

## appetizers

- Pappadum [2 pcs] \*** ..... 2.00  
[Crisp lentil wafers fried or baked]
- Vegetable Samosa [2 pcs] \*** ..... 4.00  
[Crisp pattie filled with potatoes and green peas, fresh cilantro and spices.]
- Keema Samosa [2 pcs]** ..... 4.00  
[Crisp pattie filled with ground lamb and spices]
- Vegetable Pakora \*** ..... 6.00  
[Potatoes, onion, cauliflower chick-pea batter fried]
- Bhel Puri** ..... 6.00  
[Crunchy rice snack served with onion, tomato, cilantro & dried mango powder, with tamarind sauce]
- Ragda Patties** ..... 7.00  
[Fried potato & herb patties served over spicy chick-peas curry]
- Paneer Pakora** ..... 8.00  
[Home-made cheese marinated in spices batter fried]
- Assorted Vegetable Appetizer \*** ..... 9.00  
[Cheese pakora, veggie pakora, onion bhajia, samosa and pappadum and aloo tikki]
- Chicken Key Pakorey** ..... 8.00  
[Chicken tenders marinated with garlic ginger & spices, deep fried]
- Shahi Meat Ball with Manchurian Sauce** ..... 10.00  
[Fresh ground lamb marinated with garam masala, deep fried served with manchurian sauce]
- Assorted Non-Veg Appetizer** ..... 9.00  
[Keema samosa, chicken pakora, kababs]
- Papdi Chat <sup>new</sup>** ..... 6.00  
[Crispy fried dough wafers in sweet, sour, tangy and spicy sauce in a creamy & crunchy texture]
- Samosa Chat <sup>new</sup>** ..... 7.00  
[Veggie Samosa topped with chick peas, onion, tomato, cilantro garnished w tamarind & yogurt sauces]

## soups

- Lentil Vegetable Soup \*** ..... 4.00
- Tomato Basil Soup \*** ..... 4.00
- Chicken Soup** ..... 4.00
- South Indian Spicy Shrimp Soup** ... 7.00  
[Shrimp cooked with tomatoes, pepper and coconut base]

## salads

- Katchumber Salad \*** ..... 5.00  
[Chopped tomato, cucumbers, carrot & lettuce marinated in lemon juice & black pepper]
- Papaya Avocado Salad \*** ..... 8.00  
[Mixed greens tossed with papaya & avocado]



Vegetable Samosa



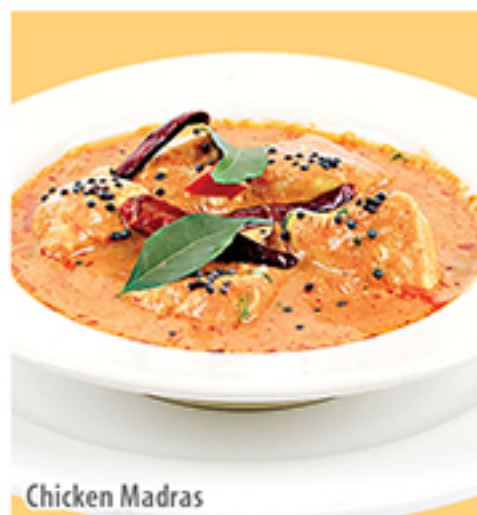
Meat Balls



Papaya Avocado Salad



Mughlai Combo



Chicken Madras



Chilli Chicken

## accompaniments

- Raita** ..... 3.00  
[Homemade yogurt, grated cucumber, cilantro touch of jalapeno & black pepper]
- Mango Chutney \*** ..... 2.00  
[Mild & refreshing mango relish]
- Red Hot Chilli Sauce \*** ..... 2.00  
[Thai pepper with tomato, lemon juice]
- Achar \*** ..... 2.00  
[Mixed Pickle]

## little india combos

- (no substitutions please)
- Veggie Combo** ..... 14.00  
[Palak paneer, Veg Jalfrazie, Veg Biryani, naan]
- Chicken Tikka Combo** ..... 16.00  
[Chicken tikka, chicken makhani, biryani, naan]
- Mughlai Combo** ..... 17.00  
[Cauliflower and potatoes, chicken tikka masala, tandoori chicken, rice, naan]
- Kababs Combo** ..... 18.00  
[Kababs, lamb curry, rice, naan]



