





APPETIZERS

CRISPY SPRING ROLL \bigcirc
ALU TIKKI \bigcirc
PAKORAS Fried fritters tossed in seasoned chickpea batter and deep fried. Vegetable (Assorted fresh vegetables) (\$\scriv\$) (\$\scriv\$)\$6.95 Paneer (Homemade cottage cheese)
GOBI MANCHURIAN ()
VEGETABLE SAMOSA W
MEAT SAMOSA\$7.95 Two homemade triangular turnovers stuffed seasoned ground lamb.
VEGGIE PLATTER \$12.95 A combination of vegetarian appetizers.
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CHICKEN MO:MO (6/10)\$9.95/\$15.95 Himalayan dumplings: minced chicken blended with herbs and spices stuffed in flour wrap to create a savory delight.

C-MO:MO CHICKEN (6/10) \$10.95/\$16.95 Himalayan dumplings sautéed in special spices and sauce.

VECETABLE MO:MO (6/10)\$8.95/\$13.95Himalayan dumplings: minced fresh vegetables blended with herbs and spices stuffed in flour wrap.

C-MO:MO VEGETABLE (6/10) ... \$9.95/\$15.95 Vegetable Himalayan dumplings sautéed in special spices and sauce.

CHAT

yogurt, and chat masala.

SAMOSA CHAT \$8.9	95
Vegetable samosa tossed with onion, chickpeas, tamarind and m	int
sauce and chat masala.	

EDAMAME (V) (3)\$8.95

Steamed soybean pods sprinkled with Himalayan salt.

DAHI PAF	PRI	•••••	•••••	\$8.95
Lentil crisps, o	chickpeas d	and cubed	potatoes	covered with chutneys,

ALU TIKKI CHAT\$8.95

Alu Tikki tossed with onion, chickpeas, tamarind and mint sauce





SOUP

MULLIGATWANI SOUP (*) 	TOM YUM SOUP (a) Spicy lemongrass broth with mushrooms and galangal with your choice of vegetable or protein.
CHICKEN SOUP (3)	Vegetable, Chicken or Tofu
A low carbs, all write chicken breast similiered in a delicately soup.	COCONUT SOUP \$7.95

Coconut milk soup with herbs and spices.

BREAD

PLAIN NAAN
STUFFED NAAN \$4.95 Leavened handmade bread with a choice of toppings, baked in a tandoor clay oven.
Garlic Naan (Garlic and Cilantro) Onion Naan (Onion and Cilantro) Alu Naan (Potatoes) Paneer Naan (Cottage Cheese) Peshawari Naan (Nuts and Raisins) Basil Naan (Fresh basil leaves) Chicken Naan (Chicken)
KEEMA NAAN (Ground Lamb) \$5.95
CHEESE NAAN \$5.95

Combination of 4 breads: Plain naan, garlic naan, Pesawari naan and tandoori roti. TANDOORI ROTI ()\$3.95 Whole wheat flat bread baked in tandoor.





KABAB CORNER

Tandoori dishes are cooked in clay oven (Tandoor) and served on sizzler.

CHICKEN TANDOORI 3\$16.95

Chicken tandoori is known as King of Kababs. Chicken marinated in Tandoori masala & yogurt for over 24 hours and baked on skewers till tender & juicy.

CHICKEN RESHAMI KABAB 🕲 \$17.95

White meat of chicken marinated with cashew paste, cream and spices and cooked in tandoor. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

BOTI KABAB ③ \$19.55

Tender pieces of lamb cubes marinated in ginger, garlic, cumin, coriander, and cinnamon. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.



TANDOORI SHRIMP (1)\$19.95

Shrimp spices and marinated in yogurt and baked on skewers. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler

CHICKEN TIKKA ③ \$17.95

All white meat chicken marinated in special sauce and barbequed to perfection, baked on skewers. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

SEEKH KABAB 🕸 \$19.95

Very lean minced lamb mixed with herbs and spices and baked on skewers. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler

TANDOORI PANEER TIKKA 🕸 \$14.95

Paneer cheese cubes marinated with special spices and baked in a clay oven.



TANDOORI FISH ③\$24.95

Salmon marinated with paprika, turmeric, ginger and garlic and baked on skewers. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

TANDOORI LAMB CHOPS 3\$27.95

Tender and juciy rack of lamb marinated with tradional spices, grilled in tandoor.

CHICKEN MALAI KABAB (§) \$17.55

Cubes of chicken marinated with mild creamy spice blend and barbecued to perfection.

TANDOORI VEGETABLE 🕸\$19.95

Paneer, onion, bell peppers, cauliflower, broccoli and pineapple marinated in a special spice blend and grilled in clay oven (tandoor).





Fine Indian and Thai Cuisine

INDIAN VEGETARIAN

Served with steamed basmati rice.

TADKA DAAL ③\$14.95
Yellow lentils stewed and gently tempered with Fresh herbs and seasoning and topped with Fresh cilantro.
DAL MAKHANI \$14.95
Black lentils simmered with singer parlie tomatoes herbs and

Black lentils simmered with ginger, garlic, tomatoes, herbs, and spices.

CHANA MASALA\$14.95
Chickpeas cooked with ginger, garlic, tomatoes, onions, spices, and herbs







tampered with black cumin.





INDIAN NON-VEGETARIAN

Served with steamed basmati rice.

TIKKA MASALA ®

Marinated and baked chicken breast or boneless lamb or shrimp or fish cooked in creamy tomato sauce with herbs and spices

CHICKEN	\$17.95
LAMB	\$18.95
SHRIMP	-
FISH	

KORMA (§)

Chicken, Lamb or Shrimp cooked in rich creamy nuts and raisins sauce.

