

Appetizers

Samosa Turnovers filled with fresh potatoes, green peas, mixed with Indian spice.	4.95
Pakora Fresh onion, potatoes, spinach and mild spices deep fried.	4.95
Soup Mulligatawny Soup, Dal Soup, Tomato Soup	3.50

Lunch Specialties

(Monday to Friday)

Saag Alu Spinach and potatoes cooked with creamy sauce, lightly spiced	7.00
Alu Matar Green peas with potatoes, tomatoes and traditional Indian spices in curry sauce.	7.00
Matar Paneer Green peas cooked with fresh homemade cottage cheese and fresh herbs.	7.00
Vegetable Korma Our choice of nine seasonal vegetables cooked with homemade cheese, cashews, raisins, almonds and thick curry korma sauce.	7.50
Chicken Curry Boneless chicken cooked in fresh onions, tomatoes, garlic and Indian curry powder, with your choice of spices.	8.00
Murage Tikka Masala boneless chicken marinated with yogurt cooked in creamy tomato sauce.	8.00
Lamb Curry cubed pieces of boneless lamb cooked in gravy sauce of exotic herbs and spices.	8.00
Keema Matar An ancient recipe of ground chicken cooked with peas and herbs.	8.00
Fish Curry Salty haddock cooked with papaya and thick tomato curry sauce.	9.00
Shrimp Curry Fresh shrimp cooked with roasted green peppers, fresh onions, tomatoes and curry sauce.	9.00

Appetizer Special

Mix Assorted Vegetable Samosa, pakora, alu tikki, cauliflower pakora, papadam.	7.95
Samosa Turnovers filled with fresh potatoes, green peas, mixed with Indian spice.	4.95
Vegetable Pakora Chopped vegetables mixed with gram flour and spices, deep fried.	4.95
Alu Tikki Patties of mashed potatoes, fresh onion, gram flour mixed with aromatic spices and deep fried.	4.95
Cheese Puri Cheese stuffed with whole wheat bread deep fried.	4.95
Chicken Tikka Boneless chicken breast marinated in seasonings, spices cooked in tandoor.	7.95
Mali Kabab Boneless chicken breast marinated in sour cream, fresh ginger, garlic, aromatic spices and cooked in tandoor.	7.95
Shami Kabab Ground lamb, fresh onion, ginger, mixed with lentils, herbs, spices and deep fried.	5.95
Chicken 65 Chunks of chicken marinated with fresh ginger, garlic and deep fried. Served with fresh onion, bell pepper, curry leaf, chat masala.	7.95
Shrimp Pori Fresh shrimp cooked with sautéed onion, fresh tomatoes, bell peppers, herbs and spice, sweet and sour served with pori bread.	7.95

Soups and Salads

Pumpkin Soup A traditional soup made with pumpkin, garlic, subtly flavored with Indian spice, garnished with fresh herbs.	4.00
Mulligatawny Soup Flavor of spices, lentils, ginger and mild stock and herbs, touch of rice.	4.00
Chicken Spinach Soup Chicken, lentils, fresh Spinach blended flavor of tomatoes mixed with herbs, mild stock.	4.00
House Salad Fresh lettuce, tomatoes, cucumbers, onion, touch of lemon juice, olive oil and home made cheese house dressing.	6.95
Chicken Tikka Salad Boneless white meat chicken marinated in yogurt, cooked in tandoor mixed with fresh lettuce, tomatoes, cucumbers, onion, aromatic spices.	7.95

Passage to India Complete Dinner for 2 \$37.95

Choose three entrées on the menu; any two meat entrées, one vegetable entrée, one appetizer, one bread, two desserts. Any seafood \$5.00 extra.

Chicken Special

Chicken Curry Boneless chicken cooked with fresh onions, tomatoes, garlic, ginger, aromatic spice mixed with curry sauce.	12.95
Chicken Vindaloo Boneless chicken cooked with fresh onions, garlic, ginger, and potatoes cooked in a hot vindaloo sauce and a touch of vinegar sauce.	12.95
Chicken Kurma Tender pieces of chicken in a special kurma sauce with cashews, almonds and light creamy sauce.	12.95
Chicken Dansak Boneless chicken cooked with lentils, fresh spinach, garlic, ginger and curry sauce.	12.95
Chicken Kahari Boneless sauteed chicken cooked with fresh tomatoes, ginger, garlic, onions, herbs and spices in a light curry sauce.	12.95
Chicken Tikka Masala Boneless chicken marinated with yogurt and aromatic spices cooked in Tandoor then cooked with creamy tomato sauce.	14.95
Chili Chicken Boneless white meat chicken deep fried and cooked with onions, red, yellow or green peppers, fresh garlic, ginger mixed with red chili sauce and curry leaf.	15.95
Chicken Saag Fresh spinach cooked with boneless chicken, onions, green pepper, herbs, spices and curry sauce.	12.95

