



## APPETIZERS

### VEGETABLE SAMOSAS 🌿 \$7.95

Potatoes and peas fried flaky stuffed pastry.

### VEGETABLE PAKORA 🌿 \$7.95

Fried fritters made with chickpea flour.

### PANEER PAKORA \$12.95

Crispy, golden fried featuring chunks of paneer, coated in chickpea flour

### CHICKEN PAKORA \$12.95

Tender chicken Pieces coated in batter and deep fried

### CHICKEN WINGS \$12.95

Battered and deep fried chicken wings.

### CHICKEN LOLLIPOP \$14.95

Crispy, succulent drumettes, marinated and fried to perfection.

### PAPADUM 🌿 \$3.95

Four pieces of crisp Indian wafers, baked over a open flame.

### MASALA FRIES \$6.95

Crispy golden fries seasoned with Indian seasonings.

### DAHI PAPRI CHAAT \$10.95

Crispy fried dough wafers topped with yogurt & chutneys.

### SAMOSA CHAAT \$12.95

Samosa topped with yogurt & chutneys.

### ASSORTED APPETIZERS \$12.95

Samosa, Vegetable Pakora, Chicken Pakora, Paneer Pakora and Papadum

## SIDE ORDERS

### CHUTNEYS \$3.50

Mixed Pickle Sweet and Sour Mango Mint Tamarind.

### RAITA \$4.50

Cool yogurt blended with diced cucumber, onions and tomatoes, freshly seasoned.

### SIDE OF SAUCE \$9.95

Choice of butter or tikka masala sauce

### VEGAN 🌿

Sales tax will be added to the prices of food and beverage items. Please specify any dietary requirements you have at the time of order. An automatic gratuity of 15% will be added to the bill for parties of 6 or more.

## TANDOORI CLAY OVEN

### PANEER TIKA \$18.95

Indian homemade cheese marinated in hung yogurt and spices & grilled with onion and pepper.

### MALAI SOYA CHAAP \$18.95

Juicy, marinated Soya Chunks grilled to perfection, infused with rich Malai tandoori spices

### CHICKEN TIKKA \$19.95

Boneless chicken breast marinated in yogurt and spices.

### MALAI CHICKEN \$19.95

Boneless chicken marinated in yogurt and spices, cream.

### TANDOORI CHICKEN \$18.95

Drumstick Chicken pieces marinated in yogurt and fresh ground spices. (BONE-IN)

### SHEESH KABAB \$20.95

Ground Lamb meat blended with spices

### TANDOORI SHRIMP \$21.95

Jumbo shrimp marinated in a special sauce.

### TANDOORI SALMON \$23.95

Salmon marinated in a special sauce.

### LAMB LOIN CHOPS \$23.95

Juicy lamb loin chops marinated in aromatic tandoori spices

### MIXED GRILL \$25.95

Tandoori Chicken, Chicken Tikka, Malai Kabab, and Sheesh Kabab

## SOUPS & SALADS

### ONION CHILI SALAD \$3.95

Onions and green chillis.

### KUTCHUMBER SALAD \$5.50

Tomatoes, Cucumber, Lettuce.

### CHICKEN TIKKA SALAD \$14.95

Grilled chicken marinated in indian spices served over fresh greens with a side of raita

### MULGATAWANY SOUP \$7.50

Broth-based with chicken, and herbs

### LENTIL SOUP \$7.50

Hearty, spiced lentil soup simmered with herbs.

### TIKKA MASALA SOUP \$7.95

Creamy tomato-based soup with aromatic spices and Chicken pieces

## FESTIVAL OF CURRIES

### BUTTER

Cooked in a butter cream sauce and mild spices

**Paneer \$18.95**

**Chicken \$18.95**

**Shrimp \$19.95**

**Lamb \$20.95**

### TIKKA MASALA

Delicately seasoned sauce.

**Vegetable \$18.95**

**Paneer \$18.95**

**Chicken \$18.95**

**Shrimp \$19.95**

**Lamb \$20.95**

### VINDALOO

curry with vinegar and potato, onion-based.

