

# Flavors of India Menu

## Soups

1. Rasam A South Indian lentil delicacy, spiced with mustard seeds and tamarind. A warm and tangy soup...3.50
2. Chicken Soup A rich and warm favorite of all times...3.50
3. Tomato Soup A Special Soup created with goodness of tomato and the kick of ginger...3.50
4. Mulligatawny Soup An International Soup with assorted vegetables and a hint of lemon...3.50
5. Lentil Garlic Soup Warm & Hearty lentil soup with a touch of garlic...3.50

## Appetizers

6. Vegetarian Samosa (2) Homemade turnovers stuffed with lightly tempered and seasoned diced potato and peas...3.95
7. Meat Samosas (2) Homemade turnovers stuffed with minced lamb...4.95
8. Peshawari Samosa Homemade turnovers stuffed with nuts, raisins, and coconut...4.95
9. Gobhi Samosa Homemade turnovers stuffed with cauliflower, peas, and special seasoning...4.95
10. Aloo Tikki Mashed potatoes and pea patties pan fried in chickpea batter...4.95
11. Vegetable Pakoras (6) Assorted fresh veggies deep fried in chickpea batter...4.95
12. Gobhi Pakoras (6) Cauliflower florets blanched and marinated in chickpea batter and deep fried...4.95
13. Dahi Papri (cold) Lentil crisp and cubed potatoes covered with fresh whipped yogurt and tamarind sauce...5.95
14. Kachumber Salad Finely chopped cucumber, tomatoes, and corianders tossed in herbs, spices, and lemon juice...3.95
15. Chicken Chat (cold) Boneless cubes of chicken delicately tossed in our very own sweet, sour, and tangy sauce and salad...5.95
16. Aloo Chat (cold) Boiled diced potatoes and chickpea in our own special sauce of olive oil flavored with roasted cumin and black pepper...4.95
17. Cheese Pakoras Chunks of homemade cheese marinated in chickpea batter and deep fried. A great appetizer for vegetarians...4.95
18. Veggie Platter A combination of vegetarian appetizers...7.95
19. Chicken Pakoras Boneless breast of chicken delicately spiced, mainained in chickpea batter and fried in a small amount of oil...6.95
20. Fish Pakoras Small fillets of fish delicately spiced, marinated in chickpea batter and then shallow fried...7.95
21. Shrimp Pakora (5) Jumbo shrimp deep fried in chickpea batter...8.95
22. Chicken Tikka Boneless breast of chicken marinated in spices and herbs cooked on skewers in the tandoor...10.95
23. Combo Platter A great combination of vegetarian and non-vegetarian appetizers...9.95
24. Fried Wings (10)...8.95
25. Idly Rice and lentil cakes served with Sambhar & Chutneys...4.95
26. Vada Lentil fritters deep fried served with Sambhar & Chutneys...4.95

## TANDOORI SPECIALS

Wonders from the clay oven served with Basmati rice & Daal Makhani

- 27. Chicken Tandoori The King of Kabobs**-spring chicken marinated in Tandoori Masala and yogurt for over 24 hours then baked on skewers in Tandoori oven until tender and juicy. Tastiest way to barbeque a chicken... Half...11.95 Full...20.95
- 28. Chicken Tikka** All white meat, marinated in special sauce and barbequed to perfection...12.95
- 29. Kali Mirch Tikka** Boneless pieces of chicken dipped in a cream and crushed black pepper marinade and baked in the tandoor...12.95
- 30. Chicken Kabob Lean Minced Chicken** with herbs and spices baked on skewers...12.95
- 31. Seekh Kabob** Very lean minced lamb mixed with onion, herbs, and spices baked on skewers in Tandoor oven...13.95
- 32. Barra Kabab (Lamb Chops)** Very tender pieces of lamb chops marinated in special sauce for three days and then cooked on skewers in Tandoori oven exceptional, an entrée to remember...16.95
- 33. Rack of Lamb Special** fresh rack of lamb from New Zealand. Marinated in yogurt, mint, Indian spices grilled in clay oven...18.95
- 34. Mix Grill Chicken Tikka, Tandoori Chicken, Seekh Kabob, Shrimp, and Barra Kabob**...19.95
- 35. Tandoori Shrimp Jumbo shrimp** delicately spiced and marinated in yogurt and baked on skewers in Tandoor oven...15.95
- 36. Fish Tikka** Marinated pieces of fish cooked on skewers...15.95
- 37. Baked Salmon**...15.95

