

Appetizers

PAPADUMS (Baked or fried light lentil flour)	\$2.95
SAMOSAS (2 pcs - crisp and spicy flour turnovers stuffed with potatoes and peas)	\$3.95
MEAT SAMOSA (2 pcs crisp and spicy flour turnovers stuffed with minced lamb)	\$5.95
ONION BHAJI (Onion Fritters)	\$3.95
VEGETABLE PAKORA (Assorted mixed vegetables fried with butter)	\$6.95
CHICKEN PAKORA (Chicken strips fried with butter)	\$7.95
SHRIMP PAKORA (Shrimps fried with butter)	\$9.95
SPICY CHICKEN WINGS (Spicy red hot marinated chicken wings)	\$6.95
"THE CLAY OVEN DEUGHT" TANDOORI VEGETABLES (an assortment of vegetables)	\$9.95
FISH PAKORA (6 pcs of Mahi Mahi fish fried with batter; served on bed of lettuce)	\$9.95
ASSORTED APPETIZERS PLATE (2 Samosas, 2 Veg Pakora, 2 Chicken Tikka, 2 Shrimp Pakora, 2 Paneer Pakora, 2 pcs Sheesh Kabab)	\$12.95
PANEER PAKORA (6 pcs Indian cheese fried with chick peas flour and mild touch of herbs & spices; served on a bed of lettuce)	\$9.95

Soups & Salads

CREAM OF TOMATO	\$3.95
MULLIGATAWNEY SOUP (Chicken, peas and rice Simmered in appetizing chicken broth)	\$4.95
MIX VEGETABLE SOUP	\$3.95
CREAM OF CHICKEN	\$3.95
RAITA (Yogurt with diced cucumber and tomatoes)	\$4.95
BUDHA SALAD (Mixed greens with cucumbers, tomatoes, carrots and onions served on a bed of lettuce with lemon dressing & yogurt dressing)	\$6.95
ORIGINAL CHICKEN TIKKA SALAD (House special)	\$7.95
MANGO CHUTNEY	\$2.00
MIXED PICKLES	\$2.00

Buffet

ALL YOU CAN EAT LUNCH BUFFET 7 DAYS A WEEK
Monday through Friday Lunch Buffet
\$7.49
11:00 a.m. - 3:00 p.m.
Saturday and Sunday Champagne Brunch
\$10.95
11:00 a.m. - 3:00 p.m.

For Two Persons

For each additional guest \$18.00 extra for non vegetarian, \$16.00 for vegetarian

VEGETARIAN A LA CARTE: Papadums, two samosas, raita, choice of any two vegetable from menu, plain naan, vegetable rice, dessert, coffee or tea	\$32.95
NON VEGETARIAN A LA CARTE: Papadums, two samosas, raita, half tandoori chicken or Chicken Tikka or Sheesh Kabab choice of anyone chicken or lamb dish, one vegetable, plain naan, vegetable rice, dessert, coffee or tea	\$39.95

Combination Plate

VEGETARIAN THALI (Papadum, Choice of two vegetables, plain naan, vegetable rice, raita and salad)	\$13.95
NON VEGETARIAN THALI (Papadum, Tandoori Chicken (one piece) or Chicken Tikka (2 pieces), or Sheesh Kabab (2 pieces), choice of one chicken curry, choice of one vegetable, plain naan, vegetable rice and raita)	\$15.95
* Shrimp, fish or lamb add \$2.00 extra	

Signature Dishes

LAMB PLATTER (2pcs Boti Kabab/2pcs Lamb Chops/2pcs Sheesh Kabab)	\$19.95
RESHAMI KABAB (Boneless white meat chicken marinated in cream, garlic and ginger served on a bed of onion on a sizzling platter)	\$15.95
CHICKEN MUSHROOM CURRY (Boneless chicken sautéed with mushroom in curry sauce)	\$14.95
SHRIMP COCONUT CURRY (Shrimp prepared in special curry and coconut milk in East Indian Style)	\$16.95
GARLIC CHICKEN (Boneless chicken sautéed in garlic & herbs)	\$15.95
GOAT CURRY (Mutton)	\$15.95
SHRIMP KORMA (Shrimp Battered with corn flour & eggs deep fried and sautéed with onion & bell peppers)	\$16.95
CHILLI CHICKEN (Boneless chicken cooked with garlic, tomato, onion and Indian herbs battered with corn flour & eggs)	\$16.95

