

## **Appetizers**

### **Samosa (vegetable/meat)**

Crisp pastry filled with mild special Vegetable.

### **Vegetable Pakoras**

Savory vegetable fritters.

## **Tandoori Specialties**

### **Chef's Special**

Chef's favorite preparation. Boneless White pieces of chicken marinated in a Special sauce, with yogurt, garlic and Broiled over charcoal in our clay oven.

### **Boti Kebab**

Tender morsels of lamb marinated in our Special recipe and broiled in our tandoor.

## **Chicken specialties**

### **Chicken Tikka Masala**

Tender boneless chicken pieces broiled In the tandoor, then cooked in garlic, tomato Onion and spices.

### **Chicken Vindaloo**

A specialty of Goa. Chicken pieces and Potatoes cooked in a thick, hot curry sauce.

### **Chicken Biryani**

Long grain basmati rice cooked with Chicken and seasoning.

## **Lamb specialties**

### **Lamb Tikka Masala**

Marinated lamb pieces broiled in our Tandoor, then cooked in a thick tomato, Onion and green pepper sauce.

### **Khara Pasanda**

A north Indian delicacy. Juicy slices of lamb Marinated overnight then simmered in light Sauce with yogurt, onions and mils spices.

## **Seafood specialties**

### **Shrimp Saag**

Shrimp cooked with fresh spinach and Indian spices.

### **Shrimp Biryani**

An eastern Indian rice dish. Basmati Rice cooked with shrimp, herbs and Indian spices.

## **Vegetarian Specialties**

### **Daal Tarka**

Black lentils delicately seasoned with Exotic spices.

### **Aloo Gobhi Masala**

Cauliflower and potatoes cooked in Onions, tomatoes and spices.

### **Malai Kofta**

Mixed vegetable balls cooked in an Onion and tomato sauce.

## **Indian breads**

### **Naan**

Teardrop shaped white bread baked in The tandoor. Served piping hot with or Without butter.

### **Garlic Naan**

White bread stuffed with garlic and mild spices.

## **Accompaniments**

### **Raita**

A tangy mixture of potatoes , cucumber And tomatoes in fresh homemade yogurt.

### **Mango Chutney**

## **Desserts**

### **Kheer**

Cardamom flavored rice pudding Garnished with nuts.

### **Gulab Jamun**

A light pastry made from dry milk and Honey. Served in a thick sugary syrup.

## **Wine**

### **Red house wine**