



<p>Shrimp Biryani Aloo Gobi Masala Fresh cauliflower chunks with potato, prepared with turmeric and traditional spices</p> <p>Palak/Saag Entrée Choose from: * Paneer (cottage cheese) * Aloo (potato) * Chana (chickpea) * Mushroom</p> <p>Rice / Biryani</p> <p>Coconut Rice Long-grained Basmati rice prepared with fresh coconut and Indian spices</p> <p>Lemon Rice Long-grained Basmati rice with Indian tadka and zesty lemon flavor</p> <p>Jeera Rice Long-grained Basmati rice with a pinch of cumin seeds</p> <p>Chicken Biryani Basmati rice prepared with chicken</p> <p>Lamb Biryani Basmati rice prepared with boneless lamb, aromatic spices, mint, and saffron</p> <p>Goat Biryani Basmati rice cooked with goat (with bone)</p> <p>Shrimp Biryani Basmati rice cooked with shrimp, dry nuts, and Indian spices</p> <p>Mahal Royal Biryani Basmati rice prepared with chicken, lamb, shrimp, vegetables, and dry nuts</p>	<p>Tandoori Bread</p> <p>Egg Biryani Basmati rice with Indian spices and egg</p> <p>Vegetable Biryani Basmati rice prepared with fresh vegetables, cottage cheese, and aromatic spices</p> <p>Vegetable Pulao Basmati rice prepared with garden fresh vegetables, cardamom, saffron, and cloves</p> <p>Kids Corner</p> <p>Chicken Nuggets Comes with fries and soft drink</p> <p>Macaroni and Cheese American-style Macaroni and Cheese</p> <p>Side Orders</p> <p>Cucumber Raita Homemade yogurt with fresh cucumbers</p> <p>Plain Yogurt Freshly prepared in the kitchen</p> <p>Mixed Pickles A zesty condiment with pickled mixed vegetables and mango</p> <p>Papadam Crackers prepared with lentil flour and cumin seeds</p> <p>Mango Chutney A tangy condiment prepared from mangoes</p> <p>Tandoori Bread</p> <p>Tandoori Roti A whole wheat bread cooked in tandoor</p>	<p>Soup of the Day Sweet Corn Soup</p> <p>Tomato Soup Tangy medley of garden fresh tomatoes, with a touch of garlic and cilantro</p> <p>Mulligatawny Soup India's national soup. Delicately spiced lentils garnished with rice and chicken</p> <p>Chicken Soup Soup made of chicken stock infused with Indian flavors</p> <p>Kebab-E-Bahar</p> <p>Tandoori Chicken Chicken marinated in yogurt with a colorful spice blend, baked and grilled. Served with season greens</p> <p>Chicken Tikka Boneless chicken breast pieces roasted and marinated in aromatic spices</p> <p>Sheekh Kabab Ground lamb mixed with onions and fresh herbs, roasted on a skewer</p>	<p>Lamb Boti Kabab Ground lamb with Indian spices prepared in tandoor, served on a sizzler</p> <p>Tandoori Fish Tikka Fish gently marinated with herbs and spices, served on a sizzler</p> <p>Tandoori Jumbo Shrimp Shrimp marinated in a garlic and ginger paste, prepared in tandoor and served on a sizzler</p> <p>Tandoori Mix Grill A combination sizzler of tandoori prepared chicken, seafood, lamb, and vegetables</p> <p>Veg Paneer Tikka Homemade cheese cooked in tandoor</p> <p>Chicken Specialties</p> <p>Butter Chicken An authentic Punjabi dish of tandoori prepared chicken, softly simmered in a smooth tomato-based gravy</p> <p>Chicken Tikka Masala Specially marinated tandoori boneless chicken, roasted in a clay oven and cooked with flavorful spices and herbs</p> <p>Chicken Curry Boneless chicken in an onion-based curry with Indian spices</p>
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<p>Dahi Murgh Yogurt-based gravy with cooked chicken, finished with Indian aromatic flavors</p> <p>Chicken Afghani Chef-recommended classic dish of chicken, cooked in hung yogurt and creamy nut gravy</p> <p>Chicken Jalfrezi Delicately cut pieces of chicken breast, sauteed with tomatoes, bell peppers, and onions in a tomato-based curry</p> <p>Chicken Saag Healthy preparation of boneless chicken, prepared with Indian spices and spinach</p> <p>Chicken Chettinad Delicious South Indian dish, made with 14 types of Indian spices and freshly shredded coconut</p> <p>Chicken Vindaloo A spicy dish from Goa of boneless marinated chicken, served with rich sauce and potatoes</p> <p>Chicken Madras South Indian inspired dish with fresh coconut, curry leaves, and strong Indian spices</p> <p>Kadai Chicken Marinated pieces of chicken sauteed with tomatoes, onions, and bell peppers</p> <p>Chicken Korma A mild flavorful delicacy consisting of a yogurt and cashew-based curry. Great for kids!