

APPETIZERS

Onion Bhajia 5.95

Thinly sliced onions, lightly deep fried in chick pea batter.

Assorted Appetizers 9.95

Combination vegetable platter includes Samosa and Vegetable Pakoras.

Alu Tikki 5.95

Mashed potato patties dipped in spicy chick pea batter and fried golden brown.

Assorted Kabob Platter 13.95

Combination kabob platter includes Chicken Tikka, Tandoori Shrimp and Seekh Kabob. Serves two.

Chicken Seekh Kabob 15.95

Ground chicken blended with a special mix of spices and cooked on skewers in the tandoor.

Chaat Papri 6.95

Homemade wheat chips with a delicious combination of diced potatoes and chick peas smothered with whipped yogurt and tangy tamarind sauce.

Chicken Pakora 8.95

Marinated chicken tenders dipped in a spiced yogurt batter and fried golden brown. Served with chutney.

Fish Pakora 10.95

Marinated fish dipped in a spiced yogurt batter and fried golden brown. Served with chutney.

Shrimp Pakora 10.95

Marinated shrimp dipped in a spiced yogurt batter and fried golden brown. Served with chutney.

Paneer Pakora 8.95

Homemade cottage cheese cubes dipped in chick pea batter and fried golden brown. Served with chutney.

Vegetable Pakora 5.95

Mixed vegetable fritters dipped in chick pea flour batter and fried golden brown. Served with chutney.

Meat Samosa (2) 6.95

A popular Indian snack! Triangular pastry stuffed with minced lamb, with a hint of spice.

Vegetable Samosa (2) 5.95

A popular Indian snack! Triangular pastry stuffed with potatoes and peas, with a hint of spice.

SOUPS & SALADS

Chicken Soup 5.50

Mulligatawny Soup 4.95

Lentils simmered with spices and served with lemon wedges.

Empire Salad 4.95

Garden fresh lettuce, cucumbers and tomatoes with lemon dressing.

How about something different for lunch?

Our lunch buffet is the perfect way to try something new, 7 days a week!

FROM THE TANDOOR

Chicken Tikka 16.95

Delicious boneless chicken, marinated and cooked in the tandoor.

Paneer Tikka 16.95

Delicious homemade paneer chsses, green peppers and onions marinated overnight with spices. Cooked in the tandoor oven to perfection.

Malai Kabob 17.95

Tender chicken pieces marinated in sour cream butter sauce with ginger, garlic and fresh coriander leaves.

Seekh Kabob 18.95

Ground lamb blended with a special mix of spices and cooked on skewers in the tandoor.

Tandoori Chicken Half 15.95 / Full 22.95

Chicken on the bone, marinated overnight in yogurt and spices and barbecued in the tandoor.

Tandoori Mixed Grill 18.95

Assortment of meat delicacies from the tandoor.

Tandoori Lamb Chops 27.95

Tender lamb chops marinated in yogurt, ginger, garlic and herbs, cooked in a charcoaled clay oven. Served with rice and curry sauce.

Tandoori Shrimp 22.95

Jumbo Shrimp marinated in an exotic blend of Indian spices, cooked on skewers in the tandoor.

Tandoori Salmon 21.95

Lightly seasoned salmon fillet cooked in the tandoor with tomatoes and green peppers.

Tandoori Lobster 36.95

Lobster tail mildly spiced and charcoal flamed in the tandoor.

CHICKEN SPECIALTIES

Chicken Tikka Masala 16.95

Chicken breast tenders marinated in spices and yogurt, baked in a tandoor oven and cooked in a tomato based creamy sauce.

Chicken Chilli 16.95

Boneless chicken deep fried and sautéed with green chillies, onions, ginger, garlic and soy sauce.

Chicken Methi 16.95

Pieces of chicken cooked with fenugreek, onions and spices.

Chicken Curry 15.95

Tender chicken cubes cooked with spices and herbs.

Chicken Mango Curry 15.95

Mango chutney is simmered with tender chicken cubes cooked with spices and herbs.

Chicken Korma 16.95

Very mildly spiced chicken, flavored with coconut and simmered in yogurt and nuts.

Chicken Makhani 16.95

Tandoori chicken pieces cooked with onions, tomatoes, butter and cream.

Chicken Saag 16.95

Pieces of chicken cooked in a cream sauce with spinach and a mouth-watering curry.

Chicken Vindaloo 15.95

Tender chicken breast cubes cooked in a spicy, tangy sauce.

Chicken Jalfrezi 16.95

Boneless chicken cooked in butter with garden vegetables.

