



V Vegan 
 GF Gluten Free 
 N Nuts

## APPETIZERS

<p><b>VEGETABLE SAMOSA (2 pc)</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> Crispy turnover stuffed with potatoes and green peas</p> <p><b>MEAT SAMOSA (2 pc)</b> Crispy turnover stuffed with minced lamb, peas, ginger and garlic</p> <p><b>RANI TIKKI</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> Deep fried potatoes and ground mixed vegetable patties</p> <p><b>COCONUT SHRIMP</b> Shrimp cooked in sweet coconut sauce</p> <p><b>PAKORAS</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">GF</span> Batter with gram flour and spices that is deep fried</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;"> <p><b>VEGETABLE</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> \$5.99 Mixed vegetables</p> <p><b>GOBI</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> \$5.99 Cauliflower</p> <p><b>PANEER</b> \$6.99 Cheese</p> </td> <td style="width: 50%;"> <p><b>CHILLI</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> \$6.99 Jalapeno</p> <p><b>CHICKEN</b> \$6.99 Chicken breast</p> </td> </tr> </table> <p><b>SAMOSA CHAAT</b> Vegetable samosa sliced and tossed with yogurt, onions, chick peas, tamarind sauce, mint sauce &amp; chaat masala</p> <p><b>DAHI PAPPRI</b> Chickpeas, crisps and cubed potatoes covered with yogurt</p>	<p><b>VEGETABLE</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> \$5.99 Mixed vegetables</p> <p><b>GOBI</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> \$5.99 Cauliflower</p> <p><b>PANEER</b> \$6.99 Cheese</p>	<p><b>CHILLI</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> \$6.99 Jalapeno</p> <p><b>CHICKEN</b> \$6.99 Chicken breast</p>	<p><b>VEGETABLE MO:MO (6 pc/10 pc)</b> Himalayan style dumplings stuffed with vegetables <b>\$6.99/10.99</b></p> <p><b>CHICKEN MO:MO (6 pc/10 pc)</b> Himalayan style dumplings stuffed with chicken <b>\$7.99/12.99</b></p> <p><b>PANEER CHILLI</b> Homemade cheese, pepper &amp; onion sautéed with green chillies and Indian herbs <b>\$10.99</b></p> <p><b>GOBI MANCHURIAN</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> A fiery battered cauliflower cooked with onions, garlic and spices in a soy sauce <b>\$8.99</b></p> <p><b>SABZI PLATTER</b> Combination of rani tikki, paneer pakora, samosa, vegetable pakora and gobi pakora <b>\$10.99</b></p> <p><b>CHILLI CHICKEN (DRY)</b> Deep fried boneless chicken sautéed with ginger, garlic, house spices and soy sauce <b>\$11.99</b></p> <p><b>CHICKEN 65</b> Spiced chicken sautéed with southern Indian spice mix, yogurt and curry leaves <b>\$11.99</b></p> <p><b>BOMBAY CURRY COMBO PLATTER</b> Combination of sabzi platter, chicken pakora and meat samosa <b>\$11.99</b></p> <p><b>CHICKEN LOLLIPOP (6 pc)</b> Chicken wings marinated in zesty batter and fried <b>\$11.99</b></p>
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## SOUPS AND SALADS

<p><b>LENTIL SOUP</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">V</span> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">GF</span> Indian yellow lentil with garlic, lemon, black pepper, and mixed vegetables</p> <p><b>TOMATO GARLIC SOUP</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">GF</span> Soup with fresh tomatoes, garlic, black pepper and blended with heavy cream</p>	<p><b>HOUSE SALAD</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">GF</span> Lettuce, cucumber, tomatoes, carrots with feta cheese and kalamata olive <b>\$5.99</b></p> <p><b>CHICKEN SOUP</b> <span style="border: 1px solid green; border-radius: 50%; padding: 2px;">GF</span> Diced chicken breast simmered in broth <b>\$5.99</b></p>
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## NON-VEG ENTREES GF

