

Appetizers

- 1. Samosa**
Two crispy turnovers filled with spiced potatoes and green peas
- 2. Pakora**
Chopped onion fritter with mild spices and herbs
- 3. Mirch Bhajia**
Long Green Chilly fried with spiced batter
- 4. Batata Vada**
Seasoned potatoes with Indian spices
- 5. Mixed Vegetable Pakora Combination**
Fresh veggies dipped in batter and fried brown
- 6. Chicken Samosa**
Turnovers filled with minced chicken
- 7. Chicken Pakora**
Minced chicken and onion with mild spices
- 8. Chicken Cutlet**
Boneless chicken breast tenderized and quick pan fried
- 9. Patra**
Rolled arbe leaves with spices
- 10. Khaman Dhokla**
Steamed lentil cakes made of chick peas flour
- 11. Khandavi**
Indian paste made of chick peas
- 12. Paneer Pakora**
Cubes of paneer deeply fried.

Kathi Rolls

- 331. Palak Paneer Rolls**
- 332. Potato & Green Peas Rolls**
- 333. Cabbage & Carrot Rolls**
- 334. Chana Dal Rolls**
- 335. Mixed Vegetable Rolls**
- 336. Chicken & Mushroom Rolls**
- 337. Kabab Rolls**

Soups

- 21. Tomato soup**
Fresh harvest tomato soup with green peas and light spices
- 22. Lentil soup**
Blended lentil soup with tomato, lemon and herbs
- 23. Rasam**
A traditional south Indian spiced lentil essence soup
- 24. Mixed Vegetable Soup**
Unique blend of vegetables spiced with fresh herbs
- 25. Mushroom soup**
Cream of Mushroom spiced with delicate Indian fresh herbs
- 26. Mulligatawny soup**
Tomato lemon herb bean soup
- 27. Chicken Soup**
- 28. Lamb soup**
- 29. Shrimp soup**

Chat

- 31. Bhel Puri**
Puffed crisps served with potatoes, beans pulses, sauce & mint water
- 32. Special Khaman Bhel**
Puffed crisps served in kachori with khaman, potatoes, beans, pulses, sauce & mint water

- 33. Pani Puri**
Puffed crisps served with potato, beans and spiced with mint water
- 34. Dahi wada**
Lentil chopped, fried and served in yogurt
- 35. Sev Puri**
Flour crisps heaped with potatoes, onion, spices & topped with sauces and fried vermicelli
- 36. Dahi Puri (gol gappe)**
Puffed crisps served with potatoes, beans, pulses sauce & mint water
- 37. Dahi Chat**
Lentil dumpling in yogurt tossed with chick peas, sauces & topped with vermicelli
- 38. Samosa Chat**
Samosa topped with chickpeas, onion, sauces, yogurt & vermicelli
- 39. Aloo Chat**
Potatoes & chickpeas with sauces topped with vermicelli
- 40. Ragda Patties**
Special patties dipped in white beans & tossed with onions sauces and vermicelli
- 41. Chole Bhature**
Chickpeas & fluffy puffy bread
- 42. Pav Bhaji**
Mixed vegetables tossed with spices, coriander & onions served with bread
- 43. Vada Pav**
Potatoes cutter rolled whole wheat bread & tossed with sauces and salad
- 44. Samosa Pav**
Samosa sandwiched in bread topped with sauces, spices & onions
- 45. Usal Pav**
White beans topped with onions, coriander, sauces Indian noodles & hot mix
- 46. Dahi Missal**
White beans topped with onions, coriander, sauces, Indian noodles and yogurt
- 47. Cheese Pav Bhaji**
Tossed mixed vegetables topped with cheese, coriander and onions, served with bread
- 48. Papdi Chat**

Dosa & Utthappam

Dosa is a thin crepe made up of rice and lentil flour, served with sambar & fresh coconut chutney

- 51. Sada Dosa**
- 52. Masala Dosa**
- 53. Butter Dosa**
- 54. Palak Dosa**
- 55. Cheese Palak Masala Dosa**
- 56. Mysore Dosa**
- 57. Cheese Mysore Masala Dosa**
- 58. Rava Sada Dosa**
- 59. Rava Masala Dosa**
- 60. Rava Cheese Masala Dosa**
- 61. Plain Utthappam**
- 62. Cheese Utthappam**
- 63. Paneer Utthappam**
- 64. Onion, Peas, Pepper Utthappam**
- 65. Masala Utthappam**
- 66. Mixed Vegetables Utthappam**

Idli & Vada

- 71. Steam Idli**

- 72. Idli/Vada Combo**
- 73. Sambar Idli**
- 74. Fried Idli**
- 75. Masala Idli**
- 76. Upma**
- 77. Medu Vada**
- 78. Rasam Vada**
- 79. Vada Sambar**

