



MENU FOR THURSDAY, FEB; 22, 2018

ATTENTION: BROWN RICE ALSO AVAILABLE

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

COMBINATIONS: For second half vegetarian or non-vegetarian curry dishes Add \$ 6.95 and for second half tandoori dishes Add \$ 8.95

LAMB SHEESH KABOB A traditional south Asian cuisine, made with keema Lamb (minced meat) onion, ginger, garlic and authentic Indian spices mixed and threaded on a skewer & roasted in a tandoor (clay oven)

\$13.95

TANDOORI FISH

(Soft and juicy tandoori fillets of salmon marinated in mustard seeds)

Fish is the most popular delicacy of western side of India and no meal is complete without fish. Fish is made in different styles and we have picked the tandoori roasted fish. The fish fillets are marinated overnight in vinegar made of sugarcane, oregano seeds, and many more spices.

\$13.95

ALOO GAJJAR

(Fresh carrots and russets cooked in a roasted cumin and tomato curry)

This is an all time delicacy dish. This dish is prepared with fresh carrot and russets with vine ripped tomatoes, garlic, ginger, red onions and royal cumin.

\$11.95

SABJ-E-PUNJAB

(Punjab is the breadbasket of India)

Agriculture is a main stage therefore there is a bountiful harvest of fresh vegetable. At Mehfil our chef puts together like cauliflower, carrots, mushrooms, cut corn, blue lake bean, red bell peppers, and red onions simmered in a semi dry masala of the (5C's) Garam masala, cardamom, celery, cumin, clove, coriander.

\$10.95

CHICKEN CRANBERRIES

(Chicken cubes cooked in yogurt base gravy with sweetened dried cranberries)

This dish comes from the Eastern Part of India. In this dish the chicken is cooked with sweetened dried cranberries, yogurt, garlic, ginger, red onions, vinegar, vine ripened tomatoes and many more different spices.

\$ 11.95

MEATBALL MASALA (CHEF'S SPECIAL)

Home made beef meatballs Braised in Fresh garlic, ginger, onions, and Roma Tomatoes Finished in a Masala of roasted Cloves and Cinnamon Bark. AN Excellent infusion With an Indian Flavor.

\$12.95

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.

\$12.95

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)