



Appetizers

Pakorاس: <i>veggies coated with chickpea batter and fried</i>		Vegetable Samosa <i>(vegan available)</i> <i>two flour patties stuffed with potato & green peas</i>	8
Spinach Pakoras <i>(vegan available)</i>	8	Meat Samosa <i>two flour patties stuffed with ground turkey</i>	9
Onion Pakoras <i>(vegan available)</i>	8	Chili Paneer <i>homemade cheese sautéed with Indian spices</i>	12
Potato Pakoras <i>(vegan available)</i>	8	Chili Chicken <i>boneless chicken sautéed with Indian spices</i>	12
Eggplant Pakoras <i>(vegan available)</i>	8	Chicken 65 <i>boneless chicken sautéed with Indian spices in yogurt</i>	12
Hot Chili Pakoras <i>(vegan available)</i>	8	Gobi Manchuria <i>cauliflower sautéed, ginger, garlic & manchurian sauce</i>	12
Mild Chili Pakoras <i>(vegan available)</i>	8	Chicken Manchuria <i>chicken sautéed, ginger, garlic & manchurian sauce</i>	12
Mixed Pakoras <i>(vegan available)</i> <i>a sampler of all the above</i>	10		
Paneer Pakora	10		
Chicken Pakora	10		

Soups and Salads

Sambar <i>lentil and mixed vegetable soup</i>	4	Raita <i>homemade yogurt with onions, tomatoes & cucumbers</i>	3
Kuchamber Salad <i>tossed salad with cucumbers and house dressing</i>	8		

Madras Specialties

dosas are crepes made with a variety of lentil flours, that are stuffed with vegetable curry, served with sambar and coconut, tomato chutneys, and can be made vegan by request.

Methu Vada <i>(vegan available)</i> <i>4 deep fried pastries made with lentil flour & sambar</i>	10	Andhra Dosa <i>(vegan available)</i> <i>crepe made with moong bean flour, onions and chilies</i>	12
Plate Idli <i>(vegan available)</i> <i>made with fermented lentil & rice flour</i>	10	Andhra Masala Dosa <i>(vegan available)</i> <i>crepe made with moong bean flour & stuffed with vegetable curry</i>	13
Plain Dosa <i>(vegan available)</i> <i>made with fermented lentil & rice flour</i>	10	Mysore Masala Dosa <i>crepe made with special sauces</i>	13
Masala Dosa <i>(vegan available)</i> <i>crepe stuffed with vegetable curry</i>	12		

Dinner: Vegetarian Entrées

For a la carte - served with rice - or plain naan

Dhal Curry <i>(vegan available)</i> <i>lentils made with spinach & tomatoes</i>	13	Mutter Paneer <i>green peas & homemade cheese cubes with spices</i>	15
Potato Sabji <i>(vegan available)</i> <i>potatoes, carrots and peas—dry & mild</i>	13	Palak Paneer <i>spinach & homemade cheese cubes with spices</i>	15
Aloo Gobi <i>(vegan available)</i> <i>potatoes & cauliflower cooked with special spices</i>	14	Paneer Makhani <i>homemade cheese, special spices & mild butter sauce</i>	15
Eggplant Masala <i>(vegan available)</i> <i>eggplant cooked with tomatoes, onions and spices</i>	14	Paneer Tikka Masala <i>homemade cheese cubes in a spicy butter sauce</i>	15
Aloo Saag <i>potato cooked in our famous spinach sauce</i>	14	Paneer Vindaloo <i>homemade cheese cooked with potatoes in hot & spicy sauce</i>	15
Aloo Mutter <i>(vegan available)</i> <i>potato , peas and mild spices</i>	14	Malai Kofta <i>cheese & vegetable patties in a creamy sauce</i>	15
Chana Masala <i>(vegan available)</i> <i>garbanzo beans cooked with tomatoes, onions & spices</i>	15	Navaratna Korma <i>9 kinds of mix vegetables cooked in mild sauce</i>	15
		Baingan Bartha <i>minced eggplant, onions, tomatoes in peas and cream</i>	15

