

DINE IN

STARTERS

Crackling Spinach (vegan) \$8.95
Crispy spinach with tamarind chutney & sliced dates.

Mini Samosa (vegan) \$5.95
Pastry stuffed with spiced potatoes & green peas.

Mix Appetizers \$9.95
Chicken Kabobs/ Tilapia Fritters/Vegetable Pakora.

Tava Eggplant \$8.95
Grilled eggplant topped with shahi mushroom masala.

Dorangi Aloo Chat \$6.95
Sweet & savory potato chat.

Ajwani Tilapia \$7.95
Tilapia fritters coated with chick peas flour & carom seeds.

Ginger Chili Shrimp \$8.95
Shrimp marinated with ginger & red chilies served with tamarind sauce.

Gobi Manchurian (vegan) \$7.95
Crisp cauliflower, sauteed onions & bell peppers coated with spicy & tangy sauce.

Muttar Paneer Ki Tikki \$6.95
Green peas & homemade cheese patties served with lime chutney.

Mango Scallops \$9.95
Grilled scallops coated with sweet & spicy mango sauce.

Punjabi Tikki Chat \$6.95
Spiced potato patties topped with yogurt sauce & mix chutneys.

Kurkuri Calamari \$7.95
Calamari deep fried with chick peas batter coated with black peppers & cumin seeds.

Shahi Tandoori Khumb \$7.95
Mushrooms marinated with original tandoori spices cooked in clay oven.

Chicken Chilli \$8.95
Chicken fritters with onion & peppers in chili sauce.

Dahi Bhalla \$6.95
Lentil dumplings soaked in yogurt sauce topped with chutneys.

ACCOMPANIMENTS

Cucumber Cumin Raita Yogurt with fresh cucumber & roasted cumin.	\$3.95	Lime Chutney	\$3.95
Papadum Lentil crackers with cumin.	\$2.95	Mixed Pickle	\$3.95
Mango Chutney	\$3.95		

SOUPS

Lentil Spinach Soup	\$3.95
Chicken & Coriander Soup	\$3.95
Tomato Soup	\$3.95

all gluten free

SEAFOOD ENTREES

Shrimp Coconut Masala Shrimp cooked with coconut, mild spices & malt vinegar.	\$16.95	Scallops Masala Scallops & mix vegetables cooked with mild spices.	\$17.95
Shrimp Kadai Shrimp with sauteed onions & bell peppers cooked with authentic spices.	\$16.95	Shrimp Sali Boti Shrimp with apricots in creamy parsi gravy topped with potato sticks.	\$16.95
Fish Curry Tilapia cooked in traditional curry sauce.	\$15.95		
Fish Tikka Masala Salmon cooked in creamy tomato sauce with bell peppers.	\$16.95		

all gluten free dishes/some dishes contains nuts

FROM THE TANDOOR

Accari Lamb Chops \$20.95

Lamb chops marinated with pickle spices cooked in clay oven.

Mix Tandoori Platter \$19.95

Salmon Tikka/Lamb Kabobs/Chicken Tikka.

Murg Kabobs \$15.95

Minced chicken marinated with tandoori spices cooked in clay oven.

Tandoori Chicken \$16.95

Half chicken marinated with yogurt & authentic spices.

Mint Chicken Tikka \$15.95

Chicken breast cubes marinated with authentic spices cooked in clay oven.

Salmon Tikka \$18.95

Fillet of salmon marinated with tandoori spices cooked in clay oven.

Noorani Kabobs \$16.95

Minced lamb marinated with diced onions & authentic spices cooked in clay oven.

Seafood Platter \$20.95

Combination of tandoori shrimp and salmon tikka.

all gluten free dishes/some dishes contains nuts

CHICKEN ENTREES

Murg Khumbwala \$14.95

Chicken & mushrooms in traditional curry sauce.

Palak Chicken \$14.95

Chicken cooked with spinach.

Chicken Tikka Masala \$14.95

Chicken cooked in aromatic masala sauce.

Chicken Vindaloo (spicy) \$14.95

Chicken & potatoes cooked in spicy vindaloo sauce.

Chicken Makhani \$14.95

Chicken cooked in creamy tomato sauce with fenugreek.

Pistawala Chicken \$14.95

Chicken in creamy pistachio sauce.

