

Appetizers

Vegetable Samosa \$4.99
Hand wrapped pastry shells stuffed with seasoned potatoes and green peas fried to golden crisps

Vegetable Pakora \$4.99
Mixed vegetables coated in a garbanzo bean batter and fried to golden crisps

WINE SUGGESTED: CONUNDRUM WHITE BLEND

Onion Bhaji \$4.99
Indian style onion rings coated in a garbanzo bean batter and fried to golden crisps

Samosa Chaat \$6.99
Vegetable Samosa topped with garbanzo beans, tamarind chutney and raita, our house yogurt dressing

WINE SUGGESTED: MUMM NAPA BRUT

Aloo Tikki Chaat \$6.99
Crispy potato patties topped with garbanzo beans, tamarind chutney and raita, our house yogurt dressing

Vegetable Platter \$7.99
A vegetable samosa, an aloo tikki and vegetable pakoras

Meat Samosa \$5.99
Hand wrapped pastry shells stuffed with seasoned ground lamb and green peas fried to golden crisps

WINE SUGGESTED: GRAFFIGNA MALBEC

Chicken Pakora \$6.99
Chicken breast strips coated in a garbanzo bean batter and fried to golden crisps

Soups

Dal Soup \$3.99
Traditional Indian soup made with yellow lentils, a touch of lemon, mild spices and cilantro

Tomato Soup \$3.99
Indian style tomato soup made with a touch of lemon, mild spices and cilantro

Chicken Soup \$4.99
Indian style chicken soup made with a touch of lemon, mild spices and cilantro

Mulligatawny Soup \$4.99
Traditional Indian soup made with yellow lentils, chicken breast, a touch of lemon, mild spices and cilantro

WINE SUGGESTED: WYNDHAM SHIRAZ

Lamb Soup \$5.99
Traditional Indian soup made with finely chopped lamb, a touch of lemon, mild spices and cilantro

Chef's Specials



All entrées are garnished with cilantro, or nuts, raisins and coconut flakes and may be asked to be left off.

Basmati rice is served with all entrées.

Chef's Specials cooked in one of our house sauces:

Masala - Creamy tomato curry made with herbs and spices WINE SUGGESTED: DARCIE KENT PINOT NOIR

Korma - Creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes

Mango - Curry made with a base of saffron mango chutney, herbs and spices WINE SUGGESTED: SAHYADRI SAUVIGNON BLANC

Kadai - Sautéed onions and bell peppers with ground ginger, garlic, tomato, herbs and rich flavored spices

Sea Scallops \$16.99

Sword Fish \$16.99

Lamb Racks \$17.99

Lamb Chops \$17.99

Tandoori

All Tandoori selections are marinated, skewered and baked in the tandoor, our house clay oven, over mesquite charcoal. Each is served on a sizzling bed of bell peppers and onions.

Basmati rice is served with all entrées.

Chicken Tandoori \$14.99
Chicken legs and thighs marinated with herbs and spices
WINE SUGGESTED: WYNDHAM SHIRAZ

Chicken Tikka \$15.99
Cubed chicken breast marinated with herbs and rich flavored spices

Chicken Kabab \$14.99
Ground chicken mixed with minced garlic, ginger, bell peppers, onions and spices
WINE SUGGESTED: GRAFFIGNA PINOT GRIGIO

Seekh Kabab \$15.99
Ground lamb mixed with minced garlic, ginger, bell peppers, onions and spices

Boti Kabab \$16.99
Cubed lamb marinated with herbs, and rich flavored spices

Lamb Chops \$16.99
Two lamb chops marinated with ginger, garlic, and rich flavored spices

Lamb Racks \$16.99
Four individual jumbo lamb racks marinated with ginger, garlic and rich flavored spices
WINE SUGGESTED: DARCIÉ KENT PINOT NOIR

Fish Kabab \$16.99
Sword fish marinated in herbs and mild spices

Steak Tandoori \$17.99
Four thinly cut slices of steak marinated with herbs, and rich flavored spices
WINE SUGGESTED: CAMPO VIEJO RIOJA

Shrimp Kabab \$17.99
Jumbo tiger shrimp marinated with herbs, and rich flavored spices

Mixed Grill \$19.99
Chicken tandoori, chicken tikka, chicken kabab, seekh kabab & shrimp kabab
WINE SUGGESTED: CHARLES KRUG CHARDONNAY

Beef



All entrées are garnished with cilantro, or nuts, raisins and coconut flakes and may be asked to be left off. Basmati rice is served with all entrées.