## vegetable entrees

(rice not included)

<b>Dum Aloo Gobi</b> * .....	11.00
[cauliflower, potatoes, cooked in herbs and spices]	
<b>Mushroom Bhaji</b> * .....	11.00
[Mushroom curry cooked with tomatoes & spices]	
<b>Mushroom Vindaloo</b> * .....	11.00
[Mushrooms & potatoes cooked in a spicy hot sauce]	
<b>Baingan Bharta</b> * .....	11.00
[Baked eggplant, cooked with onion, tomato, herbs & spices]	
<b>Bhindi Masala</b> * .....	11.00
[Okra cooked with onions, tomatoes, & spice]	
<b>Chana Masala</b> * .....	11.00
[Chick Peas cooked with onion gravy and spice]	
<b>Vegetable Jalfrazie</b> * .....	11.00
[Fresh seasonal vegetables cooked in a spicy Masala Sauce, garnished with Garam Masala and fresh Cilantro.]	
<b>Palak Paneer</b> .....	11.00
[Spinach, methi, home made cheese & spices]	
<b>Mutter Paneer</b> .....	11.00
[Home made cheese cubes cooked with green peas in rich tomato & cream sauce]	
<b>Dal Saag</b> * .....	11.00
[Lentils cooked with spinach]	
<b>Dal Makhani</b> .....	11.00
[Black Lentils cooked with butter & cream in a mild spice]	
<b>Yellow Dal</b> * .....	11.00
[Moong dal cooked to perfection]	
<b>Gobi Manchurian</b> * .....	11.00
[Cauliflower dipped in a batter of corn flower, cooked with brown sugar, soy sauce, white pepper, and vegetable stock]	
<b>Malai Kofta</b> .....	14.00
[Home-made Cheese and vegetable balls, cooked with onion, tomato and cream sauce]	
<b>Paneer Chilli</b> .....	14.00
[Home-made cottage cheese with karyapak and jalapeno peppers]	
<b>Paneer Makhani</b> .....	14.00
[Home-made cottage cheese cooked in a tomato, butter & cream sauce]	
<b>Paneer Tikka Masala</b> .....	14.00
[Paneer cooked with cashew nut sauce]	
<b>Paneer Manchurian</b> <b>new</b> .....	14.00
[A delectable indianised chinese recipe]	
<b>Veggie Korma</b> <b>new</b> .....	11.00
[Mixed vegetables cooked in a rich creamy sauce]	
<b>Bengali Aloo</b> <b>new</b> .....	11.00
[Potato cooked with cumin, fennel, mustard seeds, red chilli, curd, coconut & turmeric]	
<b>Aloo Baingan</b> <b>new</b> .....	11.00
[Fresh eggplant, potatoes cooked with onion, tomato, and garam masala & spices]	

## tandoori grilled items

(rice or bread not included except in tandoori mixed grill)

<b>Chicken Tandoori</b> .....	[Whole] 18.00
.....	or [Half] 9.00
[Whole chicken, marinated in yogurt, lemon juice, spices & herbs baked in the Tandoor]	
<b>Chicken Boti</b> [Premium Item] .....	14.00
[Boneless chicken cubes, marinated in yogurt, vinegar, lemon juice & spices]	
<b>Chicken Seekh Kabab</b> .....	14.00
[Ground Chicken marinated with herbs & spices and baked on a skewer]	
<b>Lamb Seekh Kabab</b> .....	14.00
[Ground Lamb, marinated with herbs, spices & baked on a skewer]	
<b>Lamb Boti Kabab</b> .....	16.00
[Boneless lamb, marinated in yogurt, lemon & spices]	
<b>Fish Kabobs</b> .....	14.00
[Fillet of Fish marinated with barbecue spices baked in tandoor]	
<b>Grilled Pamphlet</b> .....	14.00
[Pamphlet marinated in spices and grilled]	
<b>Grilled Fish Fillet</b> .....	14.00
[Fish Fillet, marinated in herbs & spices grilled]	
<b>Tandoori Prawns</b> .....	18.00
[Jumbo shrimp marinated in lemon juice & baked]	
<b>Tandoori Mix Grill</b> .....	24.00
[A combination of chicken tikka, chicken kabab, fish tikka and prawn served with chicken tikka masala, rice and naan]	
<b>Chicken Malai Kabab</b> <b>new</b> .....	14.00
[Boneless chicken cube marinated with spices and savory cream. Cooked in tandoor]	
<b>Chilli and Honey Chicken</b> <b>new</b> .....	12.00
[Honey-marinated chicken with bone cooked with chilli]	



