

APPETIZERS

1. **VEGETABLE SAMOSA:** 2.95
Two crisp turnovers, stuffed with delicately spiced potatoes, peas and herbs.
2. **VEGETABLE PAKORA:** 2.95
Assorted vegetable fritters gently seasoned and deep fried.
3. **VEGETABLE ROLL:** 2.95
Two spiced assorted vegetables, breaded and fried.
4. **CHICKEN PAKORA:** 4.50
Chicken fritters, deep fried.
5. **SHRIMP PAKORA:** 7.95
Shrimp dipped in spiced batter, deep fried.
6. **HOUSE SPECIAL PLATTER:** 8.95
A fine presentation of our choice appetizers, recommended for two.
7. **VEGETARIAN PLATTER:** 7.95
Assorted vegetable appetizers, recommended for two.
8. **PANNEER PAKORA:** 4.95
Pieces of homemade cheese, dipped in chickpea flour and fried.

SOUPS AND SALAD

1. **VEGETABLE SOUP:** 2.95
Soup made from fresh vegetables, lentils, spices and flavored with delicate herbs.
2. **MULLIGATAWNY SOUP:** 2.95
A traditional chicken soup with lentils and spices.
3. **COCONUT SOUP:** 2.95
A soup with fresh milk and coconut. Served hot with pistachios.
4. **RAITA:** 2.95
Homemade whipped yogurt with cucumber, potatoes and fresh mint leaves.
5. **GREEN SALAD:** 2.95
Lettuce, tomatoes, green peppers and onions.

BREADS

AN INDIAN MEAL, WITHOUT BREAD IS NOT COMPLETE.
All our breads are baked fresh to your order in the TANDOOR.

1. **NAAN:** 2.50
Leavened fine flour bread soft and fluffy.
2. **PARATHA:** 2.50
Whole wheat bread, butter layered.
3. **ROTI:** 1.75
Whole wheat bread.
4. **ALOO PARATHA:** 2.75
Whole wheat bread, stuffed with potatoes.
5. **ONION KULCHA:** 2.75
Fine flour bread stuffed with onion and herbs.
6. **GARLIC NAAN:** 2.75
Naan stuffed with fresh garlic and herbs.
7. **PANNEER KULCHA:** 2.95
Naan stuffed with homemade cheese, spices and herbs.
8. **KEEMA NAAN:** 3.25
Fine flour bread stuffed with ground lamb, fresh ginger and cilantro.
9. **HOUSE SPECIAL BREAD:** 3.25
Fine flour bread stuffed with cauliflower, homemade cheese, chicken tikka, garlic and spices.
10. **POORI:** 3.25
Whole wheat puffy bread, deep fried in vegetable oil.

THE TANDOOR

The TANDOOR is a pit oven made from clay and it burns with charcoal. All meats, poultry and seafood stay immersed in special marinades over a long period. Then are skewered and broiled in the TANDOOR. The TANDOOR is also employed to turn out a most exciting variety of homemade breads.

ALL OUR TANDOORI DISHES ARE SERVED WITH RICE.

1. **TANDOORI CHICKEN:** 10.95
Chicken marinated in yogurt and freshly ground spices, then broiled in the tandoor. (HALF)
2. **CHICKEN TIKKA:** 11.95
Boneless tender chicken, gently broiled.
3. **RESHMI KABAB:** 11.95
Mild tender pieces of chicken breast, marinated in a very mild sauce, barbecued on a skewer in the tandoor.
4. **BOTI KABAB:** 11.95
Juicy cubes from leg of lamb, broiled to perfection in the tandoor.
5. **SEEKH-KABAB:** 11.95
Finger rolls of ground lamb spiced with fresh ginger.
6. **TANDOORI PORK CHOPS:** 11.95
Pork chops marinated in tandoori sauce, broiled on charcoal served sizzling with onions.
7. **MIX-GRILL BOMBAY:** 15.95
An exciting assortment of tandoori specialities, definitely recommended.
8. **TANDOORI FISH:** 15.95
Swordfish marinated in an exotic recipe of exciting spices and herbs, broiled on charcoal.
9. **TANDOORI SHRIMP** 15.95
Jumbo shrimp seasoned with fresh spices and herbs, baked in the tandoor.