**Aloo (potato) \$17.95** 🌿

**Chicken \$18.95**

**Shrimp \$19.95**

**Lamb \$20.95**

### CURRY

Spiced Indian dish with rich, flavorful sauce, emblematic of diverse regional culinary

**Vegetable \$17.95**

**Chicken \$18.95**

**Shrimp \$19.95**

**Goat \$20.95**

**Lamb \$20.95**

### MANGO

Traditional tomato-onion based brown gravy.

**Vegetable \$18.95** 🌿

**Chicken \$19.95**

**Lamb \$20.95**

**Shrimp \$20.95**

### DAAL

Cooked with lentil sauce and spices.

**Makhani (Plain) \$17.95**

**Tadka (Yellow) \$17.95**

### COCONUT

Cooked in a Coconut sauce and mild Indian spices.

**Vegetable \$18.95** 🌿

**Chicken \$19.95**

**Lamb \$20.95**

**Shrimp \$20.95**

### SAAG

Spinach based sauce and seasoned to perfection with spices.

**Plain \$17.95**

**Paneer \$18.95**

**Chicken \$18.95**

**Lamb \$20.95**

### BHUNA

Sautéed onions and tomatoes in our chef's signature sauce.

**Chicken \$18.95**

**Goat \$20.95**

### KARAH

Cooked with onions and bell peppers with homemade spices.

**Paneer \$18.95**

**Chicken \$18.95**

**Shrimp \$19.95**

**Goat \$20.95**

**Lamb \$20.95**

### KORMA

Mildly spiced, cooked with cashew and onion gravy.

**Vegetable \$18.95**

**Chicken \$18.95**

**Shrimp \$19.95**

**Lamb \$20.95**

### ROGAN JOSH

cooked in a tomato and onion sauce.

**Chicken \$18.95**

**Lamb \$20.95**

### METHI

Creamy fenugreek sauce with homemade spices.

**Chicken \$18.95**

**Lamb \$20.95**

VEGAN 🌿

Please choose your spice level for all items on this page:  
1 - Mild | 2 - Mild to Medium | 3 - Medium | 4 - Hot | 5 - Extra Spicy

## ADDITIONAL VEGETARIAN CURRIES

### **BHINDI MASALA** 🌱 **\$18.95**

Okra cooked with brown onions, tomato, garlic, ginger and spices.

### **ALOO GHOBHI** 🌱 **\$18.95**

Cauliflower and potatoes, mildly spiced and delicately cooked.

### **BHAGARA BAINGAN** 🌱 **\$19.95**

Baby eggplants cooked in coconut sauce

### **CHANA MASALA** 🌱 **\$18.95 paneer +\$1**

Chickpeas cooked with mild spices

### **MALAI KOFTA** **\$18.95**

Combination of mixed vegetable balls and exotic Indian herbs and spices in a nut based sauce.

### **METHI MALAI MATAR** **\$18.95**

Tender peas, onions, and bell peppers cooked in mildly spiced gravy.

### **SHAI PANEER** **\$18.95**

Cubes of paneer cooked in a rich and creamy sauce

### **BAINGAN BHARTHA** **\$18.95**

Fire-roasted eggplants are cooked with homemade spices and tomatoes.

## BIRYANI & RICE

### **VEGETABLE BIRYANI** 🌱 **\$18.95**

Fresh basmati rice cooked with mixed vegetables and onions is infused with Biryani spices.

### **PANEER BIRYANI** **\$19.95**

Fresh basmati rice cooked with paneer and onions is infused with Biryani spices.

### **CHICKEN BIRYANI** **\$19.95**

Fresh Basmati rice cooked with chicken thigh, onions, and infused with Biryani Spices.

### **SHRIMP BIRYANI** **\$20.95**

Fresh basmati rice cooked with Shrimp and onions is infused with Biryani spices.

### **LAMB BIRYANI** **\$20.95**

Fresh basmati rice cooked with lamb and onions is infused with Biryani spices.

### **GOAT BIRYANI** **\$20.95**

Fresh basmati rice cooked with Goat and onions is infused with Biryani spices.

### **PLAIN RICE** 🌱 **\$4.95**

Aromatic Basmati rice laced with oil.

