



We change our menu every day

MENU FOR WEDNESDAY NOV,22, 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

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

BIHARI KHALIA

(Curry prepared with fresh cauliflower, spinach, carrots, eggplant, plantain and blue lake beans)

This dish comes from the state of Bihar. The fresh vegetables like cauliflower, eggplant, plantain, spinach, carrots, and blue lake beans are added to a base prepared with chopped red onions, garlic, ginger, coriander powder, turmeric powder, cumin seeds and vine ripened tomatoes.

\$10.95

CHICKEN CRANBERRIES

(Chicken cubes cooked in yogurt base gravy with sweetened dried cranberries)

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

\$11.95

MEATBALL-DO-PIYAZA

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

The word Dopiya 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)