CURRY & RICE

Indian food owes its popularity in the West to the concept of curry and rice. Contrary to common belief curries are NOT prepared from curry powder, but with a special blend of spices and herbs, blended fresh every day for each individual dish. Curries are not always hot, as generally expected; they can be mild, medium or hot according to your choice.

ALL OUR CURRIES ARE SERVED WITH BASMATI RICE AND CHUTNEY

OUR CHEF RECOMMENDS

1. **THE JEWEL OF INDIA SPECIAL:** 20.95
Start with Tandoori Chicken, Chicken Tikka, and Seekh Kabab, followed by your choice of chicken curry or lamb curry, dal, naan, pullao and green salad.
2. **SEAFOOD FANTASY:** 21.95
Start with tandoori fish and tandoori shrimp, followed by your choice of shrimp masala or shrimp curry, dal, naan, pullao and green salad.
- *3. **THALI HOUSE VEGETARIAN:** 14.95
A traditional Indian meal served on a silver platter with dal, chana masala, mattar paneer, Rice, Poori or Roti, Raita, and gulab jamun.
- *4. **THALI HOUSE NON-VEGETARIAN:** 15.95
A traditional Indian meal served on a silver platter with dal, lamb curry, chicken curry, chicken tandoori, rice, poori or roti raita and gulab jamun.
5. **VEGETABLE SEEKHAM:** 10.95
Fresh carrots, cauliflower, green peas, homemade cheese, pineapple chunks cooked with spices, sauce and nuts.
6. **CHICKEN MANGO:** 11.95
Boneless chicken cooked in an onion, garlic, ginger and mango sauce.
7. **CHICKEN KASHMIRI:** 11.95
Tender chicken cooked in ginger, garlic sauce and peach chunks.
8. **LAMB DANSHIK:** 12.95
Tender lamb and chick peas, lentils cooked with pineapple chunks and herbs.
9. **LAMB KASHMIRI:** 12.95
Lamb cooked in onion, ginger, garlic and peach.
10. **CHICKEN LA-JAWAB** 12.95
Tender boneless chicken pieces and apple chunks cooked in ginger, garlic sauce and nuts.

* with each substitution \$2.00 extra.

LAMB CURRIES

ALL OUR CURRIES ARE SERVED WITH BASMATI RICE AND CHUTNEY

1. **ROGAN JOSH:** 11.95
The perfect lamb curry, cooked with onion and yogurt.
2. **LAMB SHAHI KORMA:** 11.95
Tender lamb in a rich sauce with nuts and cream.
3. **LAMB SAAGWALA:** 11.95
Chunks of lamb in creamed spinach.
4. **LAMB BHUNA:** 11.95
Pan broiled lamb cooked in specially prepared herbs and spices with a touch of ginger and garlic.
5. **LAMB VINDALOO:** 11.95
Lamb and potatoes cooked in sharply spiced tangy sauce.
6. **KEMMA MATTR:** 11.95
Ground lamb cooked with peas and herbs.
7. **BOTI KABAB MASALA:** 13.95
Tandoori broiled lamb, sauteed in our special exquisite curry to gastronomic satisfaction.
8. **LAMB ACHAR:** 11.95
Tender lamb cooked in tomato, onion gravy with pickled spices.
9. **LAMB ASPARAGUS:** 12.95
Lamb and asparagus cooked in a special ginger, garlic and onion sauce.
10. **LAMB DILRUBA:** 12.95
Lamb cooked with mushrooms.

