



We change our menu every day

MENU FOR WEDNESDAY, APRIL, 25, 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

BENGAN BHARTHA

(Tandoori baked mashed jumbo eggplants sautéed with red onions, tomatoes and green peas)

Eggplants cooked to spicy puree are popular throughout India. The eggplants first are baked in the clay oven and the mashed and are cooked with red onions, tomatoes, ginger, garlic, and green peas.

\$11.95

SABZI LAJAWAB

(Fresh Vegetables cooked in gravy of garlic, ginger, tomatoes, and spinach)

Inspired by the method of Hyderabad kitchen we are introducing this dish for the first time. The base curry is prepared in a heavy iron wok with fresh spinach leaves. The different vegetables used are bell pepper, cauliflower, carrots, mushrooms, red creamers, eggplant and blue lake beans and is cooked in base curry till the oil separates.

\$10.95

CHICKEN METHIWALA

(Chicken cubes cooked in fresh fenugreek herb)

'Methi' (Fenugreek) is the old time favorite herb used in many salted biscuits, pakoras and is used as a vegetable itself. In this dish a powder of fenugreek seeds is made and cooked well in the paste of ginger and garlic and then the chicken cubes soaked in the fenugreek juice and herb are added to the gravy and is well cooked adding onions and tomatoes.

\$11;95

MEATBALL-DO-PIYAZA

(Beef Meatball cooked in curry flavored raw mangoes, onions, tomatoes and vinegar)

The word Dopiaza means 'two onions'. Meatballs are soaked in a mixture of salt, vinegar, water and many different spices. The gravy is prepared with ginger, garlic, red onions, tomato and many more spices. After the gravy is ready the pieces of raw mango and meatballs are sautéed in it until well tempered.

\$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)