## HOUSE MASALAS

OUR SIGNATURE DISHES served with Basmati Rice

- 38. Chicken Tikka Masala** Marinated baked breast of chicken cooked in rich tomato cream sauce...13.95
- 39. Chicken Kofta Masala** minced chicken mixed with herbs and spices rolled in balls cooked in rich tomato cream sauce...13.95
- 40. Machi Masala** Fresh fish of the day gently cooked in a rich aromatic sauce...15.95
- 41. Prawn Kabob Masala** Marinated Jumbo Prawns baked on intense heat in Tandoori spices and cooked in a rich tomato sauce...15.95
- 42. Panir Tava Masala** A delectable vegetarian dish made from Indian cottage cheese, Panir simmered in a rich gravy and flavored with Ajwain...12.95
- 43. Lamb Tikka Kabob Masala** ground lamb baked in a tandoor and folded into a delicately creamy tomato sauce...14.95
- 44. Mix veg Masala** Fresh mixed vegetables cooked in rich tomato cream sauce...11.95

## CHICKEN CORNER

Served with Basmati Rice

- 45. Chicken Curry** boneless chicken in onion tomato gravy tempered with ginger garlic and Indian herbs and spices...11.95
- 46. Chicken Vindaloo** For the brave at heart—very spices, very special vinegary chicken dish...12.95
- 47. Mango Chicken Jalfrezie** Tender fillets of chicken gently sautéed with mixed green vegetables and mango...12.95
- 48. Chicken Saag** Delicately spiced boneless chicken with spinach...12.95
- 49. Chicken Korma** Boneless chicken cooked in mild, rich, almond and cream sauce...12.95

- 50. Chicken Kadai** Boneless pieces of chicken sautéed with green chiles and coriander, finished with exotic Indian spices... 12.95
- 51. Chicken Madras** The authentic recipe for a deviled chicken curry done to perfection in a black pepper and lemon sauce. Remember, it was South India which exported black pepper to the world! ... 12.95
- 52. Chicken Do Piazza** Boneless pieces of chicken cooked in tomatoes, onions, and bell peppers in tangy sauce... 12.95
- 53. Chicken Mussalem** A royal dish from the Kitchens of the Maharaja. Boneless pieces of chicken in a rich, brown onion and Almond Sauce. A true royal experience... 12.95
- 54. Chicken Sultani** Boneless chicken pan roasted with onions, tomatoes, and spiced with ginger... 12.95
- 55. Chicken Shahjahan** Boneless chicken pan roasted with onions, tomatoes, and coconut... 12.95
- 56. Chicken Tikka Kadai** White meat baked in tandoor sautéed with green chiles and coriander, finished with exotic spices... 12.95
- 57. Chicken Kabob Kadai** Ground chicken baked in tandoor sautéed with chiles and coriander, finished with Indian spices... 12.95
- 58. Chicken Kofta Curry** Minced chicken mixed with herbs and spices rolled in balls served in curry sauce... 12.95
- 59. Chicken Achari** Boneless chicken cooked with pickle spices, fresh coriander, and onion seeds... 12.95

## LAMB LOVERS

Served with Basmati Rice

- 60. Lamb Curry** Boneless lamb in onion tomato gravy tempered with ginger garlic and Indian herbs and spices... 12.95
- 61. Lamb Vindaloo** For the brave at heart, very spicy, very special... 13.95
- 62. Lamb Saag** Delicately spiced lamb with spinach... 13.95
- 63. Kashmiri Rogan Josh** Tender lamb cubes cooked in purified butter, brown onions, fresh ginger, touch of garlic and gently simmered in selected spices and yogurt... 13.95
- 64. Lamb Kadai** Boneless pieces of lamb sautéed with green chiles and coriander, finished with exotic Indian spices... 13.95
- 65. Lamb Shahi Korma** A lamb delicacy gently simmered in sauce with the addition of almonds, raisins, fresh spices, and a touch of saffron... 13.95
- 66. Lamb Dilruba** A lamb delicacy in a mild brown sauce with mushrooms... 13.95
- 67. Keema Matar** A special dish of minced lamb and green peas with onions, garlic, and exotic herbs and spices... 13.95
- 68. Lamb Kabob Kadai** Ground lamb baked in Tandoor, sautéed with chiles and coriander and finished with Indian Spices... 13.95
- 69. Lamb Chops Kadai** Lamb Chops baked in Tandoor, sautéed with chiles and coriander and finished with Indian spices... 13.95
- 70. Lamb Achari** Boneless lamb cooked with pickle spices, fresh coriander and onion seeds... 12.95

