

# ❖ Appetizers ❖

<b>Vegetable Samosa / Beef Samosa (2PCS)</b>	<b>6.55/ 7.55</b>
Mix of seasoned potatoes, green peas or minced beef filled in crisp turnovers. Served with tamarind chutney.	
<b>Onion Bhaji</b>	<b>9.95</b>
Sliced onions dipped in spicy chickpea batter and deep-fried. Served with tamarind chutney.	
<b>Vegetable Pakora</b>	<b>9.95</b>
Vegetables in a lightly seasoned lentil flour batter, then deep fried. Served with tamarind chutney.	
<b>Paneer Pakora</b>	<b>11.95</b>
Slices of cottage cheese, lightly seasoned in a lentil flour batter and deep fried. Served with tamarind chutney.	
<b>Fish Pakora</b>	<b>10.95</b>
Tender pieces of Basa fillet marinated in spiced batter and deep fried. Served with Mint sauce.	
<b>Assorted Veggie Platter</b>	<b>13.95</b>
A blend of veg samosa, veg pakoras and paneer pakoras served with varied chutneys.	
<b>Assorted Meat Platter</b>	<b>14.95</b>
A blend of beef samosa, fish pakoras and chicken pakoras served with varied chutneys.	
<b>Lentil Soup</b>	<b>10.95</b>
Puréed lentils with delicate spices.	
<b>Kachumber Salad</b>	<b>4.95</b>
Chopped cucumbers, carrots, and onions tossed in lemon juice and chaat masala.	

# ❖ Tandoori Khazana ❖

<b>Paneer Tikka</b>	<b>15.95</b>
Cubes of cottage cheese marinated in yogurt, lemon juice and traditional spices, cooked in the tandoori oven. Served with mint sauce.	
<b>Tandoori Chicken</b>	<b>15.95</b>
Skinless leg and thigh chicken marinated in yogurt, ginger, garlic and traditional spices, tenderly barbecued in our clay oven. Served with mint sauce.	
<b>Afghani Malai Kabab</b>	<b>16.95</b>
Boneless pieces of chicken marinated with peppercorn, cream, yogurt, chopped ginger, green chili, fresh coriander and grated cheese. Served with mint sauce.	
<b>Chicken Tikka</b>	<b>16.95</b>
Boneless pieces of chicken marinated with yogurt, and traditional spices, grilled in the Tandoori Oven. Served with mint sauce.	
<b>Achari Fish Tikka</b>	<b>16.95</b>
Fish pieces marinated in achar (pickle), yogurt, and lemon juice, grilled in the Tandoori Oven. Served with mint sauce.	
<b>Tandoori Prawns</b>	<b>19.95</b>
Prawns marinated in yogurt, lemon juice, and traditional spices, grilled in the Tandoori Oven. Served with mint sauce.	
<b>Lamb Sheekh Kebab</b>	<b>19.95</b>
Finely minced Lamb seasoned with onions, ginger, garlic and herbs. Rolled on skewers and cooked in the clay oven.	

# ❖ Non Vegeterian ❖ Chicken

<b>Butter Chicken</b>	<b>16.95</b>
A mild flavored curry consisting of butter, spices, tomato, cashew nut, cream, ginger, and garlic, mixed with pieces of chicken breast roasted in the oven.	
<b>Chicken Korma</b>	<b>16.95</b>
A mild flavorful delicacy consisting of a cardamom and cashew based curry garnished with fresh cream. Great for kids!	
<b>Kadai Chicken</b>	<b>15.95</b>
Chicken sautéed with onions, bell peppers, tomatoes, lemon juice and Indian spices.	

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<b>Chicken Curry</b> Boneless chicken pieces cooked in yellow curry sauce with spices.	<b>14.95</b>
<b>Chicken Vindaloo</b> A spicy dish from Goa, boneless chicken cooked in vindaloo spicy sauce and potatoes.	<b>15.95</b>
<b>Murgh Lababdar</b> Chicken pieces cooked with onion, tomato and Indian spices, garnished with coriander, and ginger.	<b>16.95</b>
<b>Chicken Tikka Masala</b> Oven roasted pieces of chicken breast cooked in succulent sauce of Indian spices, tomato, onions, ginger and garlic.	<b>15.95</b>
<b>Palak (Spinach) Chicken</b> Tender chunks of chicken cooked with fresh spinach puree, cream, and traditional spices.	<b>15.95</b>
<b>Chicken Madras</b> South Indian inspired dish cooked in fresh coconut based sauce, curry leaves, and strong Indian spices.	<b>15.95</b>
<b>Chili Chicken</b> Deep fried chicken cubes cooked with onions and bell peppers in a tangy sauce.	<b>15.95</b>

