



We change our menu every day

MENU FOR WEDNESDAY, 14, 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

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

KHAWAJA KI DEG

(Vegetarian dish prepared with an assortment of lentils, grains and vegetables.)

This dish comes from the city of Ajmer in the desert state of Rajasthan. A mausoleum built in the memory of Sufi saint Khwaja Moinudin Chisti is the center of devotees of the month of Rejab. Food is prepared in a pot adding every vegetable, lentil; grains devotees bring as offerings to the saint. In our effort to offer something unique in Indian cuisine we have brought the taste of this dish by using carrots, rice, cashews, and raisins. The base is prepared with red onions, vine ripened tomatoes, garlic, ginger and blend of over twenty spices.

\$10.95

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.

\$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)