## GOAT

(Special Indian Delicacy)

Baby Goat on Bone Served with Basmati Rice

- 71. Goat Curry Tender goat cooked in onion tomato gravy tempered with ginger garlic and Indian herbs and spices...12.95
- 72. Goat Kadai Tender pieces of goat sautéed with green chilies and coriander, finished with exotic Indian spices...13.95
- 73. Goat Vindaloo For the brave at heart-very spicy, very special vinegary goat dish...13.95
- 74. Goat Achari Baby Goat on bone cooked with pickle spices, fresh coriander and onion seeds...13.95

## **SEAFOOD CRAZE**

Served with Basmati Rice

- 75. Fish Curry Fish of the day cooked in onion tomato gravy tempered with ginger garlic and Indian herbs and spices...14.95
- 76. Shrimp Curry Shrimp cooked in onion tomato gravy tempered with ginger garlic and Indian herbs and spices...14.95
- 77. Goan Fish Curry The traditional Fish curry of Konkan. The Goa curry like most Goan cooking is Chilli “Hot” but delicious...15.95
- 78. Machi Saag Fish of day cooked in pureed spinach...15.95
- 79. Lemon Fish Kadai Fresh fish delicately spiced and soaked in lemon, sautéed with green chilies and coriander, finished with exotic Indian spices, served in a traditional copper work...15.95
- 80. Shrimp Kadai pieces of shrimp sautéed with green chilies and coriander, finished with exotic Indian spices...15.95
- 81. Goan Shrimp Curry Shrimp in a hot Goan Style chili sauce...15.95
- 82. Shrimp Saag Delicately spiced shrimps with spinach...15.95
- 83. Shrimp Korma shrimp in a rich cream sauce with almonds and raisins...15.95
- 84. Shrimp Vindaloo for the brave at heart, very spicy, very special...15.95
- 85. Fish Vindaloo Fish of the day cooked in a very spicy, very special vindaloo sauce...15.95

## **BIRYANIS**

- 86. “Biryani” Aromatic Indian Basmati Rice cooked with fresh herbs, spices, chicken, lamb, or shrimp, served with Raita. Vegetarian Biryani is Basmati rice cooked with fruit, nuts, and vegetables.
- 87. Basmati Rice...2.50
- 88. Lemon Rice...7.95 Lemon flavored rice tempered with mustard seeds, curry leaves, and lentils. A south Indian specialty, served with Raita.
- 89. Vegetable...12.95
- 90. Mattar Pulao Basmati rice sautéed with fresh green peas and cumin seeds, served with Raita...7.95
- 91. Chicken...13.95
- 92. Lamb...14.95
- 93. Shrimp...16.95
- 94. Goat...14.95
- 95. Party Biryani a combination of vegetables, chicken, lamb, goat, and shrimp (serves 2)...24.95

## **CHOICE OF BREADS**

- 96. Plain Nan leavened, handmade buttered bread, baked in a clay oven...2.95
- 97. Spinach Nan Leavened white bread stuffed with fresh spinach and baked in Tandoor oven...3.95
- 98. Badami Nan leavened white bread with sliced almonds and herbs and seeds...3.95
- 99. Garlic Nan leavened handmade bread with a touch of garlic, herbs, and spices, baked in a Tandoori oven...3.95

- 100.** Keema Nan leavened white bread stuffed with minced lamb, green peas, and baked in a clay oven...3.95
- 101.** Panir Nan leavened bread stuffed with cottage cheese and herbs, baked in a Tandoor oven...3.95
- 102.** Aloo Nan leavened bread stuffed with potatoes mixed with herbs and spices baked in a Tandoor oven...3.95
- 103.** Onion Nan leavened bread stuffed with onions...3.95
- 104.** Peshawari Nan leavened bread stuffed with nuts, raisins, and coconut, baked in Tandoori oven...3.95
- 105.** Chicken Nan leavened handmade bread stuffed with chicken, herbs and spices, baked in Tandoori Oven...3.95

## **WHOLE WHEAT BREADS**

- 106.** Khasta Roti Whole wheat bread baked in Tandoori oven, for diet conscious (no butter)...2.50
- 107.** Lacha Pratha whole wheat bread which is layered and then baked in the Tandoor...3.95
- 108.** Poor (2 pieces)- Whole wheat deep fried puffy bread...3.95
- 109.** Aloo Paratha-Whole wheat bread stuffed with peas and potatoes...3.95
- 110.** Mint Paratha Whole wheat bread stuffed with mint...3.95
- 111.** Chapati (2 pieces) Traditional Indian flat bread...3.95

