.98 (V)** 

POTATOES COOKED WITH EGGPLANT & SPICES

BHINDI MASALA \$14.98 (V)

OKRA COOKED WITH ONION, TOMATOES & SPICES

JAL FRAZIE \$14.98 (V)

CORN-\$14.98 VEGETABLES COOKED WITH DELICATE SPICES & CHILI SAUCE

**DAL MAKHANI \$14.98 (V)** 

BLACK LENTILS COOKED WITH ONION, GINGER, GARLIC & TOMATOES

**TARKA DAL \$14.98 (V)** 

YELLOW LENTIL MIX, SIMMERED, TEMPERED WITH ONION, GINGER, GARLIC & TOMATOES

CHANNA MASALA \$14.98 (V)

CHICKPEAS COOKED IN EXOTIC BLEND OF SPICES

## SEAFOOD ENTREES

\*RICE INCLUDE

**FISH CURRY \$17.98** 

FISH COOKED IN A COCONUT MILK BASED SPICY SAUCE

FISH TIKKA MASALA \$17.98

FISH COOKED WITH CREAMY TOMATO SAUCE

FISH MAKHANI \$17.98

FISH COOKED IN CREAMY SAUCE

FISH KORMA \$17.98

FISH COOKED IN A COCONUT MILK WITH SPICE

FISH SHAHI KORMA \$17.98

FISH COOKED IN CASHEW SAUCE AND SPICE

SHRIMP CURRY \$17.98

SHRIMP COOKED IN A TOMATOES & SPICES

SHRIMP TIKKA MASALA \$17.98

SHRIMP COOKED WITH CREAMY TOMATO SAUCE

SHRIMP MAKHANI \$17.98

SHRIMP COOKED WITH CREAMY TOMATO SAUCE AND SPICE

**SHRIMP KORMA \$17.98** 

FISH COOKED IN A COCONUT MILK WITH SPICE

SHRIMP SHAHI KORMA \$17.98

FISH COOKED IN CASHEW SAUCE AND SPICE

KARAHI SHRIMP \$17.98

SHRIMP COOKED WITH ONIONS, GREEN PEPPERS AND FRESH CILANTRO

# **CHICKEN ENTREES**

\*RICE INCLUDE

**EGG CURRY \$14.98** 

CHICKEN COOKED WITH A DELICATELY SPICED CURRY

**CHICKEN TIKKA MASALA \$15.98** 

BONELESS PIECES OF CHICKEN ROASTED IN A CLAY OVEN & ADDED INTO A CREAMY SAUCE

**BUTTER CHICKEN \$15.98** 

PIECES OF CHICKEN ROASTED IN A CLAY OVEN & ADDED TO A CREAMY TOMATO SAUCE

**CHICKEN CURRY \$15.98** 

CHICKEN COOKED WITH A DELICATELY SPICED CURRY

CHICKEN 65 \$15.98

SPICY PIECES OF CHICKEN MIXED WITH BELL PEPPER, ONION & CHILI SAUCE

**CHICKEN JAL FRAZIE \$15.98** 

MARINATED CHICKEN SUATEED WITH FRESH VEGETABLES

**KARAHI CHICKEN \$15.98** 

KARAHI DISH OF CHICKEN COOKED WITH ONION, GREEN PEPPERS & FRESH CORIANDER

**CHICKEN VINDALOO \$15.98** 

TENDER PIECES OF CHICKEN COOKED IN A SPICY VINEGAR & HOT GRAVY, WITH POTATOES

**SAAG CHICKEN \$15.98** 

BONELESS PIECES OF CHICKEN COOKED WITH FRESH SPINACH IN A BLEND OF SPICES

**CHICKEN SHAHI KORMA \$15.98** 

BONELESS CHICKEN COOKED IN A CASHEW SAUCE

**CHICKEN KORMA \$15.98** 

CHICKEN COOKED IN A COCONUT MILK WITH SPICE

**METHI CHICKEN \$15.98** 

BONELESS CHICKEN COOKED IN SPICY CURRY WITH KASOORI METHI (FENUGREEK) FOR EXTRA FLAVOR

CHEFS SPECIAL \$15.98

CHEF PREPARED CHICKEN TIKKA & SEEKH KEBAB MIXED WITH ONIONS, BELL & CHILI SAUCE

