

SHRIMP MANGO	\$17.95
Shrimp cooked in onion, garlic, ginger and mango sauce	
SHRIMP MUSHROOM	\$17.95
Shrimp cooked with mushrooms and curry sauce	
SHRIMP WINDALOO	\$17.95
Shrimp cooked in a tomato sauce with potatoes and onions	
SHRIMP KORMA	\$17.95
Shrimp cooked with cream sauce with cashews and nuts	
SHRIMP MADRAS	\$17.95
Shrimp cooked with onion and ginger, with coconut milk	
SHRIMP MASALA	\$17.95
Shrimp cooked in spices and a cream sauce	

Fish cooked in a rich cream sauce, with spices and tomato sauce
\$17.95

Fresh shrimp cooked in a sauce
\$17.95

Shrimp cooked with tomatoes, onions and green peppers
\$17.95

**All Dinners Served with: Rice, Fresh Onion Chutney,
Mint Chutney, Tamarind Sauce. As per choice, Mild, Medium, Hot.**

CHICKEN KABAB **\$16.95**
Boneless chicken roasted in clay oven with mild spices
and marinated in yogurt

TANDOORI MIXED GRILL **\$19.95**
Combination of tandoori specialties such as tandoori chicken, chicken kabob, seekh kabab, tandoori shrimp and fish tikka

FISH TIKKA **\$18.95**
Fish marinated in sour cream and cooked in clay oven

Vegetable pakora, spinach paneer, malai kofta, chana masala
with naan and kheer dessert

Chicken pakora, chicken tikka masala, lamb vegetable, tandoori chicken
naan bread and gulab jamun dessert

VEGETABLE KORMA	\$14.95
Mix vegetables cooked in cream sauce, herbs and garnished with cashews & nuts	
MATTER PANEER	\$14.95
Fresh homemade cottage cheese and green peas curry	
ALOO GOBI	\$14.95
Cauliflower and potatoes cooked in tomatoes and spices	

Fresh mushrooms and green peas cooked in a delicately spiced sauce

Vegetable balls, fried and cooked in cream sauce
and garnished with cashews & nuts

KARAHI PAKORA **\$14.95**
Fritters made of ground chick pea flour with yogurt and vegetables

PANEER MASALA **\$14.95**
 Chunks of cheese sauteed with ginger, garlic, onions, tomatoes,
 garnished with cashews, cooked in a cream sauce. A royal vegetarian delight

DAL MAKHNI **\$14.95**
Black beans and kidney beans cooked with spices in butter

BAINGAN BHARTHA **\$14.95**
An eggplant specialty baked over open flame, mashed and then sauteed with onions, garlic, ginger, light cream and spices (cream or without cream)

MUSHROOM MASALA \$14.95
Fresh mushrooms sauteed with ginger, garlic,
and onion in a creamy sauce

VEGETABLE MIX CURRY **\$14.95**
Curry cooked in mild spices with vegetables including potatoes, beans, zucchini, cauliflower, carrots, etc.

DAL PANEER Red lentils (Masoor Dal) cooked with spices and paneer	\$14.95
VEGETABLE MASALA Mixed vegetables cooked in spices and a thick creamy curry sauce	\$14.95

Chick peas cooked with onions and spices

SPINACH MAKAI (MAKKI)
Spinach cooked with corn, ginger, garlic, onion and spices
\$14.95

Variety of vegetables including green peas, carrot potatoes cauliflower cooked in a mango sauce

\$14.95

CHICKEN BIRYANI	\$15.95
Basmati rice cooked with chicken chunks and spices and garnished with cashews	
BEEF BIRYANI	\$16.95
Basmati rice and spicy beef chunks cooked with spices and garnished with cashews	
VEGETARIAN BIRYANI	\$14.95
Basmati rice cooked with vegetables and arnished with cashews	
SHRIMP BIYRANI	\$17.95
Shrimp cooked with basmati rice and garnished with cashews	
GOAT BIRYANI	\$16.95
Goat with bone, cooked in rice, garnished with cashews	
LAMB BIRYANI	\$16.95
Juicy pieces of lamb cooked with basmati rice and spices and garnished with cashews	
TASTE OF INDIA SPECIAL	\$18.95
Basmati rice cooked with pieces of king sized shrimp chicken, beef and lamb, garnished with cashews	