served with side of royal basmati rice

<p><b>TIKKA MASALA</b> Choice of marinated boneless meat cooked in creamy tomato, onion sauce with herbs and spices</p> <table border="0" style="width: 100%;"> <tr><td>CHICKEN TIKKA MASALA</td><td>\$16.99</td></tr> <tr><td>LAMB TIKKA MASALA</td><td>\$17.99</td></tr> <tr><td>SHRIMP TIKKA MASALA</td><td>\$17.99</td></tr> <tr><td>FISH TIKKA MASALA</td><td>\$17.99</td></tr> <tr><td>BUTTER CHICKEN (dark meat)</td><td>\$16.99</td></tr> </table>	CHICKEN TIKKA MASALA	\$16.99	LAMB TIKKA MASALA	\$17.99	SHRIMP TIKKA MASALA	\$17.99	FISH TIKKA MASALA	\$17.99	BUTTER CHICKEN (dark meat)	\$16.99	<p><b>CURRY</b> Curry entrées are gently simmered in onion, garlic, ginger and tomato sauce and a blend of Indian spices</p> <table border="0" style="width: 100%;"> <tr><td>CHICKEN CURRY</td><td>\$15.99</td></tr> <tr><td>LAMB CURRY</td><td>\$16.99</td></tr> <tr><td>GOAT CURRY</td><td>\$17.99</td></tr> <tr><td>FISH CURRY</td><td>\$16.99</td></tr> <tr><td>SHRIMP CURRY</td><td>\$16.99</td></tr> </table>	CHICKEN CURRY	\$15.99	LAMB CURRY	\$16.99	GOAT CURRY	\$17.99	FISH CURRY	\$16.99	SHRIMP CURRY	\$16.99	<p><b>KORMA</b> <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">N</span> Korma is known as a mild dish and it is gently simmered in a sauce with nuts, raisins, fresh spices and a touch of saffron</p> <table border="0" style="width: 100%;"> <tr><td>CHICKEN KORMA</td><td>\$16.99</td></tr> <tr><td>PISTACHIO CHICKEN KORMA</td><td>\$16.99</td></tr> <tr><td>GOAT KORMA</td><td>\$17.99</td></tr> <tr><td>LAMB KORMA</td><td>\$17.99</td></tr> <tr><td>FISH KORMA</td><td>\$17.99</td></tr> <tr><td>SHRIMP KORMA</td><td>\$17.99</td></tr> </table>	CHICKEN KORMA	\$16.99	PISTACHIO CHICKEN KORMA	\$16.99	GOAT KORMA	\$17.99	LAMB KORMA	\$17.99	FISH KORMA	\$17.99	SHRIMP KORMA	\$17.99
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<p><b>CHILLI KARAHI</b> Karahi is cooked with fresh chopped onions, tomatoes, green chillies &amp; spices</p> <table border="0" style="width: 100%;"> <tr><td>CHICKEN KARAHI</td><td>\$16.99</td></tr> <tr><td>LAMB KARAHI</td><td>\$17.99</td></tr> <tr><td>GOAT KARAHI</td><td>\$17.99</td></tr> <tr><td>SHRIMP KARAHI</td><td>\$17.99</td></tr> <tr><td>FISH KARAHI</td><td>\$17.99</td></tr> </table>	CHICKEN KARAHI	\$16.99	LAMB KARAHI	\$17.99	GOAT KARAHI	\$17.99	SHRIMP KARAHI	\$17.99	FISH KARAHI	\$17.99	<p><b>MANGO JALFREZIE</b> Jalfrezie is a colorful combination of mixed vegetables sautéed with freshly ground spices, herbs and mango</p> <table border="0" style="width: 100%;"> <tr><td>CHICKEN MANGO JALFREZIE</td><td>\$16.99</td></tr> <tr><td>LAMB MANGO JALFREZIE</td><td>\$17.99</td></tr> <tr><td>SHRIMP MANGO JALFREZIE</td><td>\$17.99</td></tr> </table>	CHICKEN MANGO JALFREZIE	\$16.99	LAMB MANGO JALFREZIE	\$17.99	SHRIMP MANGO JALFREZIE	\$17.99	<p><b>VINDALOO</b> A hot dish cooked with potatoes, tomatoes &amp; sautéed with onions and a touch of vinegar. A specialty dish from Goa region of India</p> <table border="0" style="width: 100%;"> <tr><td>CHICKEN VINDALOO</td><td>\$16.99</td></tr> <tr><td>LAMB VINDALOO</td><td>\$17.99</td></tr> <tr><td>GOAT VINDALOO</td><td>\$17.99</td></tr> <tr><td>SHRIMP VINDALOO</td><td>\$17.99</td></tr> </table>	CHICKEN VINDALOO	\$16.99	LAMB VINDALOO	\$17.99	GOAT VINDALOO	\$17.99	SHRIMP VINDALOO	\$17.99								
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<p><b>BALTI</b> Cooked with colorful combination of bell peppers, onions and cinnamon</p> <table border="0" style="width: 100%;"> <tr><td>CHICKEN BALTI</td><td>\$16.99</td></tr> <tr><td>GOAT BALTI</td><td>\$17.99</td></tr> <tr><td>LAMB BALTI</td><td>\$17.99</td></tr> <tr><td>SHRIMP BALTI</td><td>\$17.99</td></tr> <tr><td>FISH BALTI</td><td>\$17.99</td></tr> </table>	CHICKEN BALTI	\$16.99	GOAT BALTI	\$17.99	LAMB BALTI	\$17.99	SHRIMP BALTI	\$17.99	FISH BALTI	\$17.99	<p><b>SAAG</b> Boneless tender meat pieces cooked with chopped onion, spinach, ginger, garlic and spices with a touch of cream</p> <table border="0" style="width: 100%;"> <tr><td>CHICKEN SAAG</td><td>\$16.99</td></tr> <tr><td>LAMB SAAG</td><td>\$17.99</td></tr> <tr><td>SHRIMP SAAG</td><td>\$17.99</td></tr> </table>	CHICKEN SAAG	\$16.99	LAMB SAAG	\$17.99	SHRIMP SAAG	\$17.99																	
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## VEGETARIAN ENTREES <sup>GF</sup>