Whole Tandoori Chicken



Lamb Boti Kabab



Tanduri Prawns

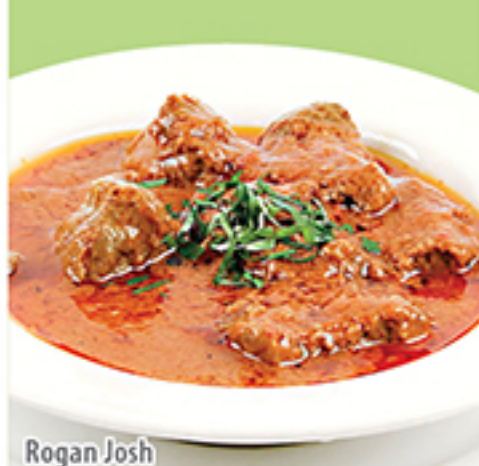


Fish Tikka





Vegetable Jalfrazie



Rogan Josh



Chicken Vindaloo



Keema Mutter

## chicken entrees

(rice not included)

- Chicken Qorma** ..... 13.00  
 [Chicken marinated in ginger, garlic, and spices. Cooked in onion & yogurt]
- Chicken Vindaloo** ..... 13.00  
 [Boneless chicken cooked with potato in a spicy chef's special sauce]
- Chicken Madras** ..... 13.00  
 [Chicken cubes cooked in a hot fiery curry with coconut milk and spices]
- Kadhai Chicken** ..... 13.00  
 [Chicken fried with ginger, garlic, tomatoes, and spices until tender]
- Chicken Makhani** ..... 13.00  
 [Baked boneless Chicken cooked in tomato, in a rich butter cream sauce.]
- Chicken Tikka Masala** ..... 13.00  
 [Boneless Baked Chicken cubes cooked with tomato, spices]
- Chicken Saag** ..... 13.00  
 [Chicken cooked with spinach]
- Chicken Achari** ..... 13.00  
 [Chicken cooked in mustard oil and spices that make a typical Indian pickle]
- Chilli Chicken** ..... 13.00  
 [Boneless spicy chicken grilled with karyapak and jalapeno peppers]
- Chicken Pasanda** ..... 13.00  
 [Chicken cooked with spices; almond & cashew gravy. Garnished with almonds, and fresh cilantro]
- Chicken Curry** ..... 13.00  
 [Boneless chicken cooked with tomato & onion gravy]
- Kung Pao Chicken** **new** ..... 13.00  
 [White meat boneless chicken cooked in soy-sesame sauce, hot chillies & garlic]

**new** New item | **🌱** Vegan item  
 Please ask your wait staff if any of your favorites can be prepared Vegan. We will try our best.

## lamb entrees

(rice not included)

- Rogan Josh** ..... 15.00  
 [Boneless lamb cooked with mild spices in an onion gravy]
- Goat Qorma** ..... 15.00  
 [Curried Mutton cooked with onion, almonds, and a touch of cream]
- Lamb Vindaloo** ..... 15.00  
 [Boneless Lamb cooked in a spicy sauce with potatoes]
- Kadhai Gosht** ..... 15.00  
 [Mutton Lamb cooked with ginger root and green chillies in a kadhai pot]
- Lamb Saag** ..... 15.00  
 [Lamb cooked with spinach]
- Lamb DoPyaza** ..... 15.00  
 [Curried Lamb cooked with onion, garlic, spices, & Mango powder]
- Lamb Pasanda** ..... 15.00  
 [Lamb fillets pot roast cooked with spices; almond & cashew gravy. Garnish with almonds]
- Lamb Achari** ..... 15.00  
 [Boneless lamb cooked in pickle spices]
- Keema Mutter** ..... 15.00  
 [Minced lamb cooked with green peas]
- Lamb Madras** ..... 15.00  
 [Lamb cooked with ginger and garam masala]
- Lamb Tikka Masala** ..... 15.00  
 [Boneless baked lamb cooked with ginger garlic & tomato cashew sauce]
- Rajasthani Gosht** **new** ..... 15.00  
 [Mutton cooked in its own juices with onion, simple spices and curd]



