

Appetizers (Served only, when ordered an entree)

Served with tamarind and mint chutneys

Papadums 4.95

Three pieces of thin, crispy lentils wafers

Vegetable Pakoras 9.95

Delicately spiced filling of vegetables, fried crispy and golden in chickpea flour batter

Samosas 7.95

A filled, crisp and lightly browned turnover of potatoes and greenpeas.

Samosa Chana Chat 11.95

Samosas finished with chickpeas, chopped onions, tomatoes, and topped with a combination of yogurt, mint and tamarind chutney.

Soup of the day (Dine in only) 9.95



Samosa Chana Chat



Samosas

Salads



House Salad

House Salad 7.95

Assorted chopped vegetables like cucumbers, tomatoes, carrots, lettuce with Italian dressing.

Onion Salad 3.95

Onions, green chillies and lemon

Entrée

All our Entrées are Glutenfree

(Add Basmati Rice \$2). Select your spice level: Mild, Medium, Hot

TRADITIONAL CURRIES

A blend of spices with puree of tomatoes, onions and garlic

Chicken 18.95 Lamb 19.95 Shrimp 22.95 Mahi-Mahi 19.95

OUR HOUSE SPECIAL

Chicken Tikka Masala/ Butter Chicken 18.95

Charbroiled chunks of chicken cooked in tomato & cream based sauce with a blend of herbs and spices

CHEF'S SPECIAL

LAMB ROGAN JOSH 19.95

Tender pieces of lamb in a yogurt based creamy sauce & Chef's secret blend of spices

VINDALOO (Served only super hot)

For those who like if "hot" from the exotic state of Goa, prepared in chef's secret blend of spices with potatoes.

Chicken 18.95 Lamb 19.95

DHANIYA SPECIAL (PAKISTANI SPECIALTY)

cooked with fresh cilantro/parsley in light gravy.

Chicken 18.95 Lamb 19.95 Shrimp 22.95

SAAG/ PALAK SPECIALITY

Chopped spinach cooked with a blend of spices

Chicken 18.95 Lamb 19.95

KORMA

Curry made with onion & cream sauce with cashews and raisins.

Chicken 18.95 Lamb 19.95 Shrimp 22.95

COCONUT CURRIES

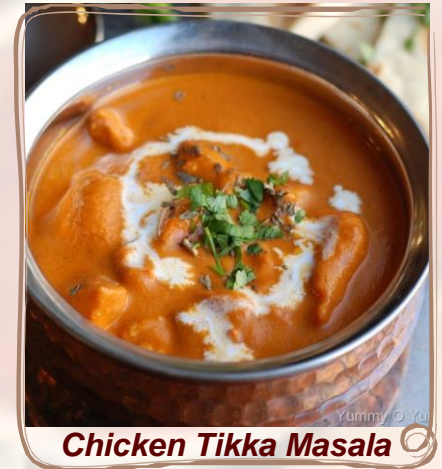
Delicately cooked in a coconut-based sauce with your choice of meat.

Chicken 18.95 Shrimp 22.95 Mahi-Mahi 19.95

KADHAI

Light gravy of sautéed onions, tomatoes, and bell pepper with spices

Chicken 18.95 lamb 19.95



TANDOORI KABABS

Spice level: Medium



Meat marinated in spices and yogurt then cooked in a Tandoor (Clay oven)

TANDOORI CHICKEN 20.95

Chicken marinated overnight in spices, herbs and yogurt then cooked in a clay oven.

LAMB BOTI KABAB 21.95

Boneless pieces of lamb marinated in Indian herbs and roasted in tandoor oven.

LAMB SHISH KABAB 19.95

Minced lamb mixed with a special blend of Indian spices then cooked on a skewer in tandoor.

RACK OF LAMB/ LAMB CHOPS 39.95

Lamb rib marinated with spices, herbs and grilled in a clay oven.

TANDOORI SHRIMP 23.95

Jumbo prawns marinated in yogurt & spices then grilled in a clay oven.



