

## **Prix-Fix \$19**

---

*Choice of Appetizer and  
Entree with Basmati Rice,  
Naan, Raita  
Meat & Mango Chutney  
(Delivery Only)*

## **SPECIAL LUNCH BOXES TO GO**

**11:30 a.m - 3:30 p.m.**

---

**Vegetarian Lunch Box \$10**  
two fresh vegetables of the day  
lentil dal nan, rice, salad.

**Chicken Lunch Box \$10**  
chicken of the day  
fresh vegetable of the day  
nan, rice, salad.

**Lamb Lunch Box \$10**  
lamb of the day  
fresh vegetable of the day  
nan, rice, salad.

**Tandoori Chicken Box \$10**  
tandoori chicken  
fresh vegetable of the day  
nan, rice, salad.

**We Do  
Catering For  
All Occasions**

## Veg Appetizers

<b>Samosas</b>	<b>\$7</b>
Cumin flavored potatoes and peas wrapped in a flaky pastry served hot and fresh with tamarind and mint sauce.	
<b>Papri Chat</b>	<b>\$7</b>
Potatoes, chickpeas, and crispy wafers mixed with chutneys.	
<b>Bhel Puri</b>	<b>\$7</b>
Savory puffed rice, dried vegetables and chutney.	
<b>Ragda Patties</b>	<b>\$8</b>
Potato patty, toasted cumin, cilantro cumin.	
<b>Lasooni Gobi</b>	<b>\$9</b>
Garlic flavored crispy cauliflower.	
<b>Crispy Okra</b>	<b>\$10</b>
Freshly sliced okra lightly fried, seasoned and mixed with diced onion, tomato and cilantro.	
<b>Paneer Tikka</b>	<b>\$10</b>
Marinated paneer fresh from the tandoor.	
<b>Tandoori Vegetable</b>	<b>\$12</b>
Grilled marinated vegetables and paneer.	
<b>Onion Bhujia</b>	<b>\$7</b>
Diced onion fried in a chickpea batter.	

## Non-Veg Appetizers

<b>Barrah Kebab</b>	<b>\$12</b>
Marinated diced lamb grilled.	
<b>Achari Tandoori Mushroom</b>	<b>\$11</b>
Grilled mushroom marinated with pickled spices.	
<b>Chicken Manchurian</b>	<b>\$9</b>
Tossed in a sweet and spicy chutney.	
<b>Chicken Tikka</b>	<b>\$9</b>
Grilled chicken marinated in ginger, garlic and yogurt.	
<b>Seekh Kebab</b>	<b>\$9</b>
Minced lamb grilled on a skewer.	
<b>Combination Platter</b>	<b>\$16</b>
Chicken malai kebab, chicken tikka, barrah kebab and fish tikka.	
<b>Masala Crab Cakes</b>	<b>\$9</b>
Crab meat with garam masala, lemon, mint with cilantro dip.	
<b>Chicken Apricort Seekh Kebab</b>	<b>\$9</b>
Grilled minced chicken with spiced apricort	
<b>Kalamari ki Pakode</b>	<b>\$9</b>
Fresh squid rings deep fried and served with special sauce.	

## Soup

<b>Sabzi Ka Shorba</b>	<b>\$6</b>
Mixed vegetable soup.	
<b>Rasam soup</b>	<b>\$6</b>
Lentils, tomato, tamarind and seasonings with cumin and chili pepper.	
<b>Chicken Shorva</b>	<b>\$7</b>
A traditional lentil based curry soup served with chicken.	

