

Appetizers

Vegetable samosa \$ 3.95

*Crispy turn over stuffed with potatoes, peas
Golden raisin and spices.*

Vegetable pakora \$ 3.95

Mix vegetable fritters dipped in spiced batter.

Assorted snack's \$7.95

Veg samosa, mix veg fritters & chicken nuggets.

Mirchi Pakora \$5.95

Hot Indian peppers stuffed and dipped in flavorful batter.

Papdi Chaat \$5.95

*Wheat crisp, diced potatoes, chopped onions,
Yogurt, tamarind chutney and spices.*

Aaloo Tikki \$ 5.95

*Grilled potato patties flavored with spices
Served with chick peas and yogurt sauce.*

Paneer Pakora \$5.95

Homemade cheese fritters dipped in mild spiced batter.

Bhel Poori \$5.95

*Mixture of puffed rice, thin noodles, wheat crisp,
Diced tomato, potatoes, onions and chutneys.*

Onion Bhajia \$4.95

*Thin sliced onions, dipped in spiced batter
Pan fried.*

Palak Pakora \$ 4.95

*Fresh spinach dipped in spiced batter lightly fried
Served with chutneys.*

Paneer Samosa \$ 8.95

*Crispy turn over stuffed with homemade cheese and
Spices.*

Crab samosa \$ 8.95

Crispy turn over stuffed with spiced lump crab meat.

Chicken Pakora \$ 5.95

*Tender chicken fritters dipped in chick pea batter
Golden fried.*

Meat Samosa \$ 6.95

crisp cone shaped turnovers stuffed with minced spiced lamb meat .

Lamb Sticks \$8.95

*Delicious seasoned ground lamb cooked on skewers
In clay oven.*

Tandoori mix appetizer \$10.95

Charbroiled assortments of chicken and lamb kabab's.

Accompaniments

Papadam \$ 1.95

Crispy lentil bread.

Achar \$ 1.95

Mix veg pickles Indian style hot n spicy.

Mango chutney \$2.95

Sweet and spicy mango relish.

Raita \$ 2.95

*Healthy side dish fresh cucumbers homemade
Yogurt and spices.*

Kachumber salad \$ 3.95

*Fresh vegetables, hint of spices lemon & vinegar
Dressing.*

Fresh green salad \$ 3.95

Mix greens, tomatoes, onions & cucumbers.

Shorbe (soup)

Tomato soup \$3.95

Light soup made from fresh tomatoes and spices.

Mulligatawny soup \$ 3.95

*Lentils, tomatoes and spices a southern Indian
Creation.*

Chicken soup \$ 4.95

*Traditional chicken soup Indian style, flavored
With lemon.*

Spinach soup (veg or non-veg) \$ 4.95

Fresh spinach, cardamom, cloves and peppercorn.

Roti (Bread)

Naan \$ 2.95

Tear drop shaped bread baked in clay oven.

Lahsooni naan (Garlic) \$ 3.95

Diced fresh garlic, cilantro garnish.

Keema naan \$ 4.95

Delicately spiced ground lamb meat.

Peshwari naan \$ 4.95

*Sweet delight stuffed with nuts, raisins and
Coconut crumbs.*

Breads

Mint-truffle or basil or rosemary Naan \$ 4.95

An aromatic touch to our traditional bread's.

Paneer kulcha \$ 4.95

Homemade cheese, spices and cilantro garnish.

Onion kulcha \$ 3.95

Stuffed with chopped onions, spices and cilantro.

Roti or parantha \$ 2.95

Traditional wheat bread baked in clay oven.

Vegetarian paratha \$ 3.95

*Unleavened wheat bread stuffed with hearty
Vegetables baked in clay oven.*

Lajawaab parantha \$ 4.95

Shredded chicken, spices and fresh cilantro.

