

We change our menu every day

MENU FOR MONDAY, AUG, 20, 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*

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

TOFU MASALA

(Our chef's special infusion!!!!)

Small cubes of fresh Tofu prepared in with garlic, ginger, onion and tomato. Seasoned with the lovely flavor of India's best GARAM MASALA – fresh roasted cardamom. Cumin, coriander, cloves and cinnamon seeds stone grounded as in Indian villages!!

\$ 10.95

AAM KE SAATH SUBZI

(Several vegetables cooked with red onions, garlic, tomatoes and raw mangoes.)

This dish is predominantly popular in the East Regions of Uttar Pradesh where mangoes grow in abundance during the hot season . Blue plantains, lake beans, cauliflower, mushrooms, eggplants, carrots, red creamer and green bell peppers are cleaned and soaked in the water mixed with a spoonful of vinegar. The bases is prepared with red onions, ginger, garlic, the ripped tomatoes and house blend over twenty spices and vegetables are sautéed and well tempered adding strings of raw mangoes.

\$10.95

CHICKEN KHUMANI

(Chicken cubes cooked in yogurt base gravy with dry apricots)

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

\$ 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, ZeeraLassi, ZaffraniLassi (\$ 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)