

Appetizers

Vegetable samosa	\$2.99
Seasoned mixed vegetable filled patties deep fried.	
Vegetable Pakora	\$2.99
Vegetables dipped in a batter of chickpea flour and deep fried.	
Shrimp Pakora	\$7.99
Six shrimp fritters, lightly fried in our special batter	
Paneer Pakora	\$6.99
Six fritters made with paneer(homemade cheese), lightly fried in our special batter	
Samosa Chaat	\$4.99
Yogurt sauce with boiled chickpeas, potatoes, crushed samosa.	
Pappadum	\$1.99
Crisp Lentil wafers baked served with onion chutney.	
Chicken Shami Kabab	\$3.99
Ground Chicken patties seasoned with lentils and spices fried	
Hummus	\$4.99
A blend of mashed chickpeas, tahini, olive oil, lemon juice	
Dolmas	\$4.99
Rice and olive oil stuffed grape leaves served with lemon	
Aloo Tikki	\$3.99
Two fried patties made of potatoes, herbs and spices	
Veggie Combination Platter	\$11.99
A combination of Samosas, Papadum, Pakoras & Hummus.	
Meat Combination Platter	\$11.99
A combination of Chicken Tikka, Beef Shawarma, and Chicken Seekh Kababab	

Soups

Black Lentil Soup	\$4.99
Black Lentil Soup with onion, celery, and tomato and Naan	
Bean Soup	\$4.99
White bean soup with tomato,celery,carrots and Naan	
Yellow Lentil Soup	\$4.99
Split yellow lentils, with herbs, tomatoes and spices	

Salads

Tabbouleh	\$5.99
Lettuce, cracked wheat, diced tomatoes, diced cucumbers, chopped parsley, olive oil, lemon juice	
Greek Salad	\$5.99
Lettuce, tomatoes, onions, feta cheese, olive oil, and lemon juice.	
Grilled Chicken Salad	\$7.99
Grilled chicken,Lettuce, cucumber, green peppers, tomatoes, onions.	

Chicken Specialties

Chicken Curry	\$9.95
Chicken cooked in light gravy	
Chicken Karahi	\$10.95
Chicken cooked with tomatoes and green peppers	
Chicken Palak	\$10.95
Chicken cooked with spinach and tomatoes and spices	
Chicken Vindalo	\$9.95
A very hot and spicy chicken dish cooked with potatoes.	
Chicken Korma	\$10.95
Chicken cooked in a creamy sauce with spices	
Chicken Jalfrezi	\$10.95
Chicken cooked with green peppers, tomatoes and onions	
Chicken Tikka Masala	\$10.95
The Chef's specialty: Chicken pieces Barbecued and cooked with thick cream sauce in spices.	
Chicken Tikka Makhani	\$10.95
Chicken cooked in creamy sauce with tomatoes and green pepper	
Kufta Balls	\$10.95
Seasoned Chicken meatballs cooked in creamy sauce	

Beef Specialties

Beef Shawarma	\$10.99
Marinated grilled beef strips grilled to perfection	
Beef Korma	\$10.95
Beef cooked in a creamy sauce, spices and nuts	
Beef Palak	\$10.95
Beef cooked in spinach and spices	
Beef Curry	\$9.95
Beef cooked a delicious sauce and spices	
Beef Vindaloo	\$9.95
Beef cooked in a hot and tangy sauce with potatoes	
Beef Karahi	\$10.95
Beef cubes cooked with onions, tomatoes, and green peppers	
Beef Daal	\$10.95
Beef with split lentils cooked in mild spices.	

Lamb Specialties

Lamb Korma	\$10.95
Lamb cooked in a creamy sauce with spices	
Lamb Curry	\$9.95
Lamb cooked with curry sauce	
Lamb Palak	\$10.95
Lamb cooked with spinach and spices	
Lamb Vindaloo	\$9.95
Lamb cooked in a hot, tangy sauce with potatoes	
Lamb Okra	\$10.95
Lamb cooked with okra and spices	
Lamb Karahi	\$10.95
Lamb cooked in a delicious sauce with tomatoes and green peppers	
Lamb Roganosh	\$10.95
Lamb cooked with delicious ginger sauce	
Lamb Do Piazza	\$10.95
Mildly spiced Lamb dish cooked with fresh onions and tomatoes	



Vegetable Specialties

Mixed Vegetables	\$8.95
Zucchini, Cauliflower, beans, carrots, and potatoes cooked in spices.	
Palak Paneer	\$9.95
Spinach cooked with pieces of home made cottage cheese and spices	
Aloo Mattar	\$8.95
Green peas and potatoes cooked with herbs and spices	
Mattar Paneer	\$9.95
Green peas cooked in a creamy sauce with homemade cottage cheese	
Aloo Ghobi	\$8.95
Potatoes and Cauliflower cooked in mild spices	
Bhinda Masala	\$9.95
Okra cooked with tomatoes, onions, ginger and spices	
Malai Kofta	\$10.95
Soft Cheese and Vegetable balls simmered in a mild Creamy sauce	
Vegetable Korma	\$9.95
Mixed Vegetables cooked in a delicious creamy sauce	
Baingan Ka Bharta	\$9.95
Baked eggplant cooked tomatoes and spices	
Chana Palak	\$8.95
Spinach cooked with Chickpeas and spices	
Aloo Cholay	\$8.95
Chickpeas and potatoes cooked in spices	
Chana Masala	\$8.95
Chickpeas cooked in a delicious sauce	
Daal Makhani	\$9.95
Simmered mixed lentils cooked with a creamy sauce	
Chana Daal	\$8.95
Split yellow lentils cooked with spices	