## Meat

### **Choice of Lamb(boneless), Beef(boneless) or Goat(with bone):**

<b>Lamb, Beef or Goat Korma</b> Mild creamy sauce consisting of cashew nut, and cardamom, cooked with your choice of meat.	<b>17.95/15.95/15.95</b>
<b>Lamb, Beef or Goat Bhuna</b> Pieces of meat cooked with onions, tomatoes, ginger garlic paste and spices.	<b>16.95/15.95/15.95</b>
<b>Lamb, Beef or Goat Curry</b> Tender pieces of meat cooked in freshly ground spices, onion and a tomato based sauce.	<b>15.95/14.95/14.95</b>
<b>Lamb, Beef or Goat Vindaloo</b> A spicy traditional vindaloo sauce prepared with very hot spices and potatoes with your choice of meat.	<b>16.95/15.95/15.95</b>
<b>Lamb, Beef or Goat Madras</b> A strongly flavored South Indian inspired dish cooked in curry leaves and spicy coconut based sauce, and meat of choice.	<b>16.95/15.95/15.95</b>
<b>Lamb, Beef or Goat Palak (Spinach).</b> Incorporate your choice of meat with a healthy spinach component in a rich sauce.	<b>16.95/15.95/15.95</b>

## Seafood

<b>Prawn Malai Curry</b> Prawns simmered in a mild onion, cashew nut and cardamom sauce, garnished with cream and coconut.	<b>17.95</b>
<b>Prawn Masala</b> Prawns cooked in carom seeds, finely sliced onions, tomato and various spices.	<b>16.95</b>
<b>Prawn Madras</b> South Indian inspired dish, Prawns cooked in a curry leaves and spicy coconut based sauce.	<b>16.95</b>
<b>Prawn Vindaloo</b> Juicy prawns cooked in a tangy gravy of vinegar and spices.	<b>16.95</b>
<b>Fish Curry</b> Fish fillet cooked in a flavorful tomato and onion based curry.	<b>14.95</b>
<b>Fish Vindaloo</b> Fish fillet cooked in tangy sauce with cubed potatoes and fresh spices.	<b>15.95</b>

## Haandi Specials

**Chicken 16.95 Goat 15.95 Beef 15.95 Lamb 16.95 Prawns 17.95**

**Haandi**  
Choice of protein cooked in rich sauce of fried Onion, yogurt, cashew nut and tomatoes. Garnished with ginger and coriander.

**Balti Goat 15.95 Beef 15.95 Lamb 16.95 Prawns 16.95**  
Choice of protein tossed with wine, cooked with sliced mushrooms, garlic, onions, finely chopped tomatoes and exotic spices. Garnished with ginger and coriander.

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# ❖ Vegetarian ❖

<b>Kadai Paneer</b> Pieces of traditional cottage cheese sautéed with onions, bell peppers, onions, tomatoes, and exotic spices.	<b>14.95</b>
<b>Shahi Paneer</b> Cubed traditional cottage cheese cooked with cashew nuts, onions, spices and creamy gravy. Garnished with fresh cream.	<b>14.95</b>
<b>Mutter Paneer</b> A Traditional pieces of cottage cheese and green peas cooked in a tomato and onion based sauce. Garnished with fresh cream.	<b>13.95</b>
<b>Palak (Spinach) Paneer</b> Fresh puree of spinach cooked with cottage cheese cubes in a special blend of spices.	<b>14.95</b>
<b>Paneer Makhani</b> Cubes of paneer cooked in a mild creamy tomato sauce.	<b>15.95</b>
<b>Okra (Bhindi) Masala</b> Fresh okra sautéed with onions, tomatoes and spices.	<b>13.95</b>
<b>Mushroom Mutter</b> A perfect blend of Green peas and mushrooms cooked in yellow curry sauce.	<b>13.95</b>
<b>Navratna Korma</b> Nine fresh vegetables and cheese cooked in a mild cashew, and cardamom based sauce.	<b>15.95</b>
<b>Malai Kofta</b> Traditional homemade dumplings of mashed potatoes and cottage cheese, cooked in a mild cashew, and cardamom based sauce.	<b>15.95</b>
<b>Aloo Gobi</b> Fresh cauliflower chunks and potatoes prepared with turmeric, ginger and traditional spices.	<b>13.95</b>
<b>Baingan Bharta</b> Whole eggplant slow roasted in clay oven, cooked with tomatoes, onions, green peas, and traditional spices.	<b>14.95</b>
<b>Jeera Aloo</b> Potatoes cooked with onions, tomatoes, and cumin seeds.	<b>12.95</b>
<b>Chana Masala</b> Traditional North Indian dish comprised with Chickpeas cooked with herbs and spices, garnished with ginger and coriander leaves.	<b>12.95</b>
<b>Daal Masoori</b> Cooked yellow lentils tempered with cumin seeds, aromatic spices, and garnished with ginger.	<b>12.95</b>
<b>Daal Makhani</b> Black Lentils, Chana dal and red kidney beans, cooked on a slow heat with traditional spices, tomato, butter and cream.	<b>14.95</b>
<b>Vegetable Jalfrezi</b> Sautéed fresh vegetables with cubed bell peppers, mushrooms & onions, in tomato.	<b>13.95</b>
<b>Chilli Paneer</b> Cubes of paneer sautéed with onions and bell peppers in a tangy sauce.	<b>14.95</b>
<b>Vegetable Noodles</b> Indo-Chinese dish made with boiled noodles, variety of veggies and tangy sauces.	<b>13.95</b>

