



Appetizers

Vegetable Pakora

Mixed vegetables in a spiced batter, fried to a crisp brown \$2.99

Veg. Samosas (2 pc)

Crisp turnover stuffed with mildly spiced potatoes and peas \$3.99

Samosa Chaat

Mouth watering mixture of samosa and chana masala garnished with yogurt, cilantro and tamarind sauce \$4.99

Aloo Tikki (2pc)

Potatoes cutlet \$2.99

Potato Pakora

Slices of potato in spicy batter and deep fried \$2.99

Paneer Pakora

Cottage cheese dipped in spiced batter, fried to a crisp brown \$3.99

Chicken Pakora

Boneless Chicken in a spiced batter, fried to a crisp brown \$4.50

Fish Pakora

Boneless fish in a spiced batter, fried to a crisp brown \$4.99

Chicken Tikka Salad

Spice cubes of chicken breast barbequed on charcoal fire in a clay oven with fresh salad \$6.99

Non-Vegetarian Platter

Veg. Samosa, Veg Pakora, Alu Tikki, Paneer Pakora, Potato Pakora and Chiken Pakora \$ 6.99

Vegetarian Platter

\$5.99

SOUPS

Mulligatawany Soup

Curry flavored Soup with chicken stock, spices and herbs \$ 3.99

Vegetable Soup \$ 2.99

ACCOMPANIMENTS

Papadam (2 pc)

Lentil Wafers \$1.99

Bombay Salad

Fresh tomato, cucumber, onion, lettuce and house dressing \$3.99

Raita

Spiced yogurt with cucumber, carrots, and tomato \$2.99

Homemade Plain Yogurt \$1.99
Mango Chutney (12oz) \$2.99
Mixed Pickles \$1.99

RICE SPECIALITIES

Plain Rice

Indian basmati rice \$3.99

Rice Pilaf

Indian basmati rice cooked with peas and spices \$6.99

Coconut Rice

Indian basmati rice cooked with sweetened coconut and raisins \$7.99

Vegetable Biryani

Saffron flavored Indian basmati rice cooked with mixed vegetables and garnished with cheese, almonds, cashew nuts and raisins \$10.99

Chicken Biryani

Saffron flavored Indian basmati rice cooked with spices boneless chicken, almonds, cashew nuts and raisins \$12.99

Lamb Biryani

Saffron flavored Indian basmati rice cooked with boneless lamb, almonds, cashew nuts and raisins \$13.99

Shrimp Biryani

Saffron flavored Indian basmati rice cooked with spiced jumbo shrimp, almonds, cashew nuts and raisins \$14.99

Mughlia Biryani

Saffron flavored Indian basmati rice cooked with spiced jumbo shrimp, boneless lamb, boneless chicken, almonds, cashew nuts and raisins \$15.99

CURRIES ENTREES

All entrees are served with Indian basmati rice, Papadam and our house dressings. You may order your entrees Mild, Medium, Boise Hot, New York Hot, and Bombay Hot. You may also ask from number 1 to 5 spicy.

CHICKEN SPECIALTIES

Chicken Curry

Boneless chicken cooked in blend of onions, tomato and spices \$11.50

Chicken Tikka Masala

Boneless marinated chicken cooked in a thick curry sauce with fresh tomatoes, onions, bell peppers and coriander leaves \$13.99

Chicken Makhani

Boneless chicken cooked in a creamy sauce with herbs and butter garnishes with almonds, cashews, and raisins \$13.99

Chicken Korma

Boneless chicken cooked in a creamy sauce with almonds, cashews, and Raisins and cocktail fruit with almonds, cashews, and raisins \$13.99

Chicken Vindalu

Chicken cooked with potatoes in an extra spicy hot sauce \$12.99

Chicken Chilli

Deep fried chicken fillets with green pepper and onions spiced in an asian sauce \$12.99

