

Appetizers				•	
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1. Vegetable Samosa (2 pieces) 3.95 Crisp turnovers filled with potatoes and peas	5. Panir Pakora (5 pieces) 4.95 Pieces of homemade cheese, dipped in chic peas batter and fried
 Vegetable Pakora (6 pieces) 4.95 Fritters stuffed with assorted vegetables Chicken Pakora (5 pieces) 5.95 	6. Garden Choice 9.95 Chicken Tikka, Seekh Kabaab, Samosa, Vegetable Pakora and Panir Pakora
Delicately spiced and deep fried chicken fritters	7. Vegetarian Platter
4. Onion Bhaji	
Soups	Breads
8. Chicken Soup	15. Tandoori Roti (Chapati) 1.95 Plain whole wheat bread baked in our clay oven
9. Lentil Soup	16. Naan
	18. Paneer Naan
	19. Keema Naan
Condiments	Rich and delicious unleavened bread stuffed with minced meat and onions
10. Papadum	20.Pratha
11.Garden Salad	21. Aloo Pratha
12. Raita	Unleavened bread, stuffed generously with crushed onion
cucumbers, carrots and mint leaves 13. Indian Pickle	23. Garden Special Bread
14. Mango Chutney 1.95 Sweet and spicy pickles from India	24. Poori (2 pieces)
*** "Spicy Does Not Mean Hot" – We will b	be happy to alter our spices to your taste ***



Tandoori Specialties

(Food prepared in a special clay oven [Tandoor])
All entrees served with rice

25. Tandoori Chicken Chicken marinated in yogurt and mild spices, roasted in our traditional clay oven 26. Chicken Tikka Tender and juicy cubes of breast of chicken (boneless), roasted on skewers in our Tandoor 27. Seekh Kabaab Minced lamb with onions and herbs roasted in skewers in our Tandoor 28. Tandoori Shrimp Jumbo shrimp marinated in herbs and broiled to perfection in our Tandoor
26. Chicken Tikka15.95Tender and juicy cubes of breast of chicken (boneless), roasted on skewers in our Tandoor27. Seekh Kabaab15.95Minced lamb with onions and herbs roasted in skewers in our Tandoor28. Tandoori Shrimp16.95
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lumbs abrima mariagted in barbs and brailed to perfection in our Tandoor
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29. Fish Tandoori 16.95
Top quality fish marinated in herbs and spices and broiled in our clay oven
30. Tandoori Mixed Grill 18.95
Tandoori Chicken, Chicken Tikka, Boti Kabaab, Seekh Kabaab, shrimp
Seafood Delicacies
Served with long grain Basmati rice
31. Shrimp Palak
32. Shrimp Vindaloo
Shrimp and potatoes cooked in hot and tangy curry sauce
33. Shrimp Curry 15.95
Shrimp cooked in gravy sauce with herbs and spices
34. Shrimp Kashmiri 15.95
Shrimp cooked in mildly spiced gravy
35. Shrimp Tikka Masala
Tender shrimp cooked in creamy sauce with fresh tomatoes and spices
36. Shrimp Do-Piaza
Tender shrimp cooked with shredded onion and spices
37. Fish Curry
Fish of the season cooked in an exotic combination of tomatoes, herbs and spices

Seafood Delicacies continued on next page



Seafood Delicacies continued

38. Fish Masala	
Fish cubes cooked in tomatoes and creamy sauce 39. Lobster Curry	
Lobster cooked in a light gravy with freshly ground spices	
40. Lobster Vindaloo	
41. Lobster Malabar	
Lobster cooked with fresh tomatoes in a mild sauce	
Chicken Selections	
Served with long grain Basmati rice	
42. Chicken Curry)
Chicken cooked in a light gravy with freshly ground spices	
43. Chicken Tikka Masala 13.95	,
Oven-baked diced chicken cooked in a creamy sauce with fresh tomatoes and oriental spices	
44. Chicken Makhni 13.95	•
Boneless pieces of Tandoori chicken cooked in oriental spices with tomato gravy and butter 12.05	,
45. Chicken Palak)
46. Chicken Vindaloo. 13.95	,
Chicken pieces and potatoes cooked in hot and tangy curry sauce	,
47. Chicken Shahi Korma 13.95)
Boneless supreme of chicken, cooked in creamy sauce with a selection of mild spices and sprinkled with nuts	
48. Chicken Krahi 13.95)
Boneless chicken sauteed with ginger, onions, fresh tomatoes and spices 12.05	,
49. Chicken Madras 13.95 Boneless chicken cooked with fresh tomatoes and onions in a fiery hot sauce with coconut powder	1
50. Chicken Do-Piaza 13.95	,
Tender pieces of chicken cooked with shredded onions and spices	
51. Chicken Chili)
Boneless chicken pieces simmered in tomato sauce with seasoned bell pepper and shredded onions	
52. Chicken Jalpharezi 13.95)
Tender pieces of chicken cooked with mixed vegetables	