SMALL
\$2.50

LARGE
\$5.00

KULFI Exotic ice cream from India, made with almonds and nuts	\$3.95
MANGO ICE CREAM Made with mango and milk and flavored with rose water	\$3.95
GULAB JAMUN Non fat dry milk and cottage cheese fried balls, soaked in sugar syrup	\$3.95
KHEER Rice cooked in sweetened milk	\$3.95
GAJAR HALWA Shredded carrots, slivered cashews with spices and sugar	\$3.95

KATA
Cucumber, mint in yogurt



APPETIZERS

VEGETABLE PAKORA \$4.95
Vegetable fritters with chick pea flour

CHICKEN PAKORA \$5.95
Assorted boneless chicken cubes deep fried in chick pea batter

FISH PAKORA \$7.95
Fish, boneless and skinless, marinated with lemon juice, spices, chick pea batter and deep fried

SAMOSA \$4.95
Turnovers stuffed with potatoes and green peas

SAMOSA CHAT \$8.95
Samosa served traditionally with chana masala, yogurt and chutneys

ALOO TIKKI CHAAT \$8.95
Aloo tikki served traditionally with chana masala, yogurt and chutneys

PANEER PAKORA \$5.95
Homemade cheese deep fried in chick pea flour

PAPADAM \$2.95
Crispy, spicy wafers

ONION BHAJI \$4.95
Fresh cut onion dipped in chick peas batter and deep fried

ALOO TIKKI \$4.95
Chopped potatoes, green peas, flower balls deep fried

SHRIMP PAKORA \$8.95
Shrimp deep fried

NON-VEGETARIAN PLATER
Chicken Pakora and fish pakora, shrimp pakora
\$9.95

MIXED VEGETARIAN PLATER
Vegetable pakoras, cheese pakoras, samosa, aloo tikki
\$8.95

SOUP

VEGETABLE SOUP \$3.50
Lentils with Vegetables, Spices, etc.

TOMATO SOUP \$3.50
Tomato Soup Garnished with basil

INDIAN BREADS

PLAIN PARATHA \$3.00
Multi-layered bread cooked on grill with butter

BHATURA \$3.50
(2 pcs) Light, deep fried

CHAPATI \$3.00
Thin, dry whole wheat bread

ROTI \$3.00
Whole wheat bread baked in tandoor

AALO PARATHA \$3.95
A multi-layered bread, stuffed with potatoes and cooked on a griddle with butter

NAAN \$3.00
Fine flour bread, baked in tandoor

SPINACH NAAN \$3.95
Plain unleavened bread stuffed with spinach

KEEMA NAAN \$4.50
Stuffed with ground lamb

COCONUT NAAN \$4.50
Unleavened bread baked in tandoor with sweet coconut stuffing. Garnished with butter.

ONION KULCHA \$3.95
Crisp bread filled with caramelized onions

GARLIC NAAN \$3.95
Unleavened white bread stuffed with garlic, baked in tandoor

ALOO NAAN \$3.95
Unleavened white bread stuffed with potatoes, baked in tandoor

GINGER NAAN \$3.95
Unleavened white bread stuffed with ginger, baked in tandoor

PESHAWARI NAAN \$4.50
Unleavened white bread stuffed with cashew, raisins, coconut

CHICKEN NAAN
Unleavened white bread stuffed with chicken, baked in tandoor
\$4.50

CHEESE NAAN
Unleavened white bread stuffed with cheese, baked in tandoor.
\$4.50

LAMB CURRIES

LAMB CURRY \$16.95
The perfect lamb curry, cooked with onions and spices

LAMB VEGETABLE \$16.95
Lamb cooked with mixed vegetables and spices

LAMB MANGO \$16.95
Lamb cooked in mild spices and mango sauce

LAMB BHARTHA \$16.95
Lamb cooked with a puree of roasted eggplant with onions, mild spices, light cream and tomatoes

