

APPETIZERS

Onion Bhaji 6.95

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

Alu Tikki 6.95

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

Vegetable Pakora 6.95

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

Chaat Papri 7.95

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

Assorted Appetizers 10.95

Combination vegetable platter includes Samosas & Vegetable Pakoras.

Paneer Pakora 9.95

Homemade cottage cheese dipped in chick pea batter and fried golden brown.

Vegetable Samosa (2) 5.95

A popular Indian Snack! Triangular pastry stuffed with potatoes and peas with a hint of spices. Served with chutney.

Meat Samosa (2) 6.95

A popular Indian Snack! Triangular pastry stuffed with minced lamb with a hint of spices. Served with chutney.

Chicken Pakora 9.95

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

Fish Pakora 11.95

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

Shrimp Pakora 11.95

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

Assorted Kabob Platter 14.95

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

Chicken Seekh Kabob 17.95

Ground chicken blended with mix of spices and cooked on skewers in tandoor

SOUPS AND SALADS

Chicken Soup 6.50

Mulligatawny Soup 6.95

Lentils simmered in spices and served with lemon wedges.

Empire Salad 5.95

Garden fresh lettuce, cucumbers and tomatoes with lemon dressing.

FROM THE TANDOOR

Chicken Tikka 17.95

Delicious boneless chicken marinated and cooked in tandoor.

Paneer Tikka 17.95

Delicious homemade paneer (cheese), green peppers and onions marinated overnight with spices. Cooked in Tandoor (oven) to perfection.

Malai Kabob 18.95

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

Seekh Kabob 19.95

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

Tandoori Chicken Half: 16.95 / Full: 23.95

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

Tandoori Mixed Grill 19.95

Assortment of meat delicacies from tandoor.

Tandoori Lamb Chops 27.95

Tender lamb chops marinated in yogurt, ginger, garlic and herbs, cooked in charcoaled clay oven.

Tandoori Shrimp 23.95

Jumbo shrimp marinated in exotic blend of Indian spices, cooked on skewers in tandoor.

Tandoori Salmon 23.95

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

Tandoori Lobster 36.95

Lobster tail mildly spiced and charcoal flamed in tandoor.

CHICKEN SPECIALTIES

Chicken Tikka Masala 18.95

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

Chicken Chilli 18.95

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

Chicken Methi 18.95

Pieces of chicken cooked with fenugreek, onions and spices.

Chicken Curry 18.95

Tender chicken cubes cooked with spices and herbs.

Chicken Mango Curry 18.95

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

Chicken Korma 18.95

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

Chicken Makhani 18.95

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

Chicken Saag 18.95

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

Chicken Vindaloo 18.95

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

Chicken Jalfrezi 18.95

Boneless chicken cooked in butter with garden vegetables.

RICE SPECIALTIES

Vegetable Biryani 16.95

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

Chicken Biryani 18.95

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

Lamb Biryani 20.95

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

Shrimp Biryani 21.95

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

Basmati Rice 6.95

VEGETABLE SPECIALTIES

Methi Mutter Malai 16.95

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

Alu Methi 16.95

Potatoes and fenugreek cooked with onions and spices.

Baigan Bhartha 16.95

Eggplant baked, mashed and seasoned with spices.

Paneer Bhurji 16.95

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

Chana Masala 16.95

Chick peas cooked with onions, tomatoes and spices.

Bhindi Masala 16.95

Green okra cooked with onions, tomatoes and spices.

Dal Makhani 16.95

Traditional Indian dish, lentils cooked in creamy sauce with fresh cilantro.

Vegetable Jalfrezi 16.95

Fresh vegetables and cheese cooked with mild spices and butter.

Alu Gobi 16.95

Cauliflower and potatoes cooked with spices and onions.

Malai Kofta 16.95

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

Mutter Paneer 16.95

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

Saag Paneer 16.95

Homemade cottage cheese cooked with fresh spinach, seasoning and spices.

Shahi Paneer 16.95

Homemade cheese cooked with tomatoes and butter sauce.

Paneer Chilli 16.95

Homemade deep fried cheese, sautéed with green peppers, onions, chili, soy sauce and spices.

Vegetable Korma 16.95

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

Punjabi Kadi 16.95

A dish of vegetable fritters mixed with yogurt curry sauce.

LAMB SPECIALTIES

Lamb Bhuna 20.95

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

Lamb Chili 20.95

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

Keema Mutter 20.95

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

Lamb Karahi 20.95

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

Lamb Do-Piaza 20.95

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

Lamb Korma 20.95

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

Lamb Methi 20.95

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

Lamb Roganjosh 20.95

Tender morsels of lamb cooked with saffron and spices.

Lamb Saag 20.95

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

Lamb Vindaloo 20.95

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

SEAFOOD SPECIALTIES

Shrimp Karahi 21.95

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

Shrimp Tikka Masala 21.95

Jumbo tandoori shrimp cooked with spices and butter sauce.

Shrimp Vindaloo 21.95

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

Lobster Karahi 31.95

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

Lobster Khas 31.95

Lobster cooked in delicately spiced mild sauce.

Lobster Vindaloo 31.95

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

Fish Curry 21.95

Fish fillets cooked with lemon juice and mildly spiced gravy.

Fish Chili 21.95

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

Salmon Tikka Masala 21.95

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

BREADS

Tandoori Naan 3.50

Unleavened white bread baked in tandoor.

Tandoori Roti 3.50

Leavened whole wheat bread baked in tandoor.

Kashmiri Naan 4.95

Naan stuffed with raisins and almonds.

Keema Naan 4.95

Naan stuffed with ground lamb and spices.

Garlic Kulcha 4.95

Naan stuffed with garlic and herbs.

Onion Kulcha 4.95

Naan stuffed with onions and herbs.

Paneer Kulcha 4.95

Naan stuffed with homemade cottage cheese.

Laccha Paratha 4.95

Multi-layered whole wheat bread.

Alu Paratha 4.95

Leavened whole wheat bread stuffed with spiced potatoes.

Poori 4.95

Leavened whole wheat bread deep fried.

ACCOMPANIMENTS

Raita 3.95

Freshly made yofurt spiced with diced cucumbers and tomatoes.

Papadam 1.95

Thin pieces of crisp lentil bread.

Mango Chutney 1.95

Pickle (onion, lemon & chilly) 1.95

DESSERTS

Rasmalai 5.95

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

Gulab Jamun 5.95

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

Gajar Halwa 5.95

Traditional punjabi dessert made with carrots, milk and almonds.

Kulfi 5.95

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

Kheer 5.95

Traditional Indian rice pudding with almonds and raisins.

Ice Cream 6.95

Mango flavored ice cream.

Cheese Cake 7.95

NO ONIONS OR GARLIC

Methi Mutter Malai 16.95

Alu Methi 16.95

Baigan Bhartha 16.95

Chana Masala 16.95

Bhindi Masala 16.95

Vegetable Jalfrezi 16.95

Alu Ghobi 16.95

Shahi Paneer 16.95

Paneer Chili 16.95

VEGAN SELECTIONS

(Only plant-derived foods. No dairy or animal products)

Alu Ghobi 16.95

Alu Methi 16.95

Baigan Bhartha 16.95

Chana Masala 16.95

Bhindi Masala 16.95

Vegetable Jalfrezi without Cheese 16.95

Tandoori Roti 4.50

**Please let us know if you have any allergies
to any kind of specific ingredients.
We will be happy to prepare the food according to your needs.**

