

APPETIZERS & SOUPS

Aloo Tikki	Golden potato patties mildly spiced	\$3.50
Onion Bhaji	Chopped onion fritters	\$3.50
Vegetable Pakoras	Mixed vegetable fritters	\$4.00
Samosas	Crisp pastry filled with mildly spiced potatoes & peas	\$4.50
Paneer Tikka Kabob	Tandoori roasted Kabob of homemade cheese	\$6.50
Paneer Pakoras	Delicately spiced homemade cheese fritters	\$6.95
Chile Chicken Appetizer	Chicken fried and coated in hot red chile glaze	\$7.50
Seekh Kabob Appetizer	Minced lamb spiced with ginger, herbs and onions	\$6.95
Pankhrian Kabob	Chicken wings marinated with garlic, ginger & spices	\$7.95
Chicken Pakoras	Delicately spiced breaded chicken tenders	\$6.95
Mixed Hors D'Ouvres	Chicken Tikka, Samosa, Seekh Kabob & Pakoras	\$8.95
Mulligatawny Soup	Delicately spiced lentil soup with rice & chicken	\$3.50
Lentil Soup	Lentil soup mildly spiced	\$3.50
Mango Corn Soup	Mango and corn soup mildly spiced	\$3.95

BIRYANI/RICE

Vegetable Biryani	Freshly steamed basmati rice with assorted vegetables	\$9.95
Chicken Biryani	Chicken, fresh herbs & spices with basmati rice	\$12.95
Lamb Biryani	Freshly steamed basmati rice with lamb and seasonings	\$13.95
Shrimp Biryani	Shrimp, fresh spices and herbs with basmati rice	\$14.95
Saffron Rice	Aromatic basmati rice with saffron & cumin seeds	\$3.95

TANDOORI BREADS

Freshly baked in the clay oven

Naan	Leavened bread	\$3.25
Garlic Naan	Leavened bread sprinkled generously with fresh garlic	\$4.00
Keema Naan	Leavened bread filled with mildly spiced ground lamb	\$3.95
Roti	Unleavened plain whole wheat bread	\$3.25
Paratha	Unleavened layered whole wheat bread	\$3.50
Aloo Paratha	Whole wheat bread stuffed with potatoes & peas	\$3.95
Onion Kulcha	Leavened bread stuffed with onions & fresh spices	\$3.50
Poori	Fried whole wheat bread	\$3.50

ACCOMPANIMENTS

Raita	Cultured yogurt with cucumber and tomatoes	\$3.95
Mango Chutney	Imported from India	\$2.50
Mixed Pickle	Hot Lime & Chile	\$2.50
Pappadaum	Crispy lentil wafers seasoned with black pepper	\$1.50

VEGETARIAN ENTREES

Aloo Gobi	Cauliflower & potatoes sauteed with herbs & spices	\$9.95
Baingan Aloo	Eggplant and potatoes with a special blend of spices	\$8.95
Aloo Bhojpuri	Whole stuffed potatoes with dry fruit & cottage cheese	\$9.95
Saag Aloo	Creamed spinach with mildly spiced potatoes	\$9.95
Aloo Vindaloo	Potatoes in a spicy hot gravy	\$9.95
Bharta	Roasted eggplant with tomatoes and onions	\$10.95
Saag Paneer	Creamed spinach & homemade cheese	\$10.95
Matter Paneer	Homemade cheese & peas in a special blend of spices	\$10.95
Paneer Tikka Masala	Homemade cheese in a creamy blend of tomato, onion, fresh herbs & spice	\$11.95
Paneer Tikka Kabob	Tandoori roasted Kabob of homemade cheese	\$11.95
Malai Kofta	Freshly grated vegetable & paneer patties in a light almond cream sauce	\$10.95
Navratan Korma	Mixed vegetables sauteed in cream, herbs and onions	\$9.95
Dal Makhani	Creamed lentils delicately spiced	\$10.95
Channa Masala	Garbanzo beans cooked in a special blend of spices	\$9.95
Bhindi Masala	Okra sauteed with cumin, ginger, onions & garlic	\$10.95
Mushroom Matter	Sliced mushroom and peas with fresh herbs & spices	\$9.95

