

Fish Gluten-free \$16

Fish type: SWAI, (pangasius hypothalamus) farm raised, white and a mild fish.



- Fish Tandoori**
Marinated boneless fish, broiled in our clay oven along with onion & bell peppers. Spiced to your taste.
- Fish Masala**
Simmered in an aromatic, tangy tomatoey sauce.
- Fish Bombay**
Simmered with a sweet chili sauce of onion, garlic, ginger and spices.
- Butter Fish**
Simmered in a coconut-tomato based creamy sauce along with herbs and spices.

Tandoor Specialties

(gluten-free)

A Tandoor is an oven made of clay, traditionally used in India for centuries. Steady live fire and heat seals in the juices and flavor of poultry and fish.

Our tandoor specialties are marinated in live yogurt culture and herbs. Upon your request it is broiled in tandoor. Spiced to your taste, garnished with sautéed veggies, served on a sizzling platter.

- Fish Tandoori** (Fish Type:Swai) \$16
- Chicken Tikka** (Chicken Breast) \$14
- Chicken Tandoori** (Drumsticks) \$13

Lamb Gluten-free, Halal, \$15

- Lamb Curry**
Boneless lamb cubes cooked in exotic curry sauce of onion, ginger, garlic, spices & herbs.
- Lamb Vindaloo**
Boneless lamb cubes with diced potatoes cooked in a tangy, super spicy HOT sauce.
- Lamb Korma**
Tender lamb cubes simmered in our mild house sauce with almonds, cashews, raisins and herbs.
- Butter Lamb**
Lamb cubes simmered in coconut tomato based creamy sauce with herbs and spices.
- Lamb Saag**
Lamb cubes sautéed with spinach and mustard greens in a delicious, medium spiced creamy sauce.
- Lamb Rogan Josh**
Flavorful curried lamb morsels in yogurt herb sauce.
- Lamb Bombay**
Lamb cubes cooked with a sweet chili sauce of garlic, ginger and spices.
- Lamb Kadahi**
Lamb morsels sautéed with fresh onion, tomatoes and bell pepper, with touch of soy sauce, along with garlic, ginger, herbs and spices.



Family Dinners

- Dinner for a Kid—Chicken Mango Bites, fruit & Kheer (rice pudding) \$7**
Add Mango Lassi, orange Juice or milk for \$1.50
- Veggie Dinner for TWO — Veggie Pakora, Veggie Masala, Saag Paneer, Raita, Roti, Onion Roti and Mango Lassi or Kheer or Gulab Jamun. \$37**

- Seva Dinner for TWO — Veggie Pakora, Chicken Tikka Masala, Fish Tandoori Raita, Garlic Nan, Onion Nan and Mango Lassi or Kheer or Gulab Jamun. \$39**
- Seva Dinner for THREE —Veggie Pakora, Fish Tandoori, Chicken Tikka Masala, Saag Paneer, Raita, Nan, Garlic Nan, Onion Nan and Mango Lassi or Kheer or Gulab Jamun. \$58**
- Seva Dinner for FOUR— Veggie Pakora (8pc), Fish Tandoori, Chicken Tikka Masla, Lamb Kadahi, Saag Paneer, Raita, Bread Basket & Mango Lassi or Kheer or Gulab Jamun. \$77**

Chicken Gluten-free, white meat, Halal. Price: with or without chicken \$14

- Chicken Tikka Masala (most popular)**
Marinated, tandoor roasted chicken cubes, simmered in a mild, aromatic, tomato based sauce with herbs and spices.
Add veggies to your dish at no cost.
- Chicken Vindaloo** A tangy, super spicy HOT dish with diced potatoes and herbs.
- Chicken Curry** Chicken cubes cooked in exotic curry sauce of onion, ginger, garlic, spices and herbs.
- Butter Chicken** Tender chicken cubes simmered in a coconut-tomato based creamy sauce with herbs and spices.
- Chicken Bombay** Cooked with a sweet chili sauce of onion, garlic, ginger & spices.
- Chicken Korma** Chicken cubes simmered in mildly spiced house sauce with almonds, cashews, raisins & herbs.
- Chicken Kadahi** Chicken cubes sautéed in our house sauce with fresh onion, bell peppers and tomatoes, along with garlic, ginger, herbs and spices.
- Chicken Saag** Tender chicken cubes cooked with steamed spinach and mustard greens in a delicious creamy sauce.
- Chicken Rogan Josh** Flavorful curried chicken cubes in a sauce of yogurt and herbs.



Vegetable Gluten-free, \$13.50

- Gobi Manchurian (can be vegan, enjoy as appetizer)**
Cauliflower fritters delicately tossed in a delicious, tangy sauce with garlic, herbs and spices.
- Vegetable Masala**
Mixed veggies simmered in a mild, aromatic, tangy tomato based sauce with herbs and spices.
- Daal Roti (can be vegan)**
Steamed whole pulses garnished with stir fried onion, ginger, garlic, tomatoes, spices and herbs.
Served with Raita and a roti. A traditional meal.
- Saag (can be vegan)**
Steamed spinach & mustard greens, in a mild creamy sauce. Add chickpeas or paneer at no cost.
- Vegetable Kadahi (can be vegan)**
Fresh mixed veggies sautéed with onions, tomato and bell peppers, with touch of soy sauce, along with garlic, ginger, herbs and spices.
- Chana Masala (can be vegan)**
Chickpeas prepared in a classic Punjabi curry style. Add potatoes or paneer at no additional cost.
- Vegetable Korma**
Mildly spiced fresh veggies and paneer simmered in our house sauce along with almonds, cashew & raisins.
- Squash (can be vegan)**
Mildly spiced butternut squash simmered in our house sauce along with some chopped veggies, almonds, cashew and raisins.

Paneer Gluten-free *Paneer is a traditional Indian homemade soft cheese. Price: with or without paneer \$13.50* *Add veggies at no additional cost*

- Shahi Paneer Korma**
Paneer cubes simmered in our mildly spiced house sauce with almonds, cashews, raisins and and herbs.
- Butter Paneer Masala**
Paneer cubes simmered in a coconut-tomato based creamy sauce with herbs and spices.
- Paneer Masala**
Medium spiced paneer cubes simmered in a mild, aromatic, tangy tomato based sauce with fresh cilantro.
- Kadahi Paneer**
Paneer cubes sautéed with fresh onions, tomato and bell pepper, with a touch of soy- sauce, along with garlic, ginger, herbs and spices.

Desserts



- Mango Lassi** Gluten-free \$2.50
A cold refreshing mango-yogurt drink.
- Kheer** Gluten-free \$2
Saffron flavored rice pudding, garnished with coconut powder.
- Gulab Jaman** Contains Gluten \$1/pc
Spongy, milky balls soaked in rose scented syrup.