Lamb Special

Lamb Curry Lamb cooked with fresh onions, tomatoes, garlic, ginger, aromatic with curry sauce.	12.95
Lamb Rogon Josh Boneless lamb cubed cooked with fresh ginger, garlic, onion, tomatoes and aromatic spices.	12.95
Lamb Kahari Boneless lamb sautéed, cooked with fresh tomatoes, bell peppers, onion, herbs and spices in a light curry sauce	12.95
Lamb Saag Fresh boneless lamb, cubed sautéed and cooked with fresh spinach, onion, tomatoes and bell pepper with aromatic spices and a light curry sauce.	13.95
Boti Kabab Masala Fresh boneless lamb marinated cubed cooked with sautéed herbs and spices in creamy tomatoes sauce and fresh garlic and ginger.	14.95
Lamb Dansak Fresh boneless lamb cubed sautéed cooked with fresh spinach, lentils, onion, bell pepper, herbs and spices.	13.95
Lamb Kurma Cubed pieces of lamb sautéed, cooked with a special mild kurma sauce with cashew nuts and raisins and almond sauce.	13.95
Lamb Vindaloo Boneless lamb cooked with ginger, garlic, potatoes and hot spices with a touch of vineagr sauce.	12.95

Seafood Special

Fish Curry Fresh salty haddock sautéed and cooked with curry sauce, aromatic spices herbs and curry leaf.	12.95
Fish Dopiazza Marinated fish sautéed with cooked fresh tomatoes, bell peppers, onions, herbs and light curry sauce.	12.95
Shrimp Curry Fresh shrimp cooked with roasted green peppers, fresh onions, tomatoes and curry sauce.	14.95
Shrimp Vindaloo Fresh shrimp marinated and cooked with fresh onions, garlic, herbs, spices and curry sauce.	14.95
Shrimp Saag Sautéed shrimp cooked with fresh spinach, onions, bell peppers and curry sauce.	14.95
Shrimp Tikka Masala Fresh shrimp marinated and sautéed with special spices cooked in tandoor with a creamy masala sauce.	14.95
Shrimp Kahrai Marinated shrimp sautéed with fresh tomatoes, bell peppers and light curry sauce.	16.95
Lobster Malabar Chef special secret recipe sweet and sour.	25.95

Vegetable Special

Mixed Vegetable Curry Assorted fresh vegetables, carrot, string beans, potatoes, green peas, cauliflower, chick peas, herbs and spices in curry sauce.	12.95
Baigan Bhartha Eggplants smoked, cooked in a clay oven pulped and sautéed with green peas, cumin seeds, and curry herbs and spices.	12.95
Alu Chole Chick peas sautéed with fresh onions, potatoes, tomatoes, herbs and spices in curry sauce.	11.95
Plack Panner Fresh spinach cooked with home made cottage cheese, fresh tomatoes, onions, herbs and spices with curry sauce.	12.95
Dal-Chana Yellow lentils cooked with fresh garlic, ginger, onions, herbs and spices with curry sauce.	11.95
Chana Saag Fresh spinach cooked with fresh onions, garlic, chick peas, blended spices and herbs with curry sauce.	11.95
Panner Makhani Cubes of home made cottage cheese prepared in a delicate creamy sauce with tomatoes and butter.	12.95
Alu Saag Sauteed fresh onions, garlic, fresh spinach with potatoes herbs and spices in a creamy curry sauce.	11.95
Vegetable Kurma Garden fresh vegetables cooked with a creamy curry sauce mixed with almond and cashew nuts.	12.95
Alu Gobi Masala Fresh potato, cauliflower sautéed with fresh onions, garlic, ginger, tomatoes herbs and spices in a light curry sauce.	12.95

