

Appetizer

(All appetizers are served with versatile Indian homemade condiments such as cilantro and tamarind chutneys to be used as a spread or dip)

PAPADUM	3.95
A wafer thin spicy Indian crispy lentil crackers served with homemade chutneys	
VEGETABLE SAMOSA	4.95
Crispy turnovers with seasoned potatoes and green peas - those delightful tasty little savory patties are one of India's great gifts to the world.	
CHICKEN SAMOSA	4.95
Crispy turnovers with seasoned ground beef and green peas	
INDIA GATE SEV PURI	6.95
Crunchy, tangy, hot and sweet flavors combine to make flour crisps mixed with flavored chickpeas and potatoes, topped with yogurt and our house chutneys	
PANEER TIKKA	7.95
Homemade cheese cubes marinated with yogurt and spices, grilled in a clay oven with chunk of onion and green paper slices	
ALOO TIKKA	6.95
Potato, chickpeas, ginger, cumin, and date chutney	
VEGETABLE PAKORA	6.95
Assorted fresh vegetable lightly spiced and dipped in chickpeas flour & deep fried	
RESHMI KABAB	6.95
Butter fried chicken breast spiced with chickpeas flour	
DAL PURI	6.95
Chickpeas bhaji served with whole wheat Puri bread	
MALAI CHICKEN TIKKA	7.95
Chicken marinated with creamy yogurt and spices	
PALOK CHAT	7.95
Fried spinach with Indian spices	
SHESH KABAB	6.95
Meat flavored with aromatic herbs cooked on a skewer in the tandoor	
DUCK KABAB	7.95
Butter fried chicken breast spiced with chickpea flour	
KALA MARI	7.95
Spicy chicken with ginger garlic and lemon juice	
MANGO SHRIMP	8.95
Shrimp marinated with mango juice, cashew nut, ginger, and coriander	
CRAB MASALA	8.95
Crab marinated with onion, black pepper, and Indian spices	

Soup & Salad

CHICKEN SOUP	6.95
A traditional chicken based Indian soup	
DAAL SOUP	6.95
Creamed lentils simmered in savory broth seasoned with herbs and spices, served with lemon	
TOMATO SOUP	5.95
Made with fresh tomato, cumin, black pepper, and cilantro	
CHICKEN TIKKA SALAD	8.95
A combination of lettuce, tomatoes, onion, green paper, cucumber, and chickpeas topped with sliced grilled chicken accompanied by our house dressings	
GREEN SALAD	6.95
An assortment of lettuce, cucumber, onion and tomatoes, green paper, chickpeas served with house dressing	

Tandoori Specialties

All entrees served with basmati rice

CHICKEN TANDOORI	16.95
Half chicken marinated in a mixture of yogurt, garlic, ginger, and other select spices and grilled in the tandoor	
CHICKEN TIKKA	15.95
Boneless chicken breast marinated in authentic Indian spices, cooked in our clay oven	
CHICKEN SEEK KABAB	16.95
Smooth as silk! Boneless pieces of white meat chicken, lemon juice, yogurt, herbs and then char-broiled	
LAMB SEEK KABAB	17.95
A delicacy of minced meat flavored with aromatic herbs cooked on a skewer in the tandoor	

LAMP CHOP	22.95
A house specialty, tender lamb chops marinated in authentic Indian spices grilled in the tandoor	
TANDOORI SALMON	22.95
Boneless salmon delicately marinated and grilled in the tandoor	
SHRIMP TANDOORI	22.95
Marinated in fresh herbs and spices, served with roasted tomatoes, onions, and green peppers	
MIXED GRILL	22.95
A combination of Chicken Tikka, Lamb Seek Kabob, and Tandoori Salmon	

Chicken Specialties

CHICKEN CURRY	13.95
Boneless chicken breast cooked in onion, garlic, ginger and spices	
CHICKEN SAAG	13.95
Succulent pieces of chicken and fresh spinach cooked in onion, garlic and creamy sauce	
CHICKEN VINDALOO	15.95
A spicy specialty, a delicious combination of chicken breast marinated in vinegar, hot peppers and spices, cooked with potatoes	
CHICKEN KORMA	15.95
Tender pieces of chicken cooked in a smooth mild and well balanced special sauce made with cashews, fresh herbs, spices and coconut milk	
CHICKEN CHANA DAAL	14.95
Succulent pieces of chicken breast cooked with chana daal, fresh tomato, onion, ginger and pepper	

