

Appetizers



GLUTEN FREE

C+D

CONTAINS DAIRY



Vegetable Samosa \$2.95

Potatoes and peas wrapped in a turnover



Vegetable Pakora \$2.95

A mixture of vegetables battered in chickpea flour and lightly spiced



Chili Pakora \$2.95

Two hot and spiced vegetable patties breaded and deep fried



Chicken Pakora \$3.95

Chicken fritters battered in chickpea flour and deep fried

Shrimp Pakora \$4.95

Shrimp spiced, battered, and deep fried



Aloo Chat \$3.95

Potatoes in tangy tamarind sauce mixed with garbanzo beans and cucumber



Chicken Aloo Chat \$4.95

Tender chicken with potatoes in tangy tamarind sauce mixed with garbanzo beans



Paperd \$2.95

Crispy lentil wafer made fresh chickpea



Chutneys (comes with appetizers) \$1.95 Mango, Onion, Mint, or Tamarind.

House special platter \$6.95

A line of our best appetizers recommended for two



Vegetarian Platter \$4.95

Assortment of vegetarian appetizers

Soup & Salad



Chicken Soup \$2.95



Lentil Soup \$2.95



Tomato Soup \$2.95



Green Salad \$2.95



Coconut Soup \$2.95



Raita \$2.95

TANDOORI BREADS

NAAN \$2.95

GARLIC NAAN (stuffed with garlic) \$2.95

KEEMA NAAN(stuffed with lamb) \$2.95

CHEESE NAAN (stuffed with cheese) \$2.95

PANEER NAAN (stuffed with indian cheese) \$2.95

ONION NAAN (stuffed with onion) \$2.95

KASHMIRI NAAN (nuts, coconuts, raisins) \$2.95

ROTI (whole wheat) \$2.95

PLAIN PARANTHA (whole wheat multilayered)

\$2.95 ALOO PARANTHA(stuffed with potatoes)

\$2.95 LEECHA PARANTHA \$2.95

BHATURA \$2.95

POORI (deep fried whole wheat) \$2.95

***NAAN FLOUR IS MIXED WITH MILK**

TANDOORI

C+D  **Tandoori Chicken \$9.95**

Chicken leg marinated in yogurt, garlic, herbs and spices

C+D  **Chicken Tikka \$10.95**

Boneless chicken cubes marinated, spiced, and then roasted

C+D  **Reshmi Kabab \$11.95**

Boneless chicken breast marinated and then barbecued until perfection

 **Seekh Kabab \$12.95**

Ground lamb blended with herbs and spices then cooked in the tandoor

C+D  **Boti Kabab \$13.95**

Tender pieces of lamb barbecued in the tandoor

C+D  **Tandoori Shrimp \$15.95**

Wild caught shrimp marinated and then roasted in the tandoor

C+D  **Tandoori Mix Grill \$19.95**

A leg of tandoori chicken, chicken tikka, seekh kabab, boti kabab and tandoori shrimp

 **Chicken Kabab \$9.95**

Ground chicken cooked with herbs and spices and roasted in the tandoor

C+D  **Tandoori Fish \$18.95**

Wild caught swordfish grilled precisely to gather tenderness and moistness

TASTE OF INDIA

Taste of India Special \$19.95

Start off with an leg of tandoori chicken. A piece of chicken tikka, a piece of seekh kb, along with your choice of chicken or lamb curry which is served with Dal Makhni, rice, naan, salad, and a black tea.

Seafood Fantasy \$24.95

Start off with Tandoori fish and tandoori shrimp with a choice of shrimp curry or shrimp masala, and served with dal makhni, rice, naan, salad, and a black tea.

Thali House Vegetarian \$14.95 (NOT FOR TAKEOUT OR DELIVERY)

A traditional Indian meal served on a silver platter with Dal, Chana Masala, Mattar Paneer, Rice, Raita, and for dessert, Gulab Jamun and black tea.

Thali House Non Vegetarian \$24.95 (NOT FOR TAKEOUT OR DELIVERY)

A traditional Indian meal served on a silver platter with Chicken Curry, Lamb Curry, Dal, Mattar Paneer, along with Rice, one poori, and for dessert, Gulab Jamun and black tea.

