



V Vegan **GF** Gluten Free **N** Nuts

APPETIZERS

VEGETABLE SAMOSA (2 pc) V <i>Crispy turnover stuffed with potatoes and green peas</i>	\$5.99	VEGETABLE MO:MO (6 pc/10 pc) <i>Himalayan style dumplings stuffed with vegetable</i>	\$8.99/13.99
MEAT SAMOSA (2 pc) <i>Crispy turnover stuffed with minced lamb, peas, ginger and garlic</i>	\$6.99	CHICKEN MO:MO (6 pc/10 pc) <i>Himalayan style dumplings stuffed with chicken</i>	\$9.99/15.99
RANI TIKKI V <i>Deep fried potatoes and ground mixed vegetable patties</i>	\$4.99	PANEER CHILLI <i>Homemade cheese, pepper & onion sautéed with green chillies and Indian herbs</i>	\$11.99
COCONUT SHRIMP <i>Lightly breaded shrimp with sweet coconut flakes, served crispy and golden</i>	\$8.99	GOBI MANCHURIAN V <i>A fiery battered cauliflower cooked with onions, garlic and spices in a soy sauce</i>	\$11.99
PAKORAS GF <i>Gram-flour batter with spices, deep-fried until crisp</i>		SABZI PLATTER <i>Combination of rani tikki, paneer pakora, samosa, vegetable pakora and gobi pakora</i>	\$12.99
VEGETABLE V <i>Mixed vegetables</i>	\$5.99	CHILLI CHICKEN (DRY) <i>Deep fried boneless chicken sautéed with ginger, garlic, house spices and soy sauce</i>	\$12.99
GOBI V <i>Cauliflower</i>	\$5.99	CHICKEN 65 <i>Spiced chicken sautéed with southern Indian spice mix, yogurt and curry leaves</i>	\$12.99
PANEER <i>Cheese</i>	\$6.99	BOMBAY CURRY COMBO PLATTER <i>Combination of sabzi platter, chicken pakora and meat samosa</i>	\$13.99
SAMOSA CHAAT <i>Vegetable samosa sliced and tossed with yogurt, onions, chick peas, tamarind sauce, mint sauce & chaat masala</i>	\$9.99	CHICKEN LOLLIPOP (6 pc) <i>Chicken wings marinated in zesty batter and fried</i>	\$11.99
DAHI PAPPRI <i>Chickpeas, crisps and cubed potatoes covered with yogurt</i>	\$8.99		

SOUPS AND SALADS

LENTIL SOUP V GF <i>Indian yellow lentil with garlic, lemon, black pepper, and mixed vegetables</i>	\$4.99	HOUSE SALAD GF <i>Lettuce, cucumber, tomatoes, carrots with feta cheese and kalamata olive</i>	\$5.99
TOMATO GARLIC SOUP GF <i>Soup with fresh tomatoes, garlic, black pepper and blended with heavy cream</i>	\$4.99	CHICKEN SOUP GF <i>Diced chicken breast simmered in broth</i>	\$5.99