Tandoori (clay oven) Specials

Tandoori chicken \$13.95

*Spring chicken marinated in yogurt, select spices and
Lemon juice baked in clay oven.*

Paneer or Chicken tikka \$13.95 /14.95

*Northern Indian specialty. your choice of home made cheese or Boneless chicken breast subtly
Marinated and flavored with spices.*

Chicken Begum special \$ 16.95

*Chef's select preparation. Boneless chicken breast
Marinated in yogurt, garlic and authentic spices.*

Boti kabab \$ 17.95

*Tender morsels of lamb seasoned and marinated
Overnight baked in clay oven.*

Seekh kabab \$ 15.95

*Ground Lamb meat mixed with an array of spices
Baked in clay oven on skewers.*

Tandoori shrimp \$ 19.95

*Tender shrimp carefully marinated with select spices and
Yogurt baked over charcoal fired clay oven.*

Tandoori mix grill \$ 19.95

Assorted broiled delicacies from clay oven.

Tandoori Machli (Fish) \$ 19.95

*Best quality salmon fillet marinated in herbs and spices
Slowly baked in clay oven.*

Tandoori whole fish \$ 23.95

*Chef's special creation red snapper marinated in select
Spices and herbs slow baked served with rice & sautéed vegetables.*

Chicken & Lamb Specials

Chicken or lamb tikka masala \$ 15.95/\$16.95

A popular northern Indian dish. Tender pieces of meat Marinated and baked in clay oven cooked in thick, rich Tomato, onions and green pepper sauce.

Chicken or lamb korma \$ 15.95/\$ 16.95

A Mughlai delicacy. Succulent pieces of meat delicately Flavored with coconut, simmered in yogurt and spices.

Chicken or lamb Naram-Garam \$ 15.95/\$16.95

Chef's select preparation. Boneless meat chunks cooked with Cardamom, onion and tomato sauce.

Chicken or lamb Makhani \$14.95/\$15.95

Marinated and baked in clay oven slowly cooked in A delicious buttery rich sauce.

Chicken or lamb Saag-wala \$14.95/\$15.95

A mouthwatering royal dish. Carefully prepared with Authentic blend of spices and spinach.

Chicken or lamb Balti \$15.95/\$16.95

Boneless and flavored chunks of meat cooked with potatoes, Capsicum and onions in spiced gravy.

Chicken or lamb Kali-Mirch \$ 15.95/\$16.95

Pieces of tender boneless meat cooked with yogurt, Ginger, garlic and ground peppercorns.

Chicken or lamb Kadai \$15.95/\$16.95

Tender morsels cooked on slow fire with green peppers, Onions, tomatoes and traditional Mughlai spice blend.

Chicken or lamb Pasande \$14.95/\$15.95

A northern delicacy. Succulent meat marinated overnight Simmered in a light sauce of yogurt, onions and tomatoes.

Chicken or lamb Rogan josh \$ 14.95/\$15.95

A Kashmiri delicacy prepared with blend of spices and Brown gravy of onions, shallots and tomatoes.

Chicken or lamb Madras \$ 14.95 /\$15.95

A southern Indian delight with touch of cinnamon, ginger, tamarind And Lemon. Can be made mild, med or hot.

Chicken or basil lamb \$17.95/\$18.95

A very special creation of chef, unique sauce made from An array of spices, brown gravy and fresh basil.

Chicken or lamb Vindaloo \$ 13.95/\$14.95

A popular dish from south India prepared with potatoes and Spicy sauce.

Chicken or lamb Curry \$13.95/\$14.95

Tender chunks of meat, carefully select spices in traditional gravy.

Seafood Specials

Lobster Malaai-Khasa \$ 21.95

Lobster tail prepared in a very mild cream sauce
Flavored with coconut.

Salmon Patiala \$21.95

Salmon fillet cooked in a yellow curry sauce
Made with ginger, curry leaves yogurt and mustard.

Crab Malabar \$18.95

Malabar island specialty. Crab meat simmered in onions,
Tomatoes and fennel infused gravy.

Shrimp Tikka-Masala \$18.95

Jumbo shrimp cooked in thick rich gravy of
Tomatoes, onions and bell peppers.

Shrimp Saag-Wala \$ 17.95

Shrimp cooked with spinach, mild spices and
Fresh herbs. A must have dish.

Shrimp Vindaloo \$ 16.95

Jumbo shrimp exotically prepared in hot sauce
With potatoes. Southern Indian delight.

Shrimp coconut \$ 18.95

Our specialty. Shrimp cooked with fresh ground spices,
Ginger, cardamom and coconut sauce.

