

## Hot Appetizers

**samosa** (per piece) chicken / veg.  
light flaky pastry envelope stuffed with either your choice of seasoned minced chicken or potatoes and green peas.

**aloo tikki** (two pieces)  
fried potato cakes served with curried chick peas.

**pakora**  
mixed vegetable fritters.

*\*all of our hot appetizers are served with our signature tamarind sauce.*

## Cold Appetizers

**pani poori**  
hollow crispy shells made to be stuffed with potatoes and chick peas, served with our tamarind sauce and spicy cumin water. a mouth watering experience!

**bhel poori**  
a scrumptious mélange of puffed rice, peanuts, fine crispy noodles, potatoes and onions mixed together in our tamarind sauce and garnished with fresh coriander.

**sev poori**  
crunchy wafers topped with potatoes, onions, fine crispy noodles and our signature tamarind sauce.

**dahi poori**  
hollow crispy shells filled with chick peas, potatoes, and our special blend of spices, all topped with yogurt and our tamarind sauce.

**papri chaat**  
crunchy wafers topped with chick peas, potatoes, our special blend of spices, then laced with yogurt and our tamarind sauce.

## From Our Tandoor (charcoal fired clay oven)

**tandoori chicken**  
quarter chicken (leg), marinated in yogurt and an array of spices, cooked to perfection in our tandoor.

**chicken tikka** (white meat)  
tender cubes of chicken marinated in our special spices.

**reshmi chicken tikka** (white meat)  
mildly spiced and marinated in cream.

**achari chicken tikka** (white meat)  
tender cubes of chicken marinated in pickling spices.

**paneer tikka**  
cubes of our homemade cheese marinated in spices, served with oven fired onions and peppers.

**seekh kebab** (two pieces)  
minced lamb, highly seasoned with our special blend of herbs and spices, then roasted on skewers in our tandoor.

**chicken seekh kebab** (two pieces)  
prepared the same as our seekh kebab, except with ground chicken.

**tandoori jumbo prawns**  
delicately marinated and cooked to perfection!

**fish tikka**  
chunks of boston blue fish marinated in our tandoori spices.

**assorted tandoori platter**  
an assortment of chicken tikka, reshmi tikka, seekh kebab and fish tikka.

*\*all of our tandoori dishes are served with naan, mint sauce and house salad. add 1.25 for garlic naan upgrade. add 2.00 to substitute french fries for salad.*

*\*please advise us of any food allergies, including dairy and nuts.*

## *Non-Vegetarian Dishes*

### **curry - chicken/lamb/goat**

tender pieces of chicken, lamb or goat, cooked in a traditional sauce sautéed with onions, tomatoes and flavored with an array of finely ground herbs and spices.

### **butter chicken**

tender pieces of tandoori chicken simmered in a velvety tomato cream sauce.

### **karahi - chicken/gosht (lamb)**

tender pieces of chicken or lamb cooked with slivers of fragrant ginger, onions, tomatoes and green peppers.

### **methi - chicke/lamb**

boneless pieces of chicken or lamb cooked with fenugreek in a rich cream sauce.

### **chicken tikka masala (white meat)**

our tandoori chicken tikka cooked with green peppers in a rich spicy sauce.

### **vindaloo - chicken/lamb**

boneless pieces of chicken or lamb cooked with potatoes in a hot tangy sauce.

### **saag - chicken/gosht (lamb)**

tender pieces of chicken or lamb cooked in curried spinach.

### **korma - chicken/lamb**

pieces of chicken or lamb cooked in a mild cashew nut cream sauce.

### **seafood masala - shrimp/fish**

shrimp or fish tikka (your choice), cooked in a thick curry with tomatoes and green peppers.

### **shrimp vindaloo**

juicy shrimp cooked in a hot tangy sauce with potatoes and red chilies.

*\*all above non-vegetarian dishes are served with your choice of either naan, rice or tandoori roti. add 1.25 for garlic naan.*

### **biryani - chicken/lamb/goat**

a traditional rice dish cooked with your choice of chicken, lamb or goat, garnished with fried onions. add 2.50 for raita.

### **non-vegetarian thali - chicken/lamb/goat**

an assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert, tandoori chicken and your choice of curry.