served with side of royal basmati rice

<b>YELLOW DAL TADKA</b> <sup>V</sup>	<b>\$12.99</b>	<b>PANEER KARAH</b>	<b>\$13.99</b>
<i>Yellow lentil sautéed with onions, tomatoes and Indian spices</i>		<i>Cubes of cottage cheese cooked with green peppers, tomatoes and fresh ground spices</i>	
<b>DAL MAKHANI</b>	<b>\$12.99</b>	<b>VEGETABLE VINDALOO</b> <sup>V</sup>	<b>\$13.99</b>
<i>A popular dish from Punjab region of India. This savory entree is comprised of black lentils simmered with kidney beans, ginger, garlic, tomatoes, herbs and spices with a touch of cream</i>		<i>Hot and spicy curry cooked with mixed vegetables, garlic, potatoes and touch of vinegar</i>	
<b>CHANA MASALA</b> <sup>V</sup>	<b>\$12.99</b>	<b>ALOO GOBI</b> <sup>V</sup>	<b>\$13.99</b>
<i>Chickpeas cooked in Indian herbs</i>		<i>Fresh cauliflower and potatoes cooked with tomato, herbs and spices</i>	
<b>NAVARATNA KORMA</b> <sup>N</sup>	<b>\$13.99</b>	<b>VEGETABLE CURRY</b> <sup>V</sup>	<b>\$13.99</b>
<i>Mixed vegetables and paneer cheese cooked in rich creamy nuts, coconut and raisins</i>		<i>Mixed vegetables, onionpepper tossed in cinnamon powder, herbs and spices</i>	
<b>BAIGAN BHARTHA</b>	<b>\$13.99</b>	<b>VEGETABLE KARAH</b> <sup>V</sup>	<b>\$13.99</b>
<i>Roasted eggplant, mashed, and cooked with onion, ginger, garlic and spices</i>		<i>Mixed vegetables, Jalapenos, green peppers, tomatoes, ginger, garlic and herbs and spices</i>	
<b>ALOO PALAK</b>	<b>\$13.99</b>	<b>MUTTER PANEER</b>	<b>\$13.99</b>
<i>Potatoes cooked with chopped spinach with onions, fresh tomatoes and spices and touch of cream</i>		<i>Cottage cheese and peas cooked in mild savory creamy sauce</i>	
<b>MALAI KOFTA</b> <sup>N</sup>	<b>\$13.99</b>	<b>BHINDI MASALA</b> <sup>V</sup>	<b>\$13.99</b>
<i>Fried balls of potatoes, paneer cheese and freshly minced mixed vegetables simmered in a light creamy sauce with cashews and nuts</i>		<i>Freshly cut okra sautéed and cooked with onions, ginger, tomatoes, herbs and spices</i>	
<b>SHAHI PANEER</b>	<b>\$13.99</b>	<b>PALAK PANEER</b>	<b>\$13.99</b>
<i>Chunks of cottage cheese sautéed with ginger, garlic and bell-peppers and cooked in a tomato based spiced up creamy sauce</i>		<i>Cottage cheese cooked with spinach, onions, fresh tomato paste and touch of cream</i>	
<b>PANEER TIKA MASALA</b>	<b>\$13.99</b>	<b>CHANA SAAG</b>	<b>\$13.99</b>
<i>Marinated paneer cubes cooked with a creamy masala sauce</i>		<i>Chopped spinach sautéed with chickpeas, onion, fresh tomato paste and touch of cream</i>	