Lamb Tikka Masala



Dum Aloo Gobi

## indian wraps (lunch only)

(served with soda & fries)

- Kabab Paratha Roll** ..... 7.99  
 [Chicken or lamb kabab with fresh salad wrapped in hand rolled bread]
- Chilli Chicken or Frontier Roll** ... 7.99  
 [Grilled boneless chicken, onions, bell peppers, tomatoes, sprinkled with fresh cilantro, all in home made bread]
- Grilled Vegetable & Paneer Wrap** 7.99  
 [Grilled cauliflower, broccoli, tomatoes, bell peppers, home made cheese in homemade flat bread]



## seafood entrees

(rice not included)

<b>Fish Curry</b> .....	15.00
[Fish marinated with salt & fried with ginger, garlic & spices in a curry sauce]	
<b>Goan Fish Curry</b> .....	15.00
[Fish Fillet cooked in coconut milk & spicy sauces]	
<b>Fish Vindaloo</b> .....	15.00
[Fish cooked in a sharp spicy sauce]	
<b>Shrimp Curry</b> .....	17.00
[Prawns cooked in a spicy curry of authentic sauce & spices]	
<b>Shrimp Vindaloo</b> .....	17.00
[Prawns cooked in a spicy sauce with potatoes]	
<b>Bhuna Shrimp</b> <b>new</b> .....	17.00
[Stir-fried shrimp with tomato, onion, bell peppers & five spices]	
<b>Shrimp Tikka Masala</b> <b>new</b> .....	17.00
[Shrimp cooked in a rich, creamy tomato sauce]	



Gulab Jamun



Mango Ice Cream



Mango Lassi

## rice dishes

<b>Plain Rice</b> * .....	3.00
[Plain Basmati Rice steamed]	
<b>Rice Pulao</b> * .....	6.00
[Basmati rice cooked with herbs and spices]	
<b>Peas Pulao</b> * .....	7.00
[Basmati rice cooked with green peas]	
<b>Kashmiri Pulao</b> .....	11.00
[Basmati Rice cooked with saffron & nuts]	
<b>Vegetable Biryani</b> * .....	10.00
[Spicy vegetables sauteed, cooked with rice & spices]	
<b>Chilli Chicken Rice</b> .....	12.00
[Boneless grilled chicken with yogurt sauce, karya-pak, and cooked with Basmati Rice]	
<b>Chicken Shahjahani Biryani</b> .....	12.00
[Chicken marinated in a yogurt sauce, herbs, spices, & steamed with Basmati rice]	
<b>Lamb Mughlai Biryani</b> .....	14.00
[Basmati rice and mutton cooked with onions in a clarified butter]	
<b>Shrimp Biryani</b> .....	16.00
[Spicy basmati rice with delicately cooked shrimps]	
<b>Dill Rice</b> <b>new</b> .....	7.00
[Persian rice cooked with dill & herbs]	

## breads

<b>Naan</b> .....	2.00
[Unleavened Flour flat bread baked in the oven]	
<b>Garlic or Onion Naan</b> .....	4.00
[Naan bread stuffed with garlic or fresh onion]	
<b>Keema Naan or Paratha</b> .....	4.00
[Naan bread stuffed with ground lamb]	
<b>Mushroom Naan</b> .....	4.00
[Naan bread stuffed with mushrooms]	
<b>Peshawari Kulcha</b> .....	4.00
[coconut & dry nuts naan]	
<b>Tandoori Roti</b> * .....	2.00
[Hand rolled whole wheat bread, baked in the tandoor]	
<b>Chapathi</b> * .....	2.00
[Hand rolled whole wheat bread baked on the Tava]	
<b>Paratha</b> * .....	2.00
[Multi layered whole wheat bread, grilled with vegetable oils]	
<b>Aloo Paratha</b> * .....	3.00
[Paratha stuffed with mashed potato & spices & grilled]	
<b>Gobi Paratha</b> * .....	4.00
[Paratha stuffed with cauliflower]	
<b>Puri</b> .....	4.00
[Puffy whole wheat bread deep fried in oil]	
<b>Bhatura</b> .....	4.00
[Puff fine flour & yogurt bread deep fried in oil]	
<b>Spinach &amp; Basil Naan</b> <b>new</b> .....	4.00
[Fine flour bread stuffed with fresh spinach, basil and baked in Tandoor]	