All Entrees are served with Rice

Breads

Plain Naan	\$1.75
Cheese, Onion or Garlic Naan	\$2.95
Naan stuffed with cheese, onion or garlic	
Jalepeno Cheese Naan	\$2.95
Naan stuffed with Jalepeno peppers and cheese	
Aloo Naan	\$2.95
Naan stuffed with potatoes and spices	
Aashiana Naan	\$3.99
Special Naan stuffed with coconut, almonds, and Raisins	
Poori	\$1.75

Accompaniments

Raita	\$1.75
Fresh yogurt mixed with tomatoes, cucumbers, and spices	

Mixed Achar	\$1.75
Sliced mango pickle in oil and spices	
Mango Chutney	\$1.75
Hot or Sweet mango sauce	
Special white sauce	\$1.75
Yogurt with sour cream and spices	
Onion Chutney	\$1.75
Diced onions in special tomato sauce	

Dessert

Rasmalai (2 pieces)	\$2.50
Fresh homemade cheese patties served in sweetened Milk, garnished with pistachios and almonds	
Rasgullah (3 pieces)	\$2.50
White Indian sweet balls in sugar syrup	
Kheer	\$2.50
Rice pudding, garnished with almonds and pistachios	
Gulab Jaman (2 pieces)	\$2.50
Milk cheese balls in sugar syrup	
Basbousa (2 pieces)	\$2.50
Baked pastry made with semolina, eggs and yogurt garnished With pistachios and almonds	
Baklava (2 pieces)	\$2.50

Beverages

Soft Drinks	\$1.99
Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale, Sierra Mist, and Lemonade	
Hot Tea	\$1.50
Spicy Tea	\$1.75
Chai	\$2.75
Tea with Milk	
Plain Lassi	\$2.50
Yogurt drink served sweet or salty	
Mango Lassi	\$2.50
Yogurt drink with sweetened mango pulp	
Strawberry Lassi	\$2.50
Yogurt drink with fresh strawberries	
Iced Tea	\$1.75
Goya Juices or Malt Drink	\$1.50

All day special Wraps

Beef Shawarma Wrap	\$5.99
Marinated grilled beef strips wrapped in Naan	
Chicken Shawarma Wrap	\$5.99
Marinated grilled chicken strips wrapped in Naan	
Falafel Wrap	\$5.99
Ground fava beans fritters deep fried and wrapped in bread, with vegetables	
Chicken Seekh Kabab Wrap	\$5.99
Seasoned ground chicken Kababs wrapped in Naan	

Seafood specialties

Shrimp or Salmon Curry	\$13.95
Shrimp or Salmon Fillets cooked with a delicious sauce	
Shrimp or Salmon Palak	\$13.95
Shrimp or Salmon cooked with spinach and spices	
Shrimp or Salmon Makhani	\$13.95
Shrimp or Salmon cooked in a creamy sauce with spices	
Shrimp or Salmon Karahi	\$13.95
Shrimp or Salmon cooked in a delicious sauce with Tomatoes and green peppers	
Shrimp Okra	\$13.95
Shrimp cooked with Okra	
Shrimp or Salmon Vindaloo	\$13.95
Shrimp or Salmon cooked in a hot and tangy sauce with potatoes	

Tandoori Specialties

Shish Tawook	\$10.95
Marinated boneless chicken and vegetables barbecued in Tandoor oven	
Tandoori Chicken	\$10.95
Marinated Chicken legs barbecued in Tandoor oven	
Chicken Tikka	\$10.95
Marinated boneless Chicken barbecued in Tandoor oven	
Lamb Shish Kabab	\$10.95
Marinated boneless Lamb barbecued in Tandoor oven	
Tandoori Shrimp	\$12.95
Marinated jumbo shrimp barbecued in Tandoor oven	
Salmon Tikka	\$12.95
Marinated Salmon Fillets barbecued in Tandoor oven	
Chicken Seekh Kabab	\$9.95
Seasoned ground chicken kababs barbecued and grilled	

Rice Specialties

Chicken Biryani	\$11.95
Chicken cooked in Basmati rice in oriental spices	
Vegetable Biryani	\$10.95
Fresh Vegetables cooked in Basmati rice and spices	
Lamb Biryani	\$11.95
Tender Lamb cooked in Basmati rice and oriental spices	
Beef Biryani	\$11.95
Beef cooked in Basmati rice and oriental spices	
Shrimp Biryani	\$13.75
Shrimp cooked with Basmati rice and oriental spices	
Basmati rice	\$2.50
Aromatic Basmati rice with peas and cumin seeds	

All Biryani specialties served with a delicious yogurt sauce: Raito