Lamb or Goat Specialties

LAMB OR GOAT CURRY	17.95
Boneless meat cooked with fresh tomato, onion and spice flavored sauce	
LAMB OR GOAT SAAG	15.95
Tender pieces of meat cooked with spinach in creamy curry sauce with fresh herbs	
LAMB OR GOAT KORMA	17.95
Tender pieces of meat cooked in a smooth mild and well balanced special sauce made with cashews, fresh herbs and spices	
LAMB OR GOAT CHANA DAAL	15.95
Cubes of meat cooked with chana daal, tomato, onion, ginger and peppers	
LAMB OR GOAT VINDALOO	15.95
A spicy Goan specialty, a delicious combination of meat marinated in vinegar, hot peppers and spices, cooked with potatoes	

Seafood Specialties

FISH CURRY	17.95
A delicacy from Goan, coconut flavored tilapia curry	
FISH MASALA	17.95
Tilapia fish cooked with fresh tomato, onion, ginger and authentic curry sauce	
SHRIMP CURRY	18.95
Shrimp cooked with exotic onion gravy	
SHRIMP VINDALOO	18.95
Shrimp and potato cooked in our special hot and spicy vindaloo sauce	
SHRIMP SAAG	17.95
Fresh spinach and shrimp cooked with onion, garlic, ginger and creamy sauce	
SHRIMP DOPAZZA	18.95
Shrimp sauteed in fresh onion, tomatoes, green peppers and curry sauce	
SHRIMP KORMA	18.95
Shrimp cooked in a smooth mild and well balanced special sauce made with cashews, fresh herbs and spices	
SHRIMP TIKKA MASALA	18.95
A delicious preparation of tandoori shrimp cooked in an almond creamy sauce with onion and green peppers	
TANDOORI LOBSTER MASALA	25.95
Lobster with ginger, garlic, tomato, onion, taramic curry sauce	
BLACK CODFISH	18.95
Fresh baked codfish with Indian spices	

Vegetable Specialities

MIXED VEGETABLE CURRY A variety of fresh seasonal vegetables cooked with tomatoes, onions and spices	12.95
BHINDI MASALA Fresh okra sauteed with tomatoes, onions, and special green herbs and spices, garnished with fresh coriander leaf	11.95
CHANA SAAT Spinach and chickpeas cooked with ginger, garlic and Indian spices	12.95
CHANA MASALA A North Indian specialty of chickpeas cooked with onion, tomatoes and spices	11.95
DAAL TARKA Yellow lentils cooked with tomatoes, garlic, roasted cumin seed and freshly blended spices	11.95
BEGAN BHARTA Grilled eggplant, mashed, cooked with fresh tomatoes, onions, ginger and spices	11.95
ALOO GOBI Fresh cauliflower and potatoes sauteed with tomatoes, onion and fresh herbs	11.95
ALOO MATTER Fresh green peas cooked in a delicately spiced sauce and potatoes	11.95
PANEER MAKHANI Cubes of fresh homemade cheese stewed in a creamy tomato gravy	13.95
MALAI KOFTA Vegetable balls cooked in delicious gravy	13.95
ALOO SAAG Potatoes and spinach cooked in a creamy curry sauce and herbs	12.95
MATTER PANEER Fresh homemade cheese and green peas cooked with creamy sauce	12.95
DAAL MAKHANI A traditional Punjabi preparation of lentils cooked in creamy sauce	11.95
SAAG PANEER Homemade cheese and spinach cooked with creamy sauce	13.95
VEGETABLE KORMA An assortment of fresh vegetables cooked with a creamy cashew sauce	11.95
PANEER KARAI Fresh homemade cheese cubes cooked with tomatoes, onion, green pepper and spices	15.95

House Specialities

CHICKEN TIKKA MASALA A delicious preparation of tandoori chicken tikka cooked in an almond creamy sauce with onion and green peppers	15.95
BUTTER CHICKEN OR CHICKEN MAKHANI A delicious preparation of tandoori chicken tikka cooked in a creamy tomato and butter sauce	17.95
SAAG CHICKEN Fresh pieces of chicken cooked on a very high heat in a wok with fresh tomatoes, onion, ginger, green peppers, green herbs and spinach	15.95
SPICY DUCK MASALA Half duck marinated in a mixture of yogurt, garlic, ginger, and other select spices and grilled in the tandoor	18.95

