

APPETIZERS

SAMOSAS Deep fried pastry shells stuffed with pataoes and peas	5.00	CHICKEN SEEKH KABAB Minced chicken flavored with fennel and interesting spices	9.00
CHICHEN TIKKA KABAB Boneless chicken breast cooked in clay oven with indian spices	10.00	LAMB SEEKH KABAB Ground lamb skewered in charcoal clay oven	10.00
FISH TANDOORI Choice of fish (mainly salmon) marinated in hung curd, carom seeds and spices	13.00	PRAWN TANDOORI prawns marinated and char grilled	13.00
CHICKEN LEG TANDOORI Spicy yogurt marinade then grilled in this authentic Tandoori chicken	5.00	CHICKEN BREAST TANDOORI Chicken drumsticks in a creamy yoghurt marination	6.00
ASSORTED TANDOORI KABAB Assortment of tandoori kebab	13.00	Papad Crispy Lentil wafers	1.50

MAIN COURSE VEGETABLES

YELLOW DAAL TADKA Tempered yellow lentils with cumin and asafoetida	9.00	CHANA MASALA Garbanzo beans cooked with spices	9.00
DAAL SAAG Yellow lentils with spinach	9.00	MIXED VEGETABLES Seasonal vegetables cooked with spices	9.00
ALOO GOBHI Cauliflower and potatoes	9.00	ALOO MATAR Potatoes and green peas in an onion gravy	9.00
BAINGAN BHARTA Char grilled eggplant cooked with garlic and ginger in tomato gravy	9.00	PALAK PANEER Spinach and cottage cheese	9.00
BHINDI DO PYAZA Okra with fried onion	9.00	ALOO PALAK Spinach and potatoes cooked with indian spices	9.00
PANEER MAKHANWALA Cottage cheese cooked in a creamy butter sauce	9.00	KADHAI PANEER An iron wok fried cottage cheese cooked with pepper and onion	9.99
MATAR PANEER cottage cheese dumpling in a creamy sauce	9.00	ALOO VINDALOO Potatoes cooked with spicy vindaloo sauce	9.00
PANEER TIIKKA MASALA Cottage cheese cooked with signature tikka masala sauce	9.00		

CHICKEN

CHICKEN TIKKA MASALA Chicken cooked with classic tikka masala sauce	10.00	BUTTER CHICKEN Chicken cooked in butter based creamy gravy	11.50
CHICKEN KORMA Chicken cooked with rich creamy curry *signature *	10.00	CHICKEN CURRY Chicken cooked in onion based gravy with an Indian spices	10.00
CHICKEN VINDALOO Chicken cooked with hot spices and vinegar	10.00	CHICKEN SAAG chicken cooked with spinach and tomatoes	10.00
GOBHI CHICKEN chicken cooked with cauliflower	10.00	CHOLAY CHICKEN Chiucken cooked with garbanzo beans	10.00
KARAHAI CHICKEN stir fried chicken cooked with onion and bell pepper	10.00	BHINDI CHICKEN Chicken cooked with okra	10.00
ACHAAR CHICKEN Chicken cooked in rich curry sauce	10.00	CHICKEN KORMA Chicken cooked with rice creamy curry	10.00

LAMB

LAMB KORMA Lamb cooked with exotic creamy sauce *Signature , popular	11.00	LAMB ROGANJOSH Lamb cooked with kashmiri red chilies	10.00
LAMB CURRY Lamb cooked with onion and tomato gravy	11.00	LAMB VINDALOO Lamb cooked in a classic vindaloo sauce	11.00
LAMB TIKKA MASALA Lamb cooked in creamy tikka masala sauce	11.00	LAMB SAAG lamb cooked with spinach and spices	11.00
GOBHI GHOST lamb cooked with cauliflower	11.00	CHOLAY GHOST Lamb cooked with garbanzo beans and tomatoes	11.00
KARAHAI GHOST Stir fried lamb with onion and tomatoes	11.00	BHINDI GHOST Lamb cooked with okra	11.00
DAAL GHOST Lamb simmered with lentils and spices	11.00	ACHAR LAMB Lamb simmered in onion and tomatoes gravy	11.00

SEAFOOD

SHRIMP TIKKA MASALA Shrimp cooked with tikka masala sauce	11.00	FISH TIKKA MASALA Grilled Tilapia fish cooked in tikka masala sauce	11.00
SHRIMP CURRY Shrimp cooked with onion and tomato gravy	11.00	KADHAI SHRIMP Iron wok fried prawns with peppers and onion	11.00
SHRIMP SAAG Shrimp cooked with spinach and herbs	11.00	FISH CURRY Clay oven roasted fish cooked in a onion and tomato gravy	11.00
PRAWN VINDALOO Prawn cooked in spicy vindaloo sauce	11.00	FISH PALAK Fish cooked with spinach	11.00
FISH KARAHAI Stir fried fish with onion and bell pepper	11.00	ACHAR FISH Clay oven roasted fish cooked in pickled onion gravy	11.00
FISH VINDALOO Fish cooked in spicy vindaloo sauce	11.00	ACHAR PRAWN Prawn cooked with pickle gravy	11.00
KADAI PRAWN Prawn cooked with onlin tomato and peppers	11.00		

RICE & BIRYANI

PLAIN BASMATI RICE Boiled basmati Rice	3.00	MUTTER PUALAOO Long grain basmati rice stir fried with peas	4.00
VEGETALE BIRYANI Garden fresh vegetables cooked with basmati rice in slow fire and serve hot	10.00	CHICKEN BIRYANI chicken marinated with indian spices cooked with basmati rice in slow fire	11.00
LAMB BIRYANI Lamb cooked with basmati rice and spices	12.00	PRAWN BIRYANI Marinated prawn cooked with basmati rice with garden fresh coriander	12.00

BREADS

PLAN NAAN All-purpose flour layered with butter baked in clay oven	1.00	ROTI whole wheat flour	2.00
ALOO PARATHA Potato stuffed bread	3.00	LACCHA PARATHA layered whole weat bread cooked with butter	2.50
GARLIC NAAN Garlic stuffed naam with cilantro	2.50	PANEER NAAN Cottage cheese stuffed with herbs	4.00
KEEMA NAAN Ground meat stuffed with onion and hearbs	4.00	ONION NAAN Naan stuffed with onion and herbs	2.00
ALOO NAAN Stuffed with potatoes	3.00		

VARIETY OF YOGURT

PLAIN YOGURT	2.00	RAITA yogurt dip tempered with different spices and ingredients	2.50
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DESSERTS/BEVERAGES

GULAB JAMUN caramelized milk balls	4.00	SOFT DRINKS(SODAS)	2.00
MANGO LASSI	4.00	WATER BOTTLE	2.00
TEA	1.00		