

## Appetizers

### Vegetarian Starters

#### Potli Samosa

Triangular pastry turnover filled with mashed potatoes and green peas ... .. \$4.95

#### Chat Samosa

Vegetable turnover topped with garbanzo beans, yogurt and chutney ..... \$6.95

#### Vegetable Pakora

Chopped fresh vegetables dipped in a delicately spiced chick pea batter and fried to a golden mouth watering perfection ..... \$4.95

Vegetable Spring Rolls .....\$5.95

#### Mixed Vegetable Patties

Served on banarasi sauce with naan bread ..... \$ 6.95

#### Pyaz ke Bhajia - Onion Fritter

Strings of fresh onion dipped in batter and fried to a golden mouth watering perfection ..... \$4.95

#### Tandoori Paneer Grill

Delicate cubes of indian cheese flavored with aromatic spice and grilled ..... \$11 .95

#### Vegetarian Starter Sampler

A blend of samosas, pakoras, bhajia and paneer cubes ..... (for 2) \$12.95

## Non-Vegetarian Starters

### Samosa

Triangular pastry turnover filled with:

Herbed minced chicken .....	\$ 5.95
Delicately spiced fish .....	\$ 6.95

### Lamb

Lamb roll served with mustard sauce .....	\$ 7.95
Flavored lamb kofta served with peshawari sauce ....	\$ 7.95

### Mango Chicken

Tender boneless chicken in a sweet and sour mango curry sauce with bell peppers and onions .. . . . .	\$10.95
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### Mumbai Fish Patties

Delicately seasoned fish cakes served with lemon cilantro sauce .....	\$ 7.95
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### Shrimp Angarey

Shrimp sauteed in garlic, mustard seeds, curry leaves and spicy red sauce .....	\$12.95
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## India's Finest Culinary Specialties Tandoori Dishes

The TANDOOR, a clay pit oven fired with mesquite charcoal, is centuries old traditional way of cooking for the Royalty in India. All meats, poultry, and seafood are marinated in special blend of spices then broiled on charcoal in the TANDOOR. This method of cooking is considered to be the healthiest form of preparing culinary delights. The perimeter of the TANDOOR wall is used to baked some of the finest bread made fresh, from the TANDOOR to your table.

### Tandoori Chicken

Spring chicken marinated overnight in our special marinade of yogurt with freshly ground spices, skewered and grilled to your choice over a live flame . . . . . 1/2 Order \$9.95  
Full Order \$16.95

### Tandoori Murg Tikka

Boneless succulent morsels of marinated chicken grilled in the Tandoor ..... \$13.95

### Jeera Chicken

Boneless chicken pieces marinated in cumin seeds and other exotic spices grilled in the Tandoor.  
\$13.95

### Murg Malai Kabab

Chicken kabab marinated in creamy yogurt & mint to medium spicy ... .. \$14.95

## Lamb

### Mantra Seekh Kabab

Mildly spiced minced lamb rolls, skewered and grilled over charcoal. .... \$13.95

### Boti Kababs

Lamb pieces marinated in yogurt, herbs, garlic, ginger, and gram flour .... \$15.95

### Mantra Rack of Lambs

Lamb chops marinated with garlic and herbs skewered and grilled to perfect bite . ... \$19.95

## Seafood

### Jumbo Prawns

Large juicy prawns marinated and broiled in the tandoor ..... \$18.95

### Salmon Tikka

Morsels of Norwegian salmon fillet marinated and grilled to perfection  
served with podina sauce .....\$16.95

Whole Grilled Tilapia . . . . . \$18.95

Whole Red Snapper ..... \$18.95

Lobster Tail . . . . . \$34.95

## A la carte Non Vegetarian Delicacies

### Lamb Specialties

#### **Roganjosh**

Lean cubes of lamb cooked in a medium hot  
gravy with a blend of spices and herbs ... \$13 .95

#### **Boti Kebab Masala**

Pieces of boneless lamb grilled in tandoor and  
finished in a curry sauce ..... \$13.95

#### **Lamb Bhuna**

Morcelles of lamb cooked in a special gravy with  
tomatoes, onions and aromatic herbs ..... \$13.95

#### **Lamb Madras**

Onion gravy, kadi patta, mustard seeds, dry  
chili, cilantro and lemon juice ..... \$13.95

#### **Lamb Vindaloo**

A specialty of goa. Lamb cooked in a fiery red  
curry sauce, with onion gravy, potatoes,  
cilantro, and extra spicy chili ..... \$13.95

#### **Lamb Saagwala**

Juicy lamb and fresh spinach curry ..... \$13.95

#### **Goat Korma**

Goat meat cooked in a herbed creamy curry  
sauce .. \$13.95

#### **Kadai Gosht (with bone)**

Succulent Goat morcelles sauteed with bell  
peppers, onion sauce, cilantro and chopped  
ginger ..... \$13 .95

### Seafood specialties

#### **Prawn Bhuna**

Pan sauteed prawns with browned onions  
and tomatoes ..... \$16.95

#### **Prawn Tikka Masala**

Prawns grilled in tandoor and simmered in  
tomato sauce with methi in a creamy  
sauce ..... \$18.95

### **Tilapia Fish Masala**

Fish fillet cooked with onions, ginger, garlic, mustard seeds and chili peppers ..... \$14.95

### **Goan Prawn Curry**

Prawns cooked to perfection in a coconut curry sauce ..... \$16.95

### **Red Snapper Malabar**

Red snapper fillet sauteed with fresh herbs, topped with sliced mushrooms, diced peppers and finished with a light masala sauce ..... \$16.95

