

BREADS

ROTI-ROMALIT/ANDOORI	\$3.95	POORI	\$4.95
NAAN-BUTTER/GARLIC	\$3.95	PESHWARI NAAN	\$5.95
PARANTHA - LACHHA/JALEBU/ PUDINA/ALOO/GOBHI	\$4.95	BREAD BASKET Naan/Onion K/Parantha	\$10.95
KULCHA-ONION/PANEEER	\$5.95	KHEEMA NAAN	\$5.95

INDIAN CHINESE

VEGETABLE FRIED RICE	\$9.95	CHILI PANEER	\$12.95
VEGETABLE NOODLES	\$9.95	VEGETABLE MANCHURIAN	\$11.95
CHICKEN/EGG NOODLES	\$10.95	CAULIFLOUR MANCHURIAN	\$11.95
CHICKEN/EGG FRIED RICE	\$10.95	CHILI CHICKEN	\$15.95

SOUTH INDIAN

IDDLY	\$6.95	MASALA DOSA	\$10.95
MEDU VADA	\$6.95	MASALA UTTHAPPAM	\$10.95
PLAINDOSA	\$8.95		

KIDS' CORNER

BABYPIZZA	\$6.95	CHICKEN MAKHANIWTH RICE	\$6.95
MOZZARELLA STICKSWTH FRIES	\$5.95	MALAI KEBABWTHH BABY NAAN	\$6.95
CHICKEN NUGGETSWTH FRIES	\$6.95		

DESSERT

MALAI KULFI	\$5.95	BADAMI KHEER	\$5.95
JAMUN-E-GUL	\$5.95	GAJJAR KA HALWA	\$5.95
RASMALAI	\$6.95	ICE CREAM Vanilla, Chocolate, Mango, Green Tea Ice Cream	\$5.95

BUFFET LUNCH & WEEKEND BRUNCH

Join us daily for the finest array of Indian cuisine in the area. Ever changing appetizers, entrees, soup, salad and dessert served with fresh baked naan and homemade chutnies and dressing.

It's all you can eat for a very reasonable price.



LUNCH BUFFET

Mon-Fri: 11:30-3:00pm

Sat. & Sun: - Special Brunch Buffet: Noon-4:00pm

DINNER

Mon- Thur: 5:00-10:00pm, Fri-Sat: 5:00-11:00pm

Sunday: 4:00-10:00pm

SOUPS AND APPETIZERS

MULLUGTAWNY SOUP Traditional Lentil Soup	\$4.95
CREAM OF TOMATO Lightly Spiced Tomato Soup Finished with Cream	\$4.95
MAKAI SHORBA Chicken Corn and Chopped Vegetables Soup	\$5.95
BHEL PURI Rice Flakes, Onions, Tomatoes and Chutneys	\$6.95
TIKKI/PAPRI/PANI PURI Potato Patties and Chickpeas/Wheat Crisps Yogurt, Mint and Tamarind Sauce	\$6.95
SAMOSAS Potatoes and Peas stuffed in Indian Pastry	\$5.95
VEGETABLE BHAJIA Vegetable Fritters — Spinach, Peppers and Potatoes	\$6.95
PANEER CHUTNEY STUFFED PAKORAS Cottage Cheese filled with Mint Sauce Flour Battered and Deep-Fried	\$7.95
ALOO BHARVAN Potatoes with a stuffing of raisins and cashews	\$6.95
SUBZ SEEKH KEBAB Skewered Rolls of Mixed Vegetables	\$8.95
PICKLED MUSHROOMS Jumbo Mushrooms Marinated in Pickled Seasoning	\$6.95



TANDOORI



Tandoori Specials

What is Tandoor? Tandoor is a traditional, pitcher shaped oven made of Indian clay which burns with charcoal fire. It's slow and steady heat does not leave the meat completely dry, rather it helps in retaining the juices and flavors of meats and bakes them to perfection. Some Indian breads like Nan, Kulcha, Tandoori Roti are also baked in a Tandoori giving them distinctive taste and flavor.

TANDOORI VEGETABLE PLATTER Marinated and grilled vegetables	\$12.95
PUDINA PANEER TIKKA Mint flavored homemade cottage cheese	\$13.95
TANDOORI PRAWNS Marinated grilled prawns	\$21.95
TANDOORI FISH TIKKA Marinated grilled salmon	\$20.95
TANDOORI CHICKEN Marinated grilled chicken	\$13.95

PEAS PULLAO Basmati rice with saffron and peas	\$5.95
LEMON RICE	\$6.95
VEGETABLE BIRYANI	\$13.95
CHICKEN BIRYANI	\$15.95

RICE AND DUM BIRYANIS (Long grain basmati rice)

TAWA CRAB Crab cooked with onions, tomatoes, mustard seeds Skewered rolls of minced lamb and curry leaves	\$10.95
FISH TIKKA Cubes of fish marinated and barbequed	\$11.95
TANDOORI SHRIMPS Marinated and grilled prawns	\$11.95
LAMB SEEKH KEBAB Skewered Rolls of ground Lamb	\$10.95
CHICHEN MALAI KEBAB Boneless Chicken Breast Seasoned with Herbs, Spices, Long grain basmati rice, Ginger Garlic and a touch of mace	\$9.95
CHICKEN HARYALI KEBAB Boneless chink of chicken mint-flavored	\$9.95
CHICKEN TIKKA Boneless chunk of chicken marinated and Barbequed	\$9.95
CHICKEN SEEKH KEBAB Seasoned ground chicken rolls skewered on charcoal fire	\$9.95
CHICKEN ACHAARI KEBAB Boneless chunk of chickens marinated with pickles and barbequed	\$9.95
MANGO SHRIMP Shrimps with mango chunks and red chili flakes	\$10.95