Tandoori Special

Chicken Tandoori Spring chicken marinated in yogurt with spices and grilled in a clay oven. Served with fresh onions, bell peppers, tomatoes and fresh herbs.	12.95
Chicken Tikka Fresh boneless chicken breadt marinated in yogurt, fresh ginger, garlic, herbs and spices. Cooked in tandoor and served with onions, tomatoes and bell peppers.	12.95
Reshmi Kabab Mixed ground chicken seasoned with fresh onion, garlic, ginger herbs and spices. Cooked in tandoor and served with bell peppers and tomatoes.	13.95
Malai Kabab Fresh boneless chicken marinated in yogurt and sour cream, ginger, garlic, special aromatic spices and cooked in tandoor. Served with fresh onion, bell pepper and herbs.	13.95
Mix Grill Chicken Tikka, Fish Tikka, Seekh Kabob, boti Kabob, Shrimp marinated in special spices. Grilled in tandoor and served with sautéed onion, bell peppers, tomatoes and herbs.	15.95
Botti Kabab Tenderized pieces of lamb marinated with yogurt , spices and herbs. Grilled in clay oven and served with fresh onion, bell peppers, and tomatoes.	13.95
Fish Tikka Fresh salmon cubed and marinated with garlic, ginger, herbs and special fish masala spices. Cooked in tandoor and served with fresh onion, bell peppers, tomatoes, herbs and a touch of lemon juice.	14.95
Shrimp Tandoori Fresh shrimp marinated in yogurt with herbs and spices. Grilled in a clay oven and served with fresh tomatoes, bell peppers, onion and garlic.	15.95

Biryani Special

Lamb Biryani Basmati rice sautéed and cooked with lamb, fresh onion, green peppers, green peas, almonds, raisins and cilantro.	14.95
Chicken Biryani Basmati rice sautéed and cooked with cubed chicken, fresh onion, green peppers, green peas, almonds, raisins and cilantro.	12.95
Chicken Tikka Biryani Marinated sliced chicken cooked with basmati rice and a special Biryani masala.	13.95
Shrimp Biryani Fresh shrimp cooked with onion, bell peppers, basmati rice and flavor of aromatic spices.	14.95
Vegetable Biryani Fresh vegetables cooked with onions, bell peppers, peas, seasonal herbs and spices, served with raitha.	11.95

Fried Rice

Chicken and eggs sautéed with onion, green peas, bell peppers and aromatic spice herbs.	8.95
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Fresh Homemade Bread

Tandoor Clay-Oven

Nan Traditional Indian bread with a touch of butter.	2.50
Tandoor Roti Traditional Indian bread.	2.50
Garlic Nan White bread sprinkled with a light garlic spice.	3.50
Onion Kulcha White bread sprinkled with a light onion spice	3.50
Alunan White bread sprinkled with a light onion spice.	3.50
Keemanan Clay oven bread stuffed with very lean minced chicken mixed with herbs and spices.	3.50
Kabuli Nan Clay oven bread stuffed with layers of coconut, raisins, cashews, almonds and coconut cream	3.50
Pori A soft pillow of bread is the perfect accompaniment to any dish with a savory sauce.	3.50
Alu Paratha A layered whole wheat bread stuffed with shredded potatoes, peas and spices.	3.50
Bread Basket Nan, Garlienan, Tandoor Roti, Lassa Paratha	11.95

Condiments/Side Orders

Raita Cool whipped homemade yogurt with tomatoes and cucumbers. It is really cool!	2.00
Mint Chutney/Mango Chutney Fresh bell peppers, onions, mango chutney, fresh mint with homemade spice.	2.00
Mixed Pickled Vegetables Fresh homemade hot mixed pickle.	2.00

Desserts

Mango Ice Cream Our own recipe	3.95
Rice Pudding Milk, sugar, coconut, almonds and raisins	3.95
Gajor Halwa Mashed carrots with milk, sugar, almonds and raisins	3.95
Gulab Jamun Milk balls soaked in sugar and syrup with rose water flavor	3.95
Kulfee Exotic Indian ice cream made with mango, pistachio and almonds	3.95

Beverages

Mango Lassi Delicious mango pulp with homemade yogurt, honey, rose water and pistachios.	3.95
Mango Juice With imported Indian mango pulp, rose water and pistachios.	3.00
Darjeeling Tea Our own spiced tea imported from India	2.50
Masala Tea (Chi) Indian spiced tea with milk and sugar.	3.00
Ice Tea Indian spiced cold tea with a slice of lemon.	3.00
Milk, Coke, Sprite, Gingerale, Diet Coke	2.95
Pelle Grino	4.95