



A Fine Indian Authentic Cuisine

Note: This is only an extract from the menu. Please call for more info.

Traditional Tandoori Favorites From our Clay Oven

The Tandoor is a pit oven made from choice clays and natural agents. All meats, poultry, and seafood stay immersed in special marinades over long periods. They are skewered and broiled on charcoal in the Tandoor. The Tandoor is also employed to turn out a most exciting variety of breads.

All our Tandoori dishes are served with Basmati rice and one Naan.

Chicken Tandoori

Spring chicken, marinated in a prized recipe then broiled on charcoal. \$8.95

Chicken Tikka

Boneless succulent chicken marinated and broiled in the Tandoor. \$9.95

Boti Kabob

Juicy chunks from leg of lamb, broiled in the Tandoor. \$9.95

Seekh Kabob

Finger rolls of ground lamb spiced with fresh ginger and coriander. \$10.95

Prawn Tandoori

Select white jumbo prawns skewered to perfection. \$10.95

India's Mixed Grill

An exciting array of Tandoor specialties, definitely recommended Tandoori Chicken, Chicken Tikka, Seekh Kabab & Jumbo Prawn. \$12.95

India's Chef Specialties

India's Special Dinner for Two

Soup, Tandoori Chicken, Seekh Kabob, Lamb or Chicken Curry, Vegetable, Rice, Naan, Kheer, Hot Tea or Coffee. \$29.95

India's Thaalii

An assortment of vegetarian dishes with fragrant saffron rice, samosa, naan, & dessert. \$11.95

* India's Meat Thaalii

Two meat, fragrant saffron rice, meat samosa, naan and dessert. \$12.95

* India's Seafood Thaalii

Three seafood curries, fragrant saffron rice, two shrimp (Fried or Tandoori), naan and dessert. \$13.95

Vegetables

All vegetable dishes served with Basmati rice and one Naan.

Navratan Korma

Vegetables cooked with nuts, mild spices and cream. \$8.95

* Malai Kofta

Dumplings of carrots, peas, potatoes, cheese, onions and tomatoes. \$8.95

Aloo Gobhi

Sauteed fresh cauliflower and potatoes. \$8.95

Mushroom Matter

Mushrooms and green peas, cooked with tomatoes and cream. \$8.95

* Mutter Paneer

Cubes of homemade cheese cooked with green peas and spices. \$8.95

Bombay Aloo

Baby potatoes sauteed Indian style. \$8.95

Bengan Bharta

Eggplant, simmered Indian style. \$8.95

Bhindi Masala

Fresh okra, sauteed in a blend of spices. \$8.95

* Saag Paneer

Spinach and cubes of homemade cheese with flavorful spices. \$8.95

Vegetable Jalfrazi

An assortment of vegetables sauteed in butter and spices. \$8.95

Dal Thadka

Yellow lentil seasoned in garlic, ginger, and lemon butter \$8.95

Channa Masala

Chickpeas, potatoes, and onions, spiced sharp with ginger and garlic. \$8.95

Rice Specialities

Vegetable Biryani

Basmati rice, cooked with fresh vegetables, dried fruits, and nuts. \$5.95

Chicken Biryani

Tender chicken, basmati rice, dried fruits, and nuts. \$7.95

Lamb Biryani

Basmati rice, juicy lamb, in dried fruits & nuts. \$8.95

Shrimp Biryani

White shrimp, basmati rice, dried fruits and nuts. \$9.95

* Combination Biryani

Lamb, chicken, shrimp with basmati rice, dried fruits and nuts. \$9.95