

# DINNER MENU

Please let your server know if you would like your dishes spicy.  
Please let us know if you have any food allergies or special dietary needs.

## Appetizers



### DHAI PAPRI \$ 9.95

Crisp homemade chips topped with chickpeas, onions, potatoes, yogurt with spices and sev (Homemade chickpea crispy noodles), tamarind chutney and light chili chutney.



### SEV PURI \$ 9.95

Crisp homemade wheat wafers topped with onions, potatoes, light chili chutney, tamarind chutney and sprinkled with sev (Homemade chickpea crispy noodles).



### SAMOSA \$ 7.95

This vegetarian turnover is the most popular snack throughout India. Stuffed with potatoes, peas, spices and herbs with a side of tamarind chutney.



### BEGAN SALAD \$ 9.95

Sautéed Japanese eggplant topped with a seasoned tomato sauce and ginger garlic yogurt.



### BHEL PURI \$ 9.95

India's most popular railway snack. Made with puffed rice, potatoes garnished with cilantro.



### VEGETARIAN PAKORA \$ 10.95

Spinach, cauliflower, potato fritters served with homemade sweet tomato chutney.



### CHUTNEY SAMPLER \$ 7.95

Three homemade chutneys of the day. Served with wheat flour chips.



### ONION BHAJI \$ 9.95

Onion fritter seasoned with ginger and spices.



### ALOO TIKKI \$ 9.95

Indian potato pancake topped with chopped onions, tamarind and green chili chutney.



### CHICKEN PAKORA \$ 11.95

Marinated all white chicken fritters. Served with homemade sweet tomato chutney.



### SHRIMP PAKORA \$ 13.95

Shrimp cooked tempura, marinated with ginger, light green chilies and cilantro.



### FISH PAKORA \$ 13.95

Fresh fish of the day. Cooked tempura, marinated and served with sweet tomato chutney.



# Soups and Salads

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## FRESH GREEN SALAD \$ 7.95

Spring mix Salad, cucumber, and tomatoes, choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing.



## VEGETARIAN SOUP \$ 8.95

Mixed vegetables and lentils with ginger, chili, tomato and cilantro.



## MULLIGATAWNY SOUP \$ 10.95/9.95

Choice of Chicken or Veggie soup made with fresh tomatoes spinach, lentils, rice and coconut milk, lightly spiced and garnished with cilantro.



## CHICKEN SOUP \$ 9.95

Flavored with onion, ginger, garlic and spices with basmati rice, spinach leaves, garnished with tomatoes and cilantro.



## VEGI PANEER SALAD \$ 13.95

Mushroom, paneer, mix Spring Green Salad, cucumber, tomatoes and onion. Tossed with choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing.



## TANDOORI CHICKEN SALAD \$ 14.95

Tandoori chicken tikka, mushrooms and paneer on a bed of Spring Green Salad, cucumber, tomatoes, onions, a dusting of sev, choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing.



## TANDOORI SEAFOOD SALAD \$ 15.95

Your choice of tandoori fish or shrimp, on a bed of Spring Green Salad, mushrooms, paneer, cucumber, tomatoes, onions, a dusting of sev choice of dressing thousand island, balsamic vinaigrette or homemade cumin cilantro dressing.



# Tandoori Specialties

Cooked in a tandoor (clay oven) on a skewer served on a sizzler platter with grilled onions and mint yogurt cilantro chutney.

\*We do not use artificial coloring in our tandoori items.

We proudly use only the freshest, highest quality ingredients, including hormone-free, antibiotic-free meats and we do not add MSG or any preservatives or artificial colorings in our foods.



## TANDOORI CHICKEN \$ 16.95

Marinated overnight in a mild yogurt Masala chicken on the bone baked in tandoor.



## CHICKEN TIKKA \$ 17.95

Boneless chicken marinated in homemade spice mix and then grilled in our clay oven.



## MIRCHI TIKKA \$ 18.95

Boneless tandoori cooked chicken marinated with spices, cayenne and lime juice.



## TANDOORI FISH \$ 21.95

Mildly marinated fresh fish of the day. Served with onion and tomato.



## TANDOORI SHRIMP \$ 21.95

Jumbo shrimp mildly marinated with garlic, cilantro and black pepper.



## SEEKH KABOB \$ 19.95

Minced lamb mixed with onion, green chilies and herbs on a skewer.



## LAMB BOTI KABOB \$ 19.95

Mildly marinated boneless pieces of tender lamb.



## TANDOORI MIXED FLAVOR \$ 24.95

(For One)  
An assortment of chicken tikka, tandoori chicken, seekh kabob, lamb boti, and tandoori shrimp. Served with naan bread.



## RACK OF LAMB \$ 29.95

Rack of lamb mildly flavored with garlic, ginger, and spices. Served with rice of the day and kachumber salad.



