

SOUPS & SALADS

Mulligatawny Soup
Tomato Soup
Indian Soup

House Classic Salad
Chicken Tikka Salad
Gilled Shrimp Salad

Chickpea Salad
Season's Green

APPITIZERS

Samosa (Meat or Vegetable)
Assorted Appetizer
Onion Bhajee

Chana Puri
Sheesh Kabob
Chicken Tikka (White meat)

Chicken Pakora
Vegetable Kufta
Papadam

MAIN DISH

Curry (Chicken, Lamb, Beef, Goat, Shrimp, Vegetable)
Bhuna (Chicken, Lamb, Beef, Goat, Shrimp)
Achar (Chicken, Beef, Goat, Lamb)
Vindaloo Hot Hot! (Chicken, Lamb, Beef, Goat)
Dupiaza (Chicken)
Balti (Chicken, Beef, Lamb, Goat)
Tikka Masala (Chicken)
Rogan Josh (Lamb)

Korma (Chicken, Vegetable)
Makhni (Chicken, Dal)
Sag (Lamb, Shrimp, Aloo)
Masala (Fish, Channa)
Dansak (Shrimp)
Aloo Motor
Malai Kofta (Vegetable)
Panir (Motor, Sag)

RICE & NAANS

Biryani (Chicken, Lamb, Vegetable, Shrimp)
Naan (Plain, Garlic, Keema, Cheese, Peshwari)
Pilau Rice or Fried Rice

Paratha (Aloo, Muglai)
Onion Kulcha
Roti

SIDE DISHES & CONDIMENTS

Tarka Dal
Sag Bhajee
Aloo Makhni

Bringal Bhajee
Bindi Bhajee
Sauce (Curry, Masala, or Makhni, Hot)

Mango Chutney
Mango or Lime Pickled
Raita

BEVERAGES

Lassi (Plain, Mango or Cherry Mango Juice)
Coffee or Spiced Hot Tea
Mineral Water and Milk

Iced Tea (Indian) or Sweet Tea
Soda (Coke, Diet Coke, Sprite & Ginger ale)

DESSERTS

Kulfi

Gulab Jamon

Kheer

Everything can be made according to your choice, Mild, Medium, Hot, and Very Hot