

Come try our lunch buffet

Appetizers

PAKORA	3.50
Mixed vegetable fritters, fried and delicately spiced.	
SAMOSAS VEGETABLE (TWO)	3.50
Crisp Turnover, filled with mildly spiced potatoes and peas.	
CHILLI PAKORA	3.50
Fresh chilli dipped in batter and deep fried.	
ONION BHAJI	3.50
Onions and fresh herbs mixed with gram flour and deep fried.	
SAMOSAS MEAT (TWO)	3.95
Turnover filled with curried minced Lamb meat.	
CHICKEN PAKORA	4.95
Delicately spiced deep fried chicken fritters.	
PANIR PAKORA	4.95
Homemade cheese fritters.	
BAINGAN BHURANI	4.95
Crispy eggplant topped with cheese and mildly spiced herbs.	
TIKKI OR SAMOSA CHAT	5.95
Potatoes patties, curried chick peas, mint chutney, tamarind chutney and spices.	
ASSORTED APPETIZER (FORTWO)	6.95
Samosa, Pakoras and Papadum.	
SHRIMP PAKORA	7.95
Fresh shrimp marinated in exotic spices and batter fried.	
TANDOORI ASSORTED APPETIZERS	7.95
Seekh kabab, shrimp tandoor, murgh tikka, Kalmi Kabab.	
GOBI MANCHURIAN	8.95
Cauliflower florets batter fried and coated with chilli soy sauce.	

Condiments

FRESH HOUSE SALAD	2.95
PAPADUM	1.00
Thin and crispy lentil bread.	
RAITA	1.00
Grated cucumber in homemade yogurt with chopped mint leaves.	
MANGO CHUTNEY	1.25

Roti Char

(Home made Indian Breads)

CHAPATI	1.50
Indian Style flat with whole wheat bread toasted over open flames.	
TANDOORI ROTI	1.50
Indian style whole wheat bread.	
PURI	1:95
Deep fried puffed light bread.	
NAAN	1.95
The traditional Punjabi teardrop-shaped white bread is baked in huge flat ovals by slapping it quickly on the sides of the Clay oven. It is delicious with or without butter.	
TANDOORI PRATHA	2.95
The common unleavened whole-wheat flour bread.	
ONION PANIR OR GOBHI KULCHA OR ALOO PRATHA OR ALOO NAAN	2.95
Mild-this scrumptious unleavened bread is filled with onion, homemade cheese or freshly minced cauliflower or mildly spiced potatoes.	
GARLIC NAAN	2.95
KEEMA NAAN	3.95
Stuffed with ground lamb and spices.	
PISWARI NAAN	3.95
Stuffed with cocounut, raisins and cashews.	

Vegetarian Dishes

All entrees are served with rice, mint & onion chutneys.

DAL BLACK OR YELLOW	9.95
Assorted lentils sauteed with ginger, onion, garlic & tomato.	
VEGETABLE VINDALOO OR CURRY	9.95
Garden fresh mixed vegetables cooked in a tang/hot curry and mild sauce.	
SAG ALOO OR SAG PANIR	10.95
Potatoes, Cheese cooked in spinach and flavorful spices.	
ALOO CHHOLE OR CHANA MASALA	10.95
Chick peas or diced potatoes cooked in the popular Punjabi style.	
MATAR PANIR	

VEGETABLE KORMA	10.95
Mixed vegetables marinated in yogurt and cooked in a spicy cream sauce.	
SHAHI PANIR	10.95
Homemade Indian cheese in a mildly spiced tomato and cream cheese.	
PANIR JAL FRAIZEE	10.95
Mild, medium or hot, Homemade Indian cheese prepared with fresh bell peppers, sliced tomatoes, onions and mild spices.	
VEGETABLE PATIA	10.95
Fresh vegetables cooked with sweet and sour mangoes, spices & herbs with a touch of ginger.	
CHANA SAG & DAL PALAK	10.95
Spinach, chick peas, lentils with fresh ginger, garlic & spices.	
PANIR CHILLI FRY	10.95
Homemade cheese cooked Indian and Chinese style.	
PANIR BHURJEE	10.95
Homemade cheese sauteed with onion rings, garlic & tomato.	
PANIR MAKHNI	10.95
Homemade cheese with onion, tomatoes, garlic and fresh herbs.	
MALAI KOFTA	10.95
Homemade cheese stuffed in vegetable balls, cooked in a mildly spiced creamy and almond sauce.	
PANIR MASALA	10.95
Homemade cottage cheese with onions and tomatoes, cooked in butter with fresh herbs.	