# Flavor of India Specialties



## BUTTER CHICKEN \$ 18.95

Marinated tandoor cooked boneless chicken, prepared in butter, onion, tomatoes, ginger, garlic and creamy sauce.



## CHICKEN CURRY OF THE DAY \$ 18.95

These curries are cooked in the traditional Indian style. We prepare a fresh curry daily.



## MASALA DOSA \$ 14.95

A very popular south Indian crispy crepe made with rice and lentil flour, filled with spiced potatoes. Served with samber (lentil soup) and a side of coconut chutney.



## SAAG \$ 19.95/17.95/19.95

Choice of boneless lamb, chicken, or shrimp cooked with onions, ginger, puree spinach leaves, and light green chilies.



# Vindaloo

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## VINDALOO

\$ 17.95/19.95/19.95

Choice of boneless chicken, lamb, or shrimp, or fish with potatoes prepared in a spicy sauce. Made with tomatoes, onions, garlic, ginger, lime juice and chili.



# Frankie's

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A VERY POPULAR BOMBAY SPECIALTY



## CHICKEN OR LAMB FRANKIE

\$ 15.95/17.95

Chicken or Lamb cooked with fresh herbs and spices, wrapped in a homemade egg washed tortilla with two chutneys and marinated onions.



## ALOO GOBI FRANKIE

\$ 15.95

Cauliflower, potatoes, with fresh herbs and spices stuffed in a homemade egg washed tortilla with two chutneys and marinated onions.



# Biryani's

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RICE-BASED FOOD

Punjabi Style \* Our biryani's is not a dum biryani, it is northern style.



## VEGETABLE BIRYANI

\$ 15.95

Mix vegetable cooked with rice, garlic, ginger and ground spices.



## CHICKEN OR LAMB BIRYANI

\$ 16.95/17.95

Boneless chicken or lamb cooked with rice, garlic, ginger and ground spices.



## SHRIMP OR FISH BIRYANI

\$ 19.95

Shrimp or fish cooked with rice, garlic, ginger and spices.



# Tandoori Breads

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## CHEESE NAAN

\$ 6.95

Naan stuffed with paneer served with a side of chutney.



## CHILI NAAN

\$ 4.95

Made with white flour and green chili and cilantro.



## NAAN

\$ 3.95

Classic leavened bread made with white flour.



## GARLIC NAAN

\$ 4.95

Naan topped with chopped garlic and cilantro.



## ONION NAAN

\$ 4.95

Naan stuffed with finely chopped onion.



## PESHAWARI NAAN

\$ 6.95

Naan stuffed with paneer, raisins, nuts, served with a side of chutney.



## TANDOORI ROTI

\$ 4.95

Whole wheat unleavened bread.



## CHAPATIS

\$ 4.95

Whole wheat unleavened bread cooked on an iron griddle and finished on an open flame.



## PRATHA

\$ 5.95

Whole wheat unleavened bread topped with butter.



## ALOO PRATHA

\$ 6.75

Whole wheat unleavened bread filled with spiced mashed potatoes, served with mint chutney.



## CHICKEN NAAN

\$ 7.75

Naan stuffed with tandoor-cooked marinated chicken served with sweet tomato chutney.



# Rice

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## RICE OF THE DAY \$ 4.95

Basmati rice prepared with the chef's selection of vegetables. Made fresh daily.



## BASMATI RICE \$ 3.95

Steamed imported basmati rice.



## BROWN RICE \$ 4.95

Whole grain brown rice.



# Side Orders

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## LENTIL PAPADAM \$ 1.95

Stone-ground lentil crackers flavored with black pepper and cumin. Toasted in the tandoor.



## KACHUMBER \$ 4.75

Chopped cucumber, onions, fresh cilantro with a splash of lime.



## RAITA \$ 4.75

Homemade yogurt with grated cucumber and spices.



## CHUTNEY \$ 1.95

A variety of Indian dips to spice up your appetite. Choice of one. Please ask your server.



## ACHAAR \$ 1.95

Traditional Indian vegetable mixed pickle.



# Vegetarian Entrees

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## DAL OF THE DAY \$ 14.95

Mix Lentils or Yellow Lentils. Feel free to ask our server for today's selection.



## BHINDI BHAJI \$ 16.95

Okra cooked with onions, ginger, tomatoes, chilies and spices.



## MIXED VEGETABLE SABZI \$ 16.95

Cauliflower, carrots, potatoes and green peas. Sautéed with onions, ginger and green chilies.



# Vegetarian Entrees

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## SAAG ALOO OR SAAG TOFU

\$ 16.95

Pureed spinach leaves and mustard green, bite-sized potatoes or tofu sautéed with onions, ginger and green chilies.



## SAAG PANEER

\$ 16.95

Pureed spinach leaves, and mustard green, cubes of paneer, cooked with onions, ginger and green chilies.