*\*add 2.00 for any curry substitution.*

*\*please advise us of any food allergies, including dairy and nuts.*

## Vegetarian Dishes

### **bhindi masala**

*fresh okra cooked with onions, tomatoes, potatoes and a special blend of spices.*

### **baingan bhurtha**

*baked mashed eggplant cooked with fresh tomatoes, onions, green peas and a blend of spices.*

### **baingan patiala**

*baby eggplant and potatoes cooked with onions, tomatoes, cashews, raisins, spices and fresh herbs.*

### **paneer (cubes of our homemade cottage cheese)**

**palak paneer** - (cooked with curried spinach)

**mattar paneer** - (cooked with curried green peas)

**paneer makhni** - (cooked in a velvety tomato cream sauce)

### **karahi paneer**

*cooked in slivers of ginger, onions, green peppers and tomatoes simmered in a rich sauce.*

### **malai kofta**

*dumplings made from cottage cheese, potatoes and raisins, cooked in a cashew and tomato cream sauce.*

### **methi malai mattar**

*green peas cooked with fenugreek in a rich cream sauce.*

### **aloo gobi**

*curried cauliflower cooked with potatoes.*

### **dal makhni**

*boiled black lentils tempered with butter, ginger, fresh tomatoes and coriander.*

### **dal tadka**

*yellow lentils tempered with ginger, tomatoes and coriander.*

### **channa masala**

*spicy curried chick peas.*

*\*all above vegetarian dishes are served with your choice of either naan, rice or tandoori roti. add 1.25 for garlic naan.*

### **vegetarian biryani**

*a traditional rice dish cooked with onions, tomatoes and mixed vegetables, garnished with fried onions. add 2.50 for raita.*

### **vegetarian thali**

*assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert and two vegetables, chef's choice!. add 2.00 for any veg. substitution.*

## Breads

*made from scratch, here in our kitchen! freshly baked to-order in our tandoor, giving the bread a beautiful flavour and texture similar to flatbread.*

### **naan**

*flat bread, seasoned with nigella seeds.*

### **buttered naan**

### **garlic naan**

### **onion kulcha**

*naan stuffed with spiced onions and potatoes, then baked to perfection!*

### **bhatura**

*deep fried to a golden brown!*

### **tandoori roti**

*whole wheat flat bread.*

### **paratha**

*flaky layers of whole wheat bread brushed with clarified butter then baked.*

### **aloo paratha**

*paratha stuffed with spiced potatoes.*

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## Side Orders

house salad *small*  
*large*

green chili and onion salad

jeera (cumin) rice

mixed pickle

mango chutney

raita

plain yogurt

papadam

chicken curry sauce

butter chicken sauce

french fries

## Desert Menu

### kulfi

*a delicious traditional homemade ice cream flavored with ground almonds and cardamom seeds. served with or without faluda (vermicelli noodles topped with rose syrup).*

### ras malai (two pieces)

*homemade flat cakes made of creamed cheese, then soaked in sweet thickened milk and garnished with pistachios.*

### gulab jamun (two pieces)

*a soft melt-in-your-mouth indian dessert, deep fried and soaked in sweet cardamom flavored syrup. served warm.*

### kheer

*traditional indian style rice pudding garnished with pistachios. served cold.*

### ice cream

*your choice of mango, swiss mocha, vanilla or pistachio.*

## Drink Menu

### lassi

*a refreshing yogurt smoothie, made sweet or salty.*

### mango lassi

### mango shake

### royal faluda

*a refreshing cold glass of milk with vermicelli noodles and basil seeds, flavored with rose syrup and topped with a scoop of vanilla ice-cream.*

### cold coffee with ice cream

*deliciously smooth coffee shake topped with a scoop of ice-cream.*

### jeera pani

*tamarind water spiked with cumin and a hint of mint, great for digestion!*

### soft drinks

juice - mango/cranberry/tropicana orange

### iced-tea

masala chai (indian spiced tea)

### bottled water

tea

### perrier

green tea

### sanpellegrino limonata (sparkling lemon)

coffee

### sanpellegrino aranciata (sparkling orange)

*\*please advise us of any food allergies, including dairy and nuts.  
\*\*15% gratuity will be added to groups of 10 or more.*