Punjabi Chicken Curry \$14.95

Traditional chicken curry.

Keema Methi \$14.95

Minced chicken cooked with fenugreek & mild spices.

all gluten free dishes/some dishes contains nuts

LAMB ENTREES

Bhuna Lamb	\$15.95	Lamb Vindaloo	\$15.95
Tasty mélange of lamb, bell peppers, onions cooked with mild spices.		Lamb & potatoes cooked in spicy vindaloo sauce.	
Daal Gosht	\$15.95	Lamb Jalfrezy	\$15.95
Authentic combination of creamy lentils & juicy lamb cubes.		lamb chunks with vegetables cooked with authentic spices.	
Lamb Kohlapuri	\$15.95	Lamb Korma	\$15.95
Aromatic lamb dish cooked in coconut sauce.		Lamb cubes in creamy royal sauce.	
Lamb Curry	\$15.95		
Lamb cooked in traditional curry.			
Palak Gosht	\$15.95		
Spinach & lamb cubes cooked with authentic spices.			

RICE SPECIALTIES

Chicken Biryani		\$14.95
Shrimp Biryani		\$16.95
Lamb Biryani		\$15.95
Vegetables Biryani (vegan)		\$11.95

*all gluten free dishes/some dishes contains nuts
biryanis cooked with basmati rice, nuts and raisins*

TANDOORI BREADS

Naan	\$2.95	Garlic Naan	\$3.25
Puri (vegan)	\$3.5	Cilantro Naan	\$3.25
Roti (vegan)	\$2.95	Alu Paratha (vegan)	\$3.95

Lacha Paratha	\$3.95
Onion Kulcha	\$3.95
Paneer Kulcha	\$3.95
Kashmiri Naan	\$3.95

Bread Basket	\$8.95
Naan/Garlic Naan/ Onion Kulcha	

VEGETARIAN

Paneer Makhani	\$12.95
Homemade cheese cubes in spiced creamy tomato gravy.	
Palak Paneer	\$12.95
Homemade cheese cubes in creamy spinach.	
Mix Vegetables Korma	\$12.95
Combination of mildly spiced mixed vegetable curry cooked with creamy sauce and spices.	

Hara Paneer Kofta	\$12.95
Cheese & spinach dumplings in kofta gravy.	
Kadai Paneer	\$12.95
Paneer with onions & bell peppers cooked with authentic spices.	

VEGAN

Mushroom Masala (vegan)	\$12.95
Mushroom, green peas & corn cooked with authentic spices.	
Daal Makhni	\$11.95
Slowly cooked creamy lentils & kidney beans.	
Chana Curry (vegan)	\$12.95
Chick peas cooked in traditional curry sauce.	
Aloo Gobi (vegan)	\$12.95
Cauliflower & potatoes cooked with ginger & spices.	
Palak Makki (vegan)	\$12.95
Delicious combination of baby sweet corn & spinach.	

Bhindi Anardana (vegan)	\$12.95
Green okra cooked with onions, tomatoes and spices.	
Tadka Daal (vegan)	\$11.95
Yellow lentils cooked with mild spices.	
Aloo Palak	\$12.95
Spinach and potatoes cooked with authentic spices.	
Aloo Methi	\$12.95
Potatoes cooked with cumin seeds and fenugreek.	
Baigan Bharta	\$12.95
Mashed eggplant cooked with onions, tomatoes and authentic spices.	

HOT DESSERTS

- Caramel Carrot Halwa** \$5.95
Shredded carrots cooked at low heat with cardamom & milk topped with caramel & pistachio.
- Cardamom & Coconut Gulab Jamun** \$5.95
Cheese balls dipped in cardamom syrup garnished with coconut.
- Chocolate Lava Cake** \$7.95
Chocolate molten cake with pistachio ice cream.

COLD DESSERTS

- | | |
|--|---|
| Kaiser Pista Kheer \$4.95
Traditional indian rice pudding cooked with pistachio & saffron. | Ice Cream Platter \$8.95
Combination of mango, pistachio & rose ice creams. |
| Homemade Ice Cream \$5.95
Choice of any ice cream pistachio/mango/rose. | Mango Mousse Cake \$5.95
Slice of mango mousse cake garnished with raspberry sauce. |
| Badami Rasmalai \$6.95
Homemade cheese patties soaked in milk with nuts. | |

DELIVERY & CARRY OUT

STARTERS

Muttar Paneer Ki Tikki \$6.95
Green peas & homemade cheese patties served with lime chutney.