## ALOO GOBI

\$ 16.95

Cauliflower and potatoes, sautéed with fresh tomatoes, ginger, green chili and ground coriander.



## ALOO MATTER

\$ 15.95

Potatoes and green peas prepared with tomatoes, green chill, ginger and herbs.



## CHANA MASALA

\$ 16.95

Indian chickpeas prepared in the northern Indian style with onion, ginger, garlic and fresh tomatoes.



## MAKHNI PANEER

\$ 17.95

Paneer and mushrooms cooked in a fresh tomatoes saffron sauce. Paneer is a homemade farmer's cheese.



## TOFU TIKKA MASALA

\$ 16.95

Tofu cooked with fresh tomatoes saffron sauce and methi (fenugreek).



## VEGETABLE KORMA

\$ 16.95

Mixed vegetable cooked with, cooked in fresh tomato, onion, ginger, garlic, saffron, cream and fenugreek.



## MALAI KOFTA

\$ 17.95

Fresh ground vegetable balls with, cooked in fresh tomato, onion, ginger, garlic, saffron, cream and fenugreek.



## SHAHI PANEER

\$ 17.95

Paneer, cooked with fresh tomatoes, ginger and garlic with cream and fenugreek. A traditional dish of the Punjab.



## MIXED VEGETABLE CURRY

\$ 16.95

Mixed vegetable cooked with onion, ginger, garlic, tomatoes and touch of cream saffron curry sauce with fenugreek.



## BEGAN BHARTHA

\$ 16.95

A puree of tandoor-baked eggplant, sautéed onions, fresh tomatoes, ginger and chilies.



## PANNER VINDALOO

\$ 17.95

Paneer, with potatoes prepared in a spicy sauce. Made with fresh tomatoes, onions, garlic, ginger, lime juice and green chili.



# Shahi Dabat

## ROYAL INVITATION

Complete dinner thali specials for one, Mon-Thurs.

Includes one vegetarian choice: saag Paneer, shahi paneer, aloo gobi, chana masala, aloo matter and comes with rice, naan.

## Combination Platters



### VEGETARIAN THALI

\$ 21.95

Choice of two Veggie entrees: saag paneer, shah paneer, aloo gobi, chana masala, aloo mattar and comes with rice and naan.

### NON VEGGIE THALI

Choice of one veggie and one meat dish  
Choice of One: saag paneer, shahi paneer, aloo gobi, aloo mattar, chana masala and includes nice naan.  
Your meat choices below.



### CURRY THALI

\$ 22.95

Choice of one: Chicken Curry, Chicken Tikka Masala, Lamb tikka Masala, or Lamb Curry.



### TANDOORI THALI

\$ 22.95

Choice of: Tandoori Chicken, Chicken Tikka, Mirchi Tikka, Lamb Boti Kabob, or Skeeh Kabob.



### RACK OF LAMB THALI

\$ 29.95

Rack of Lamb.



### SEAFOOD THALI

\$ 25.95

Choice of: Fish Curry, Tandoori Fish, or Tandoori Shrimp.



### FOI DINNER FOR TWO

\$ 59.95

Two pieces of samosas, salad, choice of one :-chicken tikka, chicken tikka masala, or chicken korma, choice of one full vegetarian entree, rice, naan and dessert to share.



### VEGETARIAN DINNER FOR TWO

\$ 57.95

Two pieces of samosas, salad, choice of two Full vegetarian entree, rice, naan, any dessert to share.





# Curries

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## **BONELESS CHICKEN CURRY** \$ 17.95

Boneless pieces of chicken made from tomatoes, onions, garlic, ginger, fenugreek.



## **CHICKEN TIKKA MASALA** \$ 17.95

Marinated, tandoor cooked boneless chicken, cooked with a tomato fenugreek saffron sauce.



## **MIRCHI TIKKA MASALA** \$ 18.95

Boneless tandoori cooked chicken marinated with spices, cayenne, and lime juice. Served in a tomato, Fenugreek saffron sauce.



## **LAMB CURRY** \$ 19.95

Boneless pieces of lamb prepared with tomato, onion, ginger, garlic and freshly ground spices.



## **FISH CURRY OR SHRIMP CURRY** \$ 19.95

Fish or shrimp prepared with onion, ginger, ground mustard, cilantro and coconut milk.



## **TIKKA MASALA** \$ Chicken 17.95 / Lamb 19.95 / Fish or Shrimp 19.95 / Paneer 17.95

Choice of one of the following: fresh fish of the day, shrimp or lamb or Paneer prepared with a tomato fenugreek saffron sauce.



## **KORMA** \$ Chicken 18.95 / Lamb 19.95 / Fish 19.95

Choice of one of the following: boneless chicken, lamb or fish prepared with, onion, tomato, ginger, garlic in a cream sauce.

