

- **Roghan Josh.** Succulent pieces of meat cooked in freshly ground spices, yogurt and tomato flavored sauce a specialty of Kashmir seasoned with ratan jot (Kashmiri paprika) Chicken \$14.95
Lamb \$15.95
- **Chicken or Lamb Vindaloo.** Boneless pieces of your choice of meat slowly simmered in a Goan sauce of vinegar, garlic, tamarind and red chilies Chicken \$14.95
Lamb \$15.95
- **Chicken or Lamb Korma⁺.** A mughlai dish made from tender meat cooked in an onion-based white sauce enriched with a paste of nuts and fruit seeds Chicken \$14.95
Lamb \$15.95

Vegetarian Specialties

- **Saag Paneer/Saag Aloo*/Saag Chana*.** Pureed spinach pleasantly cooked in Indian spices with your of choice homemade cheese or potatoes or chickpeas \$13.95
- **Baingan Bharatha*.** Skewered charred eggplants mashed and then cooked with onions, ginger and peas \$13.95
- **Navratan Shahi Korma⁺.*** 9 assorted garden fresh vegetables sautéed in fresh herbs with cashews and raisins \$13.95
- **Aloo Gobi*.** Fresh cauliflower and potatoes sautéed with ginger sauce and spices \$13.95
- **Malai Kofta⁺.** Homemade vegetable balls fried and then cooked in a creamy gravy \$14.95
- **Kadhi Pakora.** Fried vegetable fritters in a curry made from yogurt and gram flour and spiced with herbs and vegetables. \$13.95
- **Zeera Aloo*.** Diced potatoes cooked in cumin seeds and spices \$13.95
- **Vegetable Jalfrezi*.** Stir fried vegetables prepared in a tangy sauce \$13.95
- **Daal Makhani* / Yellow Tarka*.** Black lentils & kidney beans or yellow lentils cooked with Indian spices & herbs \$13.95
- **Mater Paneer*.** Homemade cheese gently cooked with tender peas and spices \$13.95
- **Shahi Paneer/ Paneer Makhani⁺.*** Homemade Indian cheese cooked in a creamy tomato sauce \$13.95
- **Paneer Tikka Masala*.** Homemade cheese cooked with fresh onions, tomatoes and bell peppers in seasoned curry sauce \$13.95

⁺ Contains nuts and raisins

Rice Specialties

- **Biryani.** Aromatic Indian basmati rice cooked with your choice of meat or mixed vegetables flavored with saffron & exotic Indian herbs on a low heat and served with a small serving of yogurt ..
Veggies⁺ \$14.95
Chicken⁺ \$15.95
Lamb⁺ \$16.95
- **Peas Pulao⁺.** Flavored Basmati Rice cooked with fresh green peas \$7.95
- **Zeera Basmati Rice** Plain basmati rice with a pinch of cumin seeds \$4.95

Indian Breads

- **Tandoori Roti*.** Whole wheat flour bread baked in a clay oven or on Tava \$1.95
- **Naan/Garlic Naan.** Warm soft, puffy bread baked in clay oven or topped off with fire roasted garlic and cilantro \$2.50
Garlic Naan \$3.50
- **Keema Naan.** Warm soft, puffy bread baked in clay oven with minced lamb & turkey meal \$6.50
- **Paratha/Aloo Paratha/Gobi Paratha/Onion Paratha*.** Multi-layered whole wheat bread cooked with butter or stuffed with spiced potatoes (aloo)/seasoned cauliflower (gobi)/onions. \$3.50
- **Poori* (2 pcs).** Light, fluffy, puffed and deep fried (whole wheat bread) \$3.95
- **Onion Kulcha/Shahi Kulcha.** White flour bread stuffed with delicately spiced onion or spiced homemade cheese and raisins \$5.95

Desserts

- **Carrot Kheer.** Basmati rice slow cooked and reduced in fresh whole milk and spiced with cardamom, raisins & nuts \$3.25
- **Gulab Jamun.** Deep fried Indian cheese balls soaked in sweet syrup \$3.50
- **Rasmalai.** Ricotta cheese bathed in sweet condensed milk and flavored with pistachios, saffron and rosewater (2 pcs) \$3.95
- **Gazar Ka Halwa.** Rich Indian dessert made with fresh carrots, milk, sugar and garnished with raisins, cashews or salty \$4.95

* Can be prepared Vegan

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An 18% automatic gratuity is added to a table of 6 or more guests on orders from the menu.