Entrees

From Our Clay Oven Tandoor Nawace

TANDOORI CHICKEN (Marinated chicken cooked in clay oven)	Half-\$11.95 Full-\$18.95
SHEESH KABAB (Minced lamb meat mixed with spices cooked on skewer in clay oven)	14.95
BOTI KABAB (Chunks of lamb meat marinated in herbs cooked on charcoal)	\$12.95
CHICKEN TIKKA (Boneless white meat chicken marinated in yogurt overnight cooked in clay oven)	\$13.95
CHICKEN LASOONI (White meat chicken marinated with herbs and garlic served on a bed of onion on a sizzling plate)	\$13.95
TANDOORI FISH TIKKA (Boneless pieces of fish cooked in clay oven)	\$14.95
SHRIMP TANDOORI (jumbo shrimps cooked on skewer in clay oven)	\$15.95
MIXED GRILL (1 piece Boti Kabab, 1 piece Tandoori chicken, 1 piece of chicken Tikka, 1 piece of Sheesh Kabab and 2 pieces of Tandoori Shrimp served on a bed of onions on the sizzling platter)	\$16.95

LAMB CHOPS KANDHAHARI (Marinated in yogurt with
herbs & spices cooked in clay oven to perfection) ~~\$22.95~~

Poultry

Bahar & Murg

CHICKEN CURRY (Boneless chicken in light brown curry sauce)	\$11.95
CHICKEN VINDALOO (Chicken cooked in thick curry sauce with potatoes, tomatoes, ginger and vinegar) (spicy)	\$12.95
MANGO CHICKEN MASALA (Boneless chicken cooked in mango & tomato base sauce with array of spices & herbs)	\$13.95
CHICKEN TIKKA MASALA (White meat cooked in tomato base sauce with an array of spices & herbs)	\$13.95
CHICKEN COCONUT CURRY (Chicken cooked in coconut milk blended with herbs & spices)	\$12.95
CHICKEN KORMA (Chicken cooked in creamy curry blended with a variety of herbs & spices)	\$12.95
CHICKEN SAAG (A delicious boneless chicken sautéed in fresh spinach)	\$12.95
CHICKEN MAKHNI (Boneless pieces of chicken in a special sauce with fresh cream and fresh tomatoes)	\$12.95
CHICKEN KARAHAI (Boneless pieces of chicken cooked with bell pepper and onions in a special Indian wok)	\$12.95

Lamb

Ruf & Gosht

LAMB CURRY (Boneless lamb in light brown curry sauce)	\$13.95
LAMB VINDALOO (Thick lamb curry sauce cooked with potatoes, tomatoes, ginger and vinegar) (spicy)	\$14.95
LAMB KORMA (Lamb cooked in creamy curry blended with a variety of herbs & spices)	\$14.95
LAMB SAAGWALA (Delicious pieces of lamb sautéed in fresh spinach)	\$14.95
LAMB BHUNA (Lamb cooked with tomatoes, garlic and ginger in curry sauce)	\$14.95
LAMB TIKKA MASALA (Lamb pieces cooked in tomato base sauce with an array of spices & herbs)	\$14.95
ROGAN JOSH (Boneless pieces of lamb cooked within a special Indian sauce)	\$14.95
LAMB COCONUT CURRY (Lamb prepared in special curry and coconut milk in East Indian Style)	\$14.95
KARAHAI LAMB (Boneless pieces of lamb cooked with bell pepper and onions in a special Indian wok)	\$14.95