## Vegetarian Entree

<b>Saag Paneer</b>	<b>\$15</b>
Spinach and cottage cheese	
<b>Dal Makhani</b>	<b>\$13</b>
Black lentil and kidney beans slowly simmered together with tomatoes, onion, ginger and garlic.	
<b>Tadka Dal</b>	<b>\$13</b>
Yellow lentil simmered with ginger, garlic and cumin.	
<b>Chana Saag</b>	<b>\$14</b>
Chickpeas with fresh spinach.	
<b>Vegetable Curry</b>	<b>\$13</b>
Mixed vegetable with Indian spices.	
<b>Baigan Bhartha</b>	<b>\$14</b>
Roasted eggplant mashed with onions and peas.	
<b>Navrattan Korma</b>	<b>\$14</b>
Mixed vegetables in a creamy sauce.	
<b>Malai Kofta</b>	<b>\$14</b>
Mixed vegetables and paneer dumpling in a curry sauce.	
<b>Bhindi Masala</b>	<b>\$14</b>
Pieces of fresh okra simmered with diced onion, tomatoes, ginger and mildly spiced.	
<b>Vegetable Jalfreazi</b>	<b>\$14</b>
Assorted vegetables cooked in a tomato based sauce.	
<b>Matar Paneer</b>	<b>\$14</b>
Fresh homemade cheese cubes sauteed with green peas and mild spices.	
<b>Paneer Tikka Masala</b>	<b>\$15</b>
Grilled cubed homemade cheese cooked with tomato and creamy sauce.	
<b>Kadai Paneer</b>	<b>\$14</b>
Homemade cheese cooked with red gravy with freshly ground spices, capsicum and onion.	

## Chicken Entree

<b>Kadai Chicken</b>	<b>\$17</b>
Chicken cooked in red gravy with freshly ground spices, capsicum and onion.	
<b>Chicken Makhani</b> (Butter Chicken)	<b>\$19</b>
Sliced chicken cooked in creamy sauce	
<b>Chicken Tikka Masala</b>	<b>\$19</b>
Grilled diced chicken cooked in a tomato creamy sauce.	
<b>Chicken Authentic Curry</b>	<b>\$17</b>
Chicken cutlets cooked with freshly ground spices.	
<b>Simon Chicken Special</b>	<b>\$20</b>
Chefs secret. Prepared with carefully chosen spices, herbs, nuts and yogurt. Served with tomato rice.	
<b>Chicken Chettinad</b>	<b>\$17</b>
South Indian delicacy prepared with tomato, onion, garlic, ginger mustard seeds, curry leaf and coconut.	
<b>Chicken Madura</b>	<b>\$17</b>
Chicken cooked with peanut sauce.	
<b>Chicken Vindaloo</b>	<b>\$17</b>
Chicken cooked with vinegar and aromatic spicy curry.	
<b>Chicken Saagwala</b>	<b>\$17</b>
Chicken cooked with fresh spinach.	
<b>Chicken Jalfraze</b>	<b>\$17</b>
Chicken cooked with vegetables in a tomato sauce.	
<b>Chicken Korma</b>	<b>\$19</b>
Diced chicken cooked with almond cream sauce.	

## Biryani

<b>Lamb Biryani</b>	<b>\$20</b>
Cubes of lamd cooked with long grain basmati rice.	
<b>Shrimp Biryani</b>	<b>\$22</b>
Shrimp cooked with long grain basmati rice.	
<b>Hydrebadi Chicken Biryani</b>	<b>\$19</b>
Chicken cooked with long grain basmati rice.	
<b>Mixed Vegetable Biryani</b>	<b>\$17</b>
Assorted vegetables cooked with long grain basmati rice.	
<b>Jackfruit Biryani</b>	<b>\$17</b>
Cubes of jackfruit cooked long grain basmati rice & potatoes.	

## Lamb Entree

<b>Rogan Josh</b>	<b>\$19</b>
Aromatic lamb cooked with cardamom sauce.	
<b>Lamb Cochin</b>	<b>\$19</b>
Lamb cooked with coconut and curry leaf.	
<b>Lamb Dahi Gosht</b>	<b>\$19</b>
Lamb cooked in a yogurt sauce.	
<b>Lamb Vindaloo</b>	<b>\$19</b>
Lamb cooked in a vinegar and aromatic spicy curry.	
<b>Lamb Korma</b>	<b>\$20</b>
Lamb cooked in an almond curry.	
<b>Lamb Saagwala</b>	<b>\$19</b>
Lamb cooked in fresh spinach.	
<b>Lamb Handi</b>	<b>\$19</b>
Lamb cooked in a vegetable curry.	

