

## Dahi Murgh

Yogurt-based gravy with cooked chicken, finished with Indian aromatic flavors

## Chicken Afghani

Chef-recommended classic dish of chicken, cooked in hung yogurt and creamy nut gravy

## Chicken Jalfrezi

Delicately cut pieces of chicken breast, sauteed with tomatoes, bell peppers, and onions in a tomato-based curry

## Chicken Saag

Healthy preparation of boneless chicken, prepared with Indian spices and spinach

## Chicken Chettinad

Delicious South Indian dish, made with 14 types of Indian spices and freshly shredded coconut

## Chicken Vindaloo

A spicy dish from Goa of boneless marinated chicken, served with rich sauce and potatoes

## Chicken Madras

South Indian inspired dish with fresh coconut, curry leaves, and strong Indian spices

## Kadai Chicken

Marinated pieces of chicken sauteed with tomatoes, onions, and bell peppers

## Chicken Korma

A mild flavorful delicacy consisting of a yogurt and cashew-based curry. Great for kids!

## Chicken Do Pyaza

Chicken cooked in a light gravy of garlic, ginger, Indian spices, and a strong onion element

## Chicken Chili Masala

Boneless pieces of chicken cooked with green bell peppers and hot spices

## Chicken Mango

## Choice of Lamb (boneless) or Goat (with bone)

### Rogan Josh

Cubes of meat cooked in Indian gravy of onion, tomato, touch of yogurt, and ratton jog flavor of saffron

### Vindaloo

A spicy South Indian curry prepared with hot spices and potatoes, with meat of choice

### Balti Gosht

Meat of choice cooked with vegetables in tomato and onion gravy

### Madras

A strongly flavored South Indian inspired dish using curry leaves, coconut, and meat of choice

### Pepper Fry

Sauteed diced onion with South Indian tadka black pepper base and your choice of meat. Very hot

### Saag

Your choice of meat with a healthy spinach component

### Curry

A traditional curry prepared with onion, garlic, and Indian spices, with your choice of meat

### Chettinad

A South Indian curry using 14 different Indian spices and fresh coconut, with your choice of meat

### Kadai

A meat of your choice in a gravy consisting of sauteed onions, tomatoes, and bell peppers

### Do Pyaza

A light gravy consisting of garlic, ginger, Indian spices, and a strong onion element. With your choice of meat

## Seafood Specialties

### Shrimp Pappas

Marinated shrimp in ginger and garlic paste, sauteed with South Indian spices in tomato sauce and a touch of coconut

### Shrimp Spinach

### Shrimp Kabab Masala

Tandoori shrimp in a creamy tomato-based curry

### Shrimp Vindaloo

Spiced shrimp served with rich sauce and potatoes

### Shrimp Jalfrezi

East Indian signature dish. Tomato-based sauce of sauteed shrimp and fresh vegetables

### Shrimp Bhuna

Tandoori roasted shrimp cooked with fresh herbs, bell peppers, tomatoes, and onions

### Apollo Fish

Fish filet marinated in ginger, garlic, and lemon juice with a vegetable toss dashed in Balsamic vinegar and soya sauce

### Five Spice Grill Fish

Grilled fish prepared with chef's special five spice gravy

### Mango Fish Curry

Fish filet marinated with lemon juice and Indian spices, pan-fried and cooked in a cashew gravy with fresh mango puree

### Bengali Fish Curry

Fish filet cooked in a special onion and tomato-based gravy with herbs and cilantro

### Fish Shaahi Masala

Fish filet cooked in a curry fit for a king (Shaahi). A flavorful and aromatic tomato-based curry

### Choice of Fish or Shrimp Korma

A mild flavorful delicacy of yogurt and cashew-based curry

### Lobster Shaahi Masala

Lobster cooked in a curry fit for a king (Shaahi). A flavorful and aromatic tomato-based curry

### Lobster Korma

A flavorful delicacy of lobster in a yogurt and cashew-based curry

## Vegetarian Specialties

### Malai Kofta

Croquettes of ground garden fresh vegetables and cottage cheese, sauteed with nuts and raisins in a creamy gravy

### Punjabi Chana Masala

North Indian dish of chickpeas in a flavorful curry

### Eggplant

Eggplant mashed with tomatoes and onions, simmered with herbs and spices

### Bhindi Masala

Spiced okra cooked with fresh onions and tomatoes in traditional spices

### Kashmiri Dum Aloo

A yogurt-based gravy with potatoes, nuts, cottage cheese, and a medley of fine Indian herbs

### Mushroom Masala

### Veg Jalfrezi

Sauteed fresh vegetables with julienned bell peppers, mushrooms, and onions in a light gravy

