

APPETIZERS

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| 1 SAMOSA - VEGAN | \$3.95 |
| Two savory triangular pastries filled with potatoes and peas, served with mint and tamarind chutneys. | |
| 2 SAMOSA CHOLE | \$6.95 |
| Our savory triangular pastry with chick peas and yogurt, served with chutneys. | |
| 3 PAKORA - VEGAN | \$3.95 |
| Spicy fritters of potato, spinach, onion and cauliflower, served with chutneys. | |
| 4 LASOONI GOBHI - GLUTEN FREE | \$6.95 |
| Stir fried florets of cauliflower sauteed with garlic, ginger and sesame sauce. | |
| 5 EGGPLANT PAKORA - VEGAN & GLUTEN FREE | \$3.95 |
| Slice of fresh eggplant dipped in gram flour and fried. Served with chutneys. | |
| 6 PANEER PAKORA - GLUTEN FREE | \$6.95 |
| Slice of homemade Indian cheese dipped in gram flour and fried. Served with chutneys. | |
| 7 VEGETARIAN PLATTER | \$8.95 |
| Combination of Samosa, Pakora, Paneer Pakora, Eggplant Pakora, Aloo Tikki & Poppadum. | |
| 8 SCALLOP BHUNA - GLUTEN FREE | \$9.95 |
| Sauteed with spring onions and Chef's special sauce. | |
| 9 GARLIC SHRIMP - GLUTEN FREE | \$9.95 |
| Garlic flavored sauteed shrimps. | |
| 10 RESHMI KABOB - GLUTEN FREE | \$8.95 |
| Mildly spiced ground chicken, skewered and grilled in clay oven. | |
| 11 MALAI KABOB - GLUTEN FREE | \$8.95 |
| Chicken breast marinated in cream cheese with ginger and spices, broiled in Tandoor. | |



SOUP & SALAD

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| 12 TOMATO SOUP - GLUTEN FREE | \$4.95 |
| Freshly prepared tomato soup seasoned with herbs and spices. | |
| 13 CHICKEN SOUP - GLUTEN FREE | \$4.95 |
| Chicken soup flavored with herbs and spices. | |
| 14 MULLIGATAWNI SOUP - VEGAN & GLUTEN FREE | \$4.95 |
| Lightly spiced yellow lentil soup. | |
| 15 MIXED GREEN SALAD - GLUTEN FREE | \$4.95 |

CLAY OVEN (TANDOORI) SPECIALITIES

SEAFOOD

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| 16 FISH TIKKA - GLUTEN FREE | \$12.95 |
| Cubes of fresh salmon / talapia marinated and grilled to perfection in tandoor. | |
| 17 TANDOORI SHRIMP - GLUTEN FREE | \$13.95 |
| Jumbo shrimps marinated in yogurt and spices broiled in tandoor. | |
| 18 TANDOORI SEAFOOD PLATE - GLUTEN FREE | \$17.95 |
| Combination of fish, tikka, tandoori shrimp and scallops. | |

CHICKEN AND LAMB

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| 19 TANDOORI CHICKEN - GLUTEN FREE | \$10.95 |
| Chicken marinated in yogurt and spices, broiled in tandoor. | |
| 20 CHICKEN TIKKA - GLUTEN FREE | \$11.95 |
| Boneless cubes of chicken breast, marinated in yogurt and spices broiled in tandoor. | |
| 21 TANGRI KABOB - GLUTEN FREE | \$11.95 |
| Chicken drum sticks marinated in sour cream and spices broiled in tandoor. | |
| 22 SEEKH KABOB - GLUTEN FREE | \$12.95 |
| Ground lamb seasoned with herbs and spices grilled on skewers. | |
| 23 TANDOORI MIXED GRILL - GLUTEN FREE | \$17.95 |
| Combination of tandoori mixed chicken tikka, seekh kabob and shrimp. | |