LAMB CURRIES

LAMB SPINACH \$16.95
Lamb cooked with mild spices, cream and spinach

LAMB BHUNA \$16.95
Lamb cooked with tomatoes, onions and bell peppers

LAMB SHAHI KORMA \$16.95
Lamb cooked in cream with herbs and cashews

LAMB MASALA \$16.95
Lamb cooked in spices and a cream sauce

LAMB MADRAS \$16.95
Lamb cooked with tomatoes, onions, ginger and coconut milk

GOAT CURRY \$16.95
Goat meat with bone, cooked in onions, garlic, ginger, tomatoes and spices

ROGAN JOSH
Lamb cooked in a yogurt based sauce
\$16.95

LAMB MUSHROOM
Juicy lamb, cooked with spices, onions, tomatoes and mushrooms
\$16.95

LAMB VINDALO CURRY
Lamb cooked with potato and spices
\$16.95

CHICKEN CURRIES

MADE WITH BREAST MEAT

CHICKEN CURRY \$15.95
Boneless chicken cooked in onions, garlic, ginger, spices

CHICKEN BHUNA \$15.95
Chicken cooked with tomatoes, onions and bell peppers

CHICKEN KORMA \$15.95
Boneless chicken cooked with cream sauce, cashews and nuts

CHICKEN MAKHNI
Boneless Tandoori chickencooked in spices and a thick curry sauce
\$15.95

CHICKEN TIKKA MASALA
Boneless roasted chicken cooked in spices and thick cream sauce
\$15.95

CHICKEN VINDALOO \$15.95
Chicken curry cooked with potatoes and spices

CHICKEN MANGO \$15.95
Chicken cooked in onion, garlic, ginger and mango sauce

CHICKEN MADRAS \$15.95
Chicken cooked with fresh tomatoes, onion, ginger and spices with coconut milk

CHICKEN BHARTHA \$15.95
Chicken cooked with a puree of roasted eggplants with onions, light cream and tomatoes

CHICKEN TANDOORI SPINACH
Chicken tandoori cooked with ginger, garlic, spices and spinach
\$15.95
CHICKEN DAL
Boneless chicken cooked with special yellow lentil
\$15.95
CHICKEN VEGETABLE
Chicken cooked with mixed vegetables and spices
\$15.95

BEEF CURRIES

BEEF CURRY \$16.95
Beef cooked in onion, garlic, ginger and spices

BEEF VINDALOO CURRY \$16.95
Beef curry cooked with potatoes and spices

BEEF KORMA \$16.95
Beef curry cooked in cream with a blend of spices and herbs and garnished with cashews & nuts

BEEF SPINACH \$16.95
Chunks of beef cooked in creamed spinach with spices

BEEF BHUNA \$16.95
Beef cooked with tomatoes, onions and green peppers

BEEF MANGO \$16.95
Boneless beef cooked in onions garlic, ginger and mango sauce

BEEF BHARTHA \$16.95
Beef cooked with a puree of roasted eggplants with onions, light cream and tomatoes

BEEF MUSHROOM \$16.95
Beef cooked with mushrooms and curry sauce

BEEF MASALA
Beef cooked in a rich cream and tomato sauce
\$16.95

BEEF MADRAS
Beef cooked with fresh tomatoes, onions, ginger and coconut milk
\$16.95

SEAFOOD

FISH MADRAS \$17.95
Boneless fish cooked in onions, garlic, ginger, spice and coconut milk

FISH CURRY \$17.95
Boneless fish cooked in onions, garlic, ginger and spices

FISH BHUNA \$17.95
Fish cooked with tomatoes, onions and green peppers

FISH VINDALOO CURRY \$17.95
Boneless fish cooked with potatoes and spices

SHRIMP SPINACH \$17.95
Shrimp curry cooked with ginger, garlic, spices and spinach