CHICKEN ENTREES

Chicken Entrees are boneless and skinless unless noted

Chicken Curry	A classic Indian Curry featuring our Chef's Special blend of spices (Masala)	\$12.95
Chicken Vindaloo	Chicken and potatoes in a spicy hot chile sauce	\$12.95
Tandoori Chicken	Skinless chicken on the bone marinated in yogurt & spices, roasted in the Tandoor Oven	\$13.95
Chicken Makhani	Shredded chicken tandoori in tikka masala sauce	\$13.95
Chicken Tikka	Boneless chicken breast pieces marinated in yogurt & fresh spices, roasted in the Tandoor oven	\$14.95
Chicken Tikka Masala	Tandoori roasted Chicken Tikka (breast meat) in a velvety sauce of tomato, cream, onions & spices	\$15.95
Karahi Chicken	Stir-fry of Chicken, Bell Pepper, Onion & Tomato	\$13.95
Chicken Madras	In a spicy but subtly balanced red sauce with a touch of coconut	\$13.95
Chile Chicken	Chicken fried and coated in hot red chile glaze	\$13.95
Chicken Dhansak	Tender chicken braised in a moderately spiced lentil based curry	\$12.95
Chicken Tikka Saag	Sauteed with delicately spiced Creamed Spinach	\$13.95
Chicken Pasanda	Chicken in a mild nut sauce	\$14.95
Chicken Korma	Simmered gently in a mild almond cream sauce	\$13.95

LAMB ENTREES

Seekh Kabob	Minced lamb spiced with ginger, herbs and onions	\$12.95
Rogan Josh	Special Kashmiri style lamb curry with cardamom and chile	\$14.95
Karahi Lamb	Stir-fry of Lamb, Bell Pepper, Onion & Tomato	\$13.95
Lamb Saag	Sauteed with delicately spiced Creamed Spinach	\$14.95
Lamb Curry	A classic Indian Curry featuring our Chef's Special blend of spices (Masala)	\$14.95
Lamb Do Piazza	Boneless lamb chunks sauteed with onions & seasonings	\$13.95
Lamb Vindaloo	Lamb and potatoes in a spicy hot chile sauce	\$14.95
Lamb Tikka	Boneless lamb marinated in yogurt & fresh spices	\$15.95
Lamb Tikka Masala	Tandoori roasted lamb in a velvety blend of tomato, cream onions & spices	\$15.95
Lamb Korma	Simmered gently in a mild almond cream sauce	\$14.95
Lamb Pasanda	Sliced lamb in a mild sesame, almond & cashew nut sauce	\$14.95
Rack of Lamb	Rack of Lamb marinated in yogurt, ginger & fresh herbs	\$18.95

SEAFOOD ENTREES

Shrimp Tikka Masala	Shrimp in a velvety blend of tomato, cream, onion, fresh herbs & spices	\$17.95
Shrimp Saag	Shrimp with delicately spiced creamed spinach	\$16.95
Shrimp Vindaloo	Shrimp and potatoes in a spicy hot chile sauce	\$17.95
Shrimp Tandoori	Jumbo shrimps delicately marinated in yogurt & fresh spices	\$17.95
Swordfish Kabob	Fresh Swordfish marinated lightly in garlic & herbs	\$17.95
Fish Tikka Masala	Seasoned fish morsels simmered gently with tomato cream sauce	\$17.95

TANDOORI ENTREES

Roasted to perfection in the famous tandoor clay oven

Paneer Tikka Kabob	Tandoori roasted Kabob of homemade cheese	\$11.95
Seekh Kabob	Minced lamb spiced with ginger, herbs and onions	\$12.95
Tandoori Chicken	Skinless chicken marinated in yogurt & fresh spices	\$13.95
Chicken Tikka	Boneless chicken breast pieces marinated in yogurt & fresh spices	\$14.95
Lamb Tikka	Boneless lamb marinated in yogurt & fresh spices	\$15.95
Shrimp Tandoori	Jumbo shrimps delicately marinated in yogurt & fresh spices	\$17.95
Swordfish Kabob	Fresh Swordfish marinated lightly in garlic & herbs	\$17.95
Rack of Lamb	Rack of Lamb marinated in yogurt, ginger & fresh herbs	\$18.95
Mixed Tandoori Platter	An assortment of tandoori specialties: Tandoori chicken, Chicken Tikka, Seekh Kabob, Lamb Tikka & Fish Kabob	\$19.95

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NATRAJ

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