# ❖ Biryani ❖

<b>Vegetable Biryani</b> Vegetables cooked with fragrant basmati rice, cottage cheese and aromatic spices. Served with Raita	<b>14.95</b>
<b>Prawn Biryani</b> Prawn, onions, garlic, ginger, cilantro, herbs, spices, and cooked with basmati rice. Served with Raita	<b>17.95</b>
<b>Chicken/Beef/Lamb/Goat Biryani</b> Choice of meat cooked with basmati rice using aromatic spices, mint and saffron. Served with Raita.	<b>15.95/15.95/16.95/15.95</b>

# ❖ Dinner Special ❖

<b>Dinner for Two</b> 6 Vegetable Pakoras, One Meat Dish of Choice (Butter Chicken/ Chicken Curry/ Beef Curry) One Vegetable Dish of Choice (Alo Gobi/ Channa Masala/ Dal Masoor) One Steam Rice, One Plain Naan	<b>33.95</b>
<b>Dinner for Four</b> 10 Vegetable Pakoras, Two Meat Dish of Choice (Butter Chicken/ Chicken Curry/ Beef Curry) One Vegetable Dish of Choice (Alo Gobi/ Channa Masala/ Dal Masoor) Two Steam Rice, Two Plain Naan	<b>57.95</b>

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## ❖ Sides ❖

<b>Raita</b>	<b>4.95</b>
<b>Mixed Pickles</b>	<b>1.79</b>
<b>Mango Chutney</b>	<b>1.95</b>
<b>Papadams</b>	<b>2.95</b>
<b>Mint Chutney</b>	<b>1.55</b>
<b>Tamarind Chutney</b>	<b>1.95</b>

## ❖ Rice ❖

<b>Steamed Rice</b>	<b>3.95</b>
<b>Green Peas or Mushroom Rice</b>	<b>5.95</b>
<b>Coconut Rice</b>	<b>4.95</b>
<b>Saffron Rice</b>	<b>5.95</b>

## ❖ Tandoori Breads ❖

<b>Plain Naan</b>	<b>3.55</b>
Flat Bread freshly baked to order in our clay tandoor oven.	
<b>Butter Naan</b>	<b>4.95</b>
Stuffed and Brushed with Butter.	
<b>Garlic Naan</b>	<b>3.95</b>
Naan topped with fresh garlic and cilantro.	
<b>Cheese Naan</b>	<b>5.95</b>
Naan bread stuffed with cheese and cooked in the tandoori oven.	
<b>Peshwari Naan</b>	<b>5.95</b>
Naan stuffed with slightly sweet coconut, cashews, raisins and cherries.	
<b>Aloo Kulcha</b>	<b>4.95</b>
Naan filled with spiced potatoes.	
<b>Tandoori Roti</b>	<b>3.55</b>
Baked unleavened whole wheat bread.	
<b>Pudina Paratha</b>	<b>4.95</b>
Soft, unleavened bread stuffed with fresh mint leaves, prepared in tandoor.	

## ❖ Dessert ❖

<b>Rasmalai ( 3 Pieces )</b>	<b>5.95</b>
Cottage Cheese pieces dipped in sweetened milk, flavored with pistachios and rose water, served cold.	
<b>Gulab Jamun ( 3 Pieces )</b>	<b>5.95</b>
A delicious Indian version of sweet donuts soaked in a sweet aromatic sugar syrup of rosewater and cardamom. Can be served hot or cold.	
<b>Rice Pudding</b>	<b>5.95</b>
Mouth watering pudding made with rice and milk.	

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# BEVERAGES

## Red Wine

Yellow Tail Shiraz	6 oz Glass 9.95   Bottle 35.95
Trapiche Oak Cask Malbec	6 oz Glass 9.95   Bottle 36.95
Mission Hill 5 VY Cabernet Merlot	6 oz Glass 10.95   Bottle 38.95
Barefoot Cabernet Sauvignon	6 oz Glass 8.95   Bottle 31.95
Red Rooster Merlot	6 oz Glass 9.95   Bottle 35.95

## White Wine

Yellow Tail Pinot Grigio	6 oz Glass 9.95   Bottle 35.95
Mission Hill Chardonnay	6 oz Glass 9.95   Bottle 35.95
Red Rooster Riesling	6 oz Glass 9.95   Bottle 35.95
Kim Crawford Sauvignon Blanc	6 oz Glass 10.95   Bottle 38.95
Barefoot Moscato	6 oz Glass 8.95   Bottle 31.95

## Beer Domestic

Kokanee	6.95
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## Beer Imported

Kingfisher (India) Stella (Belgium)   Heineken (Holland)   Corona (Mexico)	6.95
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## Non Alcoholic

Lassi Sweet   Salted	4.95
Mango Lassi	5.95
Tea & Coffee	
Chai (Indian Masala Tea) Mint or Green Tea	3.95
Soft Drinks	
Coke   Diet Coke   Ginger Ale   Ice Tea   Sprite   Bottled Water	3.95