

MENU FOR FRIDAY, FEB, 15, 2018

All the entrees Served with Superior Indian Basmati rice or brown rice, lentil soup, fresh salad, and one plain naan for dine in.

COMBINATIONS: For second half vegetarian or non-vegetarian curry dishes Add \$ 7.95 and for second half tandoori dishes Add \$ 8.95

TIKKA ADRAKI (Soft and juicy, ginger flavored tandoori kebabs of fresh free range chicken breast baked in tandoor)

Clay oven is one of the most versatile kitchen equipment of north India called tandoor. The traditional tandoor which is used in preparation is made of clay and fired by mesquite charcoal. These kebabs are prepared from the breast of chicken marinated in the base prepared from homemade yogurt, ginger paste, royal cumin and many more spices. The breast pieces are then marinated overnight and then cooked in the same traditional tandoor.

\$14.95

TANDOORI PRAWNS

(King Prawns cooked in clay oven with ginger and garlic)

Prawns are the specialty of the western side of India. Here the prawns are marinated overnight in yogurt, vinegar, ginger, garlic, sesame seeds, onion seeds, cardamom, lime juice, rai and many more spices and are cooked in clay oven.

\$14.95

DAAL TADKA

(Yellow Lentils a favorite entrée of India)

Daal Tadka is all time favorite dish of India, The dish is made with Yellow lentils washed and soaked for 2-3 hrs then boiled with ginger, garlic & tomatoes till lentils are soft and raw smell goes. When lentils are cooked fully then the base is prepared with royal cumin, red onions, tomato puree and special Indian spices for aroma.

\$12.95

MEHFIL-E-MIX (MIX VEGETABLES)

Assorted vegetables (blue lake beans, cauliflower, carrots, white creamer, bell peppers, mushrooms, and cut corns) are cooked in a gravy of red onions, ginger, garlic and vine ripened tomatoes in a iron wok

\$12.95

KAJU KI MURGA

(Boneless chicken cooked in cashew paste, coconut, saffron, and tomato curry)

This dish comes from the Southeastern Indian community. This dish is prepared by first grinding the spices with fresh coconut milk, cashew, fennel seeds, cumin's, green chilies, red onions, ginger, garlic, roasted saffron, fresh mint, mustard and coriander seeds. The chicken cubes are kept marinated in this spices paste for a long time. The vine-ripened tomatoes are sautéed separately with turmeric powder. The marinated chicken is added to the tomatoes and cooked till the oil separates.

\$13.95

KALI MIRCHI KA PORK

(Pork cubes cooked in curry flavored with black pepper)

The cubes of pork are first marinated overnight with ginger and garlic paste with a little lemon overnight and then the base gravy is cooked with red onions and tomatoes and then pork is added and cooked till the oil separates. Before taking the cooked pork out of the vessel, some hand semi ground black peppers are added with some spices to give it a flavor.

\$14.95

CHICKEN TIKKA MASALA

(Tandoori baked breast chicken cubes cooked in a nutty curry)

Avadh, the present day Lucknow has contributed immensely to the most popular North Indian cuisine, and we present this preparation in our efforts to introduce you to various sub-cuisines and regions of India. Here chicken breast are cut into cubes and marinated overnight with home made yogurt, spices and with a touch of vinegar. When the chicken gets the Smokey flavor and are half done by baking them in the clay oven they are then cooked in a nutty curry with a little fenugreek powder

\$14.95

BEVERAGES:, Mango Lassi, Sweet Lassi, Salt Lassi, Zeera Lassi, Zaffrani Lassi (\$ 2.95 each)

Indian Chai (Hot or Iced) - (\$ 1.95)

Soft Drinks include Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite, Calistoga, and Lemon Ice Tea. (\$ 1.95 each)

(Parties of five or more will be charged 18% gratuity)