\*Add garlic topping to any bread \$1.00 extra\*

## **Vegan & Diet Special**

(No Meat Stock, NO Dairy, No Poultry, No Gluten)

Served with Basmati Rice

- 112.** Aloo Gobhi Fresh cauliflower and potatoes gently cooked with herbs and spices...10.95
- 113.** Aloo Matar Peas cooked in a mild and rich gravy with potatoes...10.95
- 114.** Matar Mushroom Peas cooked in a mild and rich gravy with mushrooms...11.95
- 115.** Shahi Bhindi Fresh okra cooked with onions, ginger, tomatoes, and Indian spices...11.95
- 116.** Chana Masala Chickpeas cooked in kadai in unquestionably the most versatile delicacy in the North of India...10.95
- 117.** Dal Tadka Lentil seasoned with ginger, garlic, tomatoes, herbs & spices (no cream)...10.95
- 118.** Veg Vindaloo For the brave at heart-very spicy, very special vinegary mix vegetable dish...10.95
- 119.** Veg Curry Fresh garden vegetables cooked in onion tomato gravy tempered with ginger garlic and Indian herbs and spices...10.95
- 120.** Baingan Bharta Fresh eggplant baked over an open flame-gently tempered with aromatic herbs and spices...11.95
- 121.** Veg Kadai Fresh garden vegetables cooked in kadai masala...11.95
- 122.** Tofu Kadai Fresh soft tofu cooked in kadai masala...11.95

## **Veggie Delight**

Served with Basmati Rice

- 123.** Dal Makhani A lentil delicacy made famous by a dhabba (roadside eatery) outside the Golden Temple in the holy city of the Sikhs. Our chefs have perfected this rare, original, slow-cooked delicacy (with a touch of cream) ...10.95
- 124.** Aloo Chutny Wale An outstanding work of culinary art, potatoes stuffed with homemade cheese

- and simmered in a tangy chutney...11.95
- 125.** Shahi Paneer Homemade cheese sautéed with ginger, garlic, and onions and cooked in a creamy tomato based sauce...11.95
- 126.** Malai Kofta A true muglai delight-balls of freshly minced vegetables simmered in cardamom, saffron, garlic, cashews and light cream sauce...11.95
- 127.** Navratan Korma Assorted garden fresh vegetables (nine kinds) cooked in a rich gravy with yogurt and mild spices...11.95
- 128.** Kadai Paneer Fresh panir (homemade cheese) cooked in kadai masala...11.95
- 129.** Palak Paneer chopped spinach tomatoes and onions cooked with cream, garlic, and fresh ginger...11.95
- 130.** Aloo Palak chopped spinach, tomatoes, and onions cooked with cream, garlic, and fresh ginger...11.95
- 131.** Chana Saag chopped spinach, tomatoes, and onions cooked with cream, garlic, and fresh ginger...11.95
- 132.** Mushroom Saag Chopped spinach, tomatoes, and onions cooked with cream, garlic, and fresh ginger...11.95
- 133.** Matar Paneer Peas cooked in a mild and rich gravy with homemade cheese ...11.95

## **DINNER SPECIAL**

Served with soup of the day

- 134.** Raja Thali serving veg pakoras, tandoori chicken, seekh kabab, lamb curry, aloo palak, basmati rice, papadam, choice of plain nan or roll, dessert, and coffee or tea...20.95
- 135.** Rani Thali Serving veg pakoras, palak paneer, chana masala, Dal Makhani, basmati rice, Papadam, choice of plain roti or poori dessert and coffee or tea...19.95

## **SIDES**

- Papad Crispy Lentil Bread...1.95
- Raita Whipped yoghurt blended with cubed potatoes, chopped cucumber, fresh coriander, and herbs...2.95
  - Homemade Hot Pickles...1.95
    - Mango Chutney...1.95
  - Desi Salad (an Indian's Favorite)...1.95
  - Onion, Lemon, Green Chiles...1.95

## **DESSERTS**

- Gajar Halwa homemade carrot pudding with nuts and raisins...2.95
- Badami Kheer homemade rice pudding flavored with cardamom and blended with almonds and raisins...2.95
  - Gulab Jamun cream balls, dipped in syrup and rose water...3.95
- Ras Malai made from fresh homemade farmers' cheese in sweetened milk, served with pistachios...3.95