

Taste of India

Appetizers

(Served with Mint and Tamarind Chutney)

1. **Samosa (2)** Crispy patties filled with spiced potato & green peas.....2.95
2. **Onion Bhaji (4)** Spiced Onions and coriander leaves fried with chick pea batter.....2.95
3. **Vegetable Pakora (6)** Mix of vegetables dipped and fried in chick pea batter.....2.99
4. **Spinach Pakora (6)** Spinach dipped in spiced garbanzo batter and fried.....2.50
5. **Paneer Pakora(6)** Homemade cheese fritters fried in garbanzo beans batter.....4.95
6. **Chicken Pakora (6)** Chicken tenders dipped in garbanzo batter and fried.....4.95
7. **Fish Pakora (6)** Fish tenders dipped in garbanzo batter and fried.....4.95
8. **Shrimp Pakora (6)** Shrimp dipped in garbanzo batter and fried.....5.95
9. **Assorted Platter** Recommended for two. Includes two samosas, mix vegetable pakoras, and chicken pakoras6.95

Bread-Topped with Butter

10. **Naan** Indian soft and tasty Tandoor oven baked bread..... 1.50
11. **Garlic Naan** Leavened bread stuffed with fresh garlic.....1.95
12. **Tandoori Paratha** Buttered layered bread1.95
13. **Tandoori Roti(1)** Hand made wheat Indian bread.....1.95
14. **Onion Kulcha** Soft Tandoor oven baked bread stuffed with onions.....1.95
15. **Peshwari Naan** Soft Tandoor oven baked bread stuffed with raisins, almonds, cashews.....2.50
16. **Keema Naan** Soft Tandoor oven baked bread stuffed with grinded lamb.....2.50
17. **Aloo Parantha** Soft Tandoor oven baked bread stuffed with potatoes, peas, and spices.....2.50
18. **Mushroom Naan** Soft Tandoor oven baked bread stuffed with fresh mushrooms and green coriander..... 2.50
19. **Paneer Kulcha** Soft Tandoor oven baked bread stuffed with grinded cheese.....2.50

Every Dish is served with Rice

Vegetarian Dishes

20. **Saag Paneer** Spinach and home made Cheese cooked with mild spices..... 9.95
21. **Mutter Panner** Homemade cheese and peas gently spiced.....9.95
22. **Channa Masala** Chick peas cooked with chopped tomatoes, spices and gravy.....9.95
23. **Aloo Gobi Masala** Cauliflower and Potato sautéed with spices and light gravy.....9.95
24. **Dal Turka** Yellow split mung bean cooked with butter and spicy onions.....9.95
25. **Bhingan Bharta** Eggplant dish made and sautéed with herbs and spices9.95
26. **Dal Makhani** Rich, hearty dish made with lentils, red kidney beans and spices.....9.95
27. **Mix Vegetable Curry** Chef's choice vegetables sautéed in crème, tomato, and onion sauce9.95
28. **Navaratan Korma** Various vegetables simmered in cashew and almond, raisin and almond sauce 9.95
29. **Paneer Tikka Masala** Homemade cheese simmered in sauce enriched with herbs and spices 9.95
30. **Egg Masala** Boiled Egg sautéed in spiced tomatoes and onion creamy sauce.....9.95
31. **Malai Kofta(4)** Royal Dish made with cheese.....9.95

Rice and Briyani

(Served with Raita)

- 32. **Pilaf Rice** Plain basmati rice with cumin seeds.....1.95
- 33. **Vegetable Biryani** Basmati rice with onion, tomato, mixed vegetables and spices.8.95
- 34. **Chicken Biryani** Basmati rice flavored with saffron and cooked with small pieces of chicken.9.95
- 35. **Goat Biryani** Basmati rice flavored with saffron and cooked with small pieces of fresh goat.10.95
- 36. **Lamb Biryani** Basmati rice flavored with saffron and cooked with small pieces of fresh lamb.10.95
- 37. **Shrimp Biryani** Basmati rice flavored with saffron and cooked with fresh jumbo shrimp.11.95

Sea Food

- 38. **Shrimp Curry Madras** Spicy Jumbo Shrimp cooked with curry sauce..... 10.95
- 39. **Shrimp Vindaloo** Spicy Jumbo Shrimp cooked with potatoes and spicy curry sauce.....10.95
- 40. **Shrimp Masala** Jumbo Shrimp cooked with tomatoes sauce and Indian spices.....10.95
- 41. **Shrimp Bhuna** Jumbo Shrimp cooked with brown onions and spices.....10.95
- 42. **Fish Curry** Fish Pieces with curry sauce and spices.....10.95
- 43. **Fish or Shrimp Saag** Fish or Jumbo Shrimp mixed with spinach and spices.....10.95
- 44. **Shrimp Masala** Boiled shrimp, cooked with creamy sauce.....10.95
- 45. **Fish Masala** Fish cooked with tomatoes sauce and Indian spices.....10.95