Biryani

CHICKEN BIRYANI Flavorful rice cooked with cubes of chicken marinated, exotic herbs and spices, served with Raita on the side	15.95
LAMB OR GOAT BIRYANI Flavorful rice cooked with cubes of lamb marinated with masala, saffron and spices, served with Raita on the side	16.95
SHRIMP BIRYANI Flavorful rice cooked with cubes of shrimp, blended exotic herbs and spices, served with Raita on the side	18.95
VEGETABLE BIRYANI Flavorful rice cooked with seasonal vegetables, herbs and spices, served with Raita on the side	13.95

Thali

VEGETABLE THALI	21.95
An assortment of vegetarian dishes including Aloo Gobi Masala, Saag Paneer, Bengan Bhartha and lentils. Served with Basmati rice, Naan bread, Raita	
MEAT THALI	21.95
An assortment of chicken makhani, Lamb Palak, and lentils. Served with lemon Basmati rice, Naan, Raita	

Bread

NAAN	2.95
Leavened white bread baked in clay oven	
ROTI	2.95
Unleavened whole wheat bread baked in clay oven	
LACHA PARATHA	3.95
Unleavened whole wheat multi-layered bread baked in the clay oven	
PURI	2.95
Unleavened whole wheat deep fried puffed bread	
ALOO PARATHA	3.95
Leavened white bread stuffed with herbs and potatoes	
GARLIC NAAN	3.50
Leavened white bread stuffed with crushed garlic, coriander baked in the clay oven	
ONION KULCHA	3.95
Leavened white bread stuffed with finely chopped onions and spices	
PASHWARI NAAN	4.95
Leavened white bread stuffed with cherry, coconut, almonds and raisins	
KEEMA PARTHA	4.95
Leavened white bread stuffed with ground lamb	
CHEESE NAAN	4.95
Stuffed with homemade cheese	
BASKET OF ASSORTED BREAD	8.95
A 3-piece combination of tandoori naan, garlic naan and onion kulcha	

Accompaniment

RAITA	2.95
Homemade yogurt with cucumber, tomato and herbs	
PLAIN YOGURT	2.50
Homemade plain yogurt	
MANGO CHUTNEY	2.95
Sweet and sour mango relish	
MIXED PICKLE	2.90
Hot and spicy	
ASSORTED CONDIMENTS	7.95
Raita, Mango Chutney and Mixed Pickle	
SIDE ORDER BASMATI RICE	2.95

Dessert

RICE PUDDING	4.95
Basmati rice, coconut, almond, milk, and raisin	
GULAB JAMUN	4.95
Milk based dumpling dessert	
RASMALI	5.95
Milk based dumpling dessert, almond soaked in rich saffron flavored creamy milk	

Beverage

SOFT DRINK (ANY) Coke, Pepsi, Bottled Water, Sprite, Orange Juice	2.50
SWEET LASSI Yogurt based sweet drink	3.95
MANGO LASSI Yogurt based sweet drink	3.95
SWEET TEA	2.95
GREEN TEA	2.95
COFFEE/TEA	2.95
CAPPUCCINO	3.95
MASALA CHAI Mixed spice tea	2.95
SMOOTHIES Strawberry, Banana, Mango, Blueberry, Pineapple, Orange, Apple, Peach, and Carrot	4.95
EXPRESSO	3.95
DOUBLE EXPRESSO	6.95

See Our Wine & Beer Selections:

WINES BY THE GLASS 9.95

WHITES

Creme de Lys Chardonnay
Stellina di Notte Pinot Grigio
New Harbor Sauvignon Blanc
Snap Dragon Riesling

REDS

BV Coastal Pinot Noir
Navarro Correas Malbec, Argentina
Sterling Vintners Merlot [13.95]
Rosenblum Syrah Cabernet

SPARKLING WINES

Prosecco-Stellina di Notte
Domante

IMPORT DRINKS

Whiskey
Bacardi
Campari
Cognac
Liquers
Martini
Gin
Vodka

BEER

Bud Light
Bud Light 16oz pounder
Coors Light
Coors Light 16oz pounder
Miller Genuine Draft
Bud Light Lime
Corona
Heineken
Sam Adams Boston Lager
Sam Adams Summer Ale
Taj Mahal
King Fisher