

**APPETIZERS**

<b>Vegetable Samosa.....</b>	<b>\$ 3.00</b>
<i>Turnovers filled with lightly spices potatoes and peas</i>	
<b>Aloo Tikki.....</b>	<b>\$ 3.95</b>
<i>Grilled fried potatoes patties</i>	
<b>Paneer Pakora.....</b>	<b>\$ 6.95</b>
<b>Chilli Pakora.....</b>	<b>\$ 3.95</b>
<i>Mildly spice and stuffed chili fritters</i>	
<b>Vegetable Pakora.....</b>	<b>\$5.00</b>
<i>Mixed vegetable Fritters</i>	
<b>Cashew nut Roll.....</b>	<b>\$ 3.95</b>
<i>Mashed and rolled potatoes stuffed with cashews</i>	
<b>Dahi Bhalla.....</b>	<b>\$ 4.95</b>
<i>Soft white lentil puffs in yogurt garnished with fresh cilantro</i>	
<b>Dahi Papadi.....</b>	<b>\$ 4.95</b>
<i>Home made pastry crisps topped with boiled potatoes chick piece with yogurt garnished tamarind chutney (sauce)</i>	
<b>Taj Kathi Kabab.....</b>	<b>\$ 7.95</b>
<i>Light flat bread with egg wash and stuffed with chicken, onion, and mint sauce</i>	
<b>Papad .....</b>	<b>\$ 1.00</b>
<b>Vegetable Spring Rolls.....</b>	<b>\$ 5.00</b>
<b>Raita .....</b>	<b>\$ 2.95</b>
<i>Spiced Chilled Yogurt</i>	
<b>Paneer Shasic.....</b>	<b>\$ 10.95</b>
<i>Homemade cottage cheese cubes, green pepper, onion and tomato marinated in indian spices and cooked in the tandoor</i>	
<b>Chicken Katri.....</b>	<b>\$ 12.95</b>
<i>Pieces of boneless chicken marinated in mint sauce, yogurt, herb and spices</i>	

**VEGETABLES SPECIALITIES**

<b>Aloo Gobi.....</b>	<b>\$ 9.95</b>
<i>Fresh cauliflower &amp; potatoes with Indian style spices</i>	
<b>Bangan Bhartha.....</b>	<b>\$ 9.95</b>
<i>Roasted eggplants mashed in rich blend of spices</i>	
<b>Malai Kofta.....</b>	<b>\$ 9.95</b>
<i>Freshly home made cottage cheese ball in mild gravy</i>	
<b>Mater Paneer.....</b>	<b>\$ 9.95</b>
<i>Feshly homemoade cottage cheese cubes cooked w/ green peas.</i>	
<b>Saag Paneer.....</b>	<b>\$ 9.95</b>
<i>Fresh home made cottage cheese cubes cooked in fresh spinach</i>	
<b>Paneer Bhurjee.....</b>	<b>\$ 10.95</b>
<i>Fresh homemade cottage cheese grated cooked with tomatoes, onions, and spices</i>	
<b>Dal Makhani.....</b>	<b>\$ 9.95</b>
<i>Whole black lentils cooked with slow fire garnished with ginger &amp; tomatoes</i>	
<b>Chana Masala.....</b>	<b>\$ 9.95</b>
<i>Delicious chick peas in an exocitic blend of North Indian spices</i>	
<b>Paneer Makhani.....</b>	<b>\$ 10.95</b>
<i>Fresh home made cottage cheese cooked with creamy tomato sauce</i>	
<b>Vegetable Jalfrezi.....</b>	<b>\$ 9.95</b>
<i>Fresh mixed vegetables &amp; cottage cheese cooked in tomato sauce</i>	
<b>Vegetable Korma.....</b>	<b>\$ 9.95</b>
<i>Mixed vegetables &amp; fruits cooked in mild sauce</i>	
<b>Bhindi Do Piazza.....</b>	<b>\$ 10.95</b>
<i>Fresh okra cooked with onions, tomatoes &amp; spices</i>	
<b>Kadhai Paneer.....</b>	<b>\$ 10.95</b>
<i>Home made cottage cheese cooked in onions, green peppers &amp; fresh coriander</i>	
<b>Yellow dal.....</b>	<b>\$ 9.95</b>
<i>Yellow lentils cooked in ginder, tomatoes &amp; herbs</i>	
<b>Kadhi Pakora.....</b>	<b>\$ 9.95</b>
<i>Sauce of chick peas flour and yogurt with mustard sheets curry leaves whole chillies &amp; herbs</i>	