CHICKEN SPECIALITIES

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| 24 CHICKEN CURRY - GLUTEN FREE | \$10.95 |
| Chicken cooked in freshly ground spices and light gravy. | |
| 25 CHICKEN TIKKA MASALA - GLUTEN FREE | \$11.95 |
| Chicken barbequed in clay oven cooked in mild tomatoes and creamy sauce. | |
| 26 CHICKEN KORMA - GLUTEN FREE | \$10.95 |
| Boneless pieces of chicken cooked in almond and cashew-nut sauce. | |
| 27 CHICKEN VINDALU - GLUTEN FREE | \$10.95 |
| Goan style hot and sour chicken curry with potatoes. | |
| 28 CHILLY CHICKEN - GLUTEN FREE | \$10.95 |
| Hot and sour chicken sauteed with green peppers, onions and herbs. | |
| 29 CHICKEN KALIMIRCHI - GLUTEN FREE | \$10.95 |
| Tangy chicken cooked with freshly grounded black peppers. | |
| 30 CHICKEN SAAG - GLUTEN FREE | \$10.95 |
| Boneless pieces of chicken cooked with fresh spinach, herbs and spices. | |
| 31 CHICKEN JALFREZI - GLUTEN FREE | \$10.95 |
| Boneless pieces of chicken flavored with fresh peppers, tomatoes, onion and spices. | |
| 32 MANGO CHICKEN - GLUTEN FREE | \$10.95 |
| Boneless pieces of chicken cooked in fresh mango pulp and traditional spices. | |
| 33 CHICKEN BHUNA - GLUTEN FREE | \$10.95 |
| (Chef Special) | |

SERVED MILD, MEDIUM OR SPICY UPON REQUEST.

LAMB SPECIALITIES



34 LAMB ROGAN JOSH - GLUTEN FREE **\$12.95**
Boneless juicy pieces of lamb cooked in traditional curry sauce.

35 LAMB TIKKA MASALA - GLUTEN FREE **\$12.95**
Tender pieces of lamb cooked in tomato and creamy sauce.

36 LAMB KORMA - GLUTEN FREE **\$12.95**
Cubes of lamb cooked in almonds, and cashew nut sauce.

37 KADAI LAMB - GLUTEN FREE **\$12.95**
Tender pieces of lamb cooked with green peppers, ginger, garlic and spice.



38 LAMB VINDALU - GLUTEN FREE **\$12.95**
Goan style hot and sour lamb curry with potatoes.



39 LAMB SAAG - GLUTEN FREE **\$12.95**
Tender pieces of lamb cooked with fresh spinach, herbs and spices.

40 MANGO LAMB - GLUTEN FREE **\$12.95**
Tender pieces of lamb cooked with mango pulp and traditional spices.

41 LAMB BHUNA - GLUTEN FREE **\$12.95**
(Chef Special)



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SEAFOOD SPECIALITIES

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| 42 GOA FISH CURRY - GLUTEN FREE | \$13.95 |
| Fish curry made with freshly ground coconut and an array of goan spices. | |
| 43 SHRIMP TIKKA MASALA - GLUTEN FREE | \$14.95 |
| Shrimp cooked in tomatoes and creamy sauce. | |
| 44 SHRIMP KORMA - GLUTEN FREE | \$14.95 |
| Shrimp cooked in almond and cashew nut sauce. | |
| 45 SHRIMP SAAG - GLUTEN FREE | \$14.95 |
| Shrimp cooked with fresh spinach, herbs and spices. | |
| 46 SHRIMP JALFREZI - GLUTEN FREE | \$14.95 |
| Shrimp sauteed with green peppers, onions and tomatoes. | |
| 47 SHRIMP VINDALU - GLUTEN FREE | \$14.95 |
| Goan style hot and sour shrimp curry with potatoes. | |



