

We change our menu every day

MENU FOR TUESDAY, FEB, 17, 2020

ATTENTION: BROWN RICE ALSO AVAILABLE

All the entrees Served with Superior Indian Basmati rice, fresh salad, and one plain naan for dine in.

COMBINATIONS: For second half vegetarian or non-vegetarian curry dishes Add \$ 7.95 and for second half tandoori dishes Add \$8.95

TANDOORI CHICKEN \$15.95

(Soft and juicy, ginger flavored of fresh free range chicken Legs 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 legs of chicken marinated in the base prepared from homemade yogurt, ginger paste, royal cumin and many more spices. The pieces are then marinated overnight and then cooked in the same traditional tandoor.

TANDOORI FISH \$ 14.95

(Soft and juicy tandoori fillets of salmon marinated in mustard seeds)

Fish is the most popular delicacy of western side of India and no meal is complete without fish. Fish is made in different styles and we have picked the tandoori roasted fish. The fish fillets are marinated overnight in vinegar made of sugarcane, oregano seeds, and many more spices.

SHAHI PANEER \$12.95

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

SINDHI BHAJI \$12.95

(Fresh vegetables cooked with red onions, tomatoes, sesame seeds, and spices)

Sindh is a community, which was formed during partition of India and Pakistan. Sindh now is a state in Pakistan and here lot of sesame seeds are used, so here different vegetables like red creamer, bell peppers, blue lake beans, mushrooms, green peas, fresh cut corn, cauliflower and many more are sautéed in the base sesame seeds, tomatoes, ginger, garlic and red onions.

CHICKEN CURRY \$13.95

(Boneless chicken cooked in saffron, and tomato curry)

This dish comes from the Southeastern Indian community. This dish is prepared by first grinding the spices with 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.

MEATBALL MASALA (CHEF'S SPECIAL) \$14.95

Home made beef meatballs Braised in Fresh garlic, ginger, onions, and Roma Tomatoes Finished in a Masala of roasted Cloves and Cinnamon Bark. AN Excellent infusion With an Indian Flavor.

CHICKEN TIKKA MASALA \$14.95

(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

BEVERAGES:, Mango Lassi, Sweet Lassi, Salt Lassi, Zeera Lassi, 3.99 Zaffrani Lassi (\$ 4.49 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 four or more will be charged 18% gratuity)