



Holiday Menu

GOAN MUSSEL CURRY

from Coastal India , black mussels seasoned with turmeric, cumin, pepper and saffron flowers cooked in a coconut curry with tamarind extract 16

SIKANDARI RAAN

lamb shank slow roasted in a mélange of twenty two spices in a Garam Masala (All Spice) and Red Wine Curry . This recipe dates back to Alexander The Great hence the name "Sikandari" which means conquerer ! Served with rice. 22

MURGH MUSSALAM

originates from the Royal AWADHI cuisine . Half chicken on the bone marinated in cream, mace , nutmeg , cardamon cooked in the tandoor and then simmered in a poppy seed and cashew nut and almond curry. 16

CABBAGE PORIYAL

tempered with mustard seeds, curry leaves and some lentils. It is finally topped with some freshly grated coconut. 12




APPETIZERS




Assorted Snacks 7

*pakoras, samosa, sheesh kabab,
salad & papadum*



Chicken Tikka Salad 7

*garden fresh greens with chicken tikka
& a house dressing* 



Veggie Samosas 4

*crisp patties with a spiced potato & pea
filling (two pcs)* 

Veggie Pakoras 5

*mixed vegetable, chick pea battered
fritters. (six pcs)*  

Jaipuri Salad 5

*green leaf lettuce, tomato & cucumbers
with a house dressing*  

Tandoori Wings 9

*baked in a ginger, garlic &
masala marinade. (8 pcs)*

Mulligatawny Soup 4

*lentil based soup with shredded chicken
& herbs* 

Keema Samosas 5

*crisp patties with a spiced minced lamb
filling (two pcs)*

Keerai Pakoras 4

*spinach & lentil fritters with coconut &
peanuts (four pcs)*  

Papadums 2

crisp, spicy lentil wafers  

TANDOORI...

*Grilled to perfection in our charcoal fired clay oven.
Served sizzling with sautéed onions, peppers & lemon* 

Tandoori Chicken 10

*half tender chicken on the bone with
scented herbs*

Murgh Kali Mirch 11

*diced chicken in a dry mango &
peppercorn marinade*

Chicken Tikka 10

*aromatic diced tender white meat
chicken in light spices*

Reshmi Tikka 11

*diced white meat chicken in cilantro,
mint & cream marinade*

Sheesh Kabab 11

*rolled minced lamb seasoned with
cumin, garam masala & coriander*

Tandoori Shrimp 14

*jumbo shrimps in delicate herbs &
spices*

Lamb Boti Kabab 10

boneless diced lamb in sharp spices

Delhi Mixed Grill 15

an assortment of all the above

 **Gluten Free**  **Vegan**



CREAM OF THE CROP



Bharwaan Goli 12

cauliflower stuffed with paneer & vegetables in a creamy cashew curry with a rose petal garnish

Malabari Fish Curry 16

mahi mahi poached in white wine, simmered in coastal spices

Daab Malai Prawns 16

jumbo shrimps tempered with a five spice blend in a classic coconut cream curry from "Bengal"

Tandoori Lobster Tails 22

two spiced & grilled 4oz wild atlantic lobster tails in a saffron & fenugreek sauce with garlic, cardamom & musk melon seeds

Peshawari Lamb Chops 16

spiced rubbed deconstructed & grilled rack of lamb in a "peshawari" sauce spiced with cumin, nutmeg & star anise

Kabab Kurry 12

spiced mince lamb grilled in our tandoori oven and slow simmered in a pasanda sauce

Murgh Hyderabad 13

chicken marinated in a mint, fenugreek & cilantro paste in an almond curry

Balti Gosht 13

lamb simmered in a pureed onion, ginger & garlic paste, spiced with "balti" herbs

Murgh Mahhani 11

shredded tandoori chicken slow simmered in our spiced tomato & butter gravy

Shahi Paneer 10

home made cottage cheese in a perfect blend of onion & tomato sauce with a hint of yogurt

Tikka Masala

simmered in our spiced tomato & cream sauce... Our best yet !