Lamb Delights

Lamb Delights

Served with long grain Basmati rice	
53. Lamb Curry	15.95
Lamb cubes cooked in freshly ground spices in onion and tomato gravy	
54. Lamb Palak	15.95
Pieces of lamb cooked in delicate spices and creamed spinach	
55. Lamb Vindaloo.	15.95
Highly spiced lamb cooked in a tangy hot sauce	
56. Lamb Krahi	15.95
Lamb cubes sauteed in ginger, onions, fresh tomatoes and spices	
57. Lamb Shahi Korma.	15.95
Lamb cubes marinated and cooked with nuts in cream sauce	
58. Boti Kabaab Masala	15.95
Pieces of lamb tikka cooked in a creamy sauce with fresh tomatoes and spices	
59. Keema Matar	15.95
Ground lamb with green peas cooked in mildly spiced sauce	
60. Lamb Madras	15.95
Lamb cubes with fresh tomatoes, onions and ginger in a fiery hot sauce with coconut	powder
Rice Specialties (Biryani)	
61. Vegetable Biryani	12.95
61. Vegetable Biryani Fragrant rice cooked with fresh garden vegetables and nuts	
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61. Vegetable Biryani Fragrant rice cooked with fresh garden vegetables and nuts 62. Chicken Biryani Classic muglai dish of curried boneless chicken cooked with fragrant rice and topped with nuts 63. Lamb Biryani	13.95
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61. Vegetable Biryani Fragrant rice cooked with fresh garden vegetables and nuts 62. Chicken Biryani Classic muglai dish of curried boneless chicken cooked with fragrant rice and topped with nuts 63. Lamb Biryani Lamb pieces cooked with fragrant rice, nuts, raisins and flavored with saffron 64. Shrimp Biryani Long grain Basmati rice cooked with shrimp, saffron and spices 65. Garden Special Biryani. Long grain Basmati rice flavored with saffron then sauteed together with shrimp, of lamb and pieces of chicken in a delicate blend of spices and nuts 66. Plain Rice Half 1.25 Long grain Basmati rice with cumin seeds and lightly flavored	13.95 14.95 14.95 14.95 quality - 2.50



Vegetarian Specials Served with long grain Basmati rice

Served with long grain Basmati rice	
68. Vegetable Malai Kofta.	12.95
Homemade cheese stuffed in vegetable balls, cooked in mildly spiced creamy sauce	
69. Matar Paneer	10.95
Homemade cheese with green peas cooked in mildly spiced sauce	
70. Palak Paneer	10.95
Homemade Indian cheese cubes and spinach cooked in spices and herbs	
71. Nav Rattan Curry.	10.95
Mixed vegetables cooked with nuts, mild spices and cream	
72. Dal Makhni	10.95
Lentils with freshly ground spices sauteed in butter, onions and tomatoes	
73. Bhindi Masala	11.95
Baby okra sauteed with onions, tomatoes and spices	
74. Baingen Bhartha	11.95
Eggplant roasted in our clay oven and then cooked together with chopped onions and tom	
75. Aloo Gobi	10.95
Fresh cauliflower and sauteed potatoes stir-fried with mild to medium spices	
76. Channa Masala	10.95
Chick peas steamed with tomatoes, onions, ginger, garlic and spices	400=
77. Aloo Dumm	10.95
Potatoes cooked with fresh tomatoes, onions, ginger, garlic and other herbs	400=
78. Vegetables Jalpharezi	10.95
Garden fresh vegetables with homemade cheese sharply spiced	400=
79. Mixed Vegetables.	10.95
Several vegetables cooked in Indian spices	10.05
80. Paneer Masala	12.95
Tender chunks of homemade cheese cooked with tomato and butter sauce	10.05
81. Kadhi Kofta	10.95
Vegetable balls cooked in a chic peas and yogurt sauce with a touch of ginger, garlic and I	
82. Aloo Palak	. 10.95
Delightful ragout of potatoes, spinach and tomatoes, light cream and spices	10.05
83. Tarka Dal	
Lentils with freshly ground spices sauteed in onions, ginger, garlic and fresh tomatoes	
84. Panjabi Bhaji	10.93
Deep fried fresh vegetable fritters, simmered in ginger, garlic and tomato sauce.	



Garden Choice

85. Vegetarian Thali	17.95
Start with a vegetarian appetizer, then enjoy two vegetarian dishes (Mixed Vege Palak Paneer) with long grain rice, a Naan garnished with Dal Makhni, Raita, the with the Dessert of the Day and Indian Tea or Coffee for the perfect Indian repa	en top it off
86. Non-Vegetarian Thali.	18.95
Start with a non-vegetarian appetizer, then enjoy Chicken Curry and Lamb Curr Chicken with long grain Basmati rice, a Naan, Dal Makhni, Raita and Chutney, and the Dessert of the Day and Tea or Coffee.	
Desserts	
87. Kulfi	3.95
An authentic Indian ice cream made with milk and nuts	
88. Gulab Jamun	3.95
Juicy milk balls dipped in honey syrup	2.05
89. Rasmalai	
Homemade cheese balls sweetened in milk and flavored with rose water and 90. Mango Ice Cream	
Mango-flavored ice cream	
91. Kheer (Rice Pudding)	2.95
Long grain Basmati rice in thick milk with almonds, nuts, topped with pistach	
Beverages	
92. Coffee (free refill)	1.95
93. Indian Tea	2.95
Made with Indian spices and milk	
94. Iced Tea (free refill)	1.95
95. Soda (free refill)	1.95
Coke, Diet Coke, Sprite, Lemonade, Minute Maid	
96. Mango Juice	3.95
97. Mango Milk Shake	3.95
98. Mango Lassi	3.95
99. Lassi (sweet, salted or plain)	3.95
Refreshing drink made with homemade yogurt and flavored with rose water	
100.Milk	1.25