Shrimp Do-Pyaza \$17.95

Shrimp cooked with an authentic blend of spices,
bell peppers and twice cooked onions.

Shrimp Masala \$17.95

Gourmet delight from south India. Shrimp cooked in
Brown gravy and selected spices.

Vegetarian Specials

Malai Kofta \$ 12.95

Mixed vegetable dumplings simmered in a
Creamy sauce with nuts n raisins.

black or yellow Daal Tarka \$ 9.95

Textured lentils delicately tempered and cooked
With exotic spices on low heat, cilantro garnish.

Saag paneer \$ 11.95

Homemade fresh cheese gently cooked with fresh spinach,
Green coriander and mild spices.

Paneer Jalfrezi \$ 12.95

Fresh homemade mild cheese cubes cooked with
Fresh onions, bell peppers and tomatoes.

Mushroom Matar \$ 12.95

Choice mushrooms and green peas cooked in a Delicious curry sauce. A specialty of north India.

Baingan Bhurtha \$ 11.95

Eggplant cooked on skewer in clay oven, chopped and Mixed with tomatoes, onions and spices.

Mushroom Kaliyaan \$ 14.95

Garden fresh mushrooms cooked in a creamy sauce With herb and spices.

Kaju Paneer \$ 13.95

Our house specialty. Cubes of homemade cheese in A cashew and almond gravy.

Aaloo Gobi masala \$ 11.95

Cauliflower & potatoes cooked with Onion, tomatoes and spices on low heat, cilantro And ginger garnish.

Chana-Masala \$ 11.95

Chick peas, onions and tomatoes cooked in a thick Sauce infused with a combination of spices. A specialty Of Punjab.

Shahi Sabz Korma \$ 12.95

A royal treat. Fresh vegetables gently cooked in creamy Coconut sauce garnished with nuts n raisins.

Bhooni Bhindi \$ 11.95

Fresh green okra cooked with onions, tomatoes and various Herbs and spices.

Matar Paneer \$ 12.95

Green peas and homemade cheese cubes cooked Masterfully with selected spices. A tasty delight.

Spinach Kofta \$ 14.95

Fresh spinach and mix vegetable dumplings in a thick Brown gravy. A must have dish.

Palak Aaloo \$ 10.95

Potatoes cooked with fresh spinach and authentic spices From Far East India.

Baghare Baingan \$ 11.95

Fresh baby eggplant simmered in tamarind and Coconut gravy with touch of mustard and tomatoes.

Paneer Tikka Masala \$14.95

Homemade cheese cooked in thick rich sauce made From onions, peppers and tomatoes.

Vegetable Patiala \$11.95

Garden fresh vegetables cooked with Julianne ginger, Mustard seed and curry leaves in a yogurt sauce.

Rice Specials

Basmati Jeera Rice \$ 2.95

Best quality basmati rice with seared cumin seeds.

Patiala Pulav \$6.95

An elegant Punjabi preparation. Quality rice cooked with fragrant and aromatic spices.

Shahi Sabz Biryani \$ 11.95

A royal treat. Basmati rice cooked with fresh vegetables, saffron and spices sprinkled with nuts and raisins.

Chicken Biryani \$ 13.95

Long grain basmati rice cooked with tender chicken, exotic blend of spices fresh cilantro garnish.

Lamb Biryani \$ 15.95

A royal creation. An ornate rice dish cooked with lamb and yogurt, garnished with nuts and raisins.

Shrimp biryani \$ 17.95

Select basmati rice flavored with saffron and spices tossed with tender sautéed shrimp. Nuts n raisin garnish.

Begum Special Biryani \$ 18.95

A house specialty. Chicken ,lamb and shrimp cooked with aromatic basmati rice. A exotic dish.

Desserts

Ras Malai \$ 4.95

A delightful pudding made from homemade cheese served chilled with sweet milk, rose water and nuts.

Gulab Jamun \$ 4.95

A light pastry made from non-fat dry milk soaked in honey, cardamom and sugar syrup.

Gajjar Halwa \$ 4.95

Indian style carrot pudding cooked on low fire with milk and nuts.

Kheer \$3.95

Traditional rice pudding served with almonds and pistachios. Very light delight.

