

# APPETIZERS

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## Vegetarian

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**VEGETABLE SAMOSAS (2)** 3.95

Crispy turnovers with seasoned potatoes and green peas.

**SESAME GOBHI (Indo-chinese)** 4.95

Fried coated cauliflower flowerets with honey, soy sauce and topped with sesame seeds

**VEGETABLE PAKORAS** 3.50

Fresh Vegetables, dipped in chickpea batter and fried to golden brown.

**CHUTNEY CHEESE PAKORAS** 5.95

Homemade cheese stuffed with mint chutney & dipped in chickpea batter then fried to crisp brown.

**STUFFED ALOO TIKKI (2)** 5.95

Potato patties stuffed with green peas, raisins, pomegranate, herb & spices.

**Add Chana Masala for** 2.95

**ALOO PAPRI CHAAT** 6.95

Flour chips, chickpeas, onions & potatoes mixed with sweetened yogurt then topped with Indian noodles, mint & tamarind sauce. Served cold.

## Soups

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**MULLIGATAWANY SOUP** 3.95

Soup made with chicken, rice, lemon juice, herbs & spices.

**DAL SOUP** 3.95

Lentil soup with fresh herbs and spices.

## Non-Vegetarian

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**SHRIMP PAKORAS** 8.95

Jumbo Shrimp marinated with fresh garlic, ginger, then dipped in egg batter and topped with Indian crisp noodles.

**AMRITSARI FISH PAKORAS** 7.95

Marinated Mahi Mahi pieces dipped in our special batter made with chickpea flour, ajwain (carom) seeds & spices and fried to golden brown

**SEAFOOD TIKKI** 7.95

Patties made with Tilapia, shrimp, crab, ginger, ajwan (carom seeds), and chat masala. Served with tomato chutney.

**LAMB SHAMMI KEBAB** 7.95

Patties made with minced lamb with ginger, garlic, onions, cardamom, chickpea, mace cinnamon, and fresh mint then stuffed with cheese. Served with mint chutney.

**TULSI CHICKEN TIKKA** 7.95

Boneless Chicken pieces marinated in yogurt, basil and spices. Cooked on a skewer with fresh onions and bell peppers.

## Salads

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**HOUSE SALAD** 3.50

Tomato, cucumber, onion, carrots, lettuce and flour chips.

**TOSSED SALAD** 3.50

Mixed greens salad.

*For Parties of 6 or more Guests, Gratuity of 18% will be added to the bill.*

# TANDOORI DELICACIES

*Served with Basmati Rice and Vegetable of the Day*

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## **MIXED GRILL** 19.95

Choice of daal Soup or salad. Also includes tandoori chicken, lamb seekh kebab, tandoori shrimp, chicken angaar and chicken malai tikka. Served with rice, naan & vegetable of the day.

## Chicken

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### **TANDOORI MURGH** *half 12.95* *full 19.95*

Chicken marinated in yogurt, garlic, ginger lemon juice and tandoori spices. Cooked in the Tandoor.

### **MURGH TIKKA** 13.95

Boneless Chicken pieces marinated in yogurt, spices and herbs. Cooked in the Tandoor.

### **MURGH MALAI TIKKA** 14.95

Boneless Chicken marinated in cream cheese with fresh herbs and spices. Cooked in the Tandoor.

### **MURGH ANGAAR** 14.95

Boneless Chicken thigh meat, marinated in yogurt with mint, cilantro, ginger, garlic, chickpea flour, cashew paste and spices. Cooked on a skewer, served with grilled peppers & onions.

## Vegetarian

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### **KESARI PANEER TIKKA** 13.95

Homemade Cheese, onions and bell peppers, marinated in a yogurt and chickpea flour sauce with ajwain (carom) seed, fenugreek leaves, cashew nut and saffron, and cooked in the tandoor.

## Lamb

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### **SEEKH KEBAB** 14.95

Minced Lamb, mixed with onions, ginger, garlic and spices, then topped with freshly chopped bell peppers. Cooked on a skewer.

### **TANDOORI LAMB CHOPS** 28.95

Lamb Chops marinated in yogurt, ginger, garlic, mint and spices. Cooked in the Tandoor. Served with stuffed potato.

## Seafood

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### **TANDOORI JHINGA** 16.95

Jumbo Shrimp marinated in yogurt and herbs mix, then cooked on a skewer in the Tandoor.

### **FISH MALAI TIKKA** 16.95

Mahi Mahi fish marinated with yogurt, cream cheese, cheddar cheese, white pepper, cumin nutmeg & carom seeds. Cooked on a skewer.

### **TANDOORI SALMON** 17.95

Atlantic salmon filet marinated with yogurt, ginger, garlic, chickpea flour and spices. cooked in our clay oven (Tandoor).