Lamb Curries

🍴 Lamb Curry \$12.95

Lamb sautéed in a traditional curry with exotic spices

🍴 Lamb Mushroom \$12.95

Chunks of lamb sautéed in mushrooms and thadka

C+D 🍴 Lamb Shahi Korma \$12.95

Lamb cooked in a creamy sauce topped with nuts.

C+D 🍴 Lamb Saagwala \$12.95

Tender Lamb sautéed in spinach and spiced to goodness

🍴 Lamb Bhuna \$12.95

Lamb sautéed with pan broiled onions and green peppers giving it a spicy fresh taste

🍴 Lamb Vindalo \$12.95

Lamb cooked in a very spicy tangy sauce with potatoes and zesty lemon

🍴 Keema Mattar \$12.95

Ground Lamb sautéed in gravy and enriched within peas along with herbs

🍴 Lamb Mattar \$12.95

Chunks of lamb sautéed in peas and gravy.

C+D 🍴 Lamb Boti Kabab Masala \$12.95

Lamb cooked in the tandoor sautéed in a tomato base sauce

C+D 🍴 Lamb Tikka Masala \$12.95

Lamb marinated and then sautéed in butter sauce

🍴 Lamb Mango \$12.95

Lamb in curry sauce with a hint of mango

🍴 Lamb Chana \$12.95

Lamb sautéed in curry and chickpeas

C+D 🍴 Lamb Rogan Josh \$12.95

Lamb cooked in a creamy yogurt sauce

Chicken Curries

🍴 Chicken Curry \$9.95

Chicken cooked in a traditional curry sauce with exotic spices

🍴 Chicken Mushroom \$9.95

Chunks of chicken sautéed in mushrooms

C+D 🍴 Chicken Shahi Korma \$9.95

Chicken cooked with cashew and enriched with fresh cream

C+D 🍴 Chicken Tikka Saagwala \$9.95

Tender Chicken sautéed in spinach and spiced to goodness

🍴 Chicken Bhuna \$9.95

Chicken cooked with pan-broiled with onions and green peppers

🍴 Chicken Vindalo \$9.95

Chicken cooked in a very spicy tangy sauce with potatoes

🍴 Chicken Mattar \$9.95

Chunks of chicken sautéed in peas.

C+D 🍴 Chicken Tikka Masala \$9.95

Boneless chicken marinated and then sautéed in butter sauce

C+D 🍴 Chicken Makhni \$9.95

Chicken with bone marinated and then sautéed in butter sauce

🍴 Chicken Mango \$9.95

Chicken in curry sauce with a hint of mango

🍴 Chicken Chana \$9.95

Chicken sautéed in curry and chickpeas

C+D 🍴 Chicken Madras \$9.95

Chicken sautéed in curry and cooked in coconut

🍴 Lahori Chicken Karahi \$9.95

Chicken cooked in herbs and spices as like in Lahore

Egg Curries

🍴 Egg Curry \$10.95

Eggs cooked in a traditional curry sauce along with herbs and spices

C+D 🍴 Egg Masala \$10.95

Eggs cooked in a tomato and butter sauce for an explosion of tastes

🍴 Unde Ki Porgi \$10.95

Indian scrabbled eggs cooked dry with herbs spices and onions.

Vegetarian Curries

  **Aloo Saag \$9.95**

Spinach with potatoes with herbs and spices

ASK FOR   **Chana Saag \$9.95**

Spinach with chick peas with herbs and spices.

C+D  **Saag Paneer \$9.95**

Spinach with chunks of homemade cheese

  **Navatran Curry \$9.95**

Nine assorted garden fresh veggies sautéed in traditional curry sauce

  **Aloo Ghoobi Masala \$9.95**

Fresh Cauliflower and potatoes

C+D  **Mattar Paneer \$9.95**

Fresh homemade cheese cooked with peas

  **Aloo Mattar \$9.95**

Fresh peas cooked in curry and potatoes

  **Mattar Mushroom \$9.95**

Garden fresh peas sautéed with mushrooms

  **Bengan Bartha \$9.95**

Roasted eggplant sautéed in onions and green peas.

