

# **All dishes are made to your desired spice level**

*MILD, MEDIUM, SPICY, INDIAN SPICY AND INDIAN HOT  
(ALL CURRIES INCLUDE ONE RICE)*

## **Daily LUNCH BUFFET**

**Open 7 days a week \$9.95**

### **APPETIZERS**

#### **VEGETABLE SAMOSA \$2.99 (2 pc) (V)**

Deep fried crisp pastry stuffed with potatoes, peas, and Indian spices.

#### **ONION BHAJIS \$4.99 (6 pc) (GF) (V)**

Mildly spiced onions battered in gram flour and cooked to perfection.

#### **VEGETABLE PAKORA \$4.99 (6 pc) (GF) (V)**

Mixed Vegetables battered in gram flour, herbs and mildly spiced

#### **PANEER PAKORA \$5.99 (6 pc) (GF)**

Mildly Spicy Indian Style Homemade Cheese Fritters cooked in gram flour

#### **PANEER WRAP 2PC \$5.99**

Indian cheese, onion and bell papers wrapped in a tandoori bread

#### **VEGETABLE ASSORTED SNACKS \$6.99**

One vegetable samosa, two mixed pakoras, two onion bhajis and two paneer pakoras

#### **MEAT SAMOSA \$4.99 (2 pc)**

Deep fried crisp pastry stuffed with meat (Chicken or Ground beef), peas, and spices.

#### **CHICKEN PAKORA \$5.99 (6 pc) (GF)**

Boneless chicken pieces marinated in gram flour and fried to perfection.

#### **FISH PAKORA \$6.99 (6 pc) (GF)**

Mildly spiced batter fried boneless fish.

#### **WINGS TANDOORI 6pc \$7.99 (GF)**

Chicken wings marinated in Spices & herbs grilled in the tandoori oven.

#### **GARLIC SHRIMP \$8.99 (GF)**

Shrimp sautéed in fresh garlic and onions.

#### **NON-VEGETARIAN PLATTER \$7.99**

Two tandoori wings, one meat samosa (Chicken or Beef) and two chicken pakoras

### **SOUPS & SALAD**

#### **MUGHLAI CHICKEN SOUP \$4.99**

Lentil Soup with Chicken, Herbs and Mild Spices.

#### **VEGETABLE SOUP \$3.99**

Lentil Soup with garden vegetables, seasoned with herbs

#### **TOMATO SOUP \$3.99**

Fresh tomato soup, simmered in herbs, mushroom and onion.

#### **Garden salad \$3.99**

**Fresh lettuce, red onions, cucumber, and lemon**

#### **Kachumber Salad \$3.99**

chopped salad with chopped onions, tomatoes, cucumbers and a salt, pepper/cayenne, lemon dressing

## **Vegetarian / Vegan Entrees**

*(ALL CURRIES INCLUDE ONE RICE)*

*(V- Vegan) (GF – Gluten free)*

### **SAAG PANEER \$11.99**

Spinach cooked with Indian style cheese and mildly spiced gravy.

### **PANEER TIKKA MASALA \$11.99**

Homemade cheese pieces cooked with onions and bell peppers in a gravy.

### **MADRAS VEGETABLES (V) \$10.99**

Vegetables cooked in onion, tomato, fresh coconut and Spices.

### **VEGETABLE KORMA \$11.99**

Mixed vegetables & cashews cooked in a creamy gravy.

### **MATAR PANEER \$11.99**

Fresh green peas and homemade cheese cooked with spices.

### **KARAHI PANEER \$11.99**

Indian Style homemade cheese made with Onions, tomatoes and spices.

### **MUSHROOM BHAJI (V) \$11.99**

Chopped mushrooms, onions, Indian herbs and ginger cooked in a pan to perfection

### **ALOO MATAR (V) \$10.99**

Potatoes cooked with green peas and spices.

### **ALOO GOBHI (V) \$11.99**

Cauliflower cooked with potatoes and Indian spices.

### **MUSHROOM MATAR (V) \$10.99**

Mushrooms cooked with onions, tomatoes, green peas and spices.

### **BENGAN BHARTA (V) \$10.99**

Roasted eggplant cooked to deliciousness pulp, seasoned with herbs and spices.

### **CHANA MASALA (V) \$10.99**

Garbanzo beans cooked with specially spiced masalas gravy.

### **MALAI KOFTA \$11.99**

Vegetable and cheese dumplings cooked in a delightful creamy gravy.

### **BHINDI MASALA (V) \$11.99**

Okra cooked with onions, tomatoes and spices.

### **DAAL MAHARANI (V) \$10.99**

Lentils cooked with garlic, ginger, tomatoes and spices.



**CHICKEN**

**CHICKEN CURRY \$11.99**

Traditional chicken curry prepared with Indian spices.

