

Appetizers

#1 PAPAD (Gluten Free)	Crispy baked lentil wafers	\$5.00
#2 SAMOSA (3 pieces)	Fried pastry stuffed with mildly spiced potatoes and green peas	\$9.95
#3 DAAL SOUP	Thin mildly spices red and yellow lentil broth with a hint of butter	\$8.95

Bread

#4 ROTI	Simple plain whole wheat bread baked in Tadoori Oven	\$5.00
#5 NAAN	<i>Tandoori baked soft and puffy bread</i>	\$5.00
#6 ONION KULCHA	Naan stuffed with onion and cilantro	\$6.00
#7 GARLIC NAAN	Naan topped with minced garlic and cilantro	\$6.00
#8 CHEESE NAAN	Soft and puffy Naan stuffed with cheese	\$6.00
#9 KEEMA NAAN	Hearty Naan stuffed with ground lamb	\$7.00

Vegetarian

#10 SAAG PANEER	Homemade cheese sautéed in creamy spinach	\$11.95
#11 BAIGAN BHARTA	Oven roasted eggplant cooked with spices, caramelized onion sauce, green Peas with cream	\$11.95
#12 PANEER MAKHANI	Homemade cheese cooked in creamy and savory tomato sauce	\$11.95
#13 MATTAR PANEER	Green peas and homemade cheese cooked in spiced tomatoes, caramelized onions & cream	\$11.95
#14 VEGGIE KORMA	Mildly spiced mixed veggies cooked in creamy caramelized onion sauce with coconut, cashews & raisins	\$11.95
#15 MALAI KOFTA	Veggie balls; assortment of veggies mixed with cashews, raisins and coconut cooked in tomato and caramelized onion sauce with cream	\$11.95
#16 CHANA MASALA	Chickpeas cooked with ginger-garlic combo, tomato sauce and caramelized onion sauce with cream	\$11.95
#17 DAL MAHARANI	Creamy mixed variety of lentils cooked in a hint of butter and spices	\$11.95
#18 ALU DUM	Potato curry cooked with spices, tomato and caramelized onion sauce with cream	\$11.95
#19 ALU KAULI MASALA	Potatoes & cauliflower cooked in mildly spiced tomato & caramelized onion Sauce with cream	\$11.95
#20 COCONUT VEGETABLE KORMA	Mixed vegetables cooked with coconut milk, cashew, rasins and spices	\$12.95

All vegetarian entrées and most meat entrées can be prepared with coconut milk + \$1.00

Meat Lovers & Sea Food Enthusiasts

Entrées Served with Basmati Rice

TRADITIONAL CURRY	Nepali dish delicately seasoned with exotic blend of spices	
#21 Chicken (Thighs)	\$13.95
#22 Lamb	\$14.95
#23 Shrimp	\$16.95
SPICY VINDALOO 🌶️🌶️	Potatoes and boneless meat cooked in tangy and spicy curry sauce	
#24 Chicken (Thighs)	\$13.95
#25 Lamb	\$14.95
#26 Shrimp	\$16.95
MASALA	Clay oven roasted meat cooked in caramelized onions and tomato sauce with a touch of cream	
#27 Chicken (Breast)	\$13.95
#28 Lamb	\$14.95
#29 Shrimp (Not Roasted)	\$16.95
MAKHANI	Subtly smoked meat cooked in savory and tangy creamy tomato sauce	
#30 Chicken (Breast)	\$13.95
#31 Lamb	\$14.95
#32 Shrimp (Not Smoked)	\$16.95
KORMA	Meat cooked in a creamy caramelized onion sauce and mixed with cashews, raisins & coconut	
#33 Chicken (Breast)	\$13.95
#34 Lamb	\$14.95
#35 Shrimp	\$16.95
KAWAB	Marinated in yoghurt and herbs overnight then roasted in the Tandoori oven	
#36 Chicken (Breast)	\$13.95
#37 Lamb	\$14.95
#38 TIKKA SAAG	Tandoori roasted chicken breast sautéed in creamy spinach	\$13.95
#39 BOTI SAAG	Tandoori roasted lamb sautéed in creamy spinach	\$14.95
#40 SHRIMP SAAG	Shrimp sautéed in creamy spinach	\$16.95
#41 KEEMA MATTAR	Ground Lamb and peas sautéed in a thick mixture of stimulating flavors	\$14.95
#42 CHICKEN MANGO	Boneless Chicken cooked with ethnic spices and accompanied with a silky sauce of Spiced Mango	\$13.95

Beverages

#43 MANGO LASSI	A chilled sweet drink made from homemade yoghurt, a hint of rose water and mangoes	\$6.95
#44 CHEEYA	Black tea brewed with milk and Nepali spices	\$4.25
#45 SOFT DRINKS	Non-alcoholic carbonated beverages	\$3.25