## Seafood

<b>Goan Salmon</b>	<b>\$21</b>
Salmon cooked in coconut curry.	
<b>Hyderabadi Fish</b>	<b>\$21</b>
Tilapia marinated with spices in almond sauce.	
<b>Shrimp Curry</b>	<b>\$21</b>
Shrimp cooked with sauteed onions and moglai sauce.	
<b>Mixed Seafood Curry</b>	<b>\$21</b>
Mussels, clams, calamari and shrimp in delicious curry sauce, prepared with carefully chosen spices, herbs, nuts and yogurt. Served with rice.	
<b>Crab Curry</b>	<b>\$21</b>
Crab cooked with black peppercon, red chilies, mustard seeds and coconut.	

## Tandoori Special

<b>Rack of Lamb</b>	<b>\$25</b>
Marinated lamb grilled served with potatoes and peppers.	
<b>Mixed Grill</b>	<b>\$25</b>
An assortment of grilled lamb, chicken and seafood.	
<b>Fish Tikka</b>	<b>\$20</b>
Marinated fish with ginger, garlic and yogurt. Grilled.	
<b>Tandoori Chicken</b>	<b>\$18</b>
Chicken marinated in yogurt and spices. Grilled.	

**Shrimp Tandoori** \$25

Jumbo shrimp marinated and grilled with fresh herbs and spices.

**Salmon Steak** \$25

With tomato rice, marinated and grilled with mint and coriander.

**Chivas Steak** \$25

Thin fillet of fish marinated with mild spicy, skewered with onions, peppers & grilled.

**Lobster Special** \$30

Lobster cooked with curry leaves, mustard, coconut, onion & tomato sauce.

**Bread**

**Plain Naan** \$4

A leavened flat-bread made with flour is baked fresh in tandoor.

**Roti** \$4

Classic whole wheat baked in tandoori oven.

**Garlic Naan** \$5

Naan topped with fresh garlic and cilantro.

**Poori** \$5

Whole wheat deep fried puffed bread.

**Onion Naan** \$5

A leavened bread stuffed with finely chopped onion.

**Lachha Paratha** \$6

Whole wheat multi layered bread baked in tandoori oven.

**Mint Paratha** \$6

Whole wheat multi layered bread is stuffed with ground mint leaves and baked for divine taste.

**Kandhari Naan** \$6

Naan stuffed with pistachios, raisins and almond chopped red onion.

**Keema Naan** \$6

Naan stuffed with tender minced lamb.

**Aloo Paratha** \$6

Whole wheat multi layered bread stuffed with ground mint leaves and baked for divine taste.

**Cheese Naan** \$6

Stuffed with cottage Cheese

**Bread Basket** 18

Plain, garlic, onion and kandhari bread

**Dessert**

**Rasmalai** \$6

Cottage cheese cooked with cream and almond sauce.

**Guiab Jaamun** \$6

Sweet and deep-fried cheese ball in honey syrup.

**Rice Pudding** \$6

Candied almonds, cinnamon and golden raisins.

**Salad**

**Indian Salad** \$6

Onions, tomato, carrot, cucumber, lettuce, served with house dressing.

**House Salad** (Chef special) \$7

**Side Orders**

**Raita** \$5

Yogurt blended with special spices.

**Mixed Pickle** \$3

**Onion Relish** \$3

Chopped onion seasoned in a light vinaigrette tangy sauce

**Papadam** \$3

**Drinks**

**Mango Lassi** \$5

**Sweet Lassi** \$5

**Rose Lassi** \$5

**Salt Lassi** \$5

**Strawberry Lassi** \$5

**Rice**

**Basmati Rice** \$5

**Brown Rice** \$6

**Tomato Rice** \$7

**Jeera Rice** \$7

**Lemon Rice** \$7

**Coconut Rice** \$7

**Kashmiri Polao** \$7