Lamb – Goat

- 46. **Goat Curry** Goat cooked in spiced curry sauce.10.95
- 47. **Goat Korma (Mild)** Goat cooked with cashews and almonds with creamy sauce.....10.95
- 48. **Lamb Rogan Josh** Boneless Lamb Cubes cooked with green peppers and in lightly spiced curry sauce.....10.95
- 49. **Boti Kabab Masala** Boneless Lamb Cubes cooked with tomato sauce and spices.10.95
- 50. **Lamb Shahi Korma** Boneless Lamb Cubes cooked with cashews, almonds in creamy sauce.....10.95
- 51. **Lamb Vindaloo** Boneless Lamb Cubes cooked with potatoes and spicy curry sauce.10.95
- 52. **Keema Mutter** Fresh grinded lamb and green peas cooked with Indian spices. 10.95
- 53. **Lamb Ceylon** Boneless Lamb Cubes cooked with green pepper, bell pepper, garlic, and ginger.....10.95
- 54. **Seekh Kabab Saag** Minced lamb meat blended with spices and spinach then cooked on skewers.....10.95
- 55. **Lamb Saag** Pieces of boneless lamb cooked on skewers then mixed with spiniach.....10.95

Chicken

- 56. **Chicken Curry** Chicked cooked in lightly spiced curry sauce.....9.95
- 57. **Chicken Korma(Mild)** Chicken cooked with cashews and almonds with creamy sauce.....9.95
- 58. **Chicken (Butter) Makhani** - Cooked in pure ghee (butter), herbs and spices9.95
- 59. **Chicken 65** – Hot and Spicy chicken in curry sauce.9.95
- 60. **Chicken Tikka Masala** Chicken cooked with tomato sauce and spices.....9.95
- 61. **Chicken Vindaloo** Chicken cooked with potatoes and spicy curry sauce.....9.95

Beef

- 62. **Beef Curry** Cooked in spices and herbs with less oil, served in curry sauce.....10.95
- 63. **Beef Salan** Cooked in bell pepper, green pepper, and spices.....10.95
- 64. **Beef Vindaloo** Beef cooked with potatoes and curry spicy sauce.....10.95

Tandoori Specials

- 65. Tandoori Chicken** Chicken marinated in yogurt, garlic, ginger, vinegar and fresh herbs then cooked in tandoor.9.95
- 66. Chicken Tikka (no gravy)**– Boneless tandoor baked chicken with tomatoes and bell peppers.9.95
- 67. Tandoori Shrimp** Sprimp marinated in yogurt, garlic, ginger, vinegar and fresh herbs cooked in tandoor.10.95
- 68. Tandoori Fish (Salmon)** Fish marinated in yogurt, garlic, ginger, vinegar and fresh herbs cooked in tandoor.10.95
- 69. Lamb Seekh Kabab** Minced lamb meat blended with spices then cooked on skewers.10.95
- 70. Lamb Boti Kabab** Marinated with yogurt, garlic, ginger, vinegar and fresh herbs then cooked in tandoor. .10.95
- 71. Tandoori Mix Grill** Chicken, Lamb, and Shrimp marinated in yogurt, garlic, ginger, vinegar and fresh herbs then cooked in tandoor.10.95

Side Orders

- Mixed Pickles .99
- Rice 1.99
- Raita 1.50
- Onion and Chili .99

Drinks

- Cold Beverages/ Iced Tea 1.50
- Mango Lassi 2.50
- Coffee/Tea 1.50
- Bottled Pierre Water 1.75
- Plain/Slaf Lassi 1.99
- Masala Tea 1.50

Dessert

- Khbir (Rice Pudding) 2.95
- Rasmalai (Homemade Cheese Dessert) 3.50
- Gulab Jamun 2.50
- Mango/Pistachio/Kesar Ice Creams 2.95

Chef's Specials

- 1. The Vegetarian Thali**.....10.95
Samosa, Saag Paneer, Dal Makhani, Mix Vegetables, Naan and Rice
- 2. Non-Veg. Thali**.....10.95
Chicken Tikka Masala, Lamb Curry, Mix Vegetables, Naan and Rice
- 3. The Weigh Watcher's Dream**.....13.95
Tandoori Chicken, Tandoori Shrimp, Chicken Tikka, Dal, and Naan
- 4. King's Dinner for One**.....15.95
Samosa, Tandoori Chicken, Tandoori Shrimp, Seekh Kabab, Chicken Tikka Masala, Saag Paneer, Naan, and Rice
- 5. King's Dinner for Two**.....32.95
Samosa to Start, Tandoori Chicken, Tandoori Shrimp Seekh Kabab, Chicken Tikka Masala, Lamb Curry, Saag Panner, Mix Vegetable Curry, Naan and Rice

Kid's Menu

- 1. Chicken Tikka Kabab with Rice and Naan**.....5.95
- 2. Chicken Curry or Lamb Curry with Rice and Naan**.....5.95
- 3. Chicken Nuggets with Fries and Rice**.....5.95

(We charge 15% gratuity with a group over five people)