Mix Appetizers \$9.95
Chicken Tikka/Lamb Kabobs/Vegetable Pakora.

Gobi Manchurian (vegan) \$7.95
Crisp cauliflower, sauteed onions & bell peppers coated with spicy & tangy sauce.

Veg Samosa (3PCS) \$5.95
Pastry stuffed with spiced potatoes & green peas.

Ajwani Tilapia \$7.95
Tilapia fritters coated with chick peas flour & carom seeds.

Kurkuri Calamari \$7.95
calamari dipped in chick peas batter coated with cumin seeds & black peppers.

Punjabi Tikki \$6.95
Spiced potato patties topped with yogurt sauce & mix chutneys.

Dorangi Alu Chat \$6.95
Sweet & savory potatoes chat.

Shrimp Chili \$9.95
Shrimp cooked with onions peppers in tangy spicy sauce.

AUTHENTIC SOUPS

Lentil Spinach Soup \$3.95

Tomato Soup \$3.95

Chicken Cilantro Soup \$3.95

FROM THE TANDOOR

Tandoori Chicken \$16.95
Half chicken marinated with yogurt & authentic spices.

Mint Chicken Tikka \$15.95
Chicken breast cubes marinated with authentic spices cooked in clay oven.

Salmon Tikka \$18.95
Fillet of salmon marinated with tandoori spices cooked in clay oven.

Noorani Kabobs \$16.95
Minced lamb marinated with diced onions & authentic spices cooked in clay oven.

Accari Lamb Chops \$20.95
Lamb chops marinated with pickle spices cooked in clay oven.

Murg Kabobs \$15.95
Minced chicken marinated with tandoori spices cooked in clay oven.

Mixed Tandoori Platter \$19.95
Salmon Tikka/Lamb Kabobs/Chicken Tikka.

Murg Malai Tikka \$16.95
Chicken marinated with cream & original tandoori spices cooked in clay oven.

all gluten free

CHICKEN ENTREES

Chicken Makhani \$14.95
Chicken cooked in creamy tomato sauce with fenugreek.

Chicken Vindaloo (spicy) \$14.95
Chicken & potatoes cooked in spicy vindaloo sauce.

Chicken Tikka Masala \$14.95
Chicken cooked in aromatic masala sauce.

Palak Chicken \$14.95
Chicken cooked with spinach.

Keema Methi \$14.95
Minced chicken with fenugreek & mild spices.

Punjabi Chicken Curry \$14.95
Traditional chicken curry.

Pistawala Chicken \$14.95
Chicken in creamy pistachio sauce.

all gluten free dishes/some dishes contains nuts

LAMB ENTREES

Lamb Kohlapuri \$15.95
Aromatic lamb dish cooked in coconut sauce.

Lamb Curry \$15.95
Lamb cooked in traditional curry.

Palak Gosht \$15.95
Spinach & lamb cubes cooked with authentic spices.

Bhuna Kudka \$15.95
Tasty mélange of lamb, bell peppers, onions cooked with mild spices.

Daal Gosht \$15.95
Authentic combination of creamy lentils & juicy lamb cubes.

Lamb Kohlapuri \$15.95
Lamb chunks cooked vegetables cooked & authentic spices.

all gluten free dishes/some dishes contains nuts

SEAFOOD ENTREES

Shrimp kadai \$16.95
Shrimp with sauteed onions & bell peppers cooked with authentic spices.

Shrimp Coconut Masala \$16.95
Shrimp cooked with coconut, mild spices & malt vinegar.

Fish Tikka Masala \$16.95
Salmon cooked in creamy tomato sauce with bell peppers.

Fish Curry \$15.95
Tilapia cooked in traditional curry sauce.

Scallops Masala \$17.95
Scallops & mix vegetables cooked with mild spices.

Shrimp Sali Boti \$16.95
Shrimp with apricots in creamy parsi gravy topped with potato sticks.

all gluten free dishes/some dishes contains nuts

VEGETARIAN

Palak Paneer \$12.95
Homemade cheese cubes in creamy spinach.

