

INDIAN & NEPALESE CUISINE

Starters

Samosa-\$7.99

Deep fry pastry stuffed with potato/peas served with tamarind/mint chutney

Samosa Chaat-\$9.99

Crunchy smashed samosa topped with savory chickpea/yogurt/chutneys

Papedi Chaat-\$8.99

(Fried Cracker) served savory chickpeas/yogurt/chutneys

Aloo Tikki Chaat -\$8.99

Aloo Tikki served with savory chickpeas/yogurt/chutneys

Aloo Tikki-\$7.99

Deep fry crunchy potato patties served with tamarind and mint chutneys

Hot and Spicy Chili

Battered stir fry tossed with bell pepper, red onion in a house made chili sauce

Chicken chili-\$16.99

Potato chili-\$11.99

Paneer chili-\$16.99

Tofu chili-\$11.99

Momo Special (Dumplings)

Steam Chicken Momo-\$14.99

Veg Steam Momo-\$13.99

Chicken Jhol Momo-\$15.99

Veg Fry Momo-\$13.99

FryChicken Momo-\$14.99

Veg Chili Mono-\$15.99

Chicken Chili Momo-\$15.99

Veg Jhol Mono-\$14.99

Soup and Salads

Lentil Soup (Dal)-\$6.99

Mildly spiced lentil soup

Organic Mixed Salad-\$6.99

Mixed greens with cucumber, roma-tomato & carrot. Served with home-made mango dressing

Entrees

Served with basmati rice

Chicken Curry-\$19.99

Chicken Tikka Masala

Tandoori chicken breast cooked in spices & mild creamy sauce

Chicken Palak

Fresh minced spinach & flavored chicken in mildly spiced creamy sauce

Chicken Kadai

Chicken cooked with fresh bell pepper in olive oil, onion, fresh tomato & spices

Chicken Vindaloo

Chicken with potatoes cooked in olive oil, spices & vindaloo sauce

Chicken Korma

Chicken cooked with dried fruit & spices in mild creamy sauce

Lamb Curry-\$21.99

Lamb Tikka Masala

Lamb delicacy flavored with spices & creamy sauce

Lamb Palak

Fresh minced spinach & juicy morsels of lamb in mildly spiced creamy gravy

Lamb Vindaloo

Exotic lamb with potato cooked in olive oil & vindaloo sauce

Lamb Kadai

Lamb cooked with fresh bell pepper in olive oil, onion, fresh tomato & spices

Lamb Saag

Fresh spinach & lamb with olive oil in onion-tomato sauce

Lamb Korma

Lamb & dried fruits cooked with spices & creamy sauce

Seafood Curry-\$23.99

Shrimp Curry

Fresh shrimps cooked with cumin & olive oil in an onion-tomato gravy

Salmon Curry

Salmon cooked in onion tomato-based sauce

Fish Tikka Masala

Salmon cubes cooked with spices & mild creamy sauce

Shrimp Tikka Masala

Shrimp cooked with spices & mild creamy sauce

Vegetable Curry-\$17.99

Palak Paneer

Fresh spinach & homemade cheese cubes cooked with spices & creamy sauce

Veg. Korma Vegan

Fresh mixed vegetables & dried fruits delicacy with coconut milk sauce & spices

Matar Paneer Masala

Green peas with fresh homemade cheese cooked in an aromatic creamy sauce

Tofu Tikka Masala

Served with white basmati rice. tofu in luxurious tomato base creamy sauce

Aloo Chana

Fresh garbanzo & potatoes cooked with olive oil with herbs

Chana Matra

Garbanzo & green peas cooked in olive oil with herbs

Kebab Special

Marinated protein grilled to perfection/serve with biryani rice/raita/grill veggies

Chicken Kebab-\$20.99

Salmon Kebab-\$23.99

Lamb Kebab-\$21.99

Shrimp Kebab-\$23.99

Paneer Kebab-\$19.99

Biryani Specials

Basmati rice is steamed traditionally in aromatic dry whole spices in a layer of protein and topped with dry nuts. Raita included

Lamb Biryani-\$19.99

Chicken Biryani-\$18.99

Veg. Biryani-\$17.99

Naan

Plain Naan-\$2.99

Tandoori oven baked bread

Butter Naan-\$3.99

Tandoori oven baked bread topped with butter

Garlic Naan-\$3.99

Fresh organic garlic bread

Garlic Cilantro Naan-\$3.99

Fresh organic garlic cilantro bread

Garlic Cheese Naan-\$4.99

Fresh organic garlic cheese bread

Cheese Naan-\$4.99

Fresh Mozzarella cheese bread

Side Orders

Chutneys 8oz

Mango, Mint or Tamarind-\$1.99

White Rice 16oz-\$3.99

Biryani Rice 16oz-\$4.99

Raita

Home made fresh spiced yogurt with cucumber-8oz-\$1.99

Desserts

Lal Mohan-\$4.99