Dinner: Non-Vegetarian Entrées

For a la carte - served with rice - or plain naan

Chicken Curry <i>boneless chicken cooked in homemade style</i>	16	Chicken Tikka Masala <i>bonesless chicken cooked with spicy butter sauce</i>	16
Chicken Saag <i>boneless chicken cooked in spinach and mild spices</i>	16	Chicken Vindaloo <i>boneless chicken & potatoes cooked in a hot & spicy sauce</i>	16
Chicken Korma <i>boneless chicken cooked with cashew’s, coconut and spices</i>	16	Chicken Makhani <i>boneless chicken cooked in a butter sauce</i>	16
Chicken Jalfrezi <i>boneless chicken cooked with mixed vegetables.</i>	16	Chicken Karai <i>boneless chicken with onions, bell pepper & tomatoes</i>	16

Curry - a la carte

curry is made with a special blend of coriander, turmeric, fenugreek, cloves, ginger, red & black pepper as well as other spices cooked in high heat & blended for perfection of creamy hot sauce.

Lamb Curry <i>boneless lamb cooked in homemade style</i>	17	Lamb Karai <i>boneless lamb cooked in onions, bell pepper & tomatoes</i>	17
Lamb Pasanda <i>boneless lamb cooked in mild butter sauce</i>	17	Lamb Vindaloo <i>boneless lamb cooked with potatoes in hot & spicy sauce</i>	17
Lamb Korma <i>boneless lamb cooked with cashew’s, coconut and spices</i>	17	Lamb Tikka Masala <i>boneless lamb cooked with spicy butter sauce</i>	17
Lamb Jalfrezi <i>boneless lamb cooked with mixed vegetables</i>	17	Keema Curry <i>ground turkey cooked with spices</i>	17
Lamb Saag <i>boneless lamb cooked in special spinach sauce & mild spices</i>	17	Homestyle Goat Curry <i>diced bone in goat with special spices</i>	17

Seafood Entrées - a la carte

Fish Masala <i>catfish cooked in spicy tamarind sauce</i>	18	Shrimp Karai <i>shrimp cooked in onions, bell pepper & tomatoes</i>	18
Shrimp Tikka Masala <i>shrimp cooked with spicy sauce</i>	18	Shrimp Makhani <i>shrimp cooked with special spices & mild butter sauce</i>	18
Shrimp Saag <i>shrimp cooked with spinach</i>	18	Shrimp Korma <i>shrimp cooked with cashew’s, coconut and spices</i>	18
Shrimp Vindaloo <i>shrimp & potatoes cooked in hot spicy sauce</i>	18	Shrimp Jalfrezi <i>shrimp cooked with mixed vegetables</i>	18

Tandoori Dishes - a la carte

tandoori dishes are cooked in clay pots on skewers

Tandoori Chicken <i>half a chicken marinated in yogurt with special spices</i>	17	Tandoori Seekh Kebab <i>ground lamb mixed with herbs & spices</i>	18
Tandoori Chicken Tikka Kebab <i>boneless chicken marinated in yogurt with herbs & spices</i>	17	Tandoori Mixed Grill <i>chicken, tikka kebab and boti kebab</i>	19
Tandoori Boti Kebab <i>boneless lamb marinated in yogurt, herbs & spices</i>	18		

Biriyani Dishes - a la carte

served with curry sauce and raita

Vegetable Biriyani <i>mixed vegetables cooked with basmati rice</i>	15	Lamb Biriyani <i>boneless lamb cooked with spiced basmati rice</i>	17
Chicken Biriyani <i>boneless chicken cooked with spiced basmati rice</i>	16	Shrimp Biriyani <i>shrimp cooked with spiced basmati rice</i>	18

Sides & Desserts

Paratha <i>dense whole wheat bread</i>	4	Gulab Jamun <i>fried flour balls in rose water & sugar syrup</i>	5
Aloo Paratha <i>potato stuffed bread</i>	5	Rice Kheer <i>Indian rice pudding</i>	4
Naan (plain)	4	Mango Malai (mango pudding)	5
Garlic, Butter, Keema, Kabuli, or Onion Naan	5		
Plain Rice	3		
Fried Basmati Rice <i>mixed vegetable with basmati rice</i>	5		
Papadam & Chutney	3	20% gratuity will be added to parties of 6 or more – maximum of 3 credit cards per table	