Steak Curry \$17.99
Traditional curry made with a base of ground onions, tomato, garlic, ginger, herbs and spices

Steak Korma \$17.99
Creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes
WINE SUGGESTED: JOSH CELLER'S CABERNET SAUVIGNON

Steak Chili \$17.99
Sautéed onions and bell peppers with ground ginger, garlic, tomato, herbs, rich flavored spices and parmesan
WINE SUGGESTED: RUFFINO CHIANTI

Steak Mango \$17.99
Traditional curry made with a base of saffron mango chutney with herbs and spices

Steak Masala \$17.99
Creamy tomato curry made with herbs and spices

Meatball Curry \$14.99
Traditional curry made with a base of ground onions, tomato, garlic, ginger, herbs and spices

Meatball Korma \$14.99
Creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes
WINE SUGGESTED: MUMM NAPA BRUT

Meatball Masala \$14.99
Creamy tomato curry made with herbs and spices

Shrimp

All entrées are garnished with cilantro, or nuts, raisins and coconut flakes and may be asked to be left off. Basmati rice is served with all entrées.

Shrimp Curry \$16.99
Traditional curry made with a base of ground onions, tomato, garlic, ginger, herbs and spices

Shrimp Korma \$16.99
Creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes

WINE SUGGESTED: FERRARI CARANO FUMÉ BLANC

Shrimp Coconut \$16.99
Traditional curry made with coconut milk, coconut flakes, herbs and spices

Shrimp Vindaloo \$16.99
Traditional curry cooked with potatoes, a touch of citrus and vinegar

Shrimp Kadai \$16.99
Sautéed onions and bell peppers with ground ginger, garlic, tomato, herbs and rich flavored spices

Shrimp Saag \$16.99
Ground spinach cooked with a base of ground onions, tomato, garlic, ginger, a touch of cream, herbs and spices
WINE SUGGESTED: CUPCAKE RIESLING

Shrimp Mango \$16.99
Traditional curry made with a base of saffron mango chutney with herbs and spices

Shrimp Madras \$16.99
Traditional curry made with a base of tamarind chutney and coconut milk with herbs and spices
WINE SUGGESTED: BRAZIN OLD VINE ZINFANDEL

Shrimp Masala \$16.99
Creamy tomato curry made with herbs and spices

Lamb

All entrées are garnished with cilantro, or nuts, raisins and coconut flakes and may be asked to be left off. Basmati rice is served with all entrées.

Lamb Curry \$15.99
Traditional curry made with a base of ground onions, tomato, garlic, ginger, herbs and spices
WINE SUGGESTED: MUMM NAPA BRUT

Lamb Korma \$15.99
Creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes

Lamb Coconut \$15.99
Traditional curry made with coconut milk, coconut flakes, herbs and spices

Lamb Rogan Joash \$15.99
Traditional curry made with a base of homemade yogurt, herbs and spices

Lamb Vindaloo \$15.99
Traditional curry cooked with potatoes, a touch of citrus and vinegar

WINE SUGGESTED: BRAZIN OLD VINE ZINFANDEL

Lamb Kadai \$15.99
Sautéed onions and bell peppers with ground ginger, garlic, tomato, herbs and rich flavored spices

Lamb Saag \$15.99
Ground spinach cooked with a base of ground onions, tomato, garlic, ginger, a touch of cream, herbs and spices
WINE SUGGESTED: SAHYADRI SHIRAZ

Lamb Muglai \$15.99
Traditional curry made with a base of black lentils and garnished with shredded boiled eggs

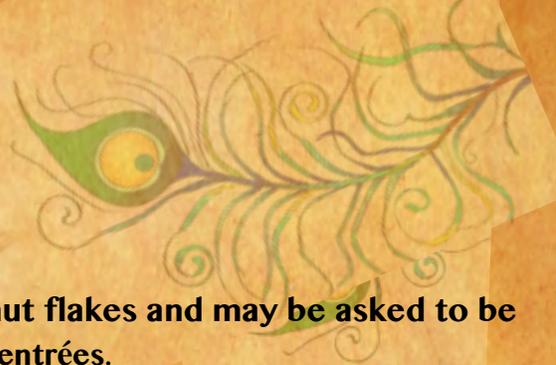
Lamb Mango \$15.99
Traditional curry made with a base of saffron mango chutney with herbs and spices

Lamb Madras \$15.99
Traditional curry made with a base of tamarind chutney and coconut milk with herbs and spices

Lamb Masala \$15.99
Creamy tomato curry made with herbs and spices



Chicken



All entrées are garnished with cilantro, or nuts, raisins and coconut flakes and may be asked to be left off. Basmati rice is served with all entrées.

