

Wine List

Our House Wines

Chablis & Burgundy

Glass 2.95 - Half Carafe 5.95 - Carafe 9.95

Premium House Wines

		<i>Glass</i>	<i>Bottle</i>
Walnut Crest	Chardonnay	4.50	16.95
Walnut Crest	Merlot	4.50	16.95
Beringer	White Zinfandel	4.50	16.95

Red Wine

Merlot	Meridian, Santa Barbara	4.95	19.95
Cabernet Sauvignon	Robert Mondavi Woodbridge	4.95	19.95
Beaujolais Villages	Georges Duboeuf, France	4.95	19.95
Syrah	Meridian, Paso Robles	5.95	19.95
Zinfandel	Ravenswood, Sonoma	5.95	22.95
Pinot Noir	Wild Horse, Santa Barbara	6.95	27.95

White Wine

Riesling	Chateau St. Michelle	4.95	19.95
Sauvignon Blanc	Meridian, Santa Barbara	4.95	19.95
Chardonnay	Meridian, Santa Barbara	4.95	19.95
Chardonnay	Robert Mondavi Woodbridge	4.95	19.95

Indian Wine

Blanc de Clairette	Grover Vineyard	5.95	22.95
Rose Shiraz	Grover Vineyard	5.95	22.95
Cabernet Shiraz	Grover Vineyard	5.95	22.95
La Reserve Red	Grover Vineyard	6.95	27.95

Beers from India

Kingfisher (12oz).....	3.95
Old Monk 10000(22oz).....	5.95
Karma Special Brew (22oz).....	5.95
Taj Mahal (22oz).....	5.95
Flying Horse (22oz).....	5.95

American & Imported Beer

Domestic	2.95
<i>(Bud Light, Budweiser, Miller light MGD Miller, Michelob)</i>	
Buckler (non-alcoholic)	3.95
Heineken Dark	3.95
Heineken	3.95
Bohemia	3.95

Beverages

Milk	1.00
Soft Drinks	2.50
<i>(Coke, Diet Coke, Sprite, Ice Tea, Lemonade)</i>	
Spring or Sparkling Water	2.50
Black Tea & Green Tea	2.50

Indian Tea (Chai)	2.50
Lassi (Salted, Sweet, Plain)	2.50
<i>Combination of homemade yogurt with milk.</i>	
Mango Lassi	2.95
<i>Fresh homemade yogurt mixed with mango pulp.</i>	
Mango Milkshake	2.95



Flavor of India

Tempting Delicacies - Appetizers

Vegetable Samosa (Two)	2.95
<i>Indian pastry stuffed with delicately spiced mashed potatoes and peas.</i>	
Meat Samosa (Two)	3.95
<i>Indian pastry stuffed with mildly spiced lamb meat and peas.</i>	
Onion Bhaji (Six)	3.95
<i>Onion rings dipped in spiced graham flour.</i>	
Vegetable Pakoras	4.95
<i>Fresh califlower, spinach and potatoes dipped in flavored graham flower.</i>	
Assorted Appetizers	6.95
<i>Two onion bhaji, two chicken tikka, one vegetable samosa, and one sheesh kabab.</i>	
Papdum (two).....	.95
<i>Spicy sun-dried Indian wafers baked in Tandoor.</i>	

Soups & Salads

Salad	2.95
<i>Green lettuce with cucumbers, tomatoes served with Raita dressing.</i>	
Raita	2.95
<i>Fresh homemade yogurt mixed chopped cucumbers and carrots.</i>	
Vegetable Soup	3.95
<i>A traditional Indian soup made with vegetables and lentils flavored with mild spices.</i>	
Mulligatawny Soup	3.95
<i>Mildly spiced chicken soup blended with vegetables and lentils.</i>	

All You Can Eat Buffet Lunch

\$7.95

Monday - Saturday: 11:30 am - 3:00 pm

From Our Tandoor (Indian Oven)