MANGO CHICKEN \$15.98

CHICKEN COOKED WITH MANGO, HERBS AND SPICE

**LEMON CHICKEN \$15.98** 

CHICKEN COOKED WITH CREAMY LEMON SAUCE AND SPICE

# **LAMB / GOAT ENTREES**

\*RICE INCLUDED

LAMB CURRRY \$17.98

SELECT PIECES WITH LAMB COOKED WITH RICH SPICES

LAMB ROGAN JOSH \$17.98

BONELESS LAMB COOKED IN CARDAMOM FLAVORED SAUCE

LAMB TIKKA MASALA \$17.98

LAMB COOKED WITH CREAMY TOMATO AND ONION SAUCE WITH SPICE

**LAMB SAAG \$17.98** 

BONELESS PIECES OF LAMB COOKED WITH SPINACH

LAMB VINDALOO \$17.98

TENDER PIECES OF LAMB COOKED IN A SPICY VINEGAR & HOT GRAVY, WITH POTATOES

LAMB SHAHI KORMA \$17.98

LAMB PIECES COOKED IN A RICH CASHEW NUT-BASED GRAVY WITH CREAM

**LAMB KORMA \$17.98** 

LAMB PIECES COOKED IN A RICH COCONUT MILK-BASED GRAVY WITH CREAM

**GOAT CURRRY \$17.98** 

SELECT PIECES WITH BONE COOKED WITH RICH SPICES

**GOAT VINDALOO \$17.98** 

GOAT COOKED WITH POTATO IN SPICE AND TANGY GRAVY

**METHI GOAT \$17.98** 

GOAT COOKED IN CREAMY SAUCE WITH METHI LEAVES AND SPICE

BHUNA GOSHT \$17.95

TENDER LAMB CHUNKS COOKED WITH TOMATOES, ONIONS, GINGER, GARLIC & RICH SPICES

**KEEMA MATTAR \$17.98** 

GROUND LAMB WITH GREEN PEAS, GINGER & SAUTEED ONIONS

LAMB KARAHI \$17.98

BONELESS LAMB COOKED WITH FRESH TOMATOES, ONIONS, BELL PEPPER, & MILD SPICES

**METHI LAMB \$17.98** 

LAMB COOKED IN CREAMY SAUCE WITH METHI LEAVES AND SPICE

# RICE

#### **CHICKEN BIRYANI \$14.98**

BASMATI RICE AND CHICKEN, FLAVORED WITH SAFFRON & COOKED WITH INDIAN HERBS

### LAMB (OR) GOAT BIRYANI \$16.98

BASMATI RICE AND LAMB, FLAVORED WITH SAFFRON & COOKED WITH INDIAN HERBS

#### SHRIMP BIRYANI \$16.98

BASMATI SAFFRON RICE COOKED WITH SHRIMP, HERBS & SPICES

### **VEGETABLE BIRYANI \$13.98 (V)**

BASMATI RICE COOKED WITH VEGETABLES

#### **PEAS PULAO \$5.98 (V)**

SAFFRON FLOVORED BASMATI RICE & PEAS

#### **JEERA RICE \$4.98 (V)**

BASMATI RICE WITH OR WITHOUT CUMIN SEEDS & SAFFRON

# **BREADS**

#### NAAN PLAIN \$2.98

FLAT LEAVENED BREAD BAKED ON THE WALL OF A TANDOOR

## GARLIC NAAN OR CHILI NAAN \$3.58

FLAT LEAVENED BREAD BAKED TOPPED WITH GARLIC OR CHILLI

#### CHICKEN NAAN OR LAMB NAAN \$5.98

LIGHT LEAVENED BREAD STUFFED WITH MINCED CHICKEN OR LAMB

### ONION KULCHA OR PANEER KULCHA \$4.98

LIGHT LEAVENED BREAD STUFFED WITH FINELY CHOPPED ONIONS OR PANEER WITH FRESH CORIANDER

#### **BASIL NAAN OR PESTO NAAN \$3.98**

LIGHT LEAVED BREAD STUFFED WITH BASIL OR PESTO SAUCE

#### **TANDOORI ROTI \$2.98**

WHOLE WHEAT FLOUR FLATBREAD BAKED IN A CLAY OVEN