All entrées served with Rice

LAMB SPECIALTIES

Lamb Bhuna 17.95

Lamb sautéed in onions, tomatoes and a fine selection of Indian herbs and spices.

Lamb Chilli 18.95

Tender lamb cubes sautéed with green chillies, onions, ginger, garlic and soy sauce.

Keema Mutter 17.95

Ground lamb cooked with green peas, freshly ground herbs and spices, blended with onions, tomatoes, ginger and garlic.

Lamb Karahi 18.95

Tender lamb cubes cooked in a wok with tomatoes, onions, bell peppers, ginger and garlic.

Lamb Do-Piazza 17.95

Boneless tender lamb sautéed in fresh onions, tomatoes, bell peppers, ginger and garlic in a curry sauce with a touch of cream.

Lamb Korma 17.95

Tender cubes of lamb cooked in a creamy almond sauce, flavored with saffron.

Lamb Methi 18.95

Pieces of lamb cooked with fenugreek in a curry based sauce.

Lamb Roganjosh 17.95

Tender morsels of lamb cooked with saffron and spices.

Lamb Saag 17.95

Succulent cubes of delicious lamb in a spinach based curried sauce.

Lamb Vindaloo 17.95

Hot and spicy recipe of boneless lamb cubes with potatoes in a tangy sauce

SEAFOOD SPECIALTIES

Shrimp Karahi 20.95

Succulent shrimp cooked in a wok with tomatoes, onions, bell peppers, ginger and garlic.

Shrimp Tikka Masala 19.95

Jumbo tandoori shrimp cooked with spices and butter sauce.

Lobster Karahi 31.95

Lobster meat cooked in a wok with tomatoes, onions, bell peppers, ginger and garlic.

Lobster Khasa 31.95

Lobster cooked in a delicately spiced mild sauce.

Lobster Vindaloo 31.95

Lobster tail cooked in a hot, spicy and tangy sauce.

Shrimp Vindaloo 19.95

Jumbo shrimp cooked in a hot, spicy and tangy sauce.

Fish Curry 18.95

Fish fillets cooked with lemon juice and mildly spiced gravy.

Fish Chilli 18.95

Fish deep fried and sautéed with green chillies, onions, ginger, garlic and soy sauce.

Salmon Tikka Masala 19.95

Tandoori fillet of salmon with tomatoes, cream and blend of spices.

All entrées served with Rice

RICE SPECIALTIES

Vegetable Biryani 14.95

Basmati rice flavored with spices and saffron, cooked with stir fried carrots, peas and cauliflower or broccoli and tomatoes.

Chicken Biryani 16.95

Basmati rice flavored with spices and saffron, cooked with marinated chicken to an aromatic and savory combination.

Lamb Biryani 17.95

Basmati rice flavored with spices and saffron, cooked with marinated lamb cubes to an aromatic and savory combination.

Shrimp Biryani 19.95

Jumbo shrimp marinated in yogurt, tomatoes, herbs and spices, cooked with spiced flavored Basmati rice and saffron.

Basmati Rice 5.95

VEGETABLE SPECIALTIES

Methi Mutter Malai 14.95

Fenugreek, green peas cooked in fresh cream and fresh Indian spices.

Alu Methi 14.95

Potatoes and fenugreek cooked with onions and spices.

Baigan Bhartha 14.95

Eggplant baked, mashed and seasoned with herbs.

Paneer Bhurji 14.95

A rich side dish prepared with scrambled paneer and onion tomato based gravy.

Chana Masala 13.95

Chick peas cooked with onions, tomatoes and spices.

Bhindi Masala 14.95

Green okra cooked with onions, tomatoes and spices.

Dal Makhani 13.95

Lentils cooked with mild spices.

Vegetable Jalfrezi 14.95

Fresh vegetables and cheese cooked with mild spices and butter.

Alu Gobi 14.95

Cauliflower and potatoes cooked with spices and onions.

Malai Kofta 14.95

Vegetable and cottage cheese dumplings simmered in a savory gravy of onions and tomatoes, garlic and fresh herbs.

Saag Kofta 14.95

Cheese Kofta tossed in a flavorful spinach - fenugreek gravy.

Mutter Paneer 14.95

Green peas cooked with fresh cottage cheese cubes in a creamy masala sauce.

Saag Paneer 14.95

Homemade cheese cooked with fresh spinach, seasoning and spices.

Shahi Paneer 14.95

Homemade cheese cooked with tomatoes and butter sauce.