Kulfi ice-cream \$ 4.95

Made from thickened sweet milk cooked for several hours than frozen with nutty taste of almonds.

Catering Tray Price List

Large Shallow Tray: (15-18 ppl)*

Naan/ Roti - \$ 1.75 per Piece

Specialty Naan/Parantha - \$ 2.75 Per Piece

Vegetarian Mix Apptz - \$ 70.00 (Samosa & Mix Pakoras)

Paneer Tikka/Chilli Paneer - \$ 90.00

Tandoori Mix Apptz - \$ 100.00 (Only Seekh Kabab \$ 20.00 Extra)

Plain Rice - \$ 35.00

Pulav/ Flavored Rice - \$ 40.00

Vegetarian Biryani - \$ 75.00

Chicken Biryani - \$ 85.00

Lamb/Goat Birayani - \$ 100.00

Fish/Shrimp Biryani - \$ 100.00

Dal Tarka (Black Or Yellow) - \$ 65.00

Vegetarian specilities - \$ 90.00 (Kofta Or Paneer specilities \$ 20.00 Extra)

Chicken specilities - \$ 110.00

Lamb/Goat specilities - \$ 135.00

Fish /Shrimp specilities - \$ 135.00

Dessert's - \$ 80.00

Gulab Jamun/ Ras-Malai \$ 1.75 Per Piece

*** This Calculation is Based on a full course Menu.**

*** We dont offer Dum-Biryani.**

*** 3 days advance notice for Goat Items**

Catering Tray Price List

Small Deep Tray: (8-12 ppl)*

Naan/ Roti - \$ 1.75 per Piece

Specialty Naan/Parantha - \$ 2.75 Per Piece

Vegetarian Mix Apptz - \$ 45.00 (Samosa & Mix Pakoras)

Paneer Tikka/Chilli Paneer - \$ 55.00

Tandoori Mix Apptz - \$ 60.00 (Only Seekh Kabab \$ 10.00 Extra)

Plain Rice - \$ 25.00

Pulav/ Flavored Rice - \$ 35.00

Vegetarian Biryani - \$ 40.00

Chicken Biryani - \$ 50.00

Lamb/Goat Birayani - \$ 60.00

Fish/Shrimp Biryani - \$ 70.00

Dal Tarka (Black Or Yellow) - \$ 40.00

Vegetarian specilities - \$ 50.00 (Kofta Or Paneer specilities \$ 10.00 Extra)

Chicken specilities - \$ 60.00

Lamb/Goat specilities - \$ 70.00

Fish /Shrimp specilities - \$ 70.00

Dessert's - \$ 45.00

Gulab Jamun/ Ras-Malai \$ 1.75 Per Piece

*** This Calculation is Based on a full course Menu.**

*** We dont offer Dum-Biryani.**

*** 3 days advance notice for Goat Items**

Catering Tray Price List

Large Deep Tray: (20-30 ppl)*

Naan/ Roti - \$ 1.75 per Piece

Specialty Naan/Parantha - \$ 2.75 Per Piece

Vegetarian Mix Apptz - \$ 110.00 (Samosa & Mix Pakoras)

Paneer Tikka/Chilli Paneer - \$ 140.00

Tandoori Mix Apptz - \$ 140.00 (Only Seekh Kabab \$ 20.00 Extra)

Plain Rice - \$ 50.00

Pulav/ Flavored Rice - \$ 60.00

Vegetarian Biryani - \$ 100.00

Chicken Biryani - \$ 120.00

Lamb/Goat Birayani - \$ 140.00

Fish/Shrimp Biryani - \$ 140.00

Dal Tarka (Black Or Yellow) - \$ 100.00

Vegetarian specilities - \$ 130.00 (Kofta Or Paneer specilities \$ 20.00 Extra)

Chicken specilities - \$ 150.00

Lamb/Goat specilities - \$ 190.00

Fish /Shrimp specilities - \$ 190.00

Dessert's - \$ 120.00

Gulab Jamun/ Ras-Malai \$ 1.75 Per Piece

*** This Calculation is Based on a full course Menu.**

*** We dont offer Dum-Biryani.**

*** 3 days advance notice for Goat Items**