*Above entrees recommended for low carb diets.*

# Freshly Baked Tandoori Rotiyan

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<b>ASSORTED BREAD BASKET</b> 2 plain and 2 stuffed Breads.	9.95	<b>TANDOORI ROTI</b> Fresh, whole wheat Bread.	1.50
<b>NAAN</b> Leavened Bread, freshly baked.	1.50	<b>LACCHA PRANTHA</b> Buttered and layered flaky whole wheat Bread.	2.25
<b>ONION KULCHA</b> Leavened Bread stuffed with chopped onions and fresh herbs.	2.95	<b>PODINA NAAN</b> Leavened Bread stuffed with mint leaves.	2.95
<b>GARLIC NAAN</b> Leavened Bread topped with fresh garlic & cilantro.	2.95	<b>PALAK PANEER KULCHA</b> Leavened Bread, stuffed with cheese, spinach, herbs and spices.	4.95

## Basmati Rice Specialties

*Served with Raita or Curry Sauce*

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<b>MURGH BIRIYANI</b> Basmati Rice cooked with spiced Chicken, yogurt and exotic spices.	14.95	<b>JHINGA BIRIYANI</b> Basmati Rice, cooked with jumbo Shrimp, yogurt and exotic spices.	16.95
<b>VEGETABLE BIRIYANI</b> Basmati Rice cooked with mixed vegetables, yogurt and exotic spices.	13.95	<b>LAMB BIRIYANI</b> Basmati Rice cooked with spiced Lamb, yogurt and exotic spices.	15.95

## Extras

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<b>RAITA</b> Yogurt with cucumber, carrots and herbs.	3.50	<b>PAPADUM</b> Light and crispy Lentil Chips.	1.25
<b>ACHAR</b> (Mixed pickles)	1.50	<b>MANGO CHUTNEY</b>	2.50

# DINNER SPECIALTIES

*Order Mild, Medium or Hot. Dinner Entrées Served with Rice.*

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## Chicken Entrées

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**MURGH TIKKA MASALA** 13.95  
Boneless Chicken Tikka in a delicate sauce of fresh onions, tomatoes, cream, herbs and spices

**MURGH PUNJABI MASALA** 14.95  
Chicken, cooked with onions, garlic, ginger, fresh tomato, herbs and whole spices.

**MURGH KOHLAPURI** 14.95  
Boneless Chicken cooked with potato in kohlapuri sauce, made with peanut, coconut tomato & spices. Garnished with roasted peanuts.

**MURGH CURRY** 12.95  
Chicken cooked in a sauce of onions, tomatoes, ginger, garlic and spices.

**MURGH MADRAS** 12.95  
Boneless Chicken, cooked with ginger, garlic, onions, tomato, mustard seeds, curry leaves, tamarind and tomato.

**MURGH MAKHNI** 14.95  
Chicken Tikka cooked in creamy tomato sauce, with cashew powder, fenugreek leaves and spices. Garnished with sliced almonds.

**MURGH KORMA** 14.95  
Boneless Chicken, cooked in a korma sauce made with onions, yogurt, cream, almonds, ginger, garlic, herbs and spices.

**MURGH LABABDAR** 13.95  
Boneless Chicken cooked with fresh ginger, garlic, mint, fenugreek leaves, yogurt and tomato sauce.

## Lamb Entrées

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**LAMB BHUNA** 16.95  
Boneless Lamb, cooked with onions, garlic, fenugreek leaves, ginger, fresh tomato, herbs spices.

**LAMB CHETTINAD** 16.95  
Boneless Lamb cooked in a chettinad sauce, made with coconut, cumin, poppy seeds, ginger, garlic, tomato, cardamom, cloves, curry leaves. and coconut milk.

**KASHMIRI LAMB CHOPS** 21.95  
*Specialty of Kashmir*  
Marinated Lamb chops cooked in a sauce made with, onion, paprika, cumin, nutmeg, cardamom, fennel seeds and kashmiri chili.

**LAMB VINDALOO** 16.95  
Boneless Lamb, cooked with diced Potatoes, cloves, cinnamon, mustard seeds, vinegar and chili powder.

# Seafood Entrées

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**GOAN FISH / SHRIMP CURRY** 16.95

Your choice of Fish or Shrimp cooked with goan curry sauce made with ginger, garlic, chillies, peppercon, turmeric, coconut, tamarind and coconut milk.

**KARAHJ JHINGA** 15.95

Jumbo Shrimp cooked with fresh ginger, mint garlic, onion, tomato, bell peppers & spices.

**FISH / SHRIMP MOLEE** 15.95

Your choice of Fish or Shrimp cooked with ginger, garlic, mustard seeds, curry leaves, onions, green chillies, & coconut milk.