NON-VEG ENTREES **GF**

served with side of royal basmati rice

TIKKA MASALA <i>Choice of marinated boneless meat cooked in creamy tomato, onion sauce with herbs and spices</i>		CURRY <i>Curry entrées are gently simmered in onion, garlic, ginger and tomato sauce and a blend of Indian spices</i>		KORMA N <i>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</i>	
CHICKEN TIKKA MASALA	\$17.99	CHICKEN CURRY	\$16.99	CHICKEN KORMA	\$16.99
LAMB TIKKA MASALA	\$18.99	LAMB CURRY	\$18.99	PISTACHIO CHICKEN KORMA	\$16.99
SHRIMP TIKKA MASALA	\$18.99	GOAT CURRY	\$18.99	GOAT KORMA	\$18.99
FISH TIKKA MASALA	\$18.99	FISH CURRY	\$18.99	LAMB KORMA	\$18.99
BUTTER CHICKEN (dark meat)	\$17.99	SHRIMP CURRY	\$18.99	FISH KORMA	\$18.99
				SHRIMP KORMA	\$18.99
CHILLI KARAHI <i>Karahi is cooked with fresh chopped onions, tomatoes, green chillies & spices</i>		MANGO JALFREZIE <i>Jalfrezie is a colorful combination of mixed vegetables sautéed with freshly ground spices, herbs and mango</i>		VINDALOO <i>A hot dish cooked with potatoes, tomatoes & sautéed with onions and a touch of vinegar. A specialty dish from Goa region of India</i>	
CHICKEN KARAHI	\$16.99	CHICKEN MANGO JALFREZIE	\$16.99	CHICKEN VINDALOO	\$16.99
LAMB KARAHI	\$18.99	LAMB MANGO JALFREZIE	\$18.99	LAMB VINDALOO	\$18.99
GOAT KARAHI	\$18.99	SHRIMP MANGO JALFREZIE	\$18.99	GOAT VINDALOO	\$18.99
SHRIMP KARAHI	\$18.99			SHRIMP VINDALOO	\$18.99
FISH KARAHI	\$18.99				
BALTI <i>Cooked with colorful combination of bell peppers, onions and cinnamon</i>		SAAG <i>Boneless tender meat pieces cooked with chopped onion, spinach, ginger, garlic and spices with a touch of cream</i>			
CHICKEN BALTI	\$16.99	CHICKEN SAAG	\$16.99		
GOAT BALTI	\$18.99	LAMB SAAG	\$18.99		
LAMB BALTI	\$18.99	SHRIMP SAAG	\$18.99		
SHRIMP BALTI	\$18.99				
FISH BALTI	\$18.99				

VEGETARIAN ENTREES

served with side of royal basmati rice

YELLOW DAL TADKA \$13.99

Yellow lentil sautéed with onions, tomatoes and Indian spices

DAL MAKHANI \$13.99

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

CHANA MASALA \$13.99

Chickpeas cooked with Indian herbs

NAVARATNA KORMA \$14.99

Mixed vegetables and paneer cheese cooked in rich creamy nuts, coconut and raisins

BAIGAN BHARTHA \$14.99

Roasted eggplant, mashed, and cooked with onion, ginger, garlic and spices

ALOO PALAK \$14.99

Potatoes cooked with chopped spinach with onions, fresh tomatoes and spices and touch of cream

MALAI KOFTA \$15.99

Fried balls of potatoes, paneer cheese and freshly minced mixed vegetables simmered in a light creamy sauce with cashews and nuts

SHAHI PANEER \$15.99

Chunks of cottage cheese sautéed with ginger, garlic and bell-peppers and cooked in a tomato based spiced up creamy sauce

PANEER TIKA MASALA \$15.99

Marinated paneer cubes cooked in a creamy masala sauce

PANEER KARAHI \$15.99

Cubes of cottage cheese cooked with green peppers, tomatoes and fresh ground spices

VEGETABLE VINDALOO \$14.99

Hot and spicy curry cooked with mixed vegetables, garlic, potatoes and touch of vinegar

ALOO GOBI \$14.99

Fresh cauliflower and potatoes cooked with tomato, herbs and spices

VEGETABLE CURRY \$14.99

Mixed vegetables, onionpepper tossed in cinnamon powder, herbs and spices

VEGETABLE KARAHI \$14.99

Mixed vegetables, Jalapenos, green peppers, tomatoes, ginger, garlic and herbs and spices

MUTTER PANEER \$15.99

Cottage cheese and peas cooked in mild savory creamy sauce

BHINDI MASALA \$14.99

Freshly cut okra sautéed and cooked with onions, ginger, tomatoes, herbs and spices

PALAK PANEER \$15.99

Cottage cheese cooked with spinach , onions, fresh tomato paste and touch of cream

CHANA SAAG \$15.99

Chopped spinach sautéed with chickpeas, onion, fresh tomato paste and touch of cream

BOMBAY CURRY SPECIAL

CHICKEN MADRAS \$16.99

Chicken cooked with coconut powder, coconut milk, mustard seeds, curry leaves, and spices

