

## Appetizers

<b>#1 PAPAD</b> (Gluten Free)	Crispy baked lentil wafers	<b>\$5.75</b>
<b>#2 SAMOSA</b> (3 pieces)	Fried pastry stuffed with mildly spiced potatoes and green peas	<b>\$10.95</b>
<b>#3 DAAL SOUP</b>	Thin mildly spices red and yellow lentil broth with a hint of butter	<b>\$10.95</b>

## Bread

<b>#4 ROTI</b>	Simple plain whole wheat bread baked in Tadoori Oven	<b>\$5.75</b>
<b>#5 NAAN</b>	<i>Tandoori baked soft and puffy bread</i>	<b>\$5.75</b>
<b>#6 ONION KULCHA</b>	Naan stuffed with onion and cilantro	<b>\$6.75</b>
<b>#7 GARLIC NAAN</b>	Naan topped with minced garlic and cilantro	<b>\$6.75</b>
<b>#8 CHEESE NAAN</b>	Soft and puffy Naan stuffed with cheese	<b>\$6.75</b>
<b>#9 KEEMA NAAN</b>	Hearty Naan stuffed with ground lamb	<b>\$7.75</b>

## Vegetarian

<b>#10 SAAG PANEER</b>	Homemade cheese sautéed in creamy spinach	<b>\$14.50</b>
<b>#11 BAIGAN BHARTA</b>	Oven roasted eggplant cooked with spices, caramelized onion sauce, green Peas with cream	<b>\$14.50</b>
<b>#12 PANEER MAKHANI</b>	Homemade cheese cooked in creamy and savory tomato sauce	<b>\$14.50</b>
<b>#13 MATTAR PANEER</b>	Green peas and homemade cheese cooked in spiced tomatoes, caramelized onions & cream	<b>\$14.50</b>
<b>#14 VEGGIE KORMA</b>	Mildly spiced mixed veggies cooked in creamy caramelized onion sauce with coconut, cashews & raisins	<b>\$14.50</b>
<b>#15 MALAI KOFTA</b>	Veggie balls; assortment of veggies mixed with cashews, raisins and coconut cooked in tomato and caramelized onion sauce with cream	<b>\$14.50</b>
<b>#16 CHANA MASALA</b>	Chickpeas cooked with ginger-garlic combo, tomato sauce and caramelized onion sauce with cream	<b>\$14.50</b>
<b>#17 DAL MAHARANI</b>	Creamy mixed variety of lentils cooked in a hint of butter and spices	<b>\$14.50</b>
<b>#18 ALU DUM</b>	Potato curry cooked with spices, tomato and caramelized onion sauce with cream	<b>\$14.50</b>
<b>#19 ALU KAULI MASALA</b>	Potatoes & cauliflower cooked in mildly spiced tomato & caramelized onion Sauce with cream	<b>\$14.50</b>
<b>#20 COCONUT VEGETABLE KORMA</b>	Mixed vegetables cooked with coconut milk, cashew, rasins and spices	<b>\$15.50</b>

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

**ALL PRICES SUBJECT TO CHANGE**

# Meat Lovers & Sea Food Enthusiasts

## Entrées Served with Basmati Rice

<b>TRADITIONAL CURRY</b>	Nepali dish delicately seasoned with exotic blend of spices	
#21 Chicken (Thighs)	.....	\$16.50
#22 Lamb	.....	\$17.50
#23 Shrimp	.....	\$19.50
<b>SPICY VINDALOO</b> 🌶️🌶️	Potatoes and boneless meat cooked in tangy and spicy curry sauce	
#24 Chicken (Thighs)	.....	\$16.50
#25 Lamb	.....	\$17.50
#26 Shrimp	.....	\$19.50
<b>MASALA</b>	Clay oven roasted meat cooked in caramelized onions and tomato sauce with a touch of cream	
#27 Chicken (Breast)	.....	\$16.50
#28 Lamb	.....	\$17.50
#29 Shrimp (Not Roasted)	.....	\$19.50
<b>MAKHANI</b>	Subtly smoked meat cooked in savory and tangy creamy tomato sauce	
#30 Chicken (Breast)	.....	\$16.50
#31 Lamb	.....	\$17.50
#32 Shrimp (Not Smoked)	.....	\$19.50
<b>KORMA</b>	Meat cooked in a creamy caramelized onion sauce and mixed with cashews, raisins & coconut	
#33 Chicken (Breast)	.....	\$16.50
#34 Lamb	.....	\$17.50
#35 Shrimp	.....	\$19.50
<b>KAWAB</b>	Marinated in yoghurt and herbs overnight then roasted in the Tandoori oven	
#36 Chicken (Breast)	.....	\$16.50
#37 Lamb	.....	\$17.50
#38 TIKKA SAAG	Tandoori roasted chicken breast sautéed in creamy spinach . . . . .	\$16.50
#39 BOTI SAAG	Tandoori roasted lamb sautéed in creamy spinach . . . . .	\$17.50
#40 SHRIMP SAAG	Shrimp sautéed in creamy spinach . . . . .	\$19.50
#41 KEEMA MATTAR	Ground Lamb and peas sautéed in a thick mixture of stimulating flavors . . . . .	\$17.50
#42 CHICKEN MANGO	Boneless Chicken cooked with ethnic spices and accompanied . . . . . with a silky sauce of Spiced Mango	\$16.50

## Beverages

#43 MANGO LASSI	A chilled sweet drink made from homemade yoghurt, a hint of rose water and mangoes	\$8.25
#44 CHEEYA	Black tea brewed with milk and Nepali spices	\$4.95
#45 SOFT DRINKS	Non-alcoholic carbonated beverages	\$3.75