#### LACHA PARANTHA-\$4.98

(METHI OR SPINACH OR ALOO OR GOBI)
LAYERED & STUFFED WHOLE WHEAT BREAD

#### **BHATOORA \$4.98**

DEEP FRIED WHITE FLOUR BREAD

#### **POOREE \$4.98**

PUFFY WHOLE WHEAT FRIED BREAD

#### **ASSORTED BREAD \$15.98**

PLAIN & GARLIC NAAN, ONION KULCHA, PARANTHA & TANDORI ROTI

# **DESSERTS**

## **GULAB JAMUN \$4.98**

NORTH INDIAN DELICACY MADE OF A DRY MILK AND SEMOLINA FLOUR, FRIED GOLDEN BROWN AND SERVED IN A SUGAR SYRUP.

### **GAAJAR HALWA \$4.98**

GRATED CARROTS REDUCED IN MILK, GLAZED WITH BUTTER, FLAVORED WITH CARDAMOM AND GARNISHED WITH NUTS.

## **KHEER \$4.98**

SAFFRON FLAVORED RICE PUDDING WITH PISTACHIOS AND ALMONDS.

#### RASMALAI \$4.98

SWEET, SPONGY COTTAGE CHEESE DUMPLINGS SERVED IN A CREAMY SAUCE FLAVORED WITH CARDAMOM AND PISTACHIOS

#### MANGO KULFI \$4.98

HOMEMADE INDIAN ICE CREAM FLAVORED WITH MANGO AND NUTS

# **ADD ONS**

## MASALA POPADUM \$4.98

MILDLY SPICED FLAT LENTIL WAFERS, DEEP FRIED, SPRINKLED WITH BLEND OF MASALA GARNISHED WITH ONION, GREEN CHILI, TOMATOES & CILANTRO

#### PLAIN POPADUM \$1.98

MILDLY SPICED FLAT LENTIL WAFERS, DEEP FRIED

## RAITA (OR) PLAIN YOGURT \$3.98

SEASONED CHILLED YOGHURT, MIXED WITH SHREDDED CARROT & CUCUMBER

#### CHUTNEY \$1.98

MINT CHUTNEY, TAMARIND CHUTNEY, MANGO CHUTNEY OR LEMON PICKLE

## ONION, CHILLE & LEMON \$1.98

CHOPPED ONIONS, CHILLES AND LEMON SLICES

# **SOUTH INDIAN**

## **IDLY & DOSA**

IDLY (2) 6.98

**PLAIN DOSA \$10.98** 

**GHEE DOSA \$12.98** 

ONION DOSA \$12.98

**PODI DOSA \$12.98** 

**EGG DOSA \$14.98** 

MASALA DOSA \$13.98

MYSORE MASALA DOSA \$14.98

PANEER TIKKA DOSA \$15.98

**CHICKEN TIKKA DOSA \$15.98** 

**GOAT KEEMA DOSA \$16.98** 

CHEESE DOSA \$14.98

**CHOCOLATE DOSA \$14.98** 

SPRING(MIXED VEG) DOSA \$14.98

**UTHAPPAM \$12.58** 

**ONION UTHAPPAM \$12.98** 

**VEG UTHAPPAM \$14.98** 

## KAL DOSA (2 PIECES)

KAL DOSA WITH VEG KORMA \$14.98

KAL DOSA WITH VEG SALNA \$14.98

KAL DOSA WITH EGG CURRY \$15.98

KAL DOSA WITH CHICKEN CURRY \$16.98

KAL DOSA WITH CHICKEN KORMA \$16.98

KALL DOSA WITH MUTTON CURRY \$17.98

KAL DOSA WITH MUTTON KORMA \$17.98

## MALABAR PARATHA (2 PIECES)

PLAIN MALABAR PARATHA \$5.98

VEG KOTHU PARATHA \$12.98

EGG KOTHU PARATHA \$14.98

CHICKEN KOTHU PARATHA \$15.98

MUTTON KOTHU PARATHA \$16.98

## SNACK

PANI PURI \$8.58

BHEL PURI \$7.58

SAV PUR \$7.58

DHAI PUR \$7.58

SAMOSA CHAT \$8.98

ALOO TIKKI CHAT \$8.98

POORI MASALA \$12.98

CHANNA BHATURA \$12.98