### **LEMON RICE** **\$6.95**

A little bit of rich extra virgin olive oil in which our onions, garlic are sauteed.

### **JEERE RICE** **\$7.95**

Aromatic Basmati rice laced with oil, butter, cumin and cilantro.

### **PILAWO RICE** 🌱 **\$9.95**

Indian style fried rice with mixed vegetables.

## TANDOORI BREADS

**NAAN \$4.50**

Indian style pastry-flour bread baked

**TANDOORI ROTI \$4.50**

Whole wheat bread.

**BULLET NAAN \$5.95**

Leavened pastry-flour bread stuffed with green chili and cilantro.

**LACHHA PRAHTHA \$5.95**

Multi-layered flaky whole wheat bread with oil.

**CHEESE NAAN \$5.95**

Naan Stuffed with mozzarella cheese

**PANEER NAAN \$5.95**

Naan stuffed with Paneer topped with cilantro.

**GARLIC NAAN \$4.95**

Naan garnished with freshly chopped garlic topped with cilantro.

**BUTTER NAAN \$4.95**

Indian style pastry-flour bread.

**PESHAWARI NAAN \$5.95**

Special Naan stuffed with nuts, coconut, and raisins.

**SAAG NAAN \$5.95**

Leavened flatbread with spinach filling.

**ASSORTED NAAN'S \$11.95**

Naan, Garlic Naan, and your choice of any other naan.

## MAHARAJA SPECIAL DINNERS

**VEGETARIAN DINNER \$58.95**

Start with a choice of Vegetable Samosas or Vegetable Pakora as an appetizer. Served with Daal Makhani and your choice of any two Vegetable Curry entrées, Naan or Garlic Naan, rice, and Raita. And your choice of dessert.

**NON-VEGETARIAN DINNER \$63.95**

Start with a choice of Vegetable Samosas or Vegetable Pakora as an appetizer. Served with Tandoori Chicken, your choice of any Chicken or Lamb Curry entree, your choice of one Vegetable Curry entree, Naan or Garlic Naan, rice, and Raita. And your choice of dessert.

## BEVERAGES

**MANGO LASSI \$4.95**

Chilled yogurt drink

**SWEET LASSI \$4.95**

**SALTED LASSI \$4.95**

Chilled yogurt drink

**COKE \$4.50**

**DIET COKE \$4.50**

**SPRITE \$4.50**

**GINGER ALE \$4.50**

**LEMONADE \$4.50**

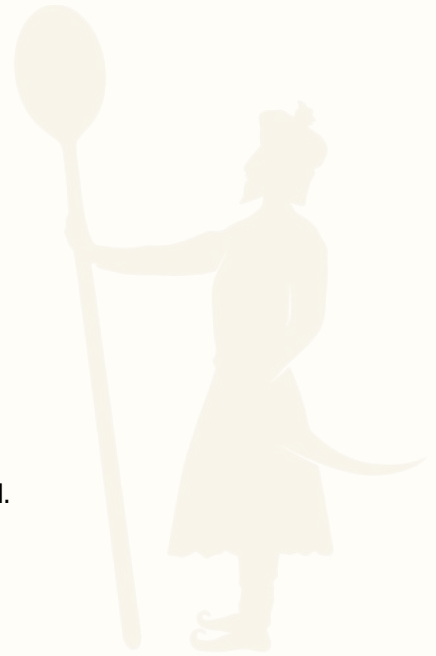
**ICED TEA \$4.50**

**CHAI TEA \$4.25**

Chai Tea has milk added.

**HERBAL TEA \$4.25**

**MILK \$3.95**



## DESSERTS

**GULAB JAMUN (2 PIECES) \$5.95**

An Indian delicacy made from a special dough fried golden brown and served in a homemade syrup, either warm or cold.

**RICE PUDDING \$5.95**

Freshly made with crushed rice drenched in thick sweet milk and laced.

**PISTA ICE CREAM \$5.95**

Super Creamy Ice Cream made with Pistachio nuts.

**MANGO ICE CREAM \$5.95**

Homemade ice cream blended with choice mango pulp.