## dessert

<b>Badami Kheer</b> ....	6.00
[Rice cooked with milk, cream, almonds garnished with slivered almonds, pistachios]	
<b>Gulab Jamun</b> ....	5.00
[Cottage cheese balls deep fried served with rose water and milk syrup]	
<b>Rasmalai</b> .....	5.00
[Cottage cheese patties served in cardamom milk, garnished with ground pistachio nuts]	
<b>Sweet Potato Custard</b> .....	5.00
[Sweet potatoes cooked in milk, cream served with nuts]	
<b>Pista or Mango Ice Cream</b> .....	5.00
[Home-made ice cream]	
<b>Cheese Cake</b> .....	6.00

## drinks

<b>Soft Drinks</b> .....	1.00
<b>Masala Chai</b> .....	2.00
[Tea leaves slow brewed, on the stove mixed with milk]	
<b>Mysore Coffee</b> ...	2.00
[Our own Madras coffee, frothed with milk]	
<b>Lassi [Plain or Mango]</b>	4.00
[Fresh Yogurt smoothie with Mango]	
<b>Mango Shake</b> .....	4.00
[Fresh mango pulp with milk]	
<b>Iced Tea</b> .....	2.00
<b>Lemonade</b> .....	2.00
<b>Tea</b> .....	2.00
[Tea served with mint & lemon]	
<b>Fruit Smoothie</b> ...	4.00
[Seasonal Fruits smoothie. Choice of Banana, or Strawberry or Pineapple or Mango or Avocado. Depending on availability of fruit]	



## lunch special



[\$7.00]

### CHICKEN OR VEGETABLE BIRYANI



[\$8.00]

### MUMBAI NANWICH

Naan with chicken  
& gyros served  
with fries.



[\$9.00]

### CHEF'S SPECIAL LUNCH

Choice of one veggie  
entree **and** one chicken  
entree. Served with rice  
& naan. Soup or house  
salad \$2.00 extra.

Choose one of each entree:

[Veggie Entree]

[Chicken Entree]

Chana Masala  
Dal Makhani  
Paklak Paneer  
Mutter Paneer  
Mushroom Bhaji  
Mushroom Vindaloo  
Vegetable Jalfraze

&

Chicken Curry  
Chicken Madras  
Chicken Makhani  
Chicken Qorma  
Chicken Saag  
Chicken Tikka Masala  
Chicken Vindaloo



Beef Nihari



Grilled Pamphlet

## egg entrees **new**

**Egg Chat **new**** ..... 8.00  
[Boiled eggs served with onion, chick peas, tomato,  
parsley, garnished with Bundi & tamarind sauce]

**Egg Bhurji **new**** ..... 12.00  
[Scrambled egg with pepper flakes, black  
pepper, onion salt & green chilies]

**Egg & Aloo Curry **new**** .... 11.00  
[Boiled egg, potatoes cooked with tomato  
and onion gravy]

**Egg Fried Rice **new**** ..... 11.00  
[Basmati Rice cooked w eggs & Asian veggie stir fry]

## beef entrees **new**

(rice not included)

**Laknawi Beef Kabab **new**** . 14.00  
[Ground Beef marinated with spices and herbs  
gram flour. Baked on skewers in Tandoor]

**Beef Nihari **new**** ..... 13.00  
[Slow cooked boneless beef pieces cooked in  
sharp spices gravy. National dish of Pakistan]



Kung Pao Chicken



Kadhai Chicken



Spinach & Basil Naan



Shrimp Curry

**new** New item | **🌱** Vegan item

Please ask your wait staff if any of your favorites  
can be prepared Vegan. We will try our best.