Tandoori Specials

- 81. Tandoori Chicken**
Chicken marinated in a blend of yogurt, ginger, and garlic. A favorite dish for young & old
- 82. Chicken Tikka**
Delectable bite size chunks of boneless chicken seasoned in a rich blend of masala and fresh lemon juice
- 83. Tandoori Shrimp**
Shrimp marinated in fresh ground spices and delicately roasted in our tandoor
- 84. Sheek Kabab 4pcs**
Fine minced chicken seasoned with delectable spices, then charcoal grilled on a Skewer
- 85. Shammi Kabab 3pcs**
Minced lamb patties with gram lentil, red onion, ginger, garlic and dipped in egg
- 86. Malai Kabab**
Tender boneless cubes of chicken marinated in yogurt and saffron grilled
- 87. Murg Malai Tikka**
Boneless chicken marinated cashews & cheese
- 88. Tandoori Fish**
Seasonal fish, delicately seasoned with a special mix of spices then skewered and barbecued in our clay oven
- 89. Tandoor Mix Grill**
A platter of assorted tandoori specialties

NON-Vegetarian

Chicken Specialties

- 101. Chicken Curry**
Boneless chicken simmered in tomato and onion gravy with a blend of aromatic spices
- 102. Chicken 65**
Southern Indian Special Dish
- 103. Pepper Chicken**
Chicken cooked with pepper, onion & cilantro (Chennai spices & flavor)
- 104. Kadai Chicken**
Tender pieces of chicken in an onion & tomato sauce with a touch of ginger & chili cooked in pan called kadai
- 105. Chicken Vindaloo**
Chicken and potatoes in silky curry sauce it's delightfully hot.
- 106. Chicken Korma**
Succulent pieces of chicken slowly cooked with almonds in a rich and cream sauce
- 107. Chicken Saag**
Chicken sautéed with spices in spinach. A classic chicken dish
- 108. Chicken Tikka Masala**
Tender white chicken half roasted in tandoor, cooked to perfection in chef's special velvety sauce
- 109. Chicken Makhani**
Marinated boneless pieces of chicken grilled and sautéed in a delicious creamy sauce
- 110. Butter Chicken**
Tender white chicken half roasted in tandoor and kissed butter, cooked to perfection in chef's special velvety sauce

Lamb Preparation

- 121. Lamb Rogan Josh**
Choice pieces of lamb cooked with spinach and flavored with fresh spices
- 122. Kadai Lamb**
Lamb cooked with onions, bell peppers in an Indian wok
- 123. Lamb Saag**
Choice pieces of lamb cooked with spinach and flavored with fresh spices
- 124. Lamb Vindaloo**
A fiery affair of tender morsels and potatoes in silky curry sauce. It's relishing hot and sour
- 125. Lamb Pasanda**
Succulent pieces of lamb slowly cooked with almond in a rich and cream sauce
- 126. Goat Curry**
Juicy chunks of young goat on the bone simmered until tender in piquant gravy
- 127. Kadai Goat**
Dry mutton curry with mild spices, tomato, onion & peppers
- 128. Goat Vindaloo**
Goat and potatoes in silky curry sauce, its relishingly hot & sour
- 128. Karela with Goat**
Karela melon and goat with Indian spices

Sea Food Lovers

- 131. Fish Mooli**
Pan grilled fish, browned onions, curry leaves and lemon infused in coconut sauce
- 132. Fish Curry**
Fish cooked in light brown onions and special chef's blend of spices
- 133. Shrimp Masala**
Masala marinated shrimp flavored with chef's special blend of spices
- 134. Shrimp Vindaloo**
Jumbo shrimp and potatoes in silky curry sauce, it's relishing hot and sour
- 135. Shrimp Saag**
Large shrimp sautéed & cooked with spinach herbs & spices
- 136. Shrimp Pasanda**
Grilled shrimp sautéed in our special pasanda sauce

Vegetarian

- 141. Yellow Dhal**
Steamed lentils cooked with onion, pepper & seasoned mustard
- 142. Dhal Makhni**
Lentils flavored with fresh ground spices and sautéed in butter
- 143. Malai Kofta**
Fresh home made cheese balls stuffed with nuts in tangy tomato & creamy sauce
- 144. Nargisi Kofta**
Vegetables croquettes simmered in creamy Malai sauce
- 145. Navratan Korma**
Mixed vegetables, nuts and mild spices in a creamy sauce
- 146. Chana Masala**
Chickpeas with spices onions, tomatoes & cilantro
- 147. Baigan Burtha**
A popular dish made from eggplant roasted in an oven and blended in a rich mixture of fresh herbs & spices
- 148. Bindhi Masala**
Fresh tender okra sautéed with onions, tomatoes blended in herbs and spices
- 149. Aloo Palak**
Potatoes cooked with mildly spiced spinach