CHICKEN	\$17.95
LAMB	\$18.95
SHRIMP	\$19.95

CURRY (3)

A tangy, Chicken, Lamb, Shrimp or Goat cooked in curry sauce.

CHICKEN	\$16.95
LAMB or GOAT	\$18.95
SHRIMP	\$19.95
FISH	-



BALTI 🎕

Special herbs & spices make this Afgani influence curry very unique.

CHICKEN	,
LAMB or GOAT	-
SHRIMP	-

CHETTINAD **(S)**

South Indian delicacy prepared tomato, onion, garlic, ginger mustard seed, curry leaf and coconut.

CHICKEN	\$17.95
LAMB or GOAT	\$18.95
SHRIMP	\$19.95
FISH	
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COCONUT GARLIC SHRIMP \$19.95

Shrimp cooked in a sauteed onion, tomatoes, garlic and spices in a creamy coconut base.



SAAG (§)

Chopped spinach sauteed with onions, fresh tomato paste and touch of cream with choice of white meat Chicken or Lamb or Shrimp.

CHICKEN	\$17.95
LAMB	\$18.95
SHRIMP	-

KADAI 3

A base of green peppers and tomatoes with coriander and exotic

CHICKEN	\$17.95
LAMB or GOAT	\$18.95
SHRIMP	\$19.95

VINDALOO (§)

An exotic blend of herbs & spices make this dish very hot, very special.

CHICKEN	\$17.95
LAMB or GOAT	-
SHRIMP	•
	\$19.95

JALFREZIE

Your choice of protein cooked with vegetables in a tangy sauce.

CHICKEN	\$17.95
LAMB	-
SHRIMP	-

BUTTER CHICKEN MASALA..... \$17.95

Chicken cooked in rich creamy sauce with exotic Indian spices.





THAI ENTREES

Served with steamed rice.

TOFU (4) (V)	\$15.95
CHICKEN ®	\$16.95
SHRIMP	\$17.95

ROASTED GARLIC & VEGETABLES

With steamed Chinese broccoli.

HAWAIIAN GINGER PINEAPPLE

Stir-fried with onion, pineapple, scallions, and bell peppers.

SPICE CASHEW NUTS

With onion, bell pepper and chili paste.

EGGPLANT HOLY BASIL

Stir fried with onion, bell peppers and chili.

SPICY BAMBOO

With basil and curry paste.

WOK HOLY BASIL

Stir fried with onion, bell peppers and chili.

THAI CURRY

Green, Red or Penang style cooked coconut milk with vegetables.

NOODLES

Each item can be ordered with Chicken, Tofu or Shrimp

TOFU	\$15.95
CHICKEN	\$16.95
SHRIMP	\$17.95

PAD THAI

Rice noodles, egg, peanut, bean sprouts and scallions.

GLASS NOODLE

Glass noodles, egg, Napa cabbage, bean sprout, scallion, sesame oil and garlic sauce.

DRUNK MAN NOODLES

Broad noodles stir-fried with spicy basil, chili, and egg.

LO MEIN

Noodles with vegetables or your choice of meat.

THAI DRAGON NOODLES

Thai stir fried noodles with egg, chinese broccoli and cooked with sweet soy sauce.

FRIED RICE

Each item can be ordered with Chicken, Tofu or Shrimp

TOFU 🔮	\$15.95
CHICKEN ®	\$16.95
SHRIMP	\$17.95

SIAMESE FRIED RICE

With egg, tomato, onion, and scallion.

PINEAPPLE FRIED RICE

With egg and cashew nuts.

GREEN CURRY FRIED RICE

Sauteed with green curry paste, egg, snow peas, onion, and basil.

6'OCLOCK SPICY FRIED RICE

Chili pepper, egg, bell pepper, onion and sweet basil.

KATHMANDU FRIED RICE

Served with your choice of chicken, tofu, or shrimp.

KIDS MENU

CHICKEN TIKKA 🕸 \$11.95

White meat chicken marinated in special sauce & barbequed.

TIKKA MASALA

(CHICKEN OR PANEER)\$11.95

Marinated baked chicken breast or paneer (cottage cheese) in a rich tomato creamy sauce.

CHICKEN PAKORA \$8.95

All white meat chicken tossed in seasoned chickpea batter and deep fried.

CHEESE NAAN \$5.95

Handmade bread stuffed with mozzarella cheese and baked in tandoor clay oven.



SPECIAL INTEREST

LAMB ROGAN JOSH 🕸\$19.9	5
Tender lamb cubes cooked in brown onions, fennel powder, yogurt	,
and spices.	

HOUSE BIRYANI\$22.95

Aromatic biryani with vegetables, chicken, lamb and shrimp.

BIRYAN

Aromatic Indian basmati rice cooked with Fresh herbs and spices.

Vegetable	\$15.95
Chicken	\$17.95
Lamb or Goat	\$18.95
Shrimp	\$18.95

MADRAS CURRY (#)

Your choice of protein cooked with black pepper, turmeric, lemon sauce and spices.

Chicken 🕸	\$16.95
Lamb or Goat ③	\$17.95
Shrimp *	\$19.95
Fish 🕯	\$19.95



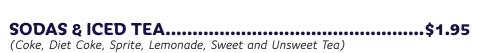
SIDES

BASMATI or JASMINE RICE ® V \$3.95
PAPAD-CRISPY LENTIL CRACKERS ® V \$1.95
HOMEMADE HOT PICKLE ® V\$1.95

DESSERT & DRINKS

CARROT PUDDING (3)\$5.95

Fresh grated carrots cooked in milk and garnished with nuts.



MASALA CHAI\$3.95



