


APPETIZERS

Lettuce Wrap 7.99
 Minced chicken breast, water, chestnuts, red and green pepper, and black mushroom (chicken, vegetable, or tofu)

Vegetable Spring Rolls (2)  4.99
 Cooked cabbage, carrots, celery, and onion wrapped in rice paper then lightly fried. Add shrimp \$1.00

Aloo Tikki (2)   5.99
 Spiced patties of potato served with chutney


Vegetable Pakoras (8)   7.00
 An assortment of vegetables dipped in chickpea flour and battered then fried

Crab Cheese Wonton (6) 6.99
 Cream cheese with minced onion, carrots, and crab meat in a crispy wonton skin


Drums of Heaven (6) 7.99
 Chicken wings marinated in garlic, curry, chiles, turmeric, and cilantro

Pot Stickers (6) 7.99
 Green onion, ginger, napa cabbage, and soy sauce wrap in dumpling skin. (Pork or vegetable) Pan fried or steamed

Vegetable Samosa (2)  5.99
 Crispy puff stuffed with potatoes, peas, and herbs

Samosa Chaat  8.50
 Samosa with chickpeas and Chef's special spices

Kathi Roll (Signature) 7.99
 Chunks of tandoori chicken tossed with onion, bell pepper, and cilantro. Served with onion and tamarind chutney

Aloo Tikki Chhole  8.50
 Potato patties topped with hot chickpeas, minced onions, tomatoes, cilantro, yogurt, mint chutney, and tamarind chutney



SPICY



VEGAN



GLUTEN FREE



NOODLES

Sub shrimp or beef add 2.00

Sub tofu instead of chicken at no additional cost

Lo Mein 7.25
 Choice of vegetable, chicken, or pork, egg noodles stir-fried with scallions, carrots, onions, and napa in the house lo mein sauce

Rasa Hakka Noodles  7.95
 Chicken, shrimp, onions, scallions, bell peppers, carrots, napa, and garlic, stir-fried in a spicy mushroom sauce

Singapore Street Noodles   7.95
 Chicken, eggs, carrots, scallions, bean sprouts, and napa, stir-fried with thin rice noodles in a southeast asian yellow curry

Dan Dan Noodles 7.95
 Red and green peppers, water chestnuts, black mushrooms, and Szechuan vegetable stir-fried with ground chicken nesting on warm wheat noodles

Ho Fun 7.95
 Choice of sliced veggies, chicken, or pork, sauteed with bean sprouts and scallions in wide rice noodles and a black mushroom sauce


Drunken Noodles (Than Noodles) 7.95
 Red and green peppers, green beans, eggs, tomatoes, fresh basil, coconut thani, brown garlic sauce, and chicken

FRIED RICE

 All fried rice dishes can be made gluten free upon request or vegetarian

Traditional Fried Rice 7.99
 Rice wok stirred with scallions, peas, carrots, and onion. Choice of vegetable, chicken, or pork. Steak or Shrimp add 1.00

Yum Yum Fried Rice 8.99
 Traditional fried rice sautéed with Chinese sausage, shrimp, scallions, and onions in a light soy sauce

Spicy Curry Fried Rice Combination  7.99
 Chicken, shrimp, eggs, scallion, onion, carrots, peas, and curry powder in a light soy sauce

INDIAN VEGETARIAN

Palak Paneer, Veggie, or Tofu 7.95
 Fresh homemade Indian cheese cooked in delicious spinach, herbs, and spiced gravy
 Vegan upon request

Shahi Paneer, Veggie, or Tofu 7.95
 Fresh homemade Indian cheese cooked in Chef's special creamy tomato masala sauce topped with cashews
 Vegan upon request

Malai Kofta 7.95
 Fresh homemade Indian vegetable cheese balls cooked in Chef's special cashew cream sauce

Baingan Bharta 7.95
 Eggplant roasted over charcoal then mashed and cooked with fresh tomatoes, onions, garlic, ginger, and spices. Vegan upon request
 Paneer or Tofu add 2.00

Aloo Mattar 7.95
 Fresh green peas with potatoes sautéed in onion, garlic, tomato, ginger, and cilantro

Chana Peshawar 7.95
 Chickpeas simmered with tart pomegranate seeds cooked with onions, tomatoes, and spices
 Vegan upon request

Dal Makhani 7.95
 Simmered black lentils and red kidney beans sautéed with ginger, garlic, tomatoes, onions, and cumin. Vegan upon request

Vegetable Masala or Korma 7.95
 Cooked cauliflower with fresh tomatoes, onions, garlic, ginger, carrots, green peas, spices, and beans, garnished with cheese. Vegan upon request

Paneer Makhni 7.95
 Homemade cheese cooked in rich and creamy cashew sauce with a fresh tomato and a combination of delicious spices


CONDIMENTS & BREAD

Tamarind Chutney	3.00
Mint Chutney	3.00
Mango Chutney	3.00
Spicy Pickles	3.00
Raita	3.00
Papad	3.00
Naan	3.00
Garlic Naan	3.95
Paratha (2)	3.50