### BOMBAY CURRY SPECIAL

<b>CHICKEN MADRAS</b> <sup>GF</sup>	<b>\$16.99</b>
<i>Chicken cooked with coconut powder, coconut milk, mustard seeds, curry leaves, and spices</i>	
<b>KASHMIRI LAMB ROGAN JOSH</b> <sup>GF</sup>	<b>\$17.99</b>
<i>Tender lamb cubes cooked with fennel seeds, yogurt and spices</i>	
<b>HOUSE SPECIAL BIRYANI</b> <sup>GF N</sup>	<b>\$18.99</b>
<i>Lamb, chicken, shrimp with basmati rice</i>	
<b>CHICKEN SALAD</b> <sup>GF</sup>	<b>\$11.99</b>
<i>Chicken tikka, lettuce, cucumber, tomatoes, carrots, kalamata olive, feta cheese served with dressing</i>	

### TANDOOR SIZZLING CORNER

Tandoori is a clay oven cooked dish on skewers and served with house salad, rice and a bowl of masala sauce

<b>CHICKEN TANDOORI (with bone)</b>	<b>\$15.99</b>
<i>Chicken marinated in a yogurt, freshly ground spices and cooked in a tandoor</i>	
<b>CHICKEN TIKKA (boneless)</b>	<b>\$15.99</b>
<i>Tender pieces of chicken breast marinated in yogurt, seasoned in a spice mixture and cooked in a clay oven</i>	
<b>CHICKEN SEKUWA (boneless)</b>	<b>\$15.99</b>
<i>Chicken marinated in Himalayan spices and skewered in a clay oven</i>	
<b>SEEKH KABAB (ground lamb)</b>	<b>\$17.99</b>
<i>Minced lamb mixed with house spices, skewered and cooked in a clay oven</i>	
<b>LAMB KABAB</b>	<b>\$17.99</b>
<i>Lamb chunks tossed with homemade spices and skewered in a clay oven</i>	
<b>TANDOORI SALMON</b>	<b>\$18.99</b>
<i>Salmon mixed with ginger, garlic, spices and skewered and cooked in a clay oven</i>	
<b>TANDOORI SHRIMP</b>	<b>\$18.99</b>
<i>Shrimp mixed with house spices and skewered and cooked in a clay oven</i>	
<b>TANDOORI MIXED</b>	<b>\$21.99</b>
<i>Assortment of chicken tandoori, chicken tikka, lamb kabab, seekh kabab and tandoori shrimp</i>	
<b>PANEER TIKKA</b>	<b>\$15.99</b>
<i>Cottage cheese marinated with homemade spices and cooked in a clay oven</i>	

