

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

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.

\$12.95

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.

\$13.95

SHAHI PANEER

Home made cottage cheese cubes cooked in a smooth nutty curry with saffron in base gravy of onions, ginger, garlic and vine ripened tomatoes with spices and low fat cream

\$11.95

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

\$11.95

AAM KA MURGA

(Boneless chicken cubes cooked in curry flavored fresh mango)

The purred fresh mango is the main ingredient of this curry. At first the boneless chicken is sautéed with ginger, garlic, onions, green chilies, tomatoes, and a blend of masala. The gravy is prepared with fresh made puree of raw mangoes, red onions, ginger, garlic and vine ripened tomatoes. Then the chicken is added to it and stirred until cooked.

\$11.95

LAMB KEEMA MATTER MASALA

Fresh lean ground lamb cooked with roasted Royal cumin fresh garlic, ginger, yellow onions and finished with English peas

\$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)