CHICKEN TIKKA Boneless chunk of chicken marinated in yogurt and spices	\$16.95
CHICKEN SEEKH KEBAB Skewered rolls of minced chicken	\$16.95
HARYALI/MALAI KEBAB Boneless chunk of chicken marinated in mint/white Meat chunks marinated in yogurt and spices	\$16.95
LAMB SEEKH KEBAB Skewered rolls of minced lamb	\$17.95
BARRAH KEBAB Boneless chunk of lamb marinated and barbequed	\$17.95
NEHA'S SPECIAL MIX GRILL Marinated Shrimp, Chicken and Lamb cooked in tandoor	\$20.95
LAMB CHOPS Marinated grilled lamb chops	\$25.95

LAMB BIRYANI	\$16.95
GOAT BIRYANI	\$16.95
SHRIMP BIRYANI	\$17.95
RAITA CUCUMBER	\$5.95

CHICKEN

CHICKEN KARAHI Prepared as stir-fry with Bell Peppers, Onions and Tomatoes	\$15.95	CHICKEN CURRY With Whole Garam Masala, Yogurt and Fresh Tomatoes	\$14.95
CHICKEN AACHARI Mango pickle flavored chicken cubes	\$15.95	CHICKEN KORMA Chicken Cooked in a Creamy Sauce with Cardamom	\$15.95
CHICKEN MAKHANI Classic velvety Tomato Sauce	\$15.95	CHICKEN METHI Chicken Cooked with Fenugreek	\$15.95
CHICKEN TIKKA MASALA Tomato, Onions, Bell Peppers and Tomato Sauce	\$15.95	CHICKEN KALI MIRCH Chicken Cooked with Whole Black Pepper Corns	\$15.95
CHICKEN MANGO Sweet and Sour in mango yellow sauce	\$15.95	CHICKEN ZAFRANI Chicken Breast with Saffron Sauce	\$17.95
CHICKEN SAGWALA Chicken with Spinach	\$15.95	CHICKEN CHETTINAD Ever Classical Chicken Dish from South	\$16.95
CHICKEN VINDALOO Chicken with Hot Goan Sauce	\$15.95	EGG CURRY Boiled Egg's cooked in chef's special curry sauce	\$12.95

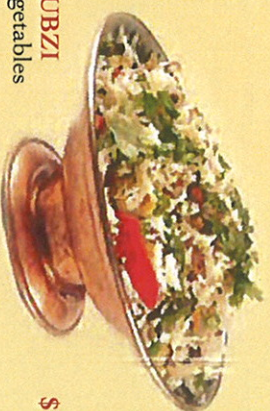
MEAT & SEAFOOD

GOAN FISH CURRY Boneless Chunks of Fish in a Chef's Special Sauce	\$18.95	METHI MACHLI Boneless Chunks of Fish in Fenugreek Sauce	\$18.95
MALABAR FISH CURRY Fish marinated in red chili paste, turmeric and lemon juice and pan fried	\$18.95	SHRIMP KARAHI Prepared as Stir-fry with bell peppers, onions and tomatoes	\$19.95
NEHA SPECIAL MIX SEAFOOD MALAI Cooked in white creamy gravy	\$20.95	SHRIMP BHUNA Shrimp Cooked in a Wok with Freshly Ground Spices and Herbs	\$19.95

LAMB

LAMB/ROGAN JOSH Cooked in a Curry Sauce with Fennels	\$16.95	LAMB/GOAT KARAHI Cooked with Onions, Tomatoes and Bell Peppers	\$16.95
LAMB/GOAT KORMA Cooked in a Creamy sauce with Cardamom	\$16.95	LAMB/GOATMETHI Cooked with Fenugreek	\$16.95
LAMB/GOAT VINDALOO Cooked in a Spicy Goan Sauce	\$16.95	LAMB HANDI Mixed vegetable and lamb cooked in yellow sauce	\$16.95
LAMB/GOAT SAAG Cooked with Spinach	\$16.95		

VEGETARIAN



PALAK/MALAI KOFTA Spinach/Cottage Cheese Dumplings Cooked in a Savory sauce	\$12.95	LAGEE LIPTEE SUBZI Mélange of Fresh Vegetables	\$12.95
ALOO/SAAG PANEER Spinach — Paneer or Potatoes	\$13.95	DUM ALOO KASHMIRI Scooped out Potatoes Stuffed with Raisins and Nuts in Chef's Special Sauce	\$12.95
PANEER MAKHANWALA Mildly Spiced Cottage Cheese with Velvety Tomato Sauce	\$13.95	SARSON KA SAAG Mustard Greens Cooked in Punjabi Style	\$12.95
KARAHI PANEER Paneer Cooked with Onions, Tomatoes and Bell Peppers	\$13.95	KURKURI/MASALA BHINDI Okra Cooked in Two Different Styles	\$12.95
PANEER BHURJI Cottage Cheese with Tomatoes and Onions, Herbs and Spices	\$15.95	PINDI/ALOO CHOLE Chickpeas Cooked in Exotic Style	\$11.95
LYCHEE PANEER Classical Cottage Cheese Dish with Lychees	\$12.95	SHAHI ALOO GOBHI Cauliflower and potatoes cooked with tomato, onion, herbs and spices	\$12.95
GOBHI TAKATTIN Cauliflower Cooked with Bell Peppers, Tomatoes & Freshly Ground Spices	\$11.95	DAAL MAKHANI/DAAL MASALA Creamy Black Beans or Spicy Yellow Lentils	\$11.95
BHARTIA/DHAI BAINGAN Two Classical Eggplant Dishes	\$12.95	DAL PANCHARANGA Chef's special mixed dal	\$11.95
		RAJMAH MASALA Red kidney beans cooked on a low flame.	\$11.95