Chicken Palak

Boneless chicken cooked with a delightfully seasoned spinach \$12.99

Chicken Madrasi

Boneless chicken cooked in a blend of coconut \$11.99

Chicken Do-Piazza

Boneless chicken cooked with fresh onion and exotic spices \$11.99

Chicken Jal Freezi

Chicken and mixed vegetables cooked with herbs and spices \$12.99

Chicken Sofia

Boneless Chicken cooked with roasted fennel seed and spices \$11.99

LAMB DELIGHTS

Lamb Curry

Boneless lamb cooked in a blend of onions, tomatoes, and spices \$13.50

Lamb Masala

Lamb cooked in a curry sauce with tomatoes, onions and bell pepper \$14.99

Lamb Korma

Boneless lamb cooked in a creamy sauce with cashews and raisins \$14.99

Lamb Palak

Boneless lamb cooked with seasoned spinach and sauce \$13.99

Lamb Vindalu

Boneless lamb cooked with potatoes in extra hot spicy sauce \$13.99

Lamb Madrasi

Lamb cooked in a blend of coconut with herbs and spices \$13.99

Lamb Do-Piazza

Boneless lamb cooked with fresh onion and exotic spices \$12.95

Lamb Jal Frezi

Lamb and mixed vegetables cooked with herbs and spices \$13.99

Lamb Sofia

Boneless Lamb cooked with roasted fennel seed and spices \$13.99

SEAFOOD ENTREES

Shrimp curry

Jumbo shrimp cooked in a blend of onions, tomatoes, and spices \$15.50

Shrimp Masala

Jumbo Shrimp cooked with tomatoes, onion, and bell peppers \$15.99

Shrimp Vindalu

Jumbo shrimp cooked with potatoes in extra hot spicy sauce \$15.99

Shrimp Saag

Jumbo shrimp and spinach cooked in fresh herbs and spices \$15.99

Shrimp Makhani \$15.99

Shrimp Chilli

Shrimp, green pepper and onions cooked with sweet and tangy sauce \$15.99

Fish Curry

Seasoned fish cooked with onions, tomatoes, yogurt and spices \$15.99

Fish Masala

Seasoned fish cooked with fresh tomatoes, onions, bell peppers \$15.99
Fish Vindalu

Seasoned fish cooked with potatoes in extra spicy hot sauce \$15.99

MUGHLAI SPECIALTIES

Mughlai Meat Curry

Jumbo shrimp, boneless lamb and chicken cooked in a blend of onions, tomatoes and spices \$14.50

Mughlai Meat Masala s

Jumbo shrimp, boneless lamb and chicken cooked in a thick curry sauce with fresh tomatoes, onions, and bell pepper \$14.99

Mughlai Makhani

Jumbo shrimp, boneless lamb and chicken cooked in a creamy sauce with herbs and butter garnished with almonds, cashews and raisins \$15.99

Mughlai Saag

Jumbo shrimp, boneless lamb and chicken cooked in a delightfully seasoned spinach \$15.99

Mughlai Vindalu

Jumbo shrimp, boneless lamb and chicken cooked with potatoes on an extra spicy hot sauce \$15.99

Mughali Madrasi

Jumbo shrimp, boneless lamb and chicken cooked in a blend of coconut with herbs and spices \$15.99

VEGETARIAN ENTREES

Mutter Paneer

Homemade cheese cubes and green peas cooked in a creamy sauce \$10.99

Aloo Mutter

Potatoes and peas cooked with exotic spices and herb \$9.99

Aloo Chana

Chickpeas and potatoes cooked and blended with spices and tomatoes \$9.99

Palak Paneer

Homemade cheese cubes and spinach cooked in a fresh herbs and spices \$10.99

Paneer Chilli

Cheese, green pepper and onions cooked with sweet and tangy sauce \$10.99

Aloo Palak

Potatoes and spinach simmered in curry sauce \$9.99

Shahi Paneer

Homemade cheese cooked in creamy sauce with herbs and butter, garnished with almonds, cashews and raisins \$10.99