- | | | |
|------------|--|-------|
| 1. | Tandoori Chicken | 8.95 |
| | <i>Half chicken marinated in yogurt and fresh ground spices, cooked in our traditional tandoor.</i> | |
| 2. | Chicken Tikka | 8.95 |
| | <i>Tender boneless chicken pieces marinated in yogurt and spices.</i> | |
| 3. | Sheesh Kabab | 8.95 |
| | <i>Ground lamb meat blended with spices and herbs, barbecued on a skewer in tandoor.</i> | |
| 4. | Reshmi Kabab | 8.95 |
| | <i>Boneless chicken breast pieces flavored with herbs and spices, grilled on skewers in tandoor.</i> | |
| 5. | Lamb Boti Kabab | 10.95 |
| | <i>Tender pieces of lamb marinated in our special recipe & grilled in tandoor.</i> | |
| 6. | Shrimp Tandoori | 11.95 |
| | <i>Jumbo shrimp tastefully spiced and cooked in tandoor.</i> | |
| 7. | Mixed Tandoori | 10.95 |
| | <i>Piece of tandoori chicken, two boti kabab and two chicken tikka.</i> | |
| 7A. | Fish Tandoori | 13.95 |
| | <i>Fresh tandoori salmon tastefully spiced and cooked in tandoor.</i> | |

FESTIVAL OF CURRIES

Chicken

- | | | |
|------------|--|------|
| 8. | Chicken Curry | 7.95 |
| | <i>Tender chicken pieces cooked in a sauce of fresh onions, tomatoes, garlic and ginger.</i> | |
| 9. | Chicken Vindaloo | 8.95 |
| | <i>Chicken cooked in our special vindaloo sauce with pieces of potato and tomato.</i> | |
| 10. | Karhai Chicken | 8.95 |
| | <i>Chicken pieces cooked with fresh ginger, garlic and tomatoes in karhai (wok).</i> | |
| 11. | Chicken Do Piazza | 8.95 |
| | <i>Tender pieces of chicken with brown onions, cooked in a special gravy.</i> | |
| 12. | Chicken Saag | 8.95 |
| | <i>Diced chicken cooked in spinach with mildly spiced gravy.</i> | |
| 13. | Chicken Tikka Masala | 9.95 |
| | <i>Pieces of tandoori chicken tikka cooked in cream, nuts and delicately seasoned sauce.</i> | |
| 14. | Chicken Makhani | 9.95 |
| | <i>Boneless tandoori chicken cooked in cream, nuts & tomato gravy.</i> | |

Lamb

- | | | |
|------------|---|------|
| 15. | Lamb Curry | 8.95 |
| | <i>Choice lamb meat cooked in tomato and onion sauce.</i> | |
| 16. | Lamb Vindaloo | 9.95 |
| | <i>Lamb cooked in our special vindaloo sauce with pieces of potato and tomato.</i> | |
| 17. | Karhai Gosht | 9.95 |
| | <i>Lamb meat cooked with fresh ginger, garlic and tomatoes in karhai (wok).</i> | |
| 18. | Lamb Do Piazza | 9.95 |
| | <i>Lamb cooked with chopped onions and tomatoes in a special gravy.</i> | |
| 19. | Lamb Saag | 9.95 |
| | <i>Lamb meat cooked in spinach with mildly spiced gravy.</i> | |
| 20. | Lamb or Chicken Korma | 9.95 |
| | <i>Succulent lamb or chicken delicately flavored and gently simmered in cream, spices and nuts.</i> | |

Sea Food

- | | | |
|-------------|---|-------|
| 21. | Shrimp Curry | 9.95 |
| | <i>Shrimps cooked in mildly spiced gravy.</i> | |
| 21A. | Shrimp Masala | 10.95 |
| | <i>Pieces of shrimp cooked in mildly spiced cream, nuts and tomato sauce.</i> | |
| 22. | Shrimp Saag | 10.95 |
| | <i>Shrimp cooked with spinach and a blend of fresh herbs and Indian spices.</i> | |
| 23. | Shrimp Bhuna | 10.95 |
| | <i>Made in classic Moghal style in thick sauce with tomatoes, onions, bell peppers and herbs.</i> | |