Daal Makahni \$11.95
Slowly cooked creamy lentils & kidney beans.

Baigan Bharta (vegan) \$12.95
Mashed eggplant cooked with tomatoes, onion & authentic spices

Alu Gobi Adaraki (vegan) \$12.95
Cauliflower & potatoes cooked with ginger & spices.

Channa Curry (vegan) \$12.95
Chick peas curry flavored with onions, turmeric, cumin, coriander and mango powder.

Mushroom Masala (vegan) \$12.95
Mushroom, green peas & corn cooked with authentic spices.

Paneer Makhani \$12.95
Homemade cheese cubes in spiced creamy tomato gravy.

Hara Paneer Kofta \$12.95
Cheese & spinach dumplings in kofta gravy.

Tadka Daal (vegan) \$11.95
Yellow lentils cooked with mild spices.

Bhindi Anardana (vegan) \$12.95
Green okra cooked with onions, tomatoes and spices.

Palak Makki (vegan) \$12.95
Delicious combination of baby sweet corn & spinach.

Mix Vegetables korma \$12.95
Combination of mildly spiced mixed vegetable curry cooked with creamy sauce and spices.

all gluten free dishes/some dishes contains nuts

RICE SECTION

Chicken Biryani	\$14.95
Shrimp biryani	\$16.95
Lamb Birayni	\$15.95
Vegetables Biryani (vegan)	\$11.95

all gluten free dishes/all contains nuts

TANDOORI BREADS

Roti (vegan)	\$2.95	Paneer Kulcha	\$3.95
Traditional Naan	\$2.95	Lacha Partaha	\$3.95
Garlic Naan	\$3.25	Alu Paratha	\$3.95
Cilantro Naan	\$3.25	Bread Combo	\$8.95
Onion Kulcha	\$3.95	Combination of naan,garlic naan,onion kulcha	
Puri (vegan)	\$3.5		

ACCOMPANIMENTS

Raita Yogurt with fresh cucumber & roasted cumin.	\$3.95	Lime Chutney	\$3.95
Mango Chutney	\$3.95	Dahi Bhalla Lentil dumplings soaked in yogurt.	\$5.95
Papadum (3pcs) Lentil & cumin crackers	\$2.95		
Mixed Pickle	\$3.95		

DESSERTS

Gulab Jamun	\$5.95
Cheese balls dipped in cardamom syrup garnished with coconut.	
Carrot Halwa	\$5.95
Shredded carrots cooked at low heat with cardamom & milk topped with caramel & pistachio.	
Rasmalai	\$6.95
Homemade cheese patties soaked in milk with nuts.	
Cardamom Rice Pudding	\$4.95
Cooked with cardamom & pistachio	

BEVERAGES

Mango Lassi	\$4.95	Can Soda	\$1.25
		Coke,Diet Coke,Sprite,Gingerale	
Rose lassi	\$4.95	Bottle Water	\$1.25
Salted Lassi	\$4.95		
Chai Tea	\$3		
indian hot tea boiled with authentic spices			

CATERING MENU

We require all catering orders one day in advance. Please call restaurant manager to place catering order.

Large tray serves 20-25 people & small tray serves 10-15 people when serving complete meal.

APPETIZERS

Muttar Paneer Ki Tikki

Green peas & homemade cheese patties served with lime chutney. Half tray \$40.00 Full tray \$75.00

Ajwani Tilapia

Tilapia fritters coated with chick peas flour & carom seeds. Half tray \$55.00 Full Tray \$95.00

Chicken Tikka

Chicken cubes marinated with authentic spices & yogurt cooked in clay oven. Half tray \$55.00 Full tray \$95.00

Gobi Manchurian (vegan)

Crisp cauliflower, sauteed onions & bell peppers coated with spicy & tangy sauce. Half tray \$40.00 Full tray \$75.00

Vegetable Pakora (vegan)

Mix vegetable fritters. Half tray \$25.00 Full tray \$45.00

Chicken Chili

Chicken fritters & onion peppers coated with tangy & spicy sauce. Half tray \$50.00 Full tray \$95.00

Samosa (vegan)

Pastry stuffed with spiced potatoes & green peas. Half tray 20 pcs \$30.00 Full tray 40 pcs \$55.00

Punjabi Tikki

Spiced potato patties topped with yogurt sauce & mix chutneys. Half tray \$40.00 Full tray \$75.00

Papadums Tray

Lentil & cumin crackers.