## **Chicken Curries**

### **Chicken Curry**

Tender chicken pieces cooked in a moderately spicy sauce with exotic herbs ..... \$11.95

### **Chicken Tikka Masala**

Barbecued chicken morsels cooked in aromatic and deliciously zesty sauce ..... \$12.95

### **Chicken Do Pyaza**

Boneless chicken pieces cooked in onions, garlic, ginger and exotic spices .... \$10.95

### **Chicken Vindaloo**

A specialty of goa that gained its popularity during british india for it's sharp fiery curry sauce ..... \$11.95

### **Chicken Korma**

Boneless pieces of chicken cooked in a cream sauce with mild and aromatic spices ..... \$11.95

### **Chicken Madras**

A south indian curry specialty that got adapted by english merchants in britain ..... \$11.95

### **Chicken Jalfrazi**

Boneless chicken marinated with freshly ground spices and sauteed with vegetables ..... \$11.95

### **Chicken Acharay**

Boneless chicken cooked with special pickles in various exotic spices ... \$11.95

**Chicken Saagwala**

Curried chicken cooked with fresh garden spinach, green chilies, ginger and garlic. .. \$11.95

**Goa Chicken Chat-Nat**

Boneless chicken cooked in coconut sauce with whole mustard, red chilies, and flavored spices ..... \$11.95

## A la carte Vegetarian Delicacies

**Saag Paneer**

Home made cottage cheese in freshly chopped creamy spinach ..... \$10.95

**Paneer Makhani**

Our fresh home made cottage cheese stewed in a creamy tomato gravy .... \$11.95

**Navrathan Korma**

Mixture of nine fresh garden vegetables in a blend of mild spices in a creamy sauce ..... \$9.95

**Baigan Bhartha**

Eggplant grilled over charcoal, mashed and cooked with tomatoes, onion and herbs ..... \$10.95

**Bhindi Masala**

Fresh okra lightly sauteed with onions, spices and tomatoes ..... \$9.95

**Vegetable Jalfrezi**

Fresh garden vegetables stir fried in our special spices ..... \$9.95

**Mantra Aloo Methi**

Potatoes prepared with herbs and exotic spices in a dry sauce ..... \$9.95

**Aloo Gobi Masala**

Florets of cauliflower and diced potatoes cooked with masala in a steam pot..... \$10.95

**Channa Masala**

Garbanzo peas cooked with onions, tomatoes, herbs in a curry sauce ..... \$9.95

**Mushroom Mattar**

Sliced fresh mushrooms and peas cooked in a blend of aromatic spices ..... \$10.95

**Daal Tadka**

Creamed lentils finished with aromatic herbs ..... \$9.95

**Hara Bhara Baigan**

Eggplant stuffed with roasted cashew and aromatic herbs, sauteed with onions and tomatoes ..... \$10.95

**Malai Kofta**

Assorted vegetables and paneer keema with cashew nuts in a herbed onion curry sauce ..... \$10.95

**Dal Makhani**

Black lentils cooked in a cream butter sauce ..... \$9.95

## Rice and Breads

### Rice & Biryani

**Steamed Rice**

Naturally fragrant long grain basmati rice from the foothills of the Himalayas .... \$2.95

**Pulao Rice**

Basmati rice cooked with saffron with a touch of spices ..... \$3.95

**Vegetable Biryani**

Basmati rice cooked with garden vegetables, spices and yogurt..... \$10.95

**Chicken Biryani**

Long grain basmati rice flavored with saffron and cooked with succulent pieces of chicken, lightly spiced ..... \$12.95

**Lamb Biryani**

A princely moghlai dish of lamb cubes, marinated in yogurt and garam masala, then steamed with basmati pulao rice .. \$13.95

**Shrimp Biryani**

Basmati rice cooked with shrimp, spices and specialty herbs ..... \$14.95



*Dine in Menu*



Click here for [ToGo Menu](#)

## Tandoori Roti and Naan Fresh Baked Breads

### **Naan**

Fine flour fluffy bread ..... \$1.95

### **Garlic Naan**

Garlic lover's favorite ..... \$2.95

**Peshawari Naan**..... \$3.95

### **Pudina Paratha**

Whole wheat bread with fresh mint topping..... \$3.95

**Lacha Paratha**..... \$3.95

### **Roti**

Whole wheat soft bread, plain ..... \$1.95

### **Onion Kulcha**

A delightful fine flour bread, stuffed with onions and herbs ..... \$3.95

### **Aloo Paratha**

Whole wheat bread stuffed with potatoes, peas, and herbs ..... \$3.95

## Tid Bits

- Pappad - Crispy lentil wafers ..... \$1.95  
**Raita** - Whipped fresh cool yogurt with cucumber, carrots, and tomatoes ..... \$2.95  
**Onion Salad** - Sliced onions with green chili and tomatoes ..... \$2.95  
**Cucumber Salad** - \$2.95  
**Mixed Pickle** - Home made achar ..... \$2.95  
**Mango Chutney** ..... \$2.95

## Desserts

- Badami Kheer** - Rice Pudding ..... \$3.95  
Ras Malai - Home made cheese with sweet milk ..... \$4.95  
Gulab Jamun - Deep fried milk balls soaked in a honey syrup ..... \$4.95  
Pistachio or Mango Kulfi - Home made indian ice cream .... \$3.95

## Indian Traditional Drinks

- Masala Chai** ..... \$ 2.95  
**Madras Coffee** ..... \$ 3.95  
**Punjab Di Lassi** (mango, salted, rose or sweet) .... \$ 3.95

## Beverages

- Iced Tea ... \$1.95  
Soft Drinks ... \$1.95

\* 18% Gratuity will be added to check for parties consisting of six or more