CHICKEN CURRIES

ALL OUR CURRIES ARE SERVED WITH BASMATI RICE AND CHUTNEY

1. **CHICKEN CURRY:** 10.95
The original cooked in onions, garlic, ginger, yogurt and spices.
2. **CHICKEN MAKHANI:** 11.95
The legendary tandoori chicken, masterfully cooked in tomato and garlic sauce.
3. **CHICKEN SHAHI KORMA:** 10.95
Tender chicken delicately cooked in a rich sauce with nuts and cream.
4. **CHICKEN SAAGWALA:** 10.95
Boneless chicken cooked with spinach and herbs.
5. **CHICKEN TIKKA MUGLAI:** 11.95
Tandoori chicken and mushrooms cooked in tomato and garlic sauce.
6. **CHICKEN TIKKA BHUNA:** 12.95
Chicken Tikka cooked dried with browned onions, tomato and bell peppers.
7. **CHICKEN TIKKA MASALA:** 12.95
Tandoori roasted chicken tikka in tomato and butter sauce.
8. **CHICKEN JALFEREZI:** 10.95
Tender boneless chicken cooked with spring onions, tomato and bell peppers.
9. **CHICKEN DILRUBA:** 10.95
Chicken cooked with mushrooms.
10. **CHICKEN ASPARAGUS:** 11.95
Chicken cooked with asparagus and fresh spice sauce.
11. **CHICKEN ACHAR:** 10.95
Chicken cooked in tomato, onion gravy with pickled spices.
12. **CHICKEN CHILLY:** 11.95
Tender boneless chicken pieces, onions, tomato, bell peppers cooked in sweet and sour sauce, mint flavored. (Mild, med. or hot)
13. **CHICKEN VINDALOO:** 10.95
Boneless chicken and potatoes in a highly spiced sauce.

VEGETABLE CURRIES

ALL OUR CURRIES ARE SERVED WITH BASMATI RICE AND CHUTNEY

1. **SAAG PANEER:** 10.95
Chunks of homemade cheese in creamed spinach and fresh spices.
2. **ALOO-SAAG:** 9.95
Spinach and potatoes with fresh spices.
3. **NAVATAN CURRY:** 9.95
Nine assorted garden fresh vegetables sauteed in a traditional onion and tomato sauce.
4. **ALOO GOBHI MASALA:** 10.95
Fresh cauliflower and potatoes cooked dry in onions, tomatoes and herbs.
5. **MATTAR PANEER:** 10.95
Fresh homemade cheese cooked gently with tender garden peas and fresh spices.
6. **ALOO MATTAR:** 9.95
Garden fresh peas and potatoes with fresh spices.
7. **MATTAR MUSHROOMS:** 9.95
Garden fresh peas and mushrooms cooked with garlic, ginger and onions.
8. **BAIGAN BHARTHA:** 9.95
Roasted eggplant sauteed in onion, tomatoes and green peas.
9. **DALMAKHANI:** 9.95
Black lentils and beans, cooked in onion with tomatoes and cream.
10. **MALAI KOFTA KASHMIRI:** 10.95
Garden fresh vegetables and homemade cheeseballs cooked in a rich sauce with nuts and cream.

11. **CHANA MASALA PUNJABI:** 9.95
A North Indian specialty subtly flavored chickpeas tempered with ginger.
12. **KADI PAKORA SINDHI:** 9.95
Dumpling of mixed vegetables cooked in chickpeas flour, yogurt and mustard sauce.
13. **PANEER SHAHI KORMA:** 11.95
Tender chunks of homemade cheese cooked with nuts and a touch of cream in fresh herbs and spices.
14. **PANEER MASALA:** 12.95
Tender chunks of homemade cheese cooked with tomato and butter sauce.
15. **PANEER ACHAR:** 11.95
Homemade cheese cooked in tomato, onion gravy with pickled spices.
16. **PANEER CHILLY:** 11.95
Homemade cheese, onions, tomato, bell peppers cooked in sweet and sour sauce, mint flavored.

SEAFOOD CURRIES

ALL OUR CURRIES ARE SERVED WITH BASMATI RICE AND CHUTNEY

1. **FISH TOMATO CURRY:** 13.95
Fillet of swordfish cooked in sweet and sour tomato sauce.
2. **FISH CURRY:** 13.50
Fillet of swordfish cooked in brown onions and tomatoes.
3. **SHRIMP CURRY:** 13.95
Selected white shrimps cooked in our specially prepared curry sauce.
4. **SHRIMP MASALA:** 14.95
White shrimps in tomato and butter sauce.
5. **SHRIMP VINDALOO:** 13.95
White shrimps and potatoes cooked in highly spiced and tangy sauce.
6. **SHRIMP BHUNA:** 13.95
Pan broiled shrimps sauteed in our special exquisite curry sauce.
7. **SHRIMP IN GARLIC SAUCE:** 13.95
White shrimps broiled in ginger and garlic sauce.
8. **SHRIMP SAAG:** 13.95
White shrimp cooked with ginger garlic and spinach.
9. **FISH VINDALOO:** 13.95
Filet of fish cooked in a spicy and tangy sauce.