\$20

VEGETARIAN

Daal Makhani

Slowly cooked creamy lentils & kidney beans. Half tray \$35.00 Full tray \$70.00

Mushroom Masala (vegan)

Mushroom, green peas & corn cooked with authentic spices. Half tray \$50.00 Full tray \$95.00

Vegetable Korma

Combination of seasoned vegetables in creamy sauce. Half tray \$50.00 Full tray \$95.00

Mashed Eggplant Bharta (vegan)

Mashed eggplant cooked with onions & authentic spices. Half tray \$50.00 Full tray \$95.00

Chole Punjabi (vegan)

Chick peas cooked in traditional curry sauce.
Half tray \$50.00 Full tray \$95.00

Paneer Makhani

Homemade cheese cubes in spiced creamy tomato gravy. Half tray \$50.00 Full tray \$95.00

Palak Paneer

Homemade cheese cubes in creamy spinach. Half tray \$50.00 Full tray \$95.00

Palak Makki

Delicious combination of baby sweet corn & spinach. Half tray \$50.00 Full tray \$95.00

all gluten free dishes/some dishes contains nuts

Alu Gobi Adraki (vegan)

Cauliflower and potatoes cooked with mild spices. Half tray \$50.00 Full tray \$95.00

Bhindi Anardana (vegan)

Green okra cooked with onions, tomatoes and spices. Half tray \$50.00 Full tray \$95.00

Tadka Daal (vegan)

Yellow lentils cooked with mild spices. Half tray \$35.00 Full tray \$70.00

CHICKEN SPECIALTIES

Chicken Makhani

Chicken cooked in creamy tomato sauce with fenugreek. Half tray \$65.00 Full tray \$120.00

Chicken Vindaloo (spicy)

Chicken & potatoes cooked in spicy vindaloo sauce. \$65.00 Full tray \$120.00

Pistawala Chicken

Chicken in creamy pistachio sauce. Half tray \$65.00 Full tray \$120.00

Chicken Tikka masala

Chicken cooked in aromatic masala sauce. Half tray \$65.00 Full tray \$120.00

all gluten free dishes/some dishes contains nuts

Chicken Curry

Traditional chicken curry. Half tray \$65.00 Full tray \$120.00

Chicken Mushroom

Chicken with mushrooms cooked in onion based gravy. Half tray \$65.00 Full tray \$120.00

Chicken Accari Masala

Breast of chicken cooked with pickle masala. Half tray \$65.00 Full tray \$120.00

LAMB DISHES

Lamb Curry

Lamb cooked in traditional curry. Half tray \$75.00 Full tray \$140.00

Lamb Saag

Spinach & lamb cubes cooked with authentic spices. Half tray \$75.00 Full tray \$140.00

Daal Gosht

Authentic combination of lentils & lamb cubes. Half tray \$75.00 Full tray \$140.00

Bhuna Lamb

Tasty mélange of lamb, bell peppers, onions cooked with mild spices. Half tray \$75.00 Full tray \$140.00

Lamb Kohlapuri

Aromatic lamb dish cooked in coconut sauce. Half tray \$75.00 Full tray \$140.00

Lamb Vindaloo

Lamb & potatoes cooked in spicy vindaloo sauce. Half tray \$75.00 Full tray \$140.00

all gluten free dishes/some dishes contains nuts

SEAFOOD SECTION

Shrimp Kadai

Shrimp with sauteed onions & bell peppers cooked with authentic spices. Half tray \$95.00 Full tray \$180.00

Fish Curry

Tilapia cooked in traditional curry sauce. Half tray \$95.00 Full tray \$180.00

Shrimp Coconut Masala

Shrimp cooked with coconut, mild spices & malt vinegar. Half tray \$95.00 Full tray \$180.00

Fish Tikka Masala

Salmon cooked in creamy tomato sauce with bell peppers. Half tray \$95.00 Full tray \$180.00

all gluten free dishes/some dishes contains nuts

TANDOORI SPECIALTIES

Mint Chicken Tikka

Chicken breast cubes marinated with authentic spices cooked in clay oven. Half tray \$70.00 Full tray \$130.00

