

Chicken Jalfrezi	8.95
Boneless chicken cooked with vegetables, fresh herbs and spices.	
Chicken Mushroom	8.25
Boneless chicken cooked with mushrooms, herbs and spices.	
Chicken Bahaar	8.95
Chicken cooked with eggplant	
Chicken Chili	8.95
Boneless piece of white meat sauteed with green chili and finished with an exotic Indian sauce.	
Chicken Mango	8.95
Chicken cooked with Mango and Broccoli.	
Chicken Tikka Saag	8.95
Boneless white meat tandoor cooked in fragrantly spiced spinach.	
Chicken Makhani	8.25
Tandoori chicken in butter with fresh herbs and tomato sauce.	
Chicken Masala Paneerwala	8.25
Chicken breast cooked with fresh cubes of homemade cheese sauteed in a tangy curried tomato sauce with fresh herbs and spices.	

Lamb Specialties

Lamb Curry	8.95
Cubes of lamb in a thick curry of onions, garlic, spices and herbs.	
Lamb Saag	8.95
Boneless lamb cooked with spinach and spices.	
Lamb Vindaloo	8.95
Lamb marinated in vinegar and spices cooked with potatoes in a HOT, tangy sauce.	
Lamb Korma	8.95
Lamb cooked with spices, herbs and nuts in a mild sauce.	
Lamb Bhuna	8.95
Pan fried cubes of lamb with green pepper, tomatoes, onions and spices.	
Lamb Bahaar	8.95
Lamb cooked with eggplant.	
Lamb Mushroom	8.95
Cubes of lamb cooked with mushrooms and a blend of fresh herbs and spices.	
Lamb Mango	9.25
Lamb cooked with Mango and Broccoli.	
Lamb Rogan Josh	9.25
Tender lamb cooked in clarified butter, browned onions, fresh ginger and simmered in spices and yogurt.	
Lamb Taranga	8.95
Lamb cooked with chicken, shrimp, bell peppers, onions and tomatoes in a special sauce.	
Lamb Do Piazza	8.95
Cubes of lamb cooked with onions, bell peppers in our special sauce.	
Lamb Kofta Meatballs	9.25
Lamb cubes cooked in curry sauce.	
Keema Matter	8.95
Minced lamb with peas, herbs and spices.	

Seafood Specialties

Shrimp Curry	9.40
Shrimp cooked in a delicate curry of onions, tomatoes, and spices	
Shrimp Saag	9.40
Shrimp cooked with fresh spinach and spices, garnished with fresh coriander.	

Shrimp Korma	9.40
Shrimp in a mildly spiced cream sauce flavored with nuts and raisins.	
Shrimp Vindaloo	9.40
Shrimp cooked in a hot tangy sauce with potatoes and Onion.	
Shrimp Do Piazza	9.40
Shrimp pan-fried with fresh ginger, garlic, green pepper, onions and spices.	
Shrimp Masala	9.25
Shrimp sauteed in fresh herbs then simmered in a sauce of tomatoes.	
Fish Curry	8.95
Succulent pieces of fish cooked in a spicy curried gravy.	
Fish Masala	8.95
Cubes of fish sauteed in fresh herbs then simmered in a sauce of tomatoes.	
Fish Vindaloo	8.25
Haddock cooked with potatoes in a hot, spicy sauce.	

Rice Specialties

All Biryanis are served with raita and onion chutney

Chicken or Lamb Biryani	8.95
Basmati rice cooked with chicken or lamb, fresh green peas, nuts and raisins	
Vegetable Biryani	7.95
Basmati rice cooked in clarified butter with vegetables, nuts n' raisins and garnished with fresh coriander.	
Taranga Biryani	11.15
Basmati rice cooked in clarified butter with shrimp, chicken lamb, paneer, vegetable, nuts n' raisins and garnished with fresh coriander.	
Kashmiri Pilao	5.95
Basmati rice cooked with dry nuts.	
Peas Pilao	3.95
Aromatic basmati rice cooked with fresh green peas lightly spiced.	
Pilao	1.50
Plain boiled basmati rice.	

Desserts

Gulab Jamun	1.75
Deep fried cheese and milk balls soaked in syrup.	
Kulfi	1.75
Exotic ice cream from India made with almonds, pistachios and cashews.	
Kheer	1.50
Rice cooked in sweetened milk with raisins and almonds.	

Beverages

Lassi (Sweet or salty)	1.50
Soothing and cooling Indian yogurt shake.	
Mango Lassi	2.25
Mango Juice	2.00
Soda	1.00
Coke, Sprite, Diet Coke.	
Tea or Coffee	1.00
Masala Tea	2.00
Indian tea with spices and herbs.	
Iced Tea or Iced Coffee	1.00