Tandoori Chicken



Rack of lamb

BIRYANIS

Basmati rice cooked in spices and saffron. Served with Raita

VEGETABLE BIRYANI 16.95

Basmati rice cooked in spices with fresh vegetables

LAMB BIRYANI 19.95

Lamb cooked in basmati rice with spices.

CHICKEN BIRYANI 18.95

Boneless chunks of chicken cooked with basmati rice.



Chicken biryani

VEGETARIAN'S DELIGHTS

16.95

(Add Basmati Rice: \$2). Select your spice level: Mild, Medium, Hot

SOOKHI SABZI (MIXED VEGETABLE)

Seasonal vegetables (cauliflower, potatoes, green peas and carrots) cooked in light spices.

LAHORI CHANA MASALA

Garbanzo beans(chick-peas) cooked with special herbs and spices.

DAAL MAKHANI

Black lentils & kidney beans cooked in light curry.

MALAI KOFTA

Four mixed vegetable cutlets in creamy sauce and almonds.

VEGETABLE KORMA

Fresh mixed vegetables (cauliflower, potatoes, green peas and carrots) cooked in a creamy sauce.



Lahori Chana Masala

PANEER SELECTION (Home-made cottage cheese) 16.95

PALAK PANNER

Chopped spinach cooked with paneer.

PANEER MAKHANI/ SHAHI PANEER

Paneer in creamy tomato based masala sauce.



Paneer Makhani

TANDOORI BREADS

one order = 1 piece
(FRESHLY BAKED IN TANDOOR (CLAY OVEN))

Tanddori breads are only available when ordered with an entree

NAAN 3.95
Soft and puffy leavened bread freshly baked in tandoor oven.

GARLIC NAAN 4.95
Soft and puffy leavened garlic bread freshly baked in tandoor Oven.

CHEESE NAAN (Limited) 6.95
Leavened bread stuffed with cheddar cheese.

ROTI (Limited) 3.95
Unleavened whole wheat bread.

To our valued customers, a friendly reminder that adding a bread during the meal may take longer than usual because of other orders in progress.



Garlic naan



Cheese naan

SIDES/ACCOMPANIMENTS

RAITA 4.95
Lightly spiced yogurt with grated cucumber and tomato

ACHAR 2.95
Mixed pickles with Indian spices.

MANGO CHUTNEY 3.95
Mango simmered with spices like cinnamon, cloves and raisins

GREEN CHILIES 1.95

BOMBAY BEVERAGES

No refills on drinks except coke, D coke and sprite

HAWAIIAN JUICES 3.95

Guava
Pineapple

MANGO LASSI 5.95

Refreshing yogurt drink with flavor of mango

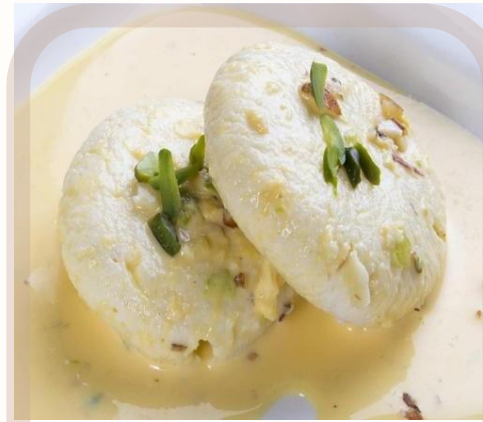
CHAI TEA 5.95

Gourmet aromatic tea from Darjeeling, brewed with milk, cardamom, cinnamon and cloves.

SOFT DRINKS 3

Coke, Diet Coke, Sprite, Iced tea

SPARKLING WATER 8.95



Rasmalai



Gulab Jamun

GOURMET DESSERTS

RICE PUDDING 7.95

All time favorite traditional style rice pudding is healthy and completes your meal. Served with a true bliss!

GULAB JAMUN 6.95

Home made doughnut balls made with evaporated milk and soaked in honey syrup.

RASMALAI 7.95

Patties of paneer soaked in malai (clotted cream) flavored with cardamom and rosewater.

KULFI 7.95

Homemade Ice-cream

18% Service charge will be added to Dine-in bills