

We change our menu every day

MENU FOR MONDAY, AUG, 21, 2017

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

KASHMIRI RAJMAH

(Kidney beans cooked in onion, ginger, garlic, tomato and masala curry)

Kashmir the Paradise of India is one of the largest producers of kidney beans, and Kidney beans are enjoyed all over world and are cooked in different ways. Here these are first soaked overnight in water and a little salt, then these are cooked in the base curry using many Kashmiri spices.

\$11.95

MUGHLAI SUBJI

(Fresh vegetables sautéed with red onions, garlic, ginger and lotus seed)

In this dish red onions, vine ripened tomatoes, garlic, ginger and a blend of many more spices are cooked until all the ingredients turn golden in color. Then a mix of fresh water soaked vegetables like cauliflower, blue lake beans, carrots, red creamer, potatoes, bell peppers, and mushrooms are added to the base and sautéed. The final touch is given by lotus seed to enhance the taste of dish.

\$10.95

TAAR MURGA

(Boneless chicken cooked in ginger curry)

This dish comes from the Northern part of India. In this dish the cubes of chicken are marinated in a spice mix with ginger paste. The marinated chicken is sautéed in a pan to coat it flavor of ginger before adding in to a separately prepared curry with red onions, garlic, tomatoes, cumin's, nutmeg, coriander.

\$11.95

FRESH ASPARAGUS MEATBAL CURRY

(Beef meatballs cooked in curry flavored fresh asparagus)

Asparagus is the main ingredient of this curry. At first the Beef meatballs is sautéed with ginger, garlic, onions, green chillies, tomatoes, and a blend of masala. Fresh asparagus, red onions, ginger, garlic and vine ripened tomatoes. Then the beef meatballs is added to it and stirred until cooked.

\$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)