Paneer Chili 16.95

Homemade deep fried cheese, sauteed with green peppers, onions, chilis, soy sauce and spices.

Vegetable Korma 14.95

Combination of mildly spiced mixed vegetable curry cooked with yogurt sauce and spices.

Punjabi Kadi 14.95

A dish of vegetable fritters mixed with a yogurt curry sauce.

All entrées served with Rice

BREADS

Tandoori Naan 3.25

Unleavened white flour bread baked in the tandoor.

Tandoori Roti 3.25

Leavened whole wheat bread baked in the tandoor.

Kashmiri Naan 4.95

Naan stuffed with raisins and almonds.

Keema Naan 4.95

Naan stuffed with ground lamb and spices.

Garlic Kulcha 4.25

Naan stuffed with fresh garlic and herbs.

Onion Kulcha 4.25

Naan stuffed with fresh onion and herbs.

Paneer Kulcha 4.95

Naan stuffed with homemade cottage cheese.

Laccha Paratha 3.95

Multi-layered whole wheat bread.

Alu Paratha 4.25

Leavened whole wheat bread stuffed with spiced potatoes.

Poori 3.95

Leavened whole wheat bread deep fried.

ACCOMPANIMENTS

Raita 3.25

Freshly made yogurt spiced with diced cucumber and tomatoes.

Papadam 1.95

Thin pieces of crisp lentil bread.

DESSERTS

Rasmalai 5.95

Cottage cheese and milk flavored with rose water and garnished with nuts.

Gulab Jamun 4.95

Deep fried cottage cheese balls, dipped in honey and sugar syrup.

Gajar Halwa 4.95

Traditional Punjabi dessert made with carrots, milk and almonds.

Kulfi 4.95

Traditional Indian ice cream made with condensed milk, almonds, pistachios and rose water.

Kheer 4.95

Traditional Indian rice pudding with almonds and raisins.

Ice Cream 4.95

Mango ice cream.

BEVERAGES

Juices 3.95

Orange, pineapple or cranberry.

Fruit Punch with rum 6.95 / non-alcoholic 3.95

Lassi 3.95

A sweetened yogurt drink with a touch of kewra water. Available as sweetened, salted or plain.

Mango Lassi 3.95

Lassi made with Mango.

Masala Chai 2.25

Indian style hot tea with milk and mild spices.

Tea, Coffee, Soft Drinks 2.25

BEERS

Taj Mahal 7.95

Kingfisher 5.25

Beck's Dark 5.25

Michelob Ultra 5.25

Bass Ale 5.25

Amstel Light 5.25

Heineken 5.25

O'Doul's (non alcoholic) 5.25

PREMIUM SPIRITS

BOURBON WHISKEY

Jim Beam

Woodford Reserve

Wild Turkey

Maker's Mark

Knob Creek

WHISKEY

Crown Royal

Cutty Shark

Jack Daniel's

Jack Daniel's Single Barrel

Gentlemen Jack

J/B

Jameson Irish Whiskey

Michael Collins (Irish Whiskey)

BLENDED SCOTCH

Red Label

Dewar's

Dewar's - 12

Chivas Regal

Black Label

Gold Label - 18

Green Label

Blue Label

Platinum

Royal Salute - 21

Cutty Shark

SINGLE MALT SCOTCH

Ardbeg

Macallan - 12 - 18

Balvenie - 12 - 14 - 15 - 17 - 21

Glenfiddich - 12 - 15 - 18 - 21

Glenlivet - 12 - 16 - 18 - 21

Glenmorangie - 10 - 18

Lagavulin - 12 - 16

Oban - 14 - 18

The Glenrothes - 1985 - 1998

COGNAC BRANDY

Remy Martin

Hennessy

E & J Brandy

GIN

Bombay Sapphire

Bombay Dry Gin

Hendricks

Tanqueray

LIQUOR

Amaretto

Grand Marnier

Bailey's Irish Cream

Drambuie

Kahlua

PATRON TEQUILA

Patron Silver

Patron Anejo

Patron XO Cafe

Don Julio

Gran Patron Platinum

RUM

Bacardi

Caribbean Rum Malibu
(Coconut)

Tommy Bahamas

Captain Morgan

Malibu

VODKA

Skyy Vodka

Ketal One

Absolut Vodka

Grey Goose

Ciroc

Belvedere

Stolichnaya

Smirnoff

FLAVORED VODKA

Stoli Orange

Stoli White Pomegranate

Stoli Gala Apple

Ask your server for our complete wine list.

We will be happy to recommend the appropriate wines to accompany your dinner choices.