Vegetarian Entrees

24. **Daal Makhani** 5.95
Lentils delicately cooked and seasoned with exotic spices.
25. **Chana Masala** 6.95
Chick peas in a specially spiced sauce.
26. **Aloo Gobhi** 7.95
Fresh cauliflower and potatoes mildly spiced and delicately cooked.
27. **Bengan Bharta** 7.95
Tandoori roasted eggplants cooked tenderly with onions, tomatoes and fresh spices.
28. **Matar Paneer** 7.95
Fresh homemade cheese gently cooked with garden peas and spices.
29. **Saag Paneer** 7.95
Fresh spinach cooked with homemade cheese and seasoned with aromatic herbs.
30. **Mixed Vegetables** 7.95
A delicious combination of mixed vegetables enhanced with fresh spices.
31. **Navratan Korma** 8.95
A royal entree. Garden fresh vegetables and cheese gently cooked in spice-laced cream and nuts.
32. **Shahi Paneer** 8.95
Fresh homemade cheese tenderly cooked in a mildly spiced cream, nuts and tomato sauce.

Combination Dinners (Served in Traditional Indian Tray)

33. **Vegetarian Dinner** 9.95
Matar paneer, daal, pilao rice, salad or raita and naan.
34. **Flavor of India Vegetarian Delight** 11.95
Aloo gobhi, choice of saag paneer or bengan bharta, daal, pilao rice, salad or raita and naan.
35. **Chicken Curry** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
36. **Chicken Vindaloo** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
37. **Chicken Tandoori** 11.95
Piece of tandoori chicken, matar paneer, daal, pilao rice, salad or raita and naan.
38. **Karhai Chicken** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
39. **Chicken Saag** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
40. **Chicken Makhani** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
41. **Chicken Tikka Masala** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
42. **Lamb Curry** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
43. **Lamb Vindaloo** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
44. **Karhai Gosht** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
45. **Lamb Do Piazza** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
46. **Lamb Saag** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
47. **Lamb or Chicken Korma** 11.95
Matar paneer, daal, pilao rice, salad or raita and naan.
48. **Flavor of India Non-Vegetarian Delight** 13.95
Piece of tandoori chicken, meat curry, matar paneer, daal, pilao rice, salad or raita & naan.
- 48A. **Fresh Fish Delight** 16.95
Pieces of tandoori salmon, matar paneer, daal, pilao rice, salad or raita and naan.

Exciting Rice Introductions - Biryanis

49. **Pilao Rice** 2.95
Aromatic basmati rice with peas.
50. **Vegetable Biryani** 6.95
Aromatic basmati rice cooked with fresh vegetable, nuts and raisins.
51. **Chicken Biryani** 8.95
Aromatic basmati rice cooked with chicken, raisins, nuts and seasoning.
52. **Lamb Biryani** 9.95
Aromatic basmati rice cooked with mildly spiced lamb meat and nuts.
53. **Shrimp Biryani** 10.95
An exciting combination of shrimp, basmati rice and nuts.
54. **Plain Basmati Rice** 1.95
Aromatic basmati rice.

Freshly Baked Tandoori Breads

55. **Chapati** 1.25
Whole wheat bread.
56. **Naan** 1.75
Popular Indian style pastry-flour bread.
57. **Garlic Naan** 2.25
Naan garnished with freshly chopped garlic.
58. **Onion Kulcha** 2.25
Leavened bread cooked with freshly chopped onions.
59. **Paratha** 3.95
Multi-layered Indian style whole wheat bread.
60. **Aloo Paratha** 3.95
Paratha stuffed with mildly spiced mashed potatoes and peas.
61. **Peshwari Naan** 3.95
A naan stuffed with raisins, nuts and baked in the tandoori oven.
62. **Keema Naan** 3.95
Naan stuffed with ground lamb, finely chopped onion and cilantro.

Homemade Desserts

- Rice Pudding** 2.95
Freshly made with rice, drenched in thick sweet milk.
- Gulab Jaman** 2.95
A light pastry made from milk served in scented sugar syrup.
- Rasmalai** 3.95
A sweet homemade cheese dipped in sweet milk with nuts.
- Kulfi** 3.95
Indian style pistachio ice cream.
- Mango Kulfi** 3.95
Indian style mango pistachio ice cream.



Sales tax will be added to all items.
We reserve the right to refuse service to anyone. Not responsible for lost or misplaced Items.