**CHICKEN MAKHNI \$12.99**

Tandoori chicken cooked in butter, garlic, and fresh herbs.

**CHICKEN TIKKA MASALA \$12.99**

Chicken breast pieces cooked with Indian style butter gravy.

**CHICKEN KORMA \$12.99**

Chicken pieces cooked with cashew in a rich creamy sauce.

**CHICKEN VINDALOO \$11.99**

Pieces of chicken cooked in garlic, vinegar, jaggery, lemon and Kashmiri chili seasoned gravy, with Potatoes,

**CHICKEN SAAG \$11.99**

Chicken cooked with freshly chopped spinach in spiced gravy.

**KARAHI CHICKEN \$11.99**

Chicken cooked in fresh grounded Indian spices with Onions and bell peppers tossed in an Indian pan.

**KARAHI TANDOORI CHICKEN SAAG \$12.99**

Boneless tandoori chicken cooked with fresh Spinach curry style, tossed in an Indian pan.

**CHICKEN JALFRAZY \$11.99**

Chicken cooked with mixed vegetables & spices.

**CHICKEN MADRAS \$11.99**

Chicken pieces cooked in onion, tomato, coconut and spices.

**CHICKEN MUGHLAI \$11.99**

Chicken pieces cooked in Creamy Sauce with eggs and spices.

**CHICKEN ACHARI \$11.99**

Chicken cooked in exotic Indian pickle masala.



**LAMB**

**LAMB CURRY \$13.99**

Lamb meat marinated and cooked with herbs and Spices.

**LAMB KORMA \$14.99**

Lamb pieces marinated and cooked with yogurt, cashew, herbs and spices.

**LAMB VINDALOO \$13.99**

Pieces of lamb cooked in garlic, vinegar, jaggery, lemon and Kashmiri chili seasoned gravy, with Potatoes,

**SAAG LAMB \$13.99**

Lamb cooked with fresh spinach and mildly spiced gravy.

**KARAHI LAMB \$13.99**

Boneless lamb cooked with onions, tomatoes, Indian spices and tossed in an Indian pan.

**LAMB BHUNA \$13.99**

Tender lamb cooked with chopped onions, bell peppers, tomatoes and spices.

**LAMB MADRAS \$13.99**

Lamb cooked in onion sauce and spices.

**LAMB ACHARI \$13.99**

Lamb cooked in an exotic Indian pickle and spices.

**LAMB FRAIZEE \$13.99**

Lamb cooked in special gravy with onion, tomatoes, bell peppers, tossed in an Indian iron pan.

**LAMB BOTI MASALA \$14.99**

Lamb cooked with onions, bell peppers and butter sauce

**GOAT**

**GOAT CURRY \$13.99**

Goat meat marinated and cooked with herbs and spices.

**GOAT ACHARI \$13.99**

Goat cooked in exotic Indian pickle masala.



**SEAFOOD**

**SHRIMP CURRY \$13.99**

Finest jumbo shrimp cooked in curry sauce.

**FISH CURRY \$13.99**

Fish cooked in curry sauce.

**TANDOORI FISH MASALA \$13.99**

Spiced and herbed fish cooked with a butter sauce.

**SHRIMP KORMA \$13.99**

Shrimp pieces marinated and cooked with yogurt, cashew, herbs and spices.

**FISH VINDALOO \$13.99**

Pieces of fish cooked in garlic, vinegar, jaggery, lemon and Kashmiri chili seasoned gravy, with Potatoes

**SHRIMP VINDALOO \$13.99**

Pieces of shrimp cooked in garlic, vinegar, jaggery, lemon and Kashmiri chili seasoned gravy, with Potatoes

**SAAG SHRIMP \$13.99**

Jumbo shrimp cooked with freshly chopped spinach and gravy.

**KARAHI SHRIMP \$13.99**

Jumbo shrimp marinated with Indian spices, cooked with ginger, tomatoes, onions and bell pepper served in an Indian pan.

**SHRIMP MADRAS \$13.99**

Jumbo shrimp cooked in onion sauce and spices.

**BEEF**

**BEEF CURRY \$12.99**

Traditional beef curry prepared with special spices.

**BEEF KORMA \$13.99**

Beef marinated and cooked with yogurt, nuts, seasoned with delicate herbs & spices.

**BEEF VINDALOO \$12.99**

Beef cooked in a highly seasoned gravy with potatoes.

**BEEF MADRAS \$12.99**

Beef cooked in onion sauce and spices.

**KARAHI BEEF PALAK \$12.99**

Fresh chopped spinach cooked with beef, onions, and tomatoes in an Indian pan.

**KEEMA MATAR \$12.99**

Ground beef cooked with green peas and spices.