INDIAN SPECIALTY

Authentic Indian Curry (Signature) 8.00
Boneless choice of chicken, tofu, or paneer, cooked with fresh tomato, onion, ginger, garlic, and delicious spices, garnished with cilantro
Sub for lamb or shrimp add 2.00

Makhani (Signature) 8.00
Tandoori chicken cooked in a rich and creamy cashew nut sauce with fresh tomato and a combination of delicious spices

Vindaloo (Goan Specialty)  8.00
Chicken cooked in a fiery red hot curry sauce. Goan specialty
Sub for lamb add 2.00

Chicken or Paneer Tikka Masala 8.00
Boneless cooked with tomatoes, onions, and yogurt. This is an all time favorite!
Sub for lamb or shrimp add 2.00


Korma Kashmiri 8.00
Chicken cooked in a creamy sauce with cashews and raisins, lightly spiced
Sub for lamb or shrimp add 2.00

Palak Saag (Spinach) 8.00
Chicken cooked in a fresh mustard green curry with herbs and spices
Sub for lamb or shrimp add 2.00

Rogan Josh (Signature) 9.95
A Kashmiri specialty, lean chunks of lamb cooked in a rich almond sauce with a blend of fragrant spices.


INDI-CHINESE


All plates served with rice. Sub shrimp, beef, or paneer add 3.00 | Sub tofu instead of chicken at no additional cost

Rasa Chili Sauce  7.50
Battered protein tossed with Soy garlic, red and green peppers, onions, and chillies (Dry or Sauce)
Sub shrimp or paneer add 3.00

Rasa Manchurian  7.50
Protein in mildly spiced soy garlic sauce, cooked with fresh cilantro, chilis, and ginger
Sub shrimp add 3.00

Honey Walnut Sauce 7.50
White meat chicken sauteed with broccoli, mushrooms, and snow peas in a honey wine sauce
Sub shrimp add 3.00

Szechuan Green Bean Sauce  7.50
Garden fresh string beans, bean sprouts, and carrots sauteed in a spicy szechuan sauce
Sub shrimp or beef add 3.00

Hot Garlic Sauce  7.50
Stir-fried with broccoli, red and green peppers, water chestnuts, and bamboo shoots in a hot garlic sauce. Sub shrimp or beef add 3.00

Protein with Fresh Vegetables 7.50
Fresh broccoli, snow peas, mushrooms, onions, napa cabbage, carrots, and yellow squash in a ginger brown sauce
Sub shrimp or beef add 3.00


Moo Shu 7.50
Sliced cabbage, bean sprouts, onions, carrots, bamboo shoots, scallions, mushroom and egg. Served with 4 pancakes and plum sauce
Choice of pork or chicken

Kung Pao Chicken  7.50
Chicken breast, chili peppers, and peanuts in a szechuan kung pao sauce
Sub shrimp or beef add 3.00

Sauteed Broccoli Chicken 7.50
Stir-fried broccoli with carrots in a ginger soy brown sauce
Sub shrimp or beef add 3.00



General Tso Chicken  7.50
Battered chicken breast in chili honey-sherry wine sauce with broccoli on the side

Sesame Chicken  7.50
Battered and quick fried chicken then sauteed with broccoli in a chili honey-sherry wine sauce
Sub beef add 3.00


Orange  7.50
Battered chicken with fresh orange in a zesty spicy orange sauce
Sub beef add 3.00


Mongolian 7.50
Sauteed protein, onion, and scallions in a spicy Mongolian sauce
Sub beef add 3.00

Sweet & Sour Chicken 7.50
Red and green peppers, battered tender chicken quick fried with sweet and sour sauce
Sub shrimp add 4.00



Thai Basil   7.50
Stir-fried broccoli, snow peas, squash, and carrots with a hint of basil in a creamy coconut basil sauce
Sub shrimp add 3.00

Happy Family 7.50
Roast pork, shrimp, beef and chicken sauteed with broccoli, snow peas, mushroom, onion, napa, and carrots in ginger brown sauce

Black Bean Chicken or Pork  7.50
Stir-fried broccoli, carrots, green beans, mushrooms, and onion in a spicy black bean sauce
Sub beef add 3.00

Moo Goo Gai Pan  7.50
Chicken with stir-fried broccoli, mushroom, squash, carrots, and snow peas in a white wine sauce
Sub shrimp or beef add 3.00

Thai Red Curry   7.50
Red and green peppers, onions, fresh basil, lemongrass, in a spicy thai red curry
Sub shrimp or beef add 3.00

Thai Green Curry   7.50
Red and green peppers, onions, potatoes, lemongrass, and green beans with fresh basil
Sub shrimp or beef add 3.00

SWEETS

Gulab Jamun 4.50
Rice Pudding 4.00
Mango Kulfi 4.00
Pistachio Kulfi 4.00
House Cake 6.50

BEVERAGES

Herbal Teas 3.00
Oolong Tea 3.00
Indian Chai Tea 4.00
Iced Tea 2.50
Coffee 3.00
Sparkling Water 5.00
Milk 2.00
Apple Juice 2.00
Mango Lassi 3.00
Lemonade 2.50
Sierra Mist 2.50
Pepsi 2.50
Diet Pepsi 2.50
Dr. Pepper 2.50
Mountain Dew 2.50