RICE SPECIALTIES

1. **VEGETABLE BIRYANI:** 9.95
A muglai-inspired dish of curried rice with vegetables, dried fruits and nuts.
2. **CHICKEN BIRYANI:** 10.95
Classic muglai dish of curried rice with chicken, dried fruits and nuts.
3. **LAMB BIRYANI:** 11.95
Curried rice with lamb, dried fruits and nuts.
4. **SHRIMP BIRYANI:** 12.95
White shrimps and rice in dried fruits and nuts.
4. **HOUSE SPECIAL BIRYANI:** 15.95
Our special biryani cooked with chicken, lamb, shrimps, vegetables, dried fruits and nuts.
6. **PEAS-PULLAO:** 4.95
Rice cooked with peas raisins and nuts.
7. **PLAIN RICE:** 2.95

ZAIKA ACCOMPANIMENTS

1. **PAPPADUM:** 2.25
A crisp lentil wafer flavored with spices.
2. **CHUTNEY:** 1.50
Mango, mint, tamarind or onion chatney.
3. **PICKLES:** 2.25
Imported mixed pickles.

DESSERTS

1. **KHEER:** 2.95
Traditional Indian rice pudding from milk raisins flavored with cardamom.
2. **GULAB JAMUN:** 2.95
Cinnamon flavored pastry sponge, soaked in honey and rosewater.
3. **KULFEE:** 3.25
Homemade ice cream from reduced milk, almonds and pistachios.
4. **MANGO ICE CREAM:** 3.95
Made with mangoes and milk.

BEVERAGES

LASSI – Refreshing yogurt drink. Sweet or salted.	2.25
MANGO LASSI	2.50
MANGO JUICE	2.25
SOFT DRINKS – Coke, Diet Coke, Gingerale, Sprite.	1.95
PERRIER WATER	1.95
MASALA TEA	1.95
CHAI	2.25
COFFEE – regular or decaffeinated	1.50

LUNCHEON SPECIALS

ALL LUNCHESES ARE SERVED WITH RICE AND CHUTNEY.

Appetizers

1. VEGETABLE SAMOSA: Two crisp turnovers, stuffed with delicately spiced potatoes, peas and herbs.	2.95
2. VEGETABLE PAKORA: Assorted vegetable fritters gently seasoned and deep fried.	2.95
3. VEGETABLE ROLL: Two spiced assorted vegetables, breaded and fried.	2.95
4. CHICKEN PAKORA: Chicken fritters, deep fried.	4.50
5. SHRIMP PAKORA: Shrimp dipped in spiced batter, deep fried.	7.95
6. HOUSE SPECIAL PLATTER: A fine presentation of our choice appetizers, recommended for two.	8.95
7. VEGETARIAN PLATTER Assorted vegetable appetizers, recommended for two.	7.95
8. PANNEER PAKORA: Pieces of homemade cheese, dipped in chickpea flour and fried.	4.95

Soups and Salads

1. VEGETABLE SOUP: Soup made from fresh vegetables, lentils, spices and flavored with delicate herbs.	2.95
2. MULLIGATAWNY SOUP: A traditional chicken soup with lentils and spices.	2.95
3. COCONUT SOUP: A soup with fresh milk and coconut. Served hot with pistachios.	2.95
4. RAITA: Homemade whipped yogurt with cucumber, potatoes and fresh mint leaves.	2.95
5. GREEN SALAD: Lettuce, tomatoes, green peppers and onions.	2.95

