



APPETIZERS

All are served with Mint and Tamarind Chutneys

Vegetable Samosa (G)(V) 2 pieces 6.95
pastry filled with spiced potatoes & green peas, fried

Onion Bhaji (V) 4 pieces 6.95
onion slices drenched in a chickpea batter, fried

Vegetable Pakora (V) 4 pieces 6.95
mixed vegetables dressed in a chickpea flour, fried

Chicken Pakora 4 pieces 7.95
chicken tenders dipped in a chickpea batter, fried

Assorted Snacks 12.95
vegetable samosa, onion bhaji, chicken pakora & vegetable pakora

SOUPS

Saag Shorba (D) 4.95
delicious soup made from spinach, onions, tomatoes & cream

ACCOMPANIMENTS

Cucumber Raita (D) 3.95
a tangy yogurt sauce with cucumber & spices

Kacumber (V) 3.00
cool crisp side salad which is made with cucumbers, tomatoes, onions & spices with house fresh vinaigrette

Basmati Rice (V) 3.95
steamed fragrant long grain rice

Papadam (V) 3.95
lentil flour wafers speckled with black pepper & cumin

TANDOORI DISHES

A Tandoor is a clay oven in which coal is at a glow at all times. Chicken and Shrimp are skewered in a long skewer and grilled over charcoal, never touching the coal. Tandoori specialties are served sizzling, with onions, bell pepper and a side of rice.

Chicken Tandoori (D) 18.95
boneless chicken thigh marinated in yogurt & spices

Shrimp Tandoori (D) 20.95
jumbo shrimp marinated in yogurt & spices

Bombay Paneer (D) 18.95
house made cheese marinated in spices

Bombay Chaap (V) (New) 18.95
soya nuggets marinated in spices

ALLERGENS

Contains: (D) Dairy (G) Gluten (N) Nuts (V) Vegan

Please let us know of any food allergy, intolerance or dietary restrictions.

Onion Salad (V) 2.95
bed of spiced onions & hot peppers

Green Salad (V) (New) 6.95
cucumber, red onions, carrots, lime & spices

Mix Pickle (V) 1.95

Mango Chutney (V) 2.95

Mint Chutney (V) 1.95

Tamarind Chutney (V) 1.95



BEVERAGES

Mango Lassi (D) sweet drink blended with mangoes & yogurt	5.95	Soft Drinks coke, diet coke, coke zero, lemonade, sprite, dr pepper	3.95
Strawberry Lassi (D) sweet drink blended with strawberries & yogurt	5.95	Ginger Beer (Non alcoholic) reeds	4.95
Sweet Lassi (D) sweet drink blended with rose water & yogurt	5.95	Non-Alcoholic Beer O'douls	4.95
Mango Lemonade	4.95	Beer Taj Mahal, Lager, 22 oz., India	12
Strawberry Lemonade (New)	4.95	Squatters Hop Rising Double IPA (9.0% Alcohol), Utah	8
Indian Chai (Tea) special tea boiled with milk & spices	3.95	Blue Moon Mango Wheat Ale, Colorado	8
Indian Coffee Indian coffee grounds seeped in hot milk	3.95	Stella Artois, Lager, Belguim	8
Herbal Tea Green tea, Orange spice, Chamomile	3.95	Franziskaner Hefewizen, Germany	8
Sparkling Water san pellegrino	3.95	Kingfisher, India	8
Bombay Lime sweet handcrafted lime juice blended with club soda & spices	4.95	Singha, Thailand (New)	8
		House Wines by the glass	
		Merlot	7
		Chardonnay	7
		Cabernet	7
		White Zinfandel	7

DESSERTS

Mango Ice Cream(D) homemade ice cream whipped with mango pulp, vanilla & cream	5.95	Kheer (D) (N) cardamom-flavored rice pudding made with milk and garnished with cashew nuts & golden raisins	4.95
Pistachio Kulfi (D) (N) homemade ice cream whipped with pistachios, cashews, cardamom & cream	5.95	Gulab Jamun (D) (G) a light pastry soaked in rose sugar syrup	4.95



CHICKEN

LAMB

Chicken Tikka Masala (D) tandoori chicken breast cooked in a masala base of onions, garlic, ginger, bell pepper, tomatoes, cream & spices	17.50
Chicken Coconut Kurma (N) chicken cooked in a curry base of onions, cashew nuts, golden raisins, tomatoes & coconut milk	17.50
Chicken Makhani (Butter Chicken) (D) (N) tandoori chicken cooked with a butter base of onions, garlic, ginger, butter, cashew nuts, golden raisins, tomatoes & spices	17.50
Chicken Saag (D) chicken cooked in a cream based sauce with spinach & onions	17.50
Mango Chicken chicken coated with a chickpea batter, sauteed with mangos, onions & tomatoes	17.50
Pineapple Chicken boneless chicken, sauteed in a tangy pineapple, coconut sauce with potatoes	17.50
Chettinad Kolee south indian dish cooked with chicken, potatoes, in an onion & pepper based sauce	17.50
Chicken Briyani (D) (N) spiced basmati rice blend cooked with chicken, onion, garlic, ginger, cashew nuts, raisins, and spices served with raita	18.95
Chicken Curry traditional dish cooked with chicken, onions, tomatoes & a curry blend	17.50