### Chana Bhatara

Two pieces of Bhatara with chickpeas

### Kadai Matar Paneer

A national favorite curry containing cottage cheese and peas with blended spices

### Paneer Kurchan

Grated cottage cheese with sauteed bell peppers, onions, ginger, and garlic in a creamy tomato gravy

### Shaahi Paneer Masala

Cubed cottage cheese cooked in a curry fit for a king (Shaahi). A flavorful tomato-based curry

### Navratan Shaahi Korma

An assortment of fresh garden vegetables in a rich cashew and yogurt gravy

### Dal Tadka

Cooked yellow lentils infused with cumin seeds, aromatic spices, and a cilantro garnish

### Dal Makhani

Popular dish in North India of simmered black lentils in a creamy curry

All main dishes come with basmati rice



**Shrimp Biryani**



**Tandoori Bread**



**Shrimp Bhuna**



**Seekh Kabab**



**Lunch Buffet Every Weekday**

### **Aloo Gobi Masala**

Fresh cauliflower chunks with potato, prepared with turmeric and traditional spices

### **Palak/Saag Entrée**

Choose from:

- \* Paneer (cottage cheese)
- \* Aloo (potato)
- \* Chana (chickpea)
- \* Mushroom

### **Rice / Biryani**

#### **Coconut Rice**

Long-grained Basmati rice prepared with fresh coconut and Indian spices

#### **Lemon Rice**

Long-grained Basmati rice with Indian tadka and zesty lemon flavor

#### **Jeera Rice**

Long-grained Basmati rice with a pinch of cumin seeds

#### **Chicken Biryani**

Basmati rice prepared with chicken

#### **Lamb Biryani**

Basmati rice prepared with boneless lamb, aromatic spices, mint, and saffron

#### **Goat Biryani**

Basmati rice cooked with goat (with bone)

#### **Shrimp Biryani**

Basmati rice cooked with shrimp, dry nuts, and Indian spices

#### **Mahal Royal Biryani**

Basmati rice prepared with chicken, lamb, shrimp, vegetables, and dry nuts

### **Egg Biryani**

Basmati rice with Indian spices and egg

### **Vegetable Biryani**

Basmati rice prepared with fresh vegetables, cottage cheese, and aromatic spices

### **Vegetable Pulao**

Basmati rice prepared with garden fresh vegetables, cardamom, saffron, and cloves

## **Kids Corner**

### **Chicken Nuggets**

Comes with fries and soft drink

### **Macaroni and Cheese**

American-style Macaroni and Cheese

## **Side Orders**

### **Cucumber Raita**

Homemade yogurt with fresh cucumbers

### **Plain Yogurt**

Freshly prepared in the kitchen

### **Mixed Pickles**

A zesty condiment with pickled mixed vegetables and mango

### **Papadum**

Crackers prepared with lentil flour and cumin seeds

### **Mango Chutney**

A tangy condiment prepared from mangoes

## **Tandoori Bread**

### **Tandoori Roti**

A whole wheat bread cooked in tandoor

## **Soup of the Day**

### **Sweet Corn Soup**

### **Tomato Soup**

Tangy medley of garden fresh tomatoes, with a touch of garlic and cilantro

### **Mulligatawny Soup**

India's national soup. Delicately spiced lentils garnished with rice and chicken

### **Chicken Soup**

Soup made of chicken stock infused with Indian flavors

## **Kebab-E-Bahar**

### **Tandoori Chicken**

Chicken marinated in yogurt with a colorful spice blend, baked and grilled. Served with season greens

### **Chicken Tikka**

Boneless chicken breast pieces roasted and marinated in aromatic spices

### **Sheekh Kabab**

Ground lamb mixed with onions and fresh herbs, roasted on a skewer

### **Lamb Boti Kabab**

Ground lamb with Indian spices prepared in tandoor, served on a sizzler

### **Tandoori Fish Tikka**

Fish gently marinated with herbs and spices, served on a sizzler

### **Tandoori Jumbo Shrimp**

Shrimp marinated in a garlic and ginger paste, prepared in tandoor and served on a sizzler

### **Tandoori Mix Grill**

A combination sizzler of tandoori prepared chicken, seafood, lamb, and vegetables

### **Veg Paneer Tikka**

Homemade cheese cooked in tandoor

## **Chicken Specialties**

### **Butter Chicken**

An authentic Punjabi dish of tandoori prepared chicken, softly simmered in a smooth tomato-based gravy

### **Chicken Tikka Masala**

Specially marinated tandoori boneless chicken, roasted in a clay oven and cooked with flavorful spices and herbs

### **Chicken Curry**

Boneless chicken in an onion-based curry with Indian spices