  **Dal Makhani \$9.95**

Black lentils and beans cooked in onions and cream

C+D  **Malai Kofta Kashmiri \$9.95**

Veggie Dumplings cooked in a creamy sauce

  **Punjabi Chana Masala \$9.95**

North Indian Specialty chickpeas tempered with ginger

C+D  **Kadi Pakora \$9.95**

Dumplings of mixed veggies cooked in mustard sauce

C+D  **Paneer Shahi Korma \$9.95**

Chunks of homemade cheese cooked with cream

C+D  **Paneer Masala \$9.95**

Tender chunks of indian cheese cooked in butter sauce

C+D  **Paneer Bhurji \$9.95**

Griddled shredded cheese mixed with green peas and spices

  **Dal Thadka \$9.95**

Yellow lentils cooked with tomatoes herbs and spices

Seafood Curries

 **Fish Curry \$14.95**

Fillet of Swordfish cooked in herbs and spices

C+D  **Fish Masala \$14.95**

Fresh swordfish cooked with herbs and spices in tomato and butter sauce

 **Fish Vindalo \$14.95**

Swordfish cooked in a hot tangy spicy sauce

C+D  **Fish Shahi Korma \$14.95**

Fish sautéed in a creamy sauce with nuts and cream

C+D  **Fish Saagwala \$14.95**

Steamed and creamed spinach cooked with Fish

 **Chili Fish \$14.95**

Fish cooked with Panbroiled onions and chilis

 **Shrimp Curry \$13.95**

Shrimp cooked in onion sauce with spices

 **Shrimp Bhuna \$13.95**

Pan broiled shrimp sautéed in fresh curry sauce

 **Shrimp Mango \$13.95**

Shrimp cooked in mango and other spices

C+D  **Shrimp Masala \$13.95**

Shrimp cooked in a tomato and butter sauce

C+D  **Shrimp Saag \$13.95**

Shrimp cooked in creamed Spinach

Biryani Rice Specialties

EF Vegetable Biryani \$9.95

Aromatic basmati rice cooked with assorted seasonal vegetables, herbs, spices, and topped off with nuts.

EF Chicken Biryani \$10.95

Aromatic basmati rice cooked with tender pieces of chicken, herbs, spices, and topped off with nuts.

EF Lamb Biryani \$12.95

Aromatic basmati rice cooked with tender pieces of lamb, herbs, spices, and topped off with nuts.

EF Goat Biryani \$14.95 /Goat Curry \$13.95

Aromatic basmati rice cooked with tender

pieces of goat, herbs, spices, and topped off with nuts.

EF Shrimp Biryani \$13.95

Wild caught shrimp cooked in Aromatic basmati rice while sizzling in fresh herbs and exotic spices

EF House Special Biryani \$14.95

Aromatic basmati rice cooked with tender pieces of chicken, lamb, shrimp and assorted veggies along with herbs, spices, and topped off with nuts.

EF Peas Pulou \$4.95

Aromatic basmati rice cooked with raisins, cashews, and green peas.

DRINKS

Mango Lassi \$2.95 **EF C+D**

Mango Juice \$2.95 **EF**

Salty lassi \$2.95 **EF C+D**

Sweet Lassi \$2.95 **EF C+D**

Regular lassi \$2.95 **EF C+D**

Water \$1.00 **EF**

Perrier \$1.00 **EF**

Coke \$1.00 **EF**

Diet Coke \$1.00 **EF**

Sprite \$1.00 **EF**

Ginger Ale \$1.00 **EF**

Mountain Dew \$1.00 **EF**

(Indian Beer) Maharaja 12 oz \$3.50

(Indian Beer)Taj Mahal 32 oz \$6.00

(Indian Beer)Flying Horse 32 oz \$6.00

Budweiser, Molson , Budlight, Sam Adams , Heineken , Syracuse Pale Ale 12 oz \$3.50

Chai, Tea , Coffee \$1.50 **EF**

Desserts

EF EF EF
 Gulab Jamun , Kheer , Kulfee, Rasmalai, \$2.95
C+D C+D C+D C+D