

Kabob & Grill

Appetizers

Vegetable or Lamb Samosa - \$5

Vegetable blend or lightly seasoned ground lamb in a crispy pastry shell. Drizzled with tamarind glaze and served with chutney.

Vegetarian Mixed Appetizer Plater - \$12

A combination of vegetarian starter, vegetarian samosa, vegetarian pakora and a gullati kabob.

Spinach Chaat - \$7

crispy spinach on a bed of onion, garbanzo beans, cilantro, diced tomato, plain yogurt, mint chutney, tamarind chutney and our sweet and sour sauce.

Vegetable Pakora - \$5

A plateful of select seasonal vegetable fritters in gluten free batter. Served with homemade chutney

Non-veg. Mixed Appetizer Platter - \$15

A combination of chicken kabob, lamb samosa and chicken chapli kabob

Samosa Chaat - \$7

Piping hot samosa on a bed of onion, garbanzo beans, cilantro, diced tomato plain yogurt, mint chutney, taramind chutney and our sweet and sour sauce

Mango Shrimp - \$10

Jumbo tiger shrimp marinated and sautéed with mango chutney.

Kabob and grill specialty Entrée

Tandoori Chicken - \$10 / \$16

Quartered whole chicken, dry rubbed with seasoning overnight, soaked in tandoori marinade and broiled in tandoor as you order.

Chicken Malai Kabob - \$14

Boneless chicken breast, marinated with ginger, garlic, lemon juice and creamy cheese, then broiled in tandoor.

Lamb Chop - \$18

Frenched lamb chop, marinated and broiled in tandoor.

Chicken Tikka - \$12

Boneless chicken breast, marinated and broiled in tandoor

Hariyali Kabob - \$14

Boneless chicken breast, marinated in green herb pesto and broiled in tandoor

Shrimp Kabob - \$18

A dozen jumbo tiger shrimp cooked in tandoor.

Sheek Kabob - \$15

Ground meat of chicken or lamb seasoned, skewered and broiled in tandoor.

~ Briyani ~

House specialty rice casserole - \$16

Himalayan basmati rice baked with your choice of meat or vegetable in an earthen pot with a hint of mint and cardamom. Served with a side of onion chili gravy. Choice of

Vegetable Chicken Lamb

Seafood Entrée

Shrimp Masala - \$18

Jumbo Tiger shrimp cooked with onion and pepper in tomato cashew cream sauce

Shrimp Curry - \$18

Jumbo Tiger shrimp cooked in mild onion tomato sauce with a hint of Karry leaves.

Fish masala bhuna - \$18

Chunks of white fish cooked with onion and pepper in tomato cashew cream sauce

Fish Curry - \$18

Chunks of white fish cooked in mild onion tomato sauce with a hint of Karry leaves.

Vegetable Entrée

Paneer Tikka Masala - \$12

Paneer (Indian cheese) cooked in rich and creamy tomato sauce with onion and pepper medley.

Nav Ratan Korma - \$12

Traditional north Indian vegetable dish. A blend of nine vegetable medley cooked in onion, sesame and cashew cream sauce.

Vegetable Jalfrezi - \$12

Seasonal vegetable, onion, tomato and bell pepper medley sautéed with mildly seasoned sauce.

Aloo chana - \$12

Potato and garbanzo beans cooked in mild sauce with onion, tomato and garlic.

Malai Kofta - \$12

Classic north Indian Mughlai recipe, paneer (Indian cheese) mixed vegetable dumpling in a rich almond and cashew cream sauce.

Paneer Palak - \$12

Paneer (Indian cheese) cooked in mildly spiced creamy spinach sauce.

Aloo Gobi - \$12

Potato and cauliflower cooked in a mild sauce

Tadka Daal Fry - \$12

Lentil cooked with onion, garlic and tomato.

Chicken Entrée

Chicken Tikka Masala - \$14

Chicken tikka cooked in rich and creamy tomato sauce with onion and pepper medley

Chicken Korma - \$14

Chicken cooked in a mild onion, sesame and cashew cream sauce

Chicken Vindaloo - \$14

Chicken and potatoes cooked in wine garlic sauce

Butter Chicken - \$14

Chargrilled chicken cooked in cashew cream tomato sauce with a hint of fenugreek

Chicken Jalfrezi - \$14

Chicken cooked with onion and pepper mélange, fresh tomatoes in a chili tomato sauce

Chicken Palak - \$14

Chicken pieces cooked in mild creamy spinach sauce

Chicken Curry - \$14

Chicken pieces cooked in mild curry sauce

Meat Entrée

Lamb Tikka Masala - \$16

Lamb tikka cooked in rich and creamy tomato sauce with onion and pepper medley

Lamb Korma - \$16

Lamb pieces cooked in a mild onion, sesame and cashew cream sauce

Lamb Vindaloo - \$16

Lamb and potatoes cooked in wine garlic sauce

Tandoori Lamb Chop Masala - \$18

Tandoori lamb chop cooked in rich and creamy tomato sauce with onion and pepper medley.

Lamb Jalfrezi - \$16

Lamb pieces cooked with onion and pepper mélange, fresh tomatoes in a chili tomato sauce

Lamb Palak - \$16

Lamb pieces cooked in mild creamy spinach sauce

Lamb Curry - \$16

Lamb pieces cooked in mild curry sauce

~ Bread ~

All our breads are handmade and baked in a clay oven

Naan - \$3

Leavened oven-baked white flatbread.

Available in

Plain **garlic**

Peshawari (nuts & raisins)

Roti - \$3

Whole wheat bread

Bread Basket - \$8

Includes plain naan, garlic naan & Roti

Lachcha Paratha - \$3

Whole wheat multi-layered bread

~ Sides ~

Raita - \$3

Mango Chutney - \$3

~ Kids ~

Mac and cheese - \$6

Chicken Finger - \$6