Lamb Masala (D) lamb cooked in a masala base of onions, bell pepper, tomatoes & cream	18.50
Lamb Coconut Kurma (N) lamb cooked in a curry base of onions, cashew nuts, golden raisins, tomatoes & coconut milk	18.50
Lamb Saag (D) lamb cooked in a cream based sauce with spinach & onions	18.50
Dhaba Lamb slow cooked lamb with potatoes in a curry base of onions & tomatoes	18.50
Rogan Josh (D) (N) lamb cooked in a cashew & cream sauce with onions & tomatoes	18.50
Lamb Vindaloo lamb & potatoes in tangy, fiery sauce	18.50
Lamb Briyani (D) (N) spiced basmati rice blend cooked with lamb, onion, garlic, ginger, cashew nuts, raisins, and served with raita	19.50
Lamb Curry traditional dish cooked with lamb, onions, garlic, ginger, tomatoes and curry spices	18.50
Chettinad Lamb south india preparation of lamb cooked with potatoes, onions, garlic, ginger, tomatoes and spices	18.50
Lamb Achari (New) lamb cooked with potatoes in a curry base of onions, spices and touch of homemade pickle	18.50

ALLERGENS

Contains: (D) Dairy (G) Gluten (N) Nuts (V) Vegan

SEAFOOD

Shrimp Masala (D) shrimp cooked in a masala base of onions, bell pepper, tomatoes & cream	19.50
Shrimp Coconut Kurma (N) shrimp cooked in a curry base of onions, tomatoes, garlic, ginger, cashew nuts, golden raisins, spices & coconut milk	19.50
Shrimp Saag (D) shrimp cooked in a cream based sauce with spinach & onions	19.50

Pineapple Shrimp shrimp cooked with pineapple, tomatoes, & coconut cream	19.50
Shrimp Curry traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes and curry spices	19.50



VEGETARIAN & VEGAN

(D) Dairy (G) Gluten (N) Nuts (V) Vegan

Vegetable Coconut Kurma (N) (V)	17.50	Paneer Masala (D)	17.50
mixed vegetables cooked with onions, tomatoes, cashew nuts, golden raisins, coconut milk & spices		house-made cheese cooked with bell peppers in a cream sauce	
Channa Masala (V)	16.95	Vegetable Masala (D)	16.95
garbanzo beans cooked with onion & tomatoes & spices		mixed vegetables cooked in a masala base of onions, bell pepper, tomatoes & cream	
Mixed Vegetable Curry (V)	16.95	Bombay Mushroom (D)	16.95
mixed vegetables steeped in a curry sauce of onions & tomatoes		royal dish made with mushrooms cooked with butter base of onions & tomatoes	
Coconut Tofu (V)	16.95	Malai Kofta (D) (N)	16.95
tofu cooked in a curry base of coconut milk		vegetable balls cooked in a cashew and raisins, cream sauce with onions & tomatoes	
Chaap Coconut Masala (V) (New)	16.95	Saag Paneer (D)	16.95
soya nuggets cooked with bell peppers in a coconut cream sauce		house-made cheese, spinach, onion, ginger garlic, cream & ground spices	
Chaap Achari (V) (New)	16.95		
chaap cooked with potatoes in a curry base of onions, spices and touch of homemade pickle			
Punjabi Daal (V)	16.95		
lentils cooked with onions, tomatoes & spices			
Yellow Daal (V)	16.95		
whipped toor daal (yellow lentils) cooked with onions, tomatoes & spices			
Aloo Gobi (V)	16.95		
potatoes and cauliflower cooked with spices			
Mattar Mushroom (V)	16.95		
mushrooms and green peas cooked with spices			
Bhindi Aloo (V)	16.95		
okra cooked with potatoes, onions, tomatoes, coconut milk & spices			
Vegetable Briyani (D) (N)	16.95		
spiced basmati rice cooked with vegetables, cashew nuts, golden raisins and spices, served with raita			
Baygan Bharta (D)	16.95		
smoked eggplant mash cooked with green peas, cream & spices			

INDIAN FLAT BREADS

Plain Naan (G) (V)	3.95
flatbread freshly baked in a tandoor, fresh	
Garlic Naan (G) (V)	4.95
flatbread spotted with garlic & cilantro, tandoor, fresh	
Cheese Naan (G) (D) (New)	6.95
flatbread stuffed with homemade cheese & spices	
Peshawari Naan (G) (N) (V)	6.95
flatbread stuffed with mix of coconut, raisin & cashew, tandoor, fresh	
Onion Naan (G) (V) (New)	5.95
flatbread with seasoned onions and baked in tandoor	
Tandoori Roti (G) (V)	3.95
whole wheat flatbread, tandoor, fresh	
Channa Roti (G) (V) (New)	6.95
special gluten free bread made with chickpea flour and spices	

Entrees are cooked to order to your desired spice level:

mild, medium, hot or very hot.

Entrees are served with a side of white rice and are garnished with cilantro.



WINE LIST

WHITE WINES	GLASS BOTTLE	RED WINES	GLASS BOTTLE
11. Ecco Domani Pinot Grigio, Italy	9 35	21. Dark Horse Cabernet Sauvignon, CA	9 30
12. Matua Sauvignon Blanc, New Zealand	9 35	22. Blackstone Merlot, California	9 30
13. Castle Rock Chardonnay, California	9 30	23. Bouchard Pinot Noir, France	9 35
14. Scarlet of Paris Rosé, France	30	24. Bogle Petite Sirah, California	30
15. Zampata Sauvignon Blanc, Slovenia	35	25. J Lohr Seven Oaks Cabernet, California	45
16. Beringer White Zinfandel, California	30	26. Cline Zinfandel, California	30
17. Clean Slate Riesling, Germany	30	27. Columbia Crest Merlot, Washington	35
SPARKING WINE		28. Beringer Cabernet Knight Valley, CA	70
31. Korbel Extra Dry, California	40		

HOUSE WINES

Chardonnay 7 | Cabernet 7 | Merlot 7 | White Zinfandel 7 | Corkage (per bottle) 10