<b>Paneer Chilli Masala.....</b>	<b>\$ 10.95</b>
<i>Fresh home made cottage cheese cooked with green chillies and hot spcies</i>	
<b>Paneer Jalfrezi.....</b>	<b>\$ 10.95</b>
<i>Fresh cottage cheese cooked wit tomato, bell pepper, ginger,garlic,spicy and herb</i>	
<b>Kofta Vindaloo.....</b>	<b>\$ 9.95</b>
<i>Fresh made cottage cheese ball folded in a tangy hot and spicy sauce</i>	
<b>Kadhai Mushrooms.....</b>	<b>\$ 9.95</b>
<i>Fresh sliced mushrooms sauted with onion,tomato, green pepper,ginger,garlic and fresh coriander leaves</i>	
<b>Corn Matter Masala.....</b>	<b>\$ 9.95</b>
<i>Sweet baby corn and peas cooked in ginger, garlic, and Indian spices</i>	
<b>Kadhai Vegetables.....</b>	<b>\$ 9.95</b>
<i>Fresh mixed vegetables cooked in an exotic blend of north Indian spices</i>	
<b>Aloo Banarasi.....</b>	<b>\$ 9.95</b>
<i>Delicious moist potato cooked with cumin and coriander seeds. Garnish with coriander leaves</i>	
<b>Dum Aloo.....</b>	<b>\$ 9.95</b>
<i>Stuffed potato cooked in mild gray</i>	
<b>Haryali Paneer.....</b>	<b>\$ 10.95</b>
<i>Fresh homemade cottage cheese cubes cooked with spinach, bell pepper, green peas</i>	
<b>Mater Mushroom .....</b>	<b>\$ 9.95</b>
<i>Green peas cooked with sauteed mushroom, ginger, garlic, fresh cilantro and spices</i>	
<b>Gobi Mater .....</b>	<b>\$ 9.95</b>
<i>Fresh cauliflower cooked with sweet peas, fresh cilanto, ginger and garlic</i>	
<b>Kashmiri Corn Paneer .....</b>	<b>\$ 10.95</b>
<i>Fresh homemade cottage cheese cubes cooked with sweet corn in delicious tomato sauce</i>	
<b>Spinach Sweet Corn .....</b>	<b>\$ 9.95</b>
<i>Sweet corn cooked with fresh spinach, ginger, garlic and fresh cilantro</i>	
<b>Vegetable Of The Day .....</b>	<b>\$ 9.95</b>
<i>Available seasonal vegetables</i>	

**CHICKEN SPECIALITIES**

<b>Chicken Shah Jahani.....</b>	<b>\$ 10.95</b>
<i>Cooked in mild to medium sauce, eggs &amp; fruit</i>	
<b>Chicken Makhani.....</b>	<b>\$ 10.95</b>
<i>Chicken pieces roasted in clay oven then cooked in tomato base gravy</i>	
<b>Chicken Chilli Masala.....</b>	<b>\$ 10.95</b>
<i>Boneless chicken pieces cooked with green chilli and hot spices</i>	
<b>Chicken Tikka Masala.....</b>	<b>\$ 11.95</b>
<i>Chunk of boneless chicken folder into a creamy tomato sauce</i>	
<b>Chicken Korma.....</b>	<b>\$ 10.95</b>
<i>Succulent pieces of chicken cooked very mild spiced</i>	
<b>Chicken Sagwala.....</b>	<b>\$ 10.95</b>
<i>Succulent pieces of chicken cooked with spinach</i>	
<b>Chicken Kadhai.....</b>	<b>\$ 10.95</b>
<i>A classic kadhai dish of chicken cooked with ginger, bell pepers, tomato and onions</i>	
<b>Chicken Vindaloo.....</b>	<b>\$ 10.95</b>
<i>A delicate chicken pieced cooked with hot and spicy sauce</i>	
<b>Chicken Jalfrezi.....</b>	<b>\$ 10.95</b>
<i>Bonless peicess of chicken salted w/ tomtato, bell pepper ginger, garlic and indian spices and herbes</i>	
<b>Chicken Methi( FenuGreek Leaves )-Bonless.....</b>	<b>\$ 10.95</b>
<i>Pieces of chicken cooked with methi leaves, spiced with ginger,garlic and indian spices and herbes</i>	
<b>Chicken Madras.....</b>	<b>\$ 10.95</b>
<i>Boneless pieces of chicken cooked with coconut sauce and indian herbs and spices</i>	
<b>Egg Curry.....</b>	<b>\$ 9.95</b>
<i>Boiled eggs cooked with Indian spiced curry</i>	

**LAMB SPECILATIES**

<b>Rogan Josh.....</b>	<b>\$ 11.95</b>
<i>A flavorful lamb curry cooked in North Indian spices and herbes</i>	
<b>Bhuna Lamb.....</b>	<b>\$ 11.95</b>
<i>Juicy pieces of Lamb cooked with tomato, onion and rich spices</i>	
<b>Lamb Do Piazza.....</b>	<b>\$ 11.95</b>
<i>Pieces of lamb cooked with onion, yogurt,and spices.</i>	
<b>Lamb Pasanda.....</b>	<b>\$ 11.95</b>
<i>Lamb scalloped in a rich creamy very mild sauce. rich spices</i>	
<b>Lamb Chilli Masala.....</b>	<b>\$ 11.95</b>
<i>Lamb pieces, cooked with onions, green chilli, tomato, and hot spices.</i>	
<b>Lamb Kadhai.....</b>	<b>\$ 11.95</b>
<i>A classic Kadhai dish of Lambs cooked with Hot and spicy sauce</i>	
<b>Lamb Vindallo.....</b>	<b>\$ 11.95</b>
<i>Pieces of Lamb in a tangy hot and sour sauce.</i>	
<b>Lamb Sagwala.....</b>	<b>\$ 11.95</b>
<i>Lamb and spinach delicacy cooked with onions, garlic and blend of spices.</i>	
<b>Lamb Madras .....</b>	<b>\$ 11.95</b>
<i>Boneless pieces of lamb cooked with coconut sauce and indian herbs and spices</i>	
<b>Goat Curry.....</b>	<b>\$ 11.95</b>