





| #1 PAPAD (Gluten Free) | Crispy baked lentil wafers | \$5.75 |
|--------------------------------|---|---------|
| #2 SAMOSA (3 pieces) | Fried pastry stuffed with mildly spiced potatoes and green peas | \$10.95 |
| #3 DAAL SOUP | Thin mildly spices red and yellow lentil broth with a hint of butter | \$10.95 |
| | Bread | |
| #4 ROTI | Simple plain whole wheat bread baked in Tadoori Oven | \$5.75 |
| #5 NAAN | Tandoori baked soft and puffy bread | \$5.75 |
| #6 ONION KULCHA | Naan stuffed with onion and cilantro | \$6.75 |
| #7 GARLIC NAAN | Naan topped with minced garlic and cilantro | \$6.75 |
| #8 CHEESE NAAN | Soft and puffy Naan stuffed with cheese | \$6.75 |
| #9 KEEMA NAAN | Hearty Naan stuffed with ground lamb | \$7.75 |
| | Degesarian | |
| #10 SAAG PANEER | Homemade cheese sautêed in creamy spinach | \$14.50 |
| #11 BAIGAN BHARTA | Oven roasted eggplant cooked with spices, caramelized onion sauce, green Peas with cream | \$14.50 |
| #12 PANEER MAKHANI | Homemade cheese cooked in creamy and savory tomato sauce | \$14.50 |
| #13 MATTAR PANEER | Green peas and homemade cheese cooked in spiced tomatoes, caramelized onions & cream | \$14.50 |
| #14 VEGGIE KORMA | Mildly spiced mixed veggies cooked in creamy caramelized onion sauce with coconut, cashews & raisins | \$14.50 |
| #15 MALAI KOFTA | Veggie balls; assortment of veggies mixed with cashews, raisins and coconut cooked in tomato and caramelized onion sauce with cream | \$14.50 |
| #16 CHANA MASALA | Chickpeas cooked with ginger-garlic combo, tomato sauce and caramelized onion sauce with cream | \$14.50 |
| #17 DAL MAHARANI | Creamy mixed variety of lentils cooked in a hint of butter and spices | \$14.50 |
| #18 ALU DUM | Potato curry cooked with spices, tomato and caramelized onion sauce with cream | \$14.50 |
| #19 ALU KAULI MASALA | Potatoes & cauliflower cooked in mildly spiced tomato & caramelized onion Sauce with cream | \$14.50 |
| #20 COCONUT VEGETABLE KORMA | Mixed vegetables cooked with coconut milk, cashew, rasins and spices | \$15.50 |

All ve gesarian ensrées and most meas ensrées can be prepared wish coconus milk + \$1.00

ALL PRICES SUBJECT TO CHANGE

Meas Lovers & Sea Food Enshusiasss

Entrées Served with Basmati Rice

| #24 Chicken (Thighs) #25 Lamb #26 Shrimp ***Clay oven roasted meat cooked in tangy and spicy curry sauce #27 Chicken (Breast) #28 Lamb #30 Chicken (Breast) #31 Lamb #30 Chicken (Breast) #32 Shrimp (Not Roasted) ***Marinated in yoghurt and herbs overnight then roasted in the Tandoori oven #35 Chicken (Breast) #36 Chicken (Breast) #37 Lamb ***Marinated in yoghurt and herbs overnight then roasted in the Tandoori oven #36 Chicken (Breast) #37 Lamb ***Marinated in yoghurt and herbs overnight then roasted in the Tandoori oven #38 BOTI SAAG Tandoori roasted chicken breast sautéed in creamy spinach ***Marinated in creamy spinach **Marinated in creamy spinach ***Marinated in creamy spinach *** | TRADITIONAL CURRY #21 Chicken (Thighs #22 Lamb #23 Shrimp | Nepali dish delicately seasoned with exotic blend of spices \$16.56 \$17.56 | 0 |
|--|---|--|---|
| tomato sauce with a touch of cream #27 Chicken (Breast) \$15.50 #28 Lamb \$17.50 #29 Shrimp (Not Roasted) \$19.50 MAKHANI 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 KORMA 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 KAWAB 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 sauteéd in a thick mixture of stimulating flavors \$17.50 #42 CHICKEN MANGO Boneless Chicken cooked with ethnic spices and accompanied \$16.50 with a silky sauce of Spiced Mango #43 MANGO LASSI A chilled sweet drink made from homemade yoghurt, a hint of rose water and mangoes | #24 Chicken (Thighs #25 Lamb | \$16.50 \$17.50 \$17.50 | 0 |
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| rose water and mangoes | | Bevera ges | |
| | #43 MANGO LASSI | | 5 |
| #44 CHEEYA Black tea brewed with milk and Nepali spices \$4.95 | #44 CHEEYA | Black tea brewed with milk and Nepali spices \$4.99 | 5 |
| #45 SOFT DRINKS Non-alcoholic carbonated beverages \$3.75 | #45 SOFT DRINKS | Non-alcoholic carbonated beverages \$3.75 | 5 |