

VEGAN	AT IN A YEAR	Kadai \$19 / \$21 / \$21	
Aloo Gobi Potato / Cauliflower	\$17.00	Chicken, Lamb, Goat or Shrimp (Tomato, Bell Peppers, Spicy Curry Sauce)	
Tadka Dal Yellow Lentils	\$15.00	Korma \$19 / \$21 / \$21 Chicken, Lamb, Goat or Shrimp	
Chana Masala Chickpeas	\$15.00	(Yogurt and Rich Creamy Cashew and Almond Base Curry)	
Kolhapuri Vegetable (Must Try)	\$17.00	Tandoori Salmon \$21.00 Salmon Marinated Overnight in Chef Special	
Bhindi Masala Okra / Tomato / Onion	\$17.00	Masala Tandoori Chicken \$19.00	
VEGETABLES		Chicken Legs Marinated Overnight in Tandoori Masala	
Paneer Tikka Masala Homemade Cottage Chees Cooked in Creamy Tomato		Seekh Kabab \$19.00 Mix of Minced Lamb and Chicken	
Malai Kofta Potato and Cheese Balls i. Rich Creamy Gravy	\$18.00	Chicken Tikka Kabab \$19.00 Boneless Chicken Marinated with Yogurt and Spice	
Saag Paneer Spinach / Cottage Cheese	\$18.00	Tandoori Shrimp \$21.00 Shrimp Marinated with Yogurt	
Vegetable Biryani Layer of Basmati Rice wit Spice and Mix Vegetables	\$18.00	and Spice BREADS Naan \$3.00	
Dal Makhni Whole Black Lentils	\$15.00	Garlic Naan \$3.00 Onion Kulcha \$3.00 Paratha \$3.00	
POPULAR NON-VEG		Roti \$3.00 Aloo Gobi Paratha \$3.00 Assorted Bread Basket \$12.00	
Butter Chicken	\$19.00	SIDE DISHES	
Buttery Creamy Tomato G Fenugreek, Dry Leaves	ravy,	Basmati Rice \$3.00 Raita \$3.00	
Chicken Tikka Masala Spiced Aromatic Infused C Tomato Sauce		Spice Yogurt Mango Chutney \$4.00	
Lamb Rogan Josh Ginger Garlic, Yogurt, Spice	\$21.00	DESSERTS Rasmalai \$7.00	
Goat Curry	\$21.00	Homemade Sweet Milk Balls in Thick Saffron Milk	
Saagwala Chicken, Lamb, Goat or Shi ced Spinach Curry)	\$19 / \$21 / \$21 rimp (Spi-	Gulab Jamun \$4.00 Dry Milk Flour Balls Dipped in Cinnamon Sugar Syrup	
Vindaloo Chicken, Lamb, Shrimp or O	\$19 / \$21 / \$21 Goat	Gajjar Halwa \$5.00 Sweet Carrot Pudding	
(Spicy Spicy Hot Curry)		Kulfi \$5.00 Homemade Milky Pistachio Ice Cream	
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SOFT DRINKS	
Mango Lassi	\$8.00
Cutting Chai tea	\$4.00
Soda Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale, Perrier	\$4.00
Juice Apple / Orange	\$4.00
SHARABLE APPETIZERS	
Palak Chat Crispy Spinach, Yogurt, Chutney	\$10.00
Tandoori Wings	\$12.00
Samosa Potato, Peas, Cumin	\$6.00
Dahi Puri Potato, Yogurt, Chutney	\$12.00
Raggda Patties Spiced Potato, Cilantro, Onion	\$12.00
Vada Pav Spiced Potato, Chutney, Bread Bun	\$8.00
Bhel Puri Puff Rice, onion, Cilantro, Tomato Chutney and Cashew Nuts	\$6.00
Keema Pav Minced Lamb / Chicken, Ginger / Garlic	\$12.00
Pav Bhaji Mashed Veggies, Tomato, Potato	\$12.00
MONSOON	

MONSOON

Garam Garam Pakora Mix Vegetable Fritters	\$12.00
Samosa Chat	\$12.00
Samosa, Chickpeas, Yogurt,	
Chutney Onions	



INDO CHINESE

Indian Chinese cuisine, also known as Indo-Chinese, is the melding of Chinese seasoning and cooking techniques with Indian ingredients.

Chilli Chicken	\$12.00
Chicken Cooked in Spicy	
and Sweet Tomato Sauce	

Chicken Manchurian \$12.00
Ginger / Garlic Paste, Tomato and
Soya Sauce with Chicken

Gobi Manchurian \$12.00
Ginger / Garlic Paste, Tomato and
Soya Sauce with Cauliflower

SIGNATURE DISHES

Bombay Biryani (Must Try) \$19/\$21/\$21

Chicken, Lamb, Goat or Shrimp. Layers of Aromatic Basmati Rice and Spice

Platter for 2 Bombay Thali \$45.00

(Must Try 1 Best of Best) 6 Varieties of Curry Dishes Served with Rice, Naan, Mango Chutney, Raita, Pickle and Gulab Jamun

Spicy Lal Mirch (Must Try) \$19/\$21/\$21

Choice of Chicken, Lamb, or Goat. Roasted Red Pepper / Ginger Garlic / Cilantro

Spicy Monsoon Wedding (Must Try) \$19/\$21/\$21

Choice of Chicken, Lamb, or Goat. Black Peppercorn, Red Chilli, Coriander Seeds

