



Divine

INDIAN CUISINE

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

Rose Milk 5.95

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

Lemonade 5.95

Soda 3.95

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

Wine Menu

House Wines

8.95/Glass

Sauvignon Blanc

Pinot Noir

Chardonnay

Moscato

Pinot Grigio

Merlot

Cabernet Sauvignon

White Zinfandel

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 Soybean/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 mild, medium or hot? We can make it upon request.

Please let Our Server Know Immediately Before Placing Your Order For Any Food & Nut Allergies.



Please inform the server before placing vegan order.

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

We reserve the right to refuse service to anyone.

Appetizers

 Papadam	6.95
Thin and Crispy Lightly Spiced Lentil Wafer with cumin seeds	
Vegetable Spring Roll	9.95
Crispy fried pastry with a filling of cabbage, carrot, green beans, mushroom, onion, vermicelli, tofu bean curd, soy bean, and spices	
 Vegetable Samosa	9.95
Crispy fried pastry with a filling of mildly-spiced potatoes, green peas, and fresh herbs	
 Onion Bhaji	9.95
Fried Balls of Onions Battered in Spices and Herbs	
Aloo Tikki	9.95
Potatoes filled with spiced Indian cottage cheese	
 Hara Bhara Kabab	9.95
Minced spinach, potatoes, peas, spices, and herbs	
Dahi Bhalla	11.95
lentil fritters are dunked in yogurt and topped with spicy and sweet chutneys.	
Paneer Tikka	19.95
Indian cottage cheese cubes marinated in hang yogurt with ginger, garlic and spices	
Chicken Tikka	11.95
Boneless Chicken pieces marinated in hang yogurt, ginger, garlic, and spices baked in tandoor oven	
Chicken Seekh Kebab	11.95
Minced chicken seasoned with fresh chopped cilantro, ginger, garlic, onion and spices	
Lamb Seekh Kebab	13.95
Minced lamb seasoned with fresh mint, cilantro, ginger, garlic, onion and spices	

Indo-Chinese

 Gobi Manchurian	17.95
Crispy cauliflower fritters mixed with Manchurian sauce	
 Honey Chili Potatoes	16.95
Fried potato fingers are tossed in a sesame honey chili sauce that is sweet and spicy.	
Schezwan Chicken Momos	16.95
Dumplings Stuffed with Chicken tossed in Schezwan sauce	
Schezwan Vegetable Momos	16.95
Dumplings Stuffed with Vegetables tossed in Schezwan sauce	
Schezwan Chicken Wings	16.95
Chicken Wings tossed in Schezwan sauce	
Vegetable Manchurian	16.95
Crispy Vegetable balls mixed with Manchurian sauce.	

Rice Specialities

 Plain Rice	3.95
Jeera Rice	4.95
 Egg Biryani	19.95
  Vegetable Biryani	19.95
 Chicken Biryani	21.95
 Lamb Biryani	24.95
 Goat Biryani	24.95
 Shrimp Biryani	24.95

Bread Specialities

(All Bread Cooked in Clay Oven)
Indian Food Without the Bread is Incomplete!

Plain/Butter Naan	4.95
Super fine flour bread with choice of with or without butter	
 Tandoori Roti	5.95
Whole wheat bread with choice of with or without butter	
Garlic Naan	6.95
Super fine flour bread topped with minced fresh garlic and cilantro	
 Chili Naan	6.95
Super fine flour bread topped with spicy chili	
 Chili Garlic Naan	7.95
Super fine flour bread topped with spicy chili and garlic	
Cheese Naan	7.95
Super fine flour bread stuffed with American cheese	
Cheese Garlic Naan	7.95
Super fine flour bread stuffed with American cheese and topped with minced garlic	
Peshwari Naan	7.95
Super fine flour bread stuffed with dry fruits and nuts	
Onion Kulcha	7.95
Super fine flour bread stuffed with onions	
Tandoori Aloo Paratha	7.95
Whole wheat bread stuffed with spiced Potatoes	
Tandoori Lachha Paratha	7.95
Multi layered whole wheat bread topped with butter.	
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	21.95
Boneless chicken piece marinated in yogurt, ginger, garlic and mild spices	
Tandoori Chicken	21.95
Tender chicken (with bones) marinated in yogurt and spices	
Chicken Seekh Kebab	21.95
Minced chicken seasoned with fresh chopped cilantro, ginger, garlic, onion and spices	
Lamb Seekh Kebab	24.95
Minced lamb seasoned with fresh mint, cilantro, ginger, garlic, onion and spices	
Tandoori Shrimp	24.95
Jumbo shrimp marinated with hand yogurt and chef's special spices	
Mixed Platter	30.95
An assortment of tandoori specialities like tandoori chicken, chicken tikka, lamb seekh kebab, Chicken seekh kebab and tandoori shrimp	

Sides

 French Fries	6.95
Plain Yogurt	3.95
Mixed Pickle	4.95
Mango Chutney	4.95
Raita	4.95
Assorted Chutney	7.95
Sauces	11.95
Curry Sauce, Masala Sauce, Korma Sauce, Vindaloo Sauce, Madras Sauce	

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Vegetarian Specialities

19.95



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.

Mixed Vegetable Korma/Masala

Assorted Vegetables cooked in Korma or Masala Sauce.



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



Baingan Bharta

Baked Eggplant mashed seasoned with herbs, sauteed onions, green peas, and tomato.

Egg Curry

Boiled egg cooked in Onion, Tomato Sauce With Handmade Spices.

Kid's Meal

9.95

Chicken Nuggets w/ French Fries

Vegetable Spring Rolls w/ French Fries

Desserts

5.95

- Gulab Jamun
- Kheer
- Ras Malai
- Gajjar Halwa
- Indian Street Ice Cream (Kulfi)

KULFI FLAVORS

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

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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

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

21.95

Chicken Curry

Chicken Saagwala



Chicken Madras

Chicken Tikka Masala

Chicken Do Kadhai

Butter Chicken



Chicken Vindaloo

Chicken Korma

Desi Chicken Curry (Bone-In)

Lamb/Goat Specialities

24.95



Lamb/Goat Madras

Lamb/Goat Kadhai

Lamb/Goat Curry

Lamb/Goat Saagwala

Lamb/Goat Korma

Lamb/Goat Masala



Lamb/Goat Vindaloo

Fish/Shrimp Specialities

24.95

Shrimp Curry

Fish Curry

Shrimp Masala

Shrimp Korma

Fish Madras

Shrimp Kadhai

Fish Kadhai

Shrimp Madras