Noorani Kabobs

Minced lamb marinated with diced onions & authentic spices cooked in clay oven. Half tray \$75.00 Full tray \$140.00

Murg Kabobs

Minced chicken marinated with tandoori spices cooked in clay oven. Half tray \$65.00 Full tray \$120.00

Salmon Tikka

Salmon marinated with tandoori spices cooked in clay oven. Half tray \$95.00 Full tray \$180.00

all gluten free dishes/some dishes contains nuts

RICE SPECIALTIES

Chicken Biryani

Half tray \$50.00 Full tray \$95.00

Shrimp Biryani

Half tray \$70.00 Full tray \$115.00

Lamb Biryani

Half tray \$60.00 Full tray \$95.00

Plain Rice Pulao

Half tray \$20.00 Full tray \$35.00

*biryani cooked with basmati rice, nuts and raisins
all gluten free dishes/some dishes contains nuts*

BREADS

Tray of Naan Bread

\$30

Assorted Tray of Breads 20 Pieces

\$40

Includes onion kulcha, garlic naan, naan

Tray of Roti

\$30

Wheat bread

DESSERTS

Cardamom & Coconut Gulab Jamun

Cheese balls dipped in cardamom syrup garnished with coconut. Half tray \$40.00 Full tray \$70.00

Caramel Carrot Halwa

Shredded carrots cooked at low heat with cardamom & milk. Half tray \$35.00 Full tray \$65.00

Badami Rasmalai

Homemade cheese patties soaked in milk with nuts. Half tray \$50.00 Full tray \$95.00

Kaiser Pista Kheer

Traditional indian rice pudding cooked with pistachio & saffron. Half tray \$30.00 Full tray \$55.00

Suzi ka Halwa (vegan)

Classic Indian semolina pudding cooked with vegetable oil and sugar syrup garnished with almonds and raisins. Half tray \$35.00 Full tray \$65.00

CATERING PACKAGES

Standard Package

Includes 1 appetizer, 2 vegetarian dishes, 2 Non vegetarian dishes with Breads & Rice \$20.95 pp

Royal Package

Includes 2 appetizers, 2 vegetarian dishes, 2 non vegetarian dishes, 1 Seafood Dish, 1 Dessert, Breads & Rice \$26.95 pp

LUNCH MENU

LUNCH SPECIAL BUFFET

Our lunch buffet offers veg & non veg authentic Indian dishes. Vegan & gluten free options also available.

LUNCH HOURS: Monday to Friday 11:30 am to 2:30 pm Saturday & Sunday 12:00 pm to 3:00 pm

Monday

CHICKEN MAKHANI, CHICKEN CHILLI, BHAJI, ALU VADA, CHANNA CURRY, DHABA DAAL. DESSERT RICE PUDDING \$11.95 PP

Tuesday

BHINDI, MOONG DAAL, EGGPLANT BHARTA, CHICKEN CURRY, CHICKEN KORMA, ALU BIHARI. DESSERT CARROT HALWA \$11.95 PP

Wednesday

CHICKEN MAKHANI, CHICKEN PALAK WHITE MEAT, GAJAR PANEER, MUSHROOM MANCHURIAN, ALU BAIGAN, DAAL. DESSERT SUZI HALWA. \$11.95 PP

Thursday

CHICKEN MAKHANI, MURG MIRCH MASALA, ALU GOBI, BHAJI, CHANNA DAAL, MAKKI SAAG. DESSERT RICE PUDDING \$11.95 PP

Friday

CHICKEN MAKHANI, FISH MALABAR, MUSHROOM MASALA, CHANA SAAG, MOONG DAAL, MIX TAVA VEG. DESSERT GULAB JAMUN \$11.95 PP

Saturday

CHICKEN MAKHANI, LAMB BIRYANI, CHANNA CURRY, CABBAGE MASALA, ALU SAAG, DHABA DAAL. DESSERT CARROT HALWA \$12.95 PP

Sunday

SHRIMP BIRYANI, CHICKEN TIKKA MASALA, BHINDI, MUTTAR PANEER, CHANNA DAAL, MIX TAVA VEG. DESSERT RICE PUDDING \$12.95 PP