Lamb Specialties

GOAT CURRY HALAL MEAT	13.95
Goat with bone cooked in classic Indian Sauce and spices.	
GOAT KADAH HALAL MEAT	14.95
Goat Cooked in fried onion sauce, bell peppers, and Indian spices cooked to perfection.	
LAMB VINDALOO	14.95
Extra-hot spicy lamb cooked in a sharp, tangy sauce.	
LAMB ROGAN JOSH	14.95

LAMB MADRAS	14.95
Lamb cooked in an onion gravy with coconut, a touch of tamarind, mustard and curry leaves.	
LAMB XACCUTTI	14.95
Lamb cooked with coconut flavour & aromatic whole spice.	
BOTITIKKA MASALA	15.95
Marinated sliced lamb baked in the tandoor, then cooked in a thick tomato and onion sauce.	

Chef Specialties

KARAH ALOO PALAK	11.95
Fresh chopped spinach cooked with fresh potatoes, onions, tomatoes & Indian spices; tossed in Indian iron skillet (Karahi).	
KARAH VEGETABLES	11.95
Fresh mixed vegetables cooked in traditional Indian herbs and spices; tossed in Indian iron skillet (Karahi).	
CHICKEN KARAH	12.95
Specialty of Sitar, cooked in special gravy, onions, tomatoes and bell pepper, tossed in Indian iron skillet (Karahi).	
KARAH PANIR	12.95
Panir in a fried onion sauce with Indian spices cooked to perfection.	
KARAH TANDOORI CHICKEN SAG	13.95
Boneless Tandoori Chicken, made with special spices and fresh spinach.	
KARAH LAMP PALAK / FISH PALAK	14.95
Fresh lamb or fish cooked with spinach, herbs, Indian spices, onions, tomatoes and Indian spices, tossed in Indian iron skillet (Karahi).	
LAMB FRAIZEE	14.95
Specialty of Sitar, cooked in special gravy, onions, tomatoes and bell pepper, tossed in Indian iron skillet (Karahi).	
KARAH SHRIMP	14.95
Fresh jumbo shrimp marinated with Indian spice cooked with ginger, fresh tomatoes, onions and bell pepper, tossed in Indian iron skillet (Karahi).	

Tandoori Specialties

All appetizers traditionally prepared in Indian iron

appreciate our specialty from the upper
Diced lamb grilled with Himalayan
all peppers prepared in a traditional
14.95
aromatic herbs, touch of ginger, garlic
14.95
with peas in mild spices.

KALMI KABAB	13.95
Mild, tender pieces of chicken marinated in special spices, then barbecued on a skewer in our tandoor & served with rice.	
SEEKH KABAB	14.95
Minced meat mixed with onions and herbs, then roasted on skewers in our tandoor oven.	
FISH TIKKA	14.95
Boneless fish marinated in aromatic herbs & spices, then broiled in Tandoor.	

Mildly sweet soup of milk and coconut.	
PALAK SHORBA	3.50
A refreshingly delicious soup made from spinach with a touch of cardamom, cloves and peppercorns.	
HYDERABADI MURGH SHORBA	3.50
A traditional Indian soup made with chicken and potatoes, flavored with lemon.	

MUSHROOM MASALA	10.95
Peas and mushrooms cooked in a mild curry sauce.	
BAINGAN BHURTHA	10.95
Eggplant roasted in the tandoor, cooked with green peas, fresh tomatoes, onion, ginger, garlic in traditional Punjabi style.	
BHINDI MASALA	10.95
Fresh okra stuffed with exotic spices and cooked with onions and peppers.	

northern region of India
herbs, tomatoes, and b
style.
LAMB MANGO
Lamb with mango, aro
and spices.
KEEMA MATAR
Minced lamb, cooked w