VEGETARIAN SPECIALITIES

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| 48 BENGAN BHARTHA - VEGAN OR NON-VEGAN & GLUTEN FREE | \$9.95 |
| Fresh roasted eggplant cooked with tomatoes, onions, herbs and spices. | |
| 49 ALOO GOBHI - VEGAN & GLUTEN FREE | \$9.95 |
| Potatoes & cauliflower complement each other in this traditional Indian favorite. | |
| 50 SAAG PANEER - GLUTEN FREE | \$9.95 |
| Spinach cooked delicately with homemade Indian cheese cubes. | |
| 51 SAAG CHANNA - VEGAN & GLUTEN FREE | \$9.95 |
| Spinach cooked delicately with chickpeas. | |
| 52 MATTER PANEER - GLUTEN FREE | \$9.95 |
| Peas cooked with spices, tomatoes and homemade Indian cheese cubes. | |
| 53 VEGETABLE JALFRAZIE - VEGAN & GLUTEN FREE | \$9.95 |
| Sauteed seasonal fresh vegetables in spices, ginger and garlic. | |
| 54 COCONUT CURRY - VEGAN & GLUTEN FREE | \$9.95 |
| Fresh Vegetables cooked with coconut milk. | |
| 55 PUNJABI CURRY | \$9.95 |
| Curry made with yogurt & gram flour cooked with vegetable fritters, spiced to perfection. | |
| 56 PUNJABI BHAJI | \$9.95 |
| Vegetable fritters cooked with rich sauce. | |
| 57 NAVRATAN KORMA - GLUTEN FREE | \$9.95 |
| Fresh vegetables cooked in our special curry sauce. | |
| 58 MALAI KOFTA - GLUTEN FREE | \$9.95 |
| Fresh grated vegetables and Indian-style cheese formed into balls and cooked in a rich sauce. | |
| 59 KADAI PANEER - GLUTEN FREE | \$10.95 |
| Homemade cottage cheese sauteed with onions, green peppers and tomatoes. | |



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- 60 PANEER TIKKA MASALA - GLUTEN FREE** \$10.95
Homemade cottage cheese cooked in tomatoes and creamy sauce.
- 61 DAL MAKHNI - GLUTEN FREE** \$9.95
Lentils sauteed with tomatoes, ginger, garlic and herbs cooked over slow fire.
- 62 MASALA DAL - VEGAN & GLUTEN FREE** \$9.95
A Massoor dal flavored with garlic, ginger and onion. Vegan
- 63 CHANNA MASALA - VEGAN & GLUTEN FREE** \$9.95
A Chickpea dal simmered in a tomato and onion gravy with a delicate blend of spices. Vegan

RICE SPECIALITIES

- 64 VEGETABLE BIRYANI - GLUTEN FREE** \$10.95
Basmati rice cooked with mixed vegetables flavored with saffron and nuts.
- 65 CHICKEN BIRYANI - GLUTEN FREE** \$11.95
Basmati rice cooked with pieces of chicken, herbs, spices, saffron and nuts.
- 66 LAMB BIRYANI - GLUTEN FREE** \$12.95
Basmati rice cooked with pieces of lamb, herbs, spices, saffron and nuts.
- 67 SHRIMP BIRYANI - GLUTEN FREE** \$14.95
Basmati rice cooked with layers of shrimp, flavored with saffron and nuts.



BREADS (ROTI) & RICE

- 68 PLAIN NAAN** \$2.50
Teardrop shaped leavneed bread baked in our tandoor oven.
- 69 GARLIC NAAN** \$3.00
Teardrop shaped leavneed bread stuffed with garlic and baked in our tandoor oven.
- 70 ONION NAAN** \$3.50
Teardrop shaped leavneed bread stuffed with onion and baked in our tandoor oven.
- 71 PESHAWARY NAAN** \$3.50
Our bread with a nut and coconut filling.
- 72 PANEER NAAN** \$3.50
Our bread with a spicy hot cheese filling. Our chef's special creation.
- 73 ALOO NAAN** \$3.50
Multi layered bread stuffed with potato and topped with butter.
- 74 TANDOORI ROTI - VEGAN** \$2.50
Round whole wheat bread baked in our tandoor oven. Vegan
- 75 PLAIN PARANTHA - VEGAN** \$3.50
Multi-layered whole wheat bread topped with butter.
- 76 POORI - VEGAN** \$3.50
Two pieces of deep-fried puffy bread made of whole wheat - a delight to taste. Vegan
- 77 BATURA** \$2.50
Deep-fried puffy bread
- 78 BASMATI RICE** \$1.95



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