**SEAFOOD KORMA** 15.95

Scallops, Shrimp, Fish, Crabmeat, Calamari, cooked in a korma sauce made with onions, yogurt, cream, almonds, ginger, garlic, herbs and spices.

# Vegetarian Entrées

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**MALAYEE KOFTA** 13.95

Mixed Vegetable and Paneer (cheese) balls cooked in a creamy sauce. Garnished with sliced almonds.

**STUFFED DUM ALOO** 12.95

Potatoes stuffed with Cheese & nuts, cooked with ginger, garlic, yogurt, tomato, fennel seeds and spices.

**SAAG PANEER** 11.95

Homemade Cheese cubes and fresh Spinach cooked with cream, fresh herbs and spices.

**DAL PANCHRATAN** 10.95

Five different kinds of Lentils cooked with herbs and spices.

**METHI MALAI MATAR** 13.95

Green peas cooked with fenugreek leaves, cashew paste, yogurt, onions, cream & spices.

**CHANNA PINDI** 10.95

Chickpeas cooked with onions, ginger, garlic, tomato, herbs and spices.

**DAL MAKHNI** 10.95

Black Lentils cooked with fresh herbs & spices. finished with cream & butter.

**BAGARE BAIGAN** 12.95

Baby Eggplant, simmered in a tamarind, peanut and coconut gravy with cream.

**KARAHJ PANEER** 12.95

Homemade Cheese cubes, cooked with ginger, garlic, mint, onion, tomatoes, peppers and spices.

**MATAR PANEER** 11.95

Homemade Cheese cubes and green peas cooked with onions, tomatoes, cream, fresh herbs and spices.

**NAVRATTAN KORMA** 10.95

Mixed Vegetables cooked in a korma sauce made with onions, yogurt, cream, almonds, ginger, garlic, herbs and spices

**PANEER TIKKA MASALA** 12.95

Marinated Cheese pieces cooked in the clay oven then cooked in masala sauce with fresh tomato, onions and cream.

**BAIGAN BHARTHA** 11.95

Eggplant baked in an oven and cooked with green peas, onions, tomatoes, herbs and spices.

**ALOO GOBI** 11.95

Fresh Cauliflower and Potatoes cooked with ginger, tomatoes and spices.

**JEERA ALOO** 10.95

potatoes cooked with ginger, garlic, cumin seeds, mango powder and yogurt.

## Desserts

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<b>RAS MALAYEE</b>	3.50
Homemade Cheese patties cooked in milk and served with pistachios.	
<b>GULAB JAMAN (2)</b>	3.50
Sweet milk dumplings in warm syrup.	
<b>KHEER</b>	3.50
Rich Rice Pudding with cardamom and nuts.	
<b>GAJJAR HALWA</b>	3.50
Carrot and Milk pudding with nuts, spiced with cardamom. Served warm.	

<b>KULFI FALOODA</b>	4.95
Traditional Indian Ice Cream with nuts and pistachios. Served with sweetened noodles.	
<b>MANGO ICE CREAM</b>	3.50
Homemade in our kitchen.	
<b>PISTA ICE CREAM</b>	3.50
Pistachio Ice Cream homemade in our kitchen.	

## Beverages

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<b>SOFT DRINKS</b>	1.95
Coke, Diet Coke, Sprite	
<b>ICED TEA</b>	1.95
Cold, refreshing tea with lemon.	
<b>LEMONADE</b>	1.95
<b>JUICE</b>	3.50
Orange, Pineapple, Mango, Cranberry	
<b>COFFEE</b>	1.95
Regular Columbian Coffee	
<b>DECAFFEINATED COFFEE</b>	1.95
Decaffeinated Columbian Coffee	

<b>SWEET LASSI</b>	3.50
Indian Yogurt Shake flavored with rose water.	
<b>SALTY LASSI</b>	3.50
Yogurt Shake with salt, mint and black pepper.	
<b>MANGO LASSI</b>	3.50
Indian Yogurt Shake with Mangoes.	
<b>STRAWBERRY LASSI</b>	3.50
Indian Yogurt Shake with Strawberries.	
<b>HOT TEA</b>	1.95
Black or Herb Tea	
<b>MASALA CHAI</b>	2.50
Indian-style Hot Tea made with cardamom, cinnamon and milk.	

## Specialty Cocktails & Coffee Drinks

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<b>MANGO DAIQUIRI</b>	7.50
<b>SANGRIA</b>	7.50
<b>SHALIMAR DELIGHT</b>	7.50
Southern Comfort, Triple Sec, mango juice and lemon/lime juice.	

<b>MANGO MARGARITA</b>	7.50
<b>SPANISH COFFEE</b>	7.00
Kahlua, Tia Maria, Kamora and coffee. Served with Whipped Cream.	
<b>SHALIMAR DELIGHT COFFEE</b>	7.00
Baileys, Tia Maria, Kahlua with coffee and cream.	