Your choice of dark or white meat \$14.99/\$15.99

Chicken Curry

Traditional curry made with a base of ground onions, tomato, garlic, ginger, herbs and spices

WINE SUGGESTED: FERRARI CARANO FUMÉ BLANC

Chicken Korma

Creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes

Chicken Coconut

Traditional curry made with coconut milk, coconut flakes, herbs and spices

Chicken Rogan Josh

Traditional curry made with a base of homemade yogurt, herbs and spices

WINE SUGGESTED: CAMPO VIEJO RIOJA

Chicken Kadai

\$14.99

Sautéed onions and bell peppers with ground ginger, garlic, tomato, herbs and rich flavored spices

Chicken Chili

\$15.99

Chicken breast sautéed with onions and bell peppers with ground ginger, garlic, tomato, herbs and rich flavored spices

Chicken Saag

Ground spinach cooked with a base of ground onions, tomato, garlic, ginger, a touch of cream, herbs and spices

Chicken Muglai

Traditional curry made with a base of black lentils and garnished with shredded boiled eggs

Chicken Vindaloo

Traditional curry cooked with potatoes, a touch of citrus and vinegar

WINE SUGGESTED: SAHYADRI SAUVIGNON BLANC

Chicken Mango

Traditional curry made with a base of saffron mango chutney with herbs and spices

Chicken Madras

Traditional curry made with a base of tamarind chutney and coconut milk with herbs and spices

Chicken Makhani (Butter Chicken)

\$14.99

Dark leg meat in a creamy tomato curry made with herbs and spices

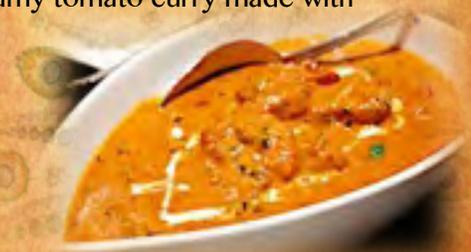
WINE SUGGESTED: MUMM NAPA BRUT

Chicken Tikka Masala

\$15.99

Chicken breast in a creamy tomato curry made with herbs and spices

Biryani



Vegetable Biryani

\$12.99

Mixed vegetables cooked with saffron basmati rice sautéed with bell peppers, onions, and garnished with cashews, almonds, raisins and coconut flakes

Chicken Biryani

\$14.99

Chicken pieces cooked with saffron basmati rice sautéed with bell peppers, onions, and garnished with cashews, almonds, raisins and coconut flakes

WINE SUGGESTED: RUFFINO CHIANTI

Chicken Tikka Biryani

\$15.99

Chicken breast cooked with saffron basmati rice sautéed with bell peppers, onions, and garnished with cashews, almonds, raisins and coconut flakes

Lamb Biryani

\$15.99

Cubed lamb cooked with saffron basmati rice sautéed with bell peppers, onions, and garnished with cashews, almonds, raisins and coconut flakes

Shrimp Biryani

\$16.99

Jumbo shrimp cooked with saffron basmati rice sautéed with bell peppers, onions, and garnished with cashews, almonds, raisins and coconut flakes

Mixed Biryani

\$17.99

Vegetables, chicken, lamb and shrimp cooked with saffron basmati rice sautéed with bell peppers, onions, and garnished with cashews, almonds, raisins and coconut flakes



Vegetarian



All entrées are garnished with cilantro, or nuts, raisins and coconut flakes and may be asked to be left off.

Basmati rice is served with all entrées.

Tarka Dal \$11.99
Simmered black lentils cooked with ground ginger, garlic, tomato, onion and Indian spices

Peeli Dal \$11.99
Simmered yellow lentils cooked with ground ginger, garlic, tomato, onion and spices

Dal Makhani \$11.99
Simmered black lentils cooked with ginger, garlic, tomato, onion, creamy white butter and spices

WINE SUGGESTED: SAHYADRI CHENIN BLANC

Aloo Gobi \$12.99
Cauliflower and potatoes sautéed with ground tomatoes, onions, ginger, garlic and spices

Chana Masala \$11.99
Garbanzo bean curry cooked with ground onion, ginger, garlic, tomato and spices

Baigan Bhurta \$12.99
Ground roasted eggplant cooked with onion, ginger, garlic, a touch of cream, herbs and spices

WINE SUGGESTED: BRAZIN OLD VINE ZINFANDEL

Aloo Matter \$11.99
Potatoes and green peas cooked with ground tomato, onion, ginger, garlic and spices

Bhindi Sabji \$12.99
Okra sautéed with onion, ginger, garlic, tomato, herbs and spices

Saag \$11.99
Ground spinach cooked with a base of ground onions, tomato, garlic, ginger, a touch of cream, herbs and spices

Aloo Saag \$11.99
Potatoes and ground spinach cooked with a base of ground onions, tomato, garlic, ginger, a touch of cream, herbs and spices

Chana Saag \$11.99
Garbanzo beans and ground spinach cooked with a base of ground onions, tomato, garlic, ginger, a touch of cream, herbs and spices