</p> <p>Chicken Do Pyaza Chicken cooked in a light gravy of garlic, ginger, Indian spices, and a strong onion element</p> <p>Chicken Chili Masala Boneless pieces of chicken cooked with green bell peppers and hot spices</p> <p>Chicken Mango</p>	<p>Choice of Lamb (boneless) or Goat (with bone)</p> <p>Rogan Josh Cubes of meat cooked in Indian gravy of onion, tomato, touch of yogurt, and raiton jog flavor of saffron</p> <p>Vindaloo A spicy South Indian curry prepared with hot spices and potatoes, with meat of choice</p> <p>Balti Gosht Meat of choice cooked with vegetables in tomato and onion gravy</p> <p>Madras A strongly flavored South Indian inspired dish using curry leaves, coconut, and meat of choice</p> <p>Pepper Fry Sauteed diced onion with South Indian tadka black pepper base and your choice of meat. Very hot</p> <p>Saag Your choice of meat with a healthy spinach component</p> <p>Curry A traditional curry prepared with onion, garlic, and Indian spices, with your choice of meat</p> <p>Chettinad A South Indian curry using 14 different Indian spices and fresh coconut, with your choice of meat</p> <p>Kadai A meat of your choice in a gravy consisting of sauteed onions, tomatoes, and bell peppers</p> <p>Do Pyaza A light gravy consisting of garlic, ginger, Indian spices, and a strong onion element. With your choice of meat</p>	<p>Seafood Specialties</p> <p>Shrimp Pappas Marinated shrimp in ginger and garlic paste, sauteed with South Indian spices in tomato sauce and a touch of coconut</p> <p>Shrimp Spinach</p> <p>Shrimp Kabab Masala Tandoori shrimp in a creamy tomato-based curry</p> <p>Shrimp Vindaloo Spiced shrimp served with rich sauce and potatoes</p> <p>Shrimp Jalfrezi East Indian signature dish. Tomato-based sauce of sauteed shrimp and fresh vegetables</p> <p>Shrimp Bhuna Tandoori roasted shrimp cooked with fresh herbs, bell peppers, tomatoes, and onions</p> <p>Apollo Fish Fish filet marinated in ginger, garlic, and lemon juice with a vegetable toss dashed in Balsamic vinegar and soya sauce</p> <p>Five Spice Grill Fish Grilled fish prepared with chef's special five spice gravy</p> <p>Mango Fish Curry Fish filet marinated with lemon juice and Indian spices, pan-fried and cooked in a cashew gravy with fresh mango puree</p> <p>Bengali Fish Curry Fish filet cooked in a special onion and tomato-based gravy with herbs and cilantro</p> <p>Fish Shaahi Masala Fish filet cooked in a curry fit for a king (Shaahi). A flavorful and aromatic tomato-based curry</p> <p>Choice of Fish or Shrimp Korma A mild flavorful delicacy of yogurt and cashew-based curry</p> <p>Lobster Shaahi Masala Lobster cooked in a curry fit for a king (Shaahi). A flavorful and aromatic tomato-based curry</p> <p>Lobster Korma A flavorful delicacy of lobster in a yogurt and cashew-based curry</p>	<p>Vegetarian Specialties</p> <p>Malai Kofta Croquettes of ground garden fresh vegetables and cottage cheese, sauteed with nuts and raisins in a creamy gravy</p> <p>Punjabi Chana Masala North Indian dish of chickpeas in a flavorful curry</p> <p>Eggplant Eggplant mashed with tomatoes and onions, simmered with herbs and spices</p> <p>Bhindi Masala Spiced okra cooked with fresh onions and tomatoes in traditional spices</p> <p>Kashmiri Dum Aloo A yogurt-based gravy with potatoes, nuts, cottage cheese, and a medley of fine Indian herbs</p> <p>Mushroom Masala</p> <p>Veg Jalfrezi Sauteed fresh vegetables with julienne bell peppers, mushrooms, and onions in a light gravy</p> <p>Chana Bhatara Two pieces of Bhatara with chickpeas</p> <p>Kadai Matar Paneer A national favorite curry containing cottage cheese and peas with blended spices</p> <p>Paneer Kurchan Grated cottage cheese with sauteed bell peppers, onions, ginger, and garlic in a creamy tomato gravy</p> <p>Shaahi Paneer Masala Cubed cottage cheese cooked in a curry fit for a king (Shaahi). A flavorful tomato-based curry</p> <p>Navratan Shaahi Korma An assortment of fresh garden vegetables in a rich cashew and yogurt gravy</p> <p>Dal Tadka Cooked yellow lentils infused with cumin seeds, aromatic spices, and a cilantro garnish</p> <p>Dal Makhani Popular dish in North India of simmered black lentils in a creamy curry</p>
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All main dishes come with basmati rice