Paneer 10 | Veggie 10 | Chicken 11 | Lamb 12 | Shrimp 13



NON  VEGETARIAN



Chicken \$10.95 - Lamb \$11.95 - Shrimp \$12.95

Curry - traditional dried spices simmered in an onion, ginger & garlic sauce.... Traditional !

Fraizee - grilled meats sautéed with onions & bell peppers in a tomato, cumin & coriander gravy.... Tangy !

Korma - simmered in a creamy onion sauce with subtle herbs, spices, raisins & nuts.... Exotic !

Karhai - prepared in an Indian wok & infused with turmeric, cumin, coriander, ginger & garlic in an onion gravy.... Flavorful !

Paranda Nawabi - simmered in cultured yogurt, delicate spices & a hint of cream.... Royalty !

Saagwala - cultured yogurt & spices in a chopped spinach & onion base sauce.... Heathy !

Madras - south Indian spices tempered in a blend of onion & tomato sauce... Coastal !

Vindaloo - a highly spiced colonial curry from the islands of Goa. The sauce has diced potatoes along with your choice of meat.... Spicy !



VEGETARIAN



Aloo Gobi Matar 9

cauliflower, potatoes & peas cooked in a delicate blend of herbs & spices.

Baingan Bharta 9

mashed egg plant seasoned with fresh herbs, spices & peas.

Chana Masala 8

garbanzo beans simmered in a delicate onion sauce infused with spices.

Daal Makhani 8

split black lentils slow simmered with herbs & spices.

Matar Paneer 9

homemade cottage cheese & peas in a mildly spiced sauce.

Mushroom Bhajee 8

mushrooms spiced with herbs & green peas in an onion gravy.

Mixed Vegetable Curry 9

vegetables cooked in a curry sauce with a special blend of herbs & spices.

Malai Kofta 10

mixed vegetable fritters simmered in a tomato & cream sauce.

Palak Paneer 10

spinach cooked curry style with diced homemade cottage cheese.

Navratan Korma 10

vegetables simmered in subtle spices with a touch of cream, raisins & nuts

Veggie Madras 9

Seasonal vegetables simmered in a south indian curry sauce.

Karhai Aloo Palak 10

a blend of spinach & potatoes cooked with onions and spices



RICE



The Delhi Biryani

aromatic basmati rice cooked with your choice of seasoned meat or vegetables in mild spices, raisins & cashews.

Chicken 10.95 | Shrimp 12.95 | Lamb 11.95 | Vegetables 9.95

Basmati Rice 2.95

Pulao Rice 3.95

Brown Basmati Rice 3.50

BREAD

all our breads are made in the "Tandoor".

Naan 2.50

leavened bread

Garlic Naan 2.75

layered with garlic

Tandoori Roti 1.95

whole wheat bread

Paratha 2.50

multi layered whole wheat

Aloo Paratha 2.95

stuffed with spiced potatoes & peas

Keema Naan 3.50

stuffed with minced lamb & spices

Kashmiri Naan 3.50

stuffed with almonds, cashews, raisins, coconut

SIDES

Raita 3

whipped yogurt dip with bits of cucumber, tomatoes & herbs.

Mango Chutney 2

fresh diced mangoes in a sweet seasoned sauce.

Mixed Pickle 2

fresh mangoes, chilies & ginger in herbs & spices.

DESSERTS

all our desserts are homemade.

Kheer 3

rice pudding garnished with pistachios.

Gulab Jamun 3

flour & cheese balls dipped in a sweet rose syrup.

Kulfi 4

homemade Indian ice cream.

Almond / Mango / Pistachio / Cocodate

Chocolate Samosas 7

crispy pastries stuffed with chocolate chilli chocolate drizzle, raspberry chutney & roasted almonds

Chai Flan 7

flan prepared with masala chai served on a crispy cinnamon poori with mango bits

Sales Tax will be added as applicable.

A service charge of 18% will be added to parties of 6 or more.

Please specify Mild, Medium or Spicy at Time of Ordering.

We Reserve the Right to Refuse Service to Anyone.