



Beer Menu

Domestic and Imported 7.95

BudLight
Michelob Ultra
Stella Artois
Heineken
Corona Extra

Indian Lager

Kingfisher 8.95
Taj Mahal 11 oz. 8.95
Taj Mahal 22 oz. 14.95

Beverages

Masala Chai Tea 4.95
Sweet Lassi 5.95
Salt Lassi 5.95
Mango Lassi 6.95
Mango Juice 5.95
Apple Juice 5.95
Sparkling Water 5.95
Bottled Water 2.95
Coffee 3.95
Lemonade 4.95
Soda 3.95

- Coke ®
- Diet Coke ®
- Fanta ®
- Sprite ®
- Sweet Tea
- Unsweet Tea

Wine Menu

House Wines

6.95/Glass

Sauvignon Blanc Pinot Noir
Chardonnay Moscato
Pinot Grigio Merlot
Cabernet Sauvignon

White Wines

Glass

Bottle

Oyster Bay Chardonnay, New Zealand	10.95	34.95
Robert Mondavi "Private Selection" Chardonnay, California	10.95	32.95
Oyster Bay Pinot Grigio, New Zealand	10.95	35.95
Robert Mondavi "Private Selection" Pinot Grigio, California	10.95	32.95
Nobilo Sauvignon Blanc, Marlborough	10.95	32.95

Red Wines

Glass

Bottle

Campo Viejo Garancha, Spain	12.95	32.95
Campo Viejo Reserva, Spain	13.95	38.95
Campo Viejo Tempranillo, Spain	12.95	31.95
Chateau Ste. Michelle Cabernet Sauvignon, California	12.95	36.95
Robert Mondavi "Private Selection" Cabernet Sauvignon California	12.95	32.95
Robert Mondavi "Private Selection" Pinot Noir, California	12.95	32.95
Meiomi Pinot Noir, California	13.95	42.95
Oyster Bay Merlot, New Zealand	12.95	35.95

We cook in pure trans-fat free canola oil or ghee (clarified butter) all of our spices are roasted and grounded in house. All our chutneys are made in house. Do you like it hot? We can make it spicier upon request.

Please Let Our Server Know Immediately Before
Placing Your Order For Any Food Allergies.

All Meals Comes With Portion of Rice
and All Biryani Come With Raita.

Parties of 4 or more, including kids are subject to 20% Service Charge.

We reserve the right to refuse service to anyone.

Appetizers

Papadam	5.95
Thin and Crispy Lightly Spiced Lentil Wafer with cumin seeds	
Vegetable Spring Roll	8.95
Crispy fried pastry with a filling of cabbage, carrot, green beans, mushroom, onion, vermicelli, tofu bean curd, soy bean, and spices	
Vegetable Samosa	8.95
Crispy fried pastry with a filling of mildly-spiced potatoes, green peas, and fresh herbs	
Onion Bhaji	8.95
Fried Balls of Onions Battered in Spices and Herbs	
Aloo Tikki	8.95
Potatoes filled with spiced Indian cottage cheese	
Hara Bhara Kabab	8.95
Minced spinach, potatoes, peas, spices, and herbs	
Gobi Manchurian	17.95
Crispy cauliflower fritters mixed with Manchurian sauce	
Honey Chili Potatoes	11.95
Fried potato fingers are tossed in a sesame honey chili sauce that is sweet and spicy.	
Paneer Tikka	17.95
Indian cottage cheese cubes marinated in hang yogurt with ginger, garlic and spices	
Chicken Pakora	9.95
Chicken pieces marinated in ginger, garlic, spices and batter fried	
Chicken Tikka	9.95
Boneless Chicken pieces marinated in hang yogurt, ginger, garlic, and spices baked in tandoor oven	
Chicken Seekh Kebab	9.95
Minced chicken seasoned with fresh chopped cilantro, ginger, garlic, onion and spices	
Lamb Seekh Kebab	11.95
Minced lamb seasoned with fresh mint, cilantro, ginger, garlic, onion and spices	

Soup & Salad

Lentil Soup	5.95
Mixed Lentils Cooked With Spices	
Garden Salad	7.95
Fresh Garden Vegetables (Red Onion, Cucumber, Carrot, Tomato, Served with Lemon)	



Rice Specialities

Jeera Rice	4.95
Aromatic Steamed Basmati Rice Seasoned with Cumin	
 Vegetable Biryani	17.95
 Chicken Biryani	19.95
 Lamb Biryani	22.95
 Shrimp Biryani	22.95

Bread Specialities

(All Bread Cooked in Clay Oven)

Indian Food Without the Bread is Incomplete!