### BIRYANI <sup>N</sup>

Biryani is an aromatic Indian basmati rice cooked with herbs, spices and nuts. All biryanis are served with raita on the side

<b>VEGETABLE BIRYANI</b>	<b>\$14.99</b>
<b>CHICKEN BIRYANI</b>	<b>\$16.99</b>
<b>LAMB BIRYANI</b>	<b>\$17.99</b>
<b>GOAT BIRYANI</b>	<b>\$17.99</b>
<b>SHRIMP BIRYANI</b>	<b>\$17.99</b>

## BREADS

	<b>PARATHA</b>		<b>NAAN</b>	
	Whole wheat flatbreads with butter		Traditional clay oven (tandoor) baked bread. It can be plain or stuffed as your like	
	PLAIN PARATHA	\$3.99	PLAIN	\$2.99
	ALOO PARATHA	\$4.99	GARLIC NAAN	\$3.99
	<i>(stuffed with potatoes and green peas)</i>		ONION NAAN (with onion)	\$3.99
POORI (2PC) <sup>V</sup>	CHEESE PARATHA	\$5.99	ALOO NAAN	\$3.99
<i>Deep fried puffy bread</i>	<i>(stuffed with paneer)</i>		<i>(with peas and potatoes)</i>	
ROTI <sup>V</sup>	CHICKEN PARATHA	\$5.99	CHILLI NAAN	\$3.99
<i>Freshly baked whole wheat bread</i>	<i>(stuffed with chicken)</i>		CHEESE NAAN	\$4.99
			CHICKEN NAAN	\$4.99
			<i>(with diced chicken)</i>	
	BREAD BASKET	\$12.99	PESHAWARI NAAN	\$4.99
	<i>(Plain Naan, Aloo Naan, Garlic Naan, and Roti)</i>		<i>(with nuts)</i>	

## SIDES

BASMATI RICE	\$2.99
PAPAD-(Crispy lentil bread)	\$1.99
HOT PICKLE	\$1.99
MANGO CHUTNEY	\$1.99
RAITA	\$1.99
PLAIN YOGURT	\$1.99
REAL SPICY SAUCE	\$1.99

## KIDS MENU

FRENCH FRIES	\$3.99
CHICKEN FINGERS WITH FRIES	\$6.99

## DESSERTS

<b>RICE PUDDING</b> <i>Home made rice pudding with cardamom and blended with almonds</i>	\$3.99
<b>GULAB JAMUN</b> <i>Cream of milk balls dipped in syrup and rose water</i>	\$4.99
<b>RASMALAI</b> <i>Soft velvety patties of cheese soaked in rose based milky syrup with pistachios</i>	\$5.99

## BEVERAGES

LASSI - SALT & SWEET	\$2.50
MANGO LASSI	\$3.50
SOFT DRINKS	\$2.00
TEA/ COFFEE	\$2.00
MASALA TEA	\$2.50

## BEER

### BOTTLE BEER

TAJ MAHAL	\$9.50
KINGFISHER	\$5.00
CORONA EXTRA	\$4.00
CORONA LIGHT	\$4.00
STELLA ARTOIS	\$5.00
HEINEKEN	\$5.00

## WINE

RED	GLASS	BOTTLE
LINE 39 PINOT NOIR	\$7.00	\$30.00
PEIRANO RED BLEND	\$7.00	\$28.00
TWENTY ACRES CABERNET	\$7.00	\$28.00

WHITE	GLASS	BOTTLE
DONINI PINOT GRIGIO	\$7.00	\$25.00
SAND POINT SAUVIGNON BLANC	\$8.00	\$28.00
HARKEN CHARDONNAY	\$8.00	\$30.00
ALLEGRO MOSCATO	\$6.00	\$22.00

### WINE SERVED BY GLASS

HOUSE RED	\$6.00
HOUSE WHITE	\$6.00

WE'RE OPEN 7 DAYS A WEEK

MON - THU: 11AM-9.30PM

FRI - SAT: 11AM-10PM

SUN:12PM-9PM

WE ALSO SERVE CATERING, PICNIC, PARTIES