

Appetizers

<i>Vegetable Samosa</i>	6
Deep fried patties stuffed with peas, potatoes mixed with Indian spices.	
<i>Vegetable Pakora</i>	6
An assortment of vegetables deep-fried in chickpeas batter.	
<i>Onion Bhajee</i>	6
Freshly sliced onions battered and deep fried, mildly spiced, served with salad and sauce.	
<i>Mixed Platter</i> (Good for 2 guests)	18
Samosa, pakora, kabab, chicken tikka and onion bhajee served on sizzler.	

Soup and Salads

<i>Mulligatawny Soup</i>	8
An Authentic Indian soup prepared with Lentils, lemon juice, chicken and spices.	
<i>Lentil Soup</i>	6
Vegetarian soup prepared with lentils, herbs and spices.	
<i>Garden Salad</i>	5

Tandoori Dishes

<i>Chicken Tikka</i> (Starter):	8	<i>Chicken Tikka</i> (Main):	19
Chicken Breast marinated in yogurt with spices for a day and cooked in Tandoor.			
<i>Tandoori Chicken Main</i>			18
Chicken leg and Chicken Breast with bone marinated in yogurt with spices for a day and cooked in Tandoor.			
<i>Sheek Kabab</i> (Starter):	7	<i>Sheek Kabab</i> (Main):	17
Fresh minced meat blended with special spices and herbs cooked on skewers in Tandoor.			

Seafood from Tandoor

<i>Fish Tikka</i>	21
Fresh Salmon marinated in light spices and then cooked in Tandoor.	
<i>King Prawn Tikka</i>	22
King Prawn marinated in light spices and then cooked in Tandoor.	
Mixed Vegetable Dupiaza is recommended with all Tandoori main dishes.	

Seafood Dishes

<i>King Prawn Masala</i>	21
King Prawns cooked with onion tomato and fresh Coriander (Medium).	
<i>King Prawn Sag</i>	21
A medium King Prawn curry cooked with spinach and selected spices.	
<i>King Prawn Jhalfrezi</i>	21
Stir fried King Prawn with fresh green chilies, green pepper, tomatoes, fresh cilantro and garnished with a touch of fresh garlic and ginger. Very spicy and hot to taste.	
<i>King Prawn Korma</i>	21
A mildly curry cooked in creamy sauce with almonds and sultanas. (Very Mild).	
<i>Fish Masala</i>	21
Salmon fish cooked with onion tomato and fresh cilantro (Medium).	

Duck Dish

<i>Bengal Duck</i>	21
Duck Breast specially prepared to cook with sweet chili sauce, almond and coconut; produce sweet and hot taste.	

Chicken Dishes

<i>Butter Chicken</i>	18
Chicken Breast marinated in yogurt and spices, barbequed in Tandoor and cooked with creamy tomato gravy. Ideal for all. (Very Mild).	
<i>Chicken Pasanda</i>	18
Pieces of chicken marinated in spices and gently casseroled in a creamy sauce with red wine. A delicate fragrant and aromatic curry. (Very Mild).	
<i>Chicken Tikka Masala</i>	18
Pieces of Chicken tikka cooked with onions, green peppers, tomatoes and spices.	
<i>Chicken Jhalfrezi</i>	18
Jhalfrezi dishes cooked with green chilies, ginger, green pepper and garnished with fresh cilantro. Very spicy and hot to taste.	

Rice Section

<i>Basmati Rice</i>	5
Basmati rice cooked with very small amount of onion, cumin and mild spices.	
<i>Peas Pulao</i>	7
Basmati rice fried with peas, onion and almonds.	
<i>Mushroom Rice</i>	7
Basmati rice fried with mushrooms and onions.	
<i>Vegetable Biryani</i>	12
<i>Lamb Biryani</i>	15
<i>King Prawn Biryani</i>	16
Recommended Side Dish:	
<i>Raita</i>	4

Choice of Lamb, Beef or Chicken
Chef's Special Dishes

<i>Korma</i>	18
A mildly curry cooked in creamy sauce with almonds and sultanas. (Very Mild)	
<i>Dupiaza</i>	18
A maximum quantity of onion with dozens of spices to produce a taste that is medium hot.	
<i>Rogan Josh</i>	18
A special preparation with fresh tomato, garlic and garnished with tomato and fresh cilantro. Medium hot.	
<i>Dansak</i>	18
A beautiful combination of spices with pineapple, lentils and garlic and garnished with fresh cilantro, producing a sweet, sour, hot taste.	
<i>Garlic Chili</i>	18
Lamb/Beef/Chicken cooked with extra garlic and green chili in hot spicy sauce.	
<i>Madras</i>	18
A rich hot and sour taste extensively prepared with garlic, red chili, lemon juice and garnished with fresh cilantro.	
<i>Vindaloo</i>	18
Lamb/Beef/Chicken cooked with potatoes, lemon juice and extra red chilies. This is an extremely hot dish.	
<i>Sag</i>	18
A medium spiced curry cooked with spinach and selected spices.	

Vegetable Specialties

<i>Daal Tarka</i>	13
Indian lentils cooked in garlic butter and spices.	
<i>Aloo Gobhi</i>	15
Potato and cauliflower cooked in spices.	
<i>Sag Aloo</i>	14
Potatoes cooked with spinach.	
<i>Chana Masala</i>	14
Chickpeas cooked in spices.	
<i>Bharta (Egg Plant)</i>	15
Exotic grilled eggplant cooked with herbs, tomatoes and various spices.	
<i>Sag Paneer</i>	15
Spinach cooked with homemade cottage cheese, cooked in spices.	
<i>Mator Paneer</i>	15
Peas cooked with homemade cottage cheese, cooked in spices. (Very Mild)	
<i>Paneer Makhani</i>	15
Our fresh homemade soft cottage cheese stewed in creamy tomato gravy. (Very Mild)	
<i>Mixed Vegetable Korma</i>	15
Mixed vegetable curry cooked in creamy sauce with almonds and sultanas. (Very Mild)	
<i>Mixed Vegetable Dupiaza</i>	15
Fresh mixed vegetables cooked with maximum quantity of onion with dozens of spices to produce a taste that is medium hot. *Vegan Dish also available. Please ask server for details.	

Indian Breads

From our own Bakery (Tandoor)

<i>Naan</i>	3
Leavened bread of fine flour baked in our tandoor.	
<i>Garlic Naan</i>	5
Naan prepared with garlic.	
<i>Peshwari Naan</i>	6
Naan stuffed with coconuts, sultanas and almonds.	
<i>Tandoori Roti</i>	3
Unleavened whole wheat bread baked in tandoor.	
<i>Paratha</i>	5
Fried layered whole wheat bread.	

Kids Menu

<i>Butter Chicken</i>	11
<i>Chicken Tikka</i>	8
<i>Chicken Fingers</i>	8

All kids dishes come with fries or rice, fresh salads and dessert (ice cream).

***Lamb items will be \$1 extra**