

## *Chicken*

### **Chicken Curry 10.99**

Chicken cubes cut in a curry preparation made all over India

### **South Indian Chicken Kari 11.50**

Cooked with portabella mushrooms in a mild yet flavorful, coconut and cashew nut paste sauce

### **Keema Mattar 10.99**

Minced chicken cooked with green peas, potatoes and spices

### **Chicken Vindaloo 11.25**

Cooked with potatoes in a very hot and tangy sauce, a delicacy from the Indian state of Goa

### **Chicken Korma 11.50**

Chicken cooked in a mild, rich, creamy sauce with nuts and raisins

### **Chicken 261-263 11.99**

Tender boneless succulent chicken cuts in a spicy Indo-Chinese styled sauce with a garden fresh vegetable mix

### **Chicken Saag 11.50**

Cooked with delicately seasoned spinach

### **Chicken Tikka Masala 11.99**

Chicken Tikka cubes braised in a creamy tomato and herb sauce. A delicacy from the North Indian state of Punjab

## *Popular Sides*

### **Kachumbar Salad 1.99**

Diced cucumber, onion, tomato and chick peas tossed with chaat masala, lemon juice and our homemade sweet chutney

### **Raita 1.99**

Yogurt whipped with cucumber, cumin and mint.

# *Celiac Menu*



**Kabob & Curry**  
Fine Indian Cuisine



## *Appetizers*

### **Prawn Varuval 5.99**

Medium sized prawns marinated in cumin powder, tamarind pulp, ginger and garlic. Pan-fried with curry leaves

### **Kasoori Paneer Tikka 3.99**

Cottage cheese, peppers and onions marinated in yogurt, chili powder and fenugreek, grilled and served hot, sprinkled with chaat masala and lemon juice

### **Idli Sambar 2.99**

Steamed rice and lentil dumplings seasoned with turmeric, cashews and mustard seeds. Served hot with lentils and chutney

### **Lentil Soup 2.99**

A classic soup of lentils and vegetables, seasoned with South Indian spices

## *Tandoor*

### **Tandoori Vegetables 9.99**

Marinated and roasted fresh vegetable medley

### **Tandoori Chicken 11.99**

Marinated roasted chicken. An all time favorite

### **Boti Kabob 12.99**

Succulent lamb loin cuts loaded with flavorful spices delicately smoked

### **Tandoori Shrimp 13.99**

Hand selected jumbo shrimp rubbed with Tandoori spices and grilled until tender

### **Tandoori Sampler 15.99**

Boti Kabob (2), Reshmi kabob (2), Fish Tikka (1) and Tandoori Shrimp (2)

## *Seafood*

### **Fish Curry 12.50**

Fresh tilapia filets poached in an aromatic sauce

### **South Indian Shrimp Kari 13.99**

Jumbo shrimps cooked with portabella mushrooms in a mild yet flavorful coconut and cashew nut paste sauce

### **Shrimp Curry 13.95**

Shrimp cooked with fresh herbs and spices in a curry sauce

### **Shrimp Balchao 13.99**

Jumbo shrimp grilled and braised in an onion tomato sauce, and seasoned with fragrant curry leaves

## *Lamb*

### **Lamb Curry 12.50**

Lamb cooked with onions, ginger, garlic and crushed tomatoes

### **Lamb Saag 12.75**

Lamb delicately cooked with chopped spinach and spices

### **Lamb Roganjosh 12.50**

Lamb stir-fried in select spices with an abundance of garlic and homemade yogurt

### **Mutton Hyderabad 12.95**

Spicy goat meat braised with fresh vegetables in a fragrant curry

### **Lamb Vindaloo 12.50**

Cooked with potatoes in a zesty hot tangy sauce. A specialty from the South Indian state of Goa

## *Vegetables*

### **Chana Masala 8.50**

Chickpeas cooked with spices

### **Dhabeey Ki Dal 8.50**

A mixed lentil preparation dished up in stalls of the highway of India

### **Mattar Paneer/ Alu Mattar/ Tofu Mattar 8.99**

Tender peas cooked in our homemade tomato herb sauce with your choice of cottage cheese, potatoes or tofu

### **Baingan Bharta 9.00**

A North Indian specialty of roasted eggplant, skinned and stir-fried into an aromatic preparation

### **Alu Gobhi 9.00**

Steamed cauliflower stir-fried with potatoes, herbs and spices

### **Navrattan Curry 9.50**

Nine jewels as the name suggests. A creamy mixed vegetable preparation

### **Saag 9.50**

Delicately flavored spinach, roasted garlic and lemon juice cooked with your choice of cottage cheese cubes, diced potatoes or tofu cubes

### **Shahi Paneer 9.50**

Chunks of cottage cheese in an aromatic tomato sauce with green peppers, onions, nuts and raisins

### **Bhindi Masala 9.25**

Okra diced and sauteed with onions, tomatoes and a touch of yogurt