**TANDOORIS**

(All Items grilled in Clay Oven NO RICE is included)

**PANEER TIKKA \$10.99**

Indian style cheese marinated with Indian masala, cooked in tandoor and served with onions, and Bell Peppers.

**RESHMI SHAMI KABOB \$12.99**

Chicken keema marinated in spices and cooked in tandoor.

**TANDOORI CHICKEN \$11.99**

Chicken marinated in yogurt, garlic, ginger and mild Spices, Cooked over hot charcoal and roasted in Tandoor.

**CHICKEN TIKKA \$12.99**

Roasted boneless chicken breast pieces marinated with yogurt, ginger, garlic, and Indian spices served on an onion and bell pepper bed.

**CHICKEN GINGER KABAB \$12.99**

Chicken breast marinated with ginger and yogurt served on an onion bed.

**SEEKH KABOB \$12.99**

Minced beef blended with Onion, Herbs and Spices Cooked in Tandoori Oven.

**TANDOORI MIXED GRILL \$14.99**

Assorted kabobs of chicken, shrimp on an onion bed.

**SHRIMP TANDOORI \$13.99**

Jumbo shrimp marinated in mild spices served on an onion bed.

**FISH TANDOORI \$13.99**

Large pieces of fish prepared with Indian spices.

**BREAD**

**NAAN \$2.50**

Leavened Bread Baked in Clay Oven.

**GARLIC NAAN \$2.99**

Leavened Bread with a Subtle Touch of Garlic.

**ROTI \$2.50**

Traditional Indian Style Wheat Bread.

**PARATHA \$2.50**

Whole Wheat Bread with a Little Touch of Butter.

**ALOO PARATHA \$3.50**

Whole Wheat Bread Stuffed with Potatoes and Green Peas.

**GOBHI PARATHA \$3.50**

Whole Wheat Bread Stuffed with Cauliflower.

**CHICKEN NAAN \$4.50**

Leavened Bread Stuffed with Chicken and Mild or Hot Spices.

**KEEMA NAAN \$4.99**

Leavened Bread Stuffed with Ground Beef.

**ONION KULCHA \$3.99**

Naan Bread Stuffed with Onions and Spices.

**BHATURA \$2.99**

Leavened Bread Deep Fried.

**PURI \$2.99**

Whole Wheat Bread Deep Fried.

**CHEESE NAAN \$3.50**

Special Bread with Cheese.

**KABLI NAAN \$3.50**

Special Bread with Nuts and Raisins.



## **BIRYANI and RICE**

**BASMATI RICE \$2.99**

**PEAS PULAO RICE \$4.99**

Rice Cooked with Peas and Onions.

**VEGETABLE BIRYANI \$11.99**

Garden Fresh Vegetables Cooked with Herbs, Spices and Rice.

**CHICKEN BIRYANI \$11.99**

Tender Pieces of Chicken Cooked with Rice.

**NEW INDIA GATE BIRYANI \$13.99**

Lamb and Chicken Cooked with Rice.

**LAMB BIRYANI \$13.99**

Tender Pieces of Lamb Cooked with Rice.

**BEEF BIRYANI \$12.99**

Beef Cooked in Mild Spiced Sauce with Rice.

**SHRIMP BIRYANI \$13.99**

Jumbo Shrimp Cooked with Rice.

**GOAT BIRYANI \$13.99**

Goat Cooked with Rice.

## **SIDE DISHES**

**ACHAR \$1.99**

Homemade lemon and chili pickle

**MANGO CHUTNEY \$1.99**

Pieces of mango in a sweet, tangy, spice sauce

**Poppadum \$1.99**

Crispy lentil chips

**PLAIN YOGURT \$2.99**

**Raita \$2.99**

Homemade yogurt with finely chopped cucumber, carrots and spices

**DESSERTS**

**GOLAB JAMAN (2 Piece) \$3.99**

Small dumpling made of milk, with a touch of saffron and many more ingredients, dipped in cardamom and saffron based sugar syrup.

**MANGO KULFI \$4.99**

Indian style mango ice cream

**PISTACHIO KULFI \$4.99**

Indian Style pistachio Ice Cream.

**KHEER \$3.99**

Rice Pudding.

**GAJAR HALWA \$4.99**

Carrot pudding

**NON-ALCOHOLIC BEVERAGES**

**SODA \$2.49**

Coke, Coke Zero, Diet Coke, Sprite, Ice Tea, Lemonade, Dr. Pepper

**LASSI \$2.99**

Mango Lassi, Sweet Lassi and Salt Lassi

**MANGO SHAKE \$2.99**

Fresh mangoes with milk

**ROSE SHERBET \$1.99**

Rose flavored drink

**INDIAN COFFEE \$2.50**

**INDIAN TEA \$2.50**