

- **Navratan Shahi Korma⁺***. 9 assorted garden fresh vegetables sautéed in fresh herbs with cashews and raisins \$14.99
- **Aloo Gobi***. Fresh cauliflower and potatoes sautéed with ginger sauce and spices \$14.99
- **Malai Kofta⁺**. Homemade vegetable balls fried and then cooked in a creamy gravy \$14.99
- **Kadhi Pakora**. Fried vegetable fritters in a curry made from yogurt and gram flour and spiced with herbs and vegetables. \$14.99
- **Zeera Aloo***. Diced potatoes cooked in cumin seeds and spices \$14.99
- **Vegetable Jalfrezi***. Stir fried vegetables prepared in a tangy sauce \$14.99
- **Daal Makhani* / Yellow Tarka***. Black lentils & kidney beans or yellow lentils cooked with Indian spices & herbs \$14.99
- **Mater Paneer***. Homemade cheese gently cooked with tender peas and spices \$14.99
- **Shahi Paneer/ Paneer Makhani⁺***. Homemade Indian cheese cooked in a creamy tomato sauce \$14.99
- **Paneer Tikka Masala***. Homemade cheese cooked with fresh onions, tomatoes and bell peppers in seasoned semi dry sauce \$14.99

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⁺ \$14.99
Chicken⁺ \$15.99
Lamb⁺ \$16.99
- **Peas Pulao⁺**. Flavored Basmati Rice cooked with fresh green peas, onions and spices \$7.99
- **Zeera Basmati Rice** Plain basmati rice with a pinch of cumin seeds \$4.99

Indian Breads

- **Tandoori Roti***. Whole wheat flour bread baked in a clay oven \$1.99
- **Naan/Garlic Naan**. Warm soft, puffy bread baked in clay oven or topped off with fire roasted garlic and cilantro \$2.99
Garlic Naan \$3.99
- **Keema Naan**. Warm soft, puffy bread baked in clay oven with minced lamb & turkey meal \$6.99
- **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. *Breakfast item only* \$3.99
- **Poori* (2 pcs). Light, fluffy, puffed and deep fried (whole wheat bread). *Poori only, no sides* \$3.99**
- **Onion Kulcha/Shahi Kulcha**. White flour bread stuffed with delicately spiced onion or spiced homemade cheese and raisins \$5.99

Desserts

- **Kheer**. Basmati rice slow cooked and reduced in fresh whole milk and spiced with cardamom, raisins & nuts \$3.99
- **Gulab Jamun**. Deep fried Indian cheese balls soaked in sweet syrup. (2 pcs) \$3.99
- **Rasmalai**. Ricotta cheese bathed in sweet condensed milk and flavored with pistachios, saffron and rosewater (2 pcs) \$3.99
- **Gazar Ka Halwa**. Rich Indian dessert made with fresh carrots, milk, sugar and garnished with raisins, cashews and almonds \$4.99

Jain Specialties

(Food prepared without onions, garlic or root vegetables)

- **Daal Makhani* / Daal Tarka***. Black lentils & kidney beans or yellow lentils cooked with Indian spices & herbs \$14.99
- **Shahi Paneer/ Paneer Makhani**. Homemade Indian cheese cooked in a creamy tomato sauce \$14.99
- **Chana Masala***. Delicious chick peas cooked in an exotic blend of Indian spices \$14.99
- **Mutter Panner**. Homemade cheese gently cooked with tender peas and spices \$14.99
- **Paneer Tikka Masala**. Homemade cheese cooked with fresh tomatoes and bell peppers in seasoned curry sauce \$14.99
- **Corn Capsicum Masala**. Corn and bell peppers cooked in a tomato based creamy sauce \$14.99
- **Matar Tamatar**. Peas cooked in tomato gravy \$14.99

⁺ Contains nuts and raisins

* 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.