Fresh breads from Tandoor

- 191. Naan**
A light bread from dough of flour and baked in clay oven
- 192. Butter Naan**
A light bread from dough of flour and baked in clay oven with butter
- 193. Tandoori Roti**
Whole wheat bread baked in our tandoor
- 194. Paratha**
Flaky multi layered bread made on flat grill
- 195. Gobi Paratha**
Bread stuffed with cauliflower
- 196. Aloo Paratha**
Bread stuffed with mashed potato and cilantro
- 197. Peas Paratha**
Bread stuffed with mild spiced green peas
- 198. Garlic Naan**
Crisp bread baked in tandoor with garlic
- 199. Onion Kulcha**
Crisp bread filled with caramelized onions
- 200. Paneer Naan**
Crisp bread baked in tandoor with garlic & paneer
- 201. Chicken Naan**
Fine white flour dough baked in tandoor with garlic and chicken
- 202. Keema Naan**
Naan stuffed with mince lamb and baked in a clay oven
- 203. Kashmiri Naan**
Naan stuffed with dried fruits
- 204. Makai Ki Roti**
Indian Bread made from Corn Meal
- 205. Bajra Ki Roti**
Indian Bread made from Millet Flour

Desserts & Ice cream

- 221. Ice Cream**
Vanilla, Tutti Fruity, Mango, Malai Kulfi, Pista Kulfi, Lychee
- 241. Gulab Jamun**
- 242. Rasamalai**
- 243. Rice Pudding**

Soft drinks

- 251. Soda**
 - 253. Bottle water**
 - 254. Indian soda**
 - 255. Snapple**
 - 256. Red bull**
 - 257. Juice**
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- 271. Milk Shake** (Vanilla, Rose, Mango, Lychee)
 - 281. Falooda** (Royal, Rose, Kesar)
 - 291. Lassi** (Sweet, Salt, Masala)
 - 301. Mango Lassi**
 - 302. Butter Milk**

Milk Shakes, falooda, lassi

- 311. Masala Tea**
- 312. Coffee**

- 150. Aloo Gobi**
Potato cubes and cauliflower cooked with mild spices
- 151. Aloo Baigan**
Potatoes & eggplants cooked with tomatoes, onions & mild spices
- 152. Chana Saag**
Chickpeas in mild spiced spinach
- 153. Aloo Mutter**
Potatoes and peas cooked in a special curry
- 154. Potato Tomato Curry**
Chopped potatoes & tomatoes cooked with Indian spices
- 155. Sarsoon Ka Saag**
Fresh mustard green leaves, cooked with spices & butter
- 156. Palak Saag Dal**
Spinach chickpeas, Indian spices & tomato sauce
- 157. Green Moong**
Special beans cooked with Indian spices
- 158. Palak Paneer**
A mild dish of chopped spinach with cubes of fresh home made cheese
- 159. Mutter Paneer**
A celestial vegetarian duo of peas and Indian cheese in a subtly spiced sauce
- 160. Paneer Tikka Masala**
Home made cheese cubes cooked in a rich creamy sauce
- 161. Kadai Paneer**
Onion, tomato, cheese cubes, capsicum in a creamy sauce
- 162. Rajma**
Kidney beans , tomato sauce , onions and Indian spices
- 163. Karela Masala**
Karela melon , Indian spices and onion

Rice

- 171. Steamed basmati rice**
- 172. Lemon Rice**
Sprinkled lemon rice cooked with curry leaf, lentils and mild spice
- 173. Yogurt Rice**
Steamed basmati rice stirred with seasoned & mild spiced yogurt
- 174. Sambar Rice**
Rice cooked with sambar, butter and herbs
- 175. Tomato Rice**
Rice cooked with tomato, onion & cilantro
- 176. Coconut Rice**
Rice cooked with shred coconut
- 177. Pongal**
- 178. Khichdi**
Yellow Moong Dal with Rice
- 179. Khadi**
Channa Dal flour with boiled yogurt and Indian spices

Biryani Specialties

- 181. Chicken Biryani**
Chicken simmered in natural juices with aid of the choicest spices in basmati rice
- 182. Lamb Biryani**
Lamb simmered in natural juices with aid of the choicest spices in basmati rice
- 183. Shrimp Biryani**
Shrimp simmered in natural juices with aid of the choicest spices in basmati rice
- 184. Goat Biryani**
Goat simmered in natural juices with aid of the choicest spices in basmati rice
- 185. Vegetable Biryani**
Fragrant rice cooked w/vegetables & mild spices
- 186. Vegetable Plao**
- 187. Kashmiri Plao**