Saag Paneer \$12.99
Homemade cheese cubes and ground spinach cooked with a base of ground onions, tomato, garlic, ginger, a touch of cream, herbs and spices

Vegetable Korma \$12.99
Mixed vegetables and homemade cheese cubes cooked in a creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes

Vegetable Curry \$12.99
Mixed vegetables in a traditional curry made with a base of ground onions, tomato, garlic, ginger, herbs and spices

Vegetable Masala \$12.99
Mixed vegetables in a creamy tomato curry made with herbs and spices

WINE SUGGESTED: GRAFFIGNA MALBEC

Vegetable Madras \$12.99
Mixed vegetables in a traditional curry made with a base of tamarind chutney and coconut milk with herbs and spices

Paneer Korma \$12.99
Homemade cheese cubes cooked in a creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes

Paneer Makhani \$12.99
Homemade cheese cubes in a creamy tomato curry made with herbs and spices

WINE SUGGESTED: KENDALL JACKSON AVANT CHARDONNAY

Paneer Kadai \$12.99
Homemade cheese cubes sautéed in onions and bell peppers with ground ginger, garlic, tomato, herbs and rich flavored spices

Paneer Vindaloo \$12.99
Homemade cheese cubes in a traditional curry cooked with potatoes, a touch of citrus and vinegar

Paneer Mango \$12.99
Homemade cheese cubes in a traditional curry made with a base of saffron mango chutney with herbs and spices

Paneer Matter \$12.99
Homemade cheese cubes and green peas cooked with ground onion, ginger, garlic, tomato and spices

Malai Kofta \$12.99
Ground vegetable balls cooked in a creamy coconut curry garnished with sliced cashews, almonds, raisins and coconut flakes

WINE SUGGESTED: SAHYADRI CHARDONNAY



Tandoori Breads

Besan Nan (Gluten & Dairy Free) \$2.99
Organic gluten and egg free flour baked in the Tandoor, our house clay oven

Besan Garlic Nan (Gluten & Dairy Free) \$3.99
Cooked with a minced garlic and cilantro topping

Roti \$2.99
Traditional Indian whole wheat bread topped with butter

Nan \$1.99
Traditional Indian leavened bread baked in our house clay oven topped with butter

Garlic Nan \$2.99
Traditional Indian leavened bread garnished with minced garlic, cilantro and topped with butter

Onion Nan \$2.99
Traditional Indian leavened bread stuffed with minced onions and topped with butter



Aloo Nan \$2.99
Traditional Indian leavened bread stuffed with potatoes and green peas sautéed with ginger, garlic, cumin and spices, topped with butter

Paneer Nan \$2.99
Traditional Indian leavened bread stuffed with homemade authentic Indian shredded cheese, topped with butter

WINE SUGGESTED: JACOB'S CREEK MOSCATO ROSÉ

Cheese Nan \$2.99
Traditional Indian leavened bread stuffed with cheddar, colby and jack cheese, topped with butter

Keema Nan \$3.99
Traditional Indian leavened bread stuffed with ground lamb and green peas sautéed with ginger, garlic, cumin and spices, topped with butter

Mix Veggie Nan \$4.99
Traditional Indian leavened bread stuffed with potatoes, onions, green peas and paneer, topped with butter

Chicken Cheese Nan \$4.99
Traditional Indian leavened bread stuffed with shredded Colby Jack & Cheddar cheese and chicken breast, topped with butter

Kashmiri Nan \$2.99
Traditional Indian leavened bread stuffed with a mix of ground cherries, raisins, cashews, almonds and coconut flakes, topped with butter

WINE SUGGESTED: MEZZACARONA MOSCATO

Side Swaad

Papad \$3.00
Garbanzo bean and lentil flour cracker with cumin baked in our house clay oven, Tandoor

Raita \$3.00
Traditional homemade yogurt dressing made with shredded carrots, cucumbers, potatoes, cumin and spices

Mango Chutney \$3.00
Traditional homemade saffron mango relish

Achar \$3.00
Traditional spiced mixed vegetable pickle

Basmati Rice \$3.00
Traditional Indian basmati rice cooked with saffron, black cardamom, bay leaves and cumin

Mango Sauce \$6.99
Traditional curry made with a base of saffron mango chutney with herbs and spices

Korma Sauce \$6.99
Creamy coconut curry made with ground cashews, almonds, raisins and coconut flakes

Rogan Josh Sauce \$6.99
Traditional curry made with a base of homemade yogurt, herbs and spices

Madras Sauce \$6.99
Traditional curry made with a base of tamarind chutney and coconut milk with herbs and spices

Masala Sauce \$6.99
Creamy tomato curry made with herbs and spices