KASHMIRI LAMB ROGAN JOSH \$18.99

Tender lamb cubes cooked with fennel seeds, yogurt and spices

HOUSE SPECIAL BIRYANI \$18.99

Lamb, chicken, shrimp with basmati rice

CHICKEN SALAD \$11.99

Chicken tikka, lettuce, cucumber, tomatoes, carrots, kalamata olive, feta cheese served with dressing

TANDOORI LAMB CHOPS \$24.99

Juicy lamb ribs marinated with aromatic Indian spices, cooked to perfection in a tandoor

BIRYANI

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

VEGETABLE BIRYANI \$14.99

CHICKEN BIRYANI \$16.99

LAMB BIRYANI \$17.99

GOAT BIRYANI \$18.99

SHRIMP BIRYANI \$17.99

TANDOOR SIZZLING CORNER

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

CHICKEN TANDOORI (with bone) \$16.99

Chicken marinated in a yogurt, freshly ground spices and cooked in a tandoor

CHICKEN TIKKA (boneless) \$17.99

Tender pieces of chicken breast marinated in yogurt, seasoned in a spice mixture and cooked in a clay oven

SEEKH KABAB (ground lamb) \$17.99

Minced lamb mixed with house spices, skewered and cooked in a clay oven

LAMB KABAB \$18.99

Lamb chunks tossed with homemade spices and skewered in a clay oven

TANDOORI SALMON \$20.99

Salmon mixed with ginger, garlic, spices and skewered and cooked in a clay oven

TANDOORI SHRIMP \$18.99

Shrimp mixed with house spices and skewered and cooked in a clay oven

TANDOORI MIXED \$24.99

Assortment of chicken tandoori, chicken tikka, lamb kabab, seekh kabab and tandoori shrimp

PANEER TIKKA \$15.99

Cottage cheese marinated with homemade spices and cooked in a clay oven

BREADS

POORI (2PC) \$3.99

Deep fried puffy bread

ROTI \$3.99

Freshly baked whole wheat bread

PARATHA Whole wheat flatbreads with butter

PLAIN PARATHA \$3.99

ALOO PARARTHA \$4.99
(stuffed with potatoes and green peas)

CHEESE PARATHA \$5.99
(stuffed with paneer)

CHICKEN PARATHA \$5.99
(stuffed with chicken)

BREAD BASKET \$13.99
(Plain Naan, Aloo Naan, Garlic Naan, and Roti)

NAAN Traditional clay oven (tandoor) baked bread. It can be plain or stuffed as you like

PLAIN \$3.99

GARLIC NAAN \$4.99

ONION NAAN (with onion) \$3.99

ALOO NAAN \$4.99
(with peas and potatoes)

CHILLI NAAN \$3.99

CHEESE NAAN \$4.99

CHICKEN NAAN \$4.99
(with diced chicken)

PESHAWARI NAAN \$4.99
(with nuts)

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

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

BEVERAGES

SWEET UNSWEET ICED TEA	\$2.00
MANGO LASSI	\$3.50
SOFT DRINKS	\$2.00
ICED LEMONADE	\$2.00
MASALA TEA	\$2.50

BEER

BOTTLE BEER

TAJ MAHAL [Indian]	\$9.99
RUPEE [Indian]	\$7.00
NEPAL ICE	\$6.50
CORONA EXTRA	\$5.00
CORONA LIGHT	\$5.00
STELLA ARTOIS	\$5.00
HEINEKEN	\$5.00

WINE

RED	GLASS	BOTTLE
LINE 39 PINOT NOIR	\$8.00	\$30.00
PEIRANO RED BLEND	\$8.00	\$28.00
TWENTY ACRES CABERNET	\$8.00	\$28.00

WHITE	GLASS	BOTTLE
DONINI PINOT GRIGIO	\$8.00	\$28.00
SAND POINT SAUVIGNON BLANC	\$9.00	\$32.00
KIM CRAWFORD SAUVIGNON BLANC	\$9.00	\$32.00
HARKEN CHARDONNAY	\$9.00	\$30.00
ALLEGRO MOSCATO	\$7.00	\$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