Plain/Butter Naan	4.45
Super fine flour bread with choice of with or without butter	
Tandoori Roti	4.45
Whole wheat bread	
Garlic Naan	5.95
Super fine flour bread topped with minced fresh garlic and cilantro	
 Chili Naan	5.95
Super fine flour bread topped with spicy chili	
 Chili Garlic Naan	6.95
Super fine flour bread topped with spicy chili and garlic	
Cheese Naan	7.95
Super fine flour bread topped with American cheese	
Peshwari Naan	7.95
Super fine flour bread stuffed with dry fruits and nuts	
Keema Naan	7.95
Minced lamb seasoned with fresh mint, chopped cilantro, ginger, garlic, onion, stuffed in super fine flour bread	

Tandoori Specialities

(All Meat Cooked in Clay Oven)

Chicken Tikka	19.95
Boneless chicken piece marinated in yogurt, ginger, garlic and mild spices	
Tandoori Chicken	19.95
Tender chicken (with bones) marinated in yogurt and spices	
Chicken Seekh Kebab	19.95
Minced chicken seasoned with fresh chopped cilantro, ginger, garlic, onion and spices	
Lamb Seekh Kebab	23.95
Minced lamb seasoned with fresh mint, cilantro, ginger, garlic, onion and spices	
Tandoori Shrimp	23.95
Jumbo shrimp marinated with hand yogurt and chef's special spices	
Mixed Platter	29.95
An assortment of tandoori specialities like tandoori chicken, chicken tikka, lamb seekh kebab, Chicken seekh kebab and tandoori shrimp	

Sides

French Fries	5.95
Plain Yogurt	3.95
Mixed Pickle	4.95
Mango Chutney	4.95
Raita	4.95
Assorted Chutney	6.95
Sauces	8.95
Curry Sauce, Masala Sauce, Korma Sauce,, Vindaloo Sauce, Madras Sauce	

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Vegetarian Specialities

17.95

Yellow Tadka Daal

Yellow lentils cooked to perfection over a fire infused with tempered herbs and spices

Dal Makhani

Whole Urad, lentil cooked overnight in low flame finished with cream and butter

Mixed Vegetable Kadhai

Assorted vegetables cooked with onion tomato gravy finished with chef's special handmade masala.

Bombay Aloo

Potatoes tampered with mustard seeds, curry leaves, spices, and onion tomatoes sauce, finished with cilantro

Mattar Paneer

Green peas with Indian cottage cheese cooked in onion tomato curry sauce

Saag Paneer

Spinach and Indian cottage cheese cubes cooked in onion, tomatoes gravy, finished with light cream

Paneer Butter Masala

Mildly flavored Indian cottage cheese cooked in rich tomato, butter sauce with exotic Indian spices

Chana Masala

Chickpeas cooked in popular North Indian style

Aloo Gobi

Cauliflower and potatoes cooked in curry sauce

Malai Kofta

Golden-fried cheese and vegetable balls served in a rich and creamy cashew sauce.

Kaju Curry

Fresh cashews cooked in korma sauce

Kadhai Paneer

Indian cottage cheese in masala sauce cooked along with baton onion and bell pepper

Kid's Meal

9.95

Chicken Nuggets w/ French Fries
Vegetable Spring Rolls w/ French Fries

Desserts

5.95

Gulab Jamun Kheer

Indian Street Ice Cream (Kulfi)

KULFI FLAVORS

- Malai
- Mango
- Coconut
- Almond
- Pistachio
- Chocolate

Sauce Guide

Choose Your Sauce and
Add Your Protein

Curry

Onion, Tomato Sauce Cooked With Handmade Spices

Masala

Marinated meat roasted in tandoor oven then simmered in creamy tomato sauce

Korma

Meat cooked in onion cashew nut sauce finished with cream and raisins



Vindaloo

Southern Indian Style flavored with select herbs and spicy tangy sauce with potatoes



Madras

Onion tomato sauce with curry leaves, mustard seeds, coconut milk, and spices

Do Piazza/Kadhai

Curry with baton onion, bell pepper, and tomato in masala sauce

Saagwala

Spinach puree flavored with herbs and spices finished with cream



Biryani

Aromatic long grain Basmati rice cooked with curry sauce, Indian herbs

Chicken Specialities

19.95

Chicken Curry

Chicken Saagwala



Chicken Madras

Chicken Tikka Masala

Chicken Do Piazza

Butter Chicken



Chicken Vindaloo

Chicken Korma

Lamb Specialities

23.95



Lamb Madras

Lamb Do Piazza

Lamb Curry

Lamb Saagwala

Lamb Korma

Lamb Masala



Lamb Vindaloo

Fish/Shrimp Specialities

23.95

Shrimp Curry

Fish Curry

Shrimp Masala

Shrimp Korma

Fish Madras