Malia Kofta

Cheese and mixed vegetables balls served in a creamy sauce \$10.99

Kofta curry

\$9.99

Navratan Korma

Vegetables in a creamy sauce with cheese, nuts, herbs and spices \$10.99

Mutter Mushroom

Green peas and fresh mushrooms cooked in a creamy sauce \$10.99

Chana Masala

Chickpeas cooked in a fresh onion, tomato, and garlic sauce \$9.99

Chana Saag

Chickpeas cooked with fresh spinach and spices \$9.99

Baigan Bhartha

Oven baked eggplant with onions, tomatoes, herbs and spices \$10.99

Dal Makhani

Lentils delicately seasoned with exotic spices and sautéed in butter \$10.99

Tarka Dal

Lentils delicately seasoned with exotic spices \$9.99

Aloo Gobi

Fresh cauliflower and potatoes cooked with spices \$9.99

Bhindi Masala

Okra sautéed with onions, tomatoes and herbs \$10.99

Vegetable Jal Frezi

Mixed vegetables cooked in a blend of onions, tomatoes, spices and herbs \$10.99

Gobi Manchurian

Fresh deep fried cauliflower, green pepper and onions cooked with spring onions, sweet and tangy sauce \$10.99

Bombay Aloo

Potatoes and herbs cooked with exotic spices and herbs \$9.99

TANDOORI CLAY OVEN SPECIALITIES

Tantalizing Sizzler Meats

Tandoori Chicken

Tender chicken (on the bone) roasted tandoori style

Half \$ 10.95

Whole \$ 19.95

Chicken Tikka Kebab

Boneless chicken marinated in yogurt, garlic, ginger and lemon juice \$12.99

Skeekh Kabab

Roasted lamb with spices \$13.99

Mughlai Tandoori Mixed

A combination of tandoori lamb, tandoori chicken and tandoori jumbo shrimp \$15.99

FRESHLY BAKED NAAN BREAD

Plain/Butter Naan

Clay oven baked white bread \$2.25

Garlic Naan

Clay oven baked white bread with garlic and coriander leaves \$3.00

Onion Kulcha

Clay oven baked white bread stuffed with onions and spices \$3.25

Coconut Naan

Clay oven baked white bread stuffed with coconut and spices \$3.25

Keema Naan

Clay oven baked white bread stuffed with minced lamb and spices \$4.25

Chicken Naan

- Unleavened bread stuffed with minced chicken breast and onions \$4.25
Kashmiri Naan
Clay oven baked white bread stuffed with raisins and cashew nuts \$4.25
Paneer Kulcha
Clay oven baked white bread stuffed with homemade cheese \$3.99
Tandoori Roti
Clay oven baked wheat bread \$1.99
Lachha Parotha
Unleavened layered whole wheat bread topped with butte \$2.99
Aloo Parotha
Clay oven baked wheat bread stuffed with mildly spiced potatoes \$3.50
Poori
Deep fried puffy wheat bread \$3.99

FAMILY SPECIAL

Serves 4 people

Non Vegetarian

Tandoori Chicken, Lamb or Chicken Curry, Navratan Korma, Chana Masala, raita, Plain Rice and Plain Naans \$49.99

Vegetarian

Mutter Paneer, Navratan Korma, Chana Masala, Raita, Plain Rice, and Plain Naans \$43.99

DESSERTS

Gulab Jamun (4pc)

Traditional pastry balls served with sugar syrup \$3.25

Kheer

Indian rice pudding \$2.95

Fruit Salad

Indian Style specially prepared fruit salad with mango pulp \$2.95

DRINKS

Lassi

(salty or sweet) Homemade yogurt drink \$2.95

Mango Lassi

Mango yogurt drink \$3.50

Mango Drink

Mango juice prepared with milk \$3.25

Indian Masala Tea (CHAI) \$2.25

Coke, Diet Coke, Sprite, Dr. Pepper \$1.25