Bread

FRESH BREADS PREPARED TO ORDER

1. NAAN: Leavened fine flour bread soft and fluffy.	2.50
2. PARATHA: Whole wheat bread, butter layered.	2.50
3. ROTI: Whole wheat bread.	1.75
4. ALOO PARATHA: Whole wheat bread, stuffed with potatoes.	2.75
5. ONION KULCHA: Fine flour bread stuffed with onion and herbs.	2.75
6. GARLIC NAAN: Naan stuffed with fresh garlic and herbs.	2.75
7. PANNEER KULCHA: Naan stuffed with homemade cheese, spices and herbs.	2.95
8. KEEMA NAAN: Fine flour bread stuffed with ground lamb, fresh ginger and cilantro.	3.25
9. HOUSE SPECIAL BREAD: Fine flour bread stuffed with cauliflower, homemade cheese, chicken tikka, garlic and spices.	3.25
10. POORI: Whole wheat puffy bread, deep fried in vegetable oil.	3.25

Tandoori Delights

FOOD GRILLED IN CLAY OVEN ON CHARCOAL

1. TANDOORI CHICKEN: Spring chicken marinated in yogurt and freshly ground spices in the tandoor.	9.95
2. CHICKEN TIKKA: Boneless pieces of chicken subtly flavored with spices and tandoor grilled.	10.95
3. MIXED GRILL: Delicious combination of tandoori, tandoori chicken, chicken tikka, seekh kabob, and boti kabob	12.95

Biryani

SELECTED PORTIONS OF THE FOLLOWING SAUTEED IN HERBS AND SPICES, WITH FRAGRANT SAFFRON RICE, GARNISHED WITH RAISINS AND CASHEWS

1. VEGETABLE BIRYANI: Mixed vegetables cooked with pullao rice.	7.95
2. LAMB BIRYANI: Selected lamb cubes cooked with pullao rice.	9.95
3. CHICKEN BIRYANI: Boneless chicken cooked with pullao rice.	9.95

ALL LUNCHESES ARE SERVED WITH RICE, VEGETABLE FRITTERS AND CHUTNEY

1. CHICKEN MANGO: Boneless chicken cooked with mango, ginger and garlic sauce.	6.95
2. CHICKEN CURRY:	6.25

The original chicken curry cooked with yogurt, onions and spices.

3. CHICKEN SHAHI KORMA: Tender chicken delicately cooked in a rich sauce with nuts and cream.	6.25
4. CHICKEN TIKKA MASALA: Chicken Tikka cooked in a tomato and butter sauce.	6.95
5. ROGAN JOSH: Tender spring lamb in onions, tomatoes and spices.	6.25
6. KEEMA-MATTAR: Minced lamb and peas, cooked in curry sauce with a touch of ginger and garlic.	6.25
7. LAMB SHAHI KORMA: Choice lamb in a rich combination with nuts and cream.	6.50
8. LAMB VINDALOO: Lamb cooked in highly spiced and tangy sauce.	6.50
9. SHRIMP CURRY: Selected white shrimp cooked in our specially prepared curry sauce.	7.25
10. SHRIMP MASALA: Selected white shrimp cooked in tomato and butter sauce.	7.50

Vegetarian

1. SAAG PANEER Tender chunks of homemade cheese in creamed spinach and spices.	6.25
2. ALOO SAAG: Fresh potatoes and spinach cooked together with ginger, garlic, onions and spices.	6.25
3. MATTAR PANEER: Garden fresh peas and homemade cheese cooked gently with spices.	6.25
4. ALOO-MATTAR: Garden fresh peas and potatoes with spices.	6.25
5. BAIGAN BHARTHA: Roasted eggplant, cooked in tomatoes, onions and green peas.	6.25
6. DAL MAKHANI: Black lentils and beans, cooked in tomatoes, onions and spices.	6.25
7. NAVRATAN CURRY: Nine assorted garden fresh vegetables sauteed in traditional onion and tomato sauce.	6.25
8. KADI PAKORA SINDHI: Dumpling of mixed vegetables in chickpea flour, mustard and yogurt sauce.	6.25
9. PANEER SHAHI KORMA: Tender chunks of homemade cheese, cooked with nuts and a touch of cream in fresh herbs and spices.	7.25
10. CHANA POORI: A North Indian specialty subtly flavored chickpeas tempered with	7.50