

## APPETIZERS

All appetizers are served with Imli (Tamarind) and Pudina (Mint & Cilantro) Chutneys

### **SAMOSA (Vegan)**

Two crispy pastry shells stuffed with your choice of delicately spiced potatoes and peas or spiced lean ground lamb meat

**Veg. \$4.50**

**Lamb \$6.99**

### **PAKORAS**

Choice of assorted breaded and mildly spiced fritters

**Veg. \$4.50**

**Paneer \$6.95**

**Chicken \$6.95**

**Fish \$6.95**

### **ONION BHAJI**

**\$4.95**

Onion dipped in garbanzo bean flour and fried

### **ALOO CHAT PAPRI**

**\$5.95**

Potato, crispy wafers and garbanzo beans topped with special sweet and spicy sauce and curd

### **ALOO TIKKI (Vegan & Gluten free)**

**\$4.50**

Potato cakes mildly spiced and fried, served with special sauce

### **SAUTEED VEGETABLES**

**\$7.95**

Lightly seasoned and sautéed mixed vegetables

### **SEEKH KABOB**

**\$8.95**

Six pieces of lamb meat blended with herbs and spices grilled in a special tandoor oven

### **HOUSE APPETIZER PLATTER**

**\$8.95**

Assortment of chicken and fish pakora, seekh kabob

### **MIXED VEGETABLE PLATTER**

**\$8.95**

Vegetable samosa, veg pakora, paneer pakora (serves two)

### **PAPADAM**

**\$2.50**

Two crispy wafers made from lentil flour

### **HUMMUS BI TAHINI (Vegan & Gluten free)**

**\$5.99**

The original Middle Eastern dip of garbanzo beans, tahini sauce and a special dressing

Served with soft pita bread

### **BABA GHANNOJ (Vegan & Gluten free)**

**\$5.99**

Eggplant smoked on an open fire, pureed and mixed with tahini sauce and our own special dressing. Served with soft pita bread

### **PANI PURI (GOL GAPPA)**

**\$5.99**

six small, lightly toasted flour balls served with spicy water filling

## SOUP & SALAD

<b>DAAL VEGETABLE SOUP</b>	<b>\$4.99</b>
Slow cooked lentil soup with vegetable pieces	
<b>TOMATO SOUP</b>	<b>\$4.99</b>
A rich curried tomato soup spiced with ginger and fresh cilantro	
<b>MULLIGATAWNY SOUP</b>	<b>\$5.99</b>
A rich chicken, lentil and rice soup flavored with Indian spices	
<b>CUCUMBER SALAD</b>	<b>\$5.99</b>
Indian style salad made of fresh cucumber, lettuce, tomato and onion	
<b>INDIAN SALAD</b>	<b>\$5.95</b>
Fresh lettuce, cucumber, tomatoes, onions and lemon served with Raita	
<b>CAESAR SALAD</b>	<b>\$5.95</b>
Fresh romaine lettuce prepared with a classic Caesar dressing, with croutons.	
<b>CHICKEN SALAD</b>	<b>\$6.95</b>
Chicken breast and lettuce with a classic Ranch dressing	

### *TANDOORI CUISINE*

Tandoori cuisine is an ancient method of cooking, using a clay oven called Tandoor. We cook our meats and bread to absolute perfection. Tandoori dishes are served with cilantro and tamarind chutneys, rice and vegetables.

<b>TANDOORI CHICKEN</b>	<b>Half \$13.95</b>	<b>Full \$23.95</b>
Chicken marinated in yogurt, garlic, ginger and lemon juice and roasted in tandoor		
<b>CHICKEN TIKKA</b>		<b>\$13.95</b>
Boneless chicken breast marinated in yogurt & Indian spices, grilled in tandoor		
<b>LAMB BOTI KABOB</b>		<b>\$14.95</b>
Slowly grilled tender juicy pieces of boneless lamb marinated with chef's special masala		
<b>TANDOORI PRAWNS</b>		<b>\$14.95</b>
Juicy jumbo shrimp grilled in tandoor with onion and lemon		
<b>TANDOORI FISH</b>		<b>\$14.95</b>
Fillets of cod marinated and grilled in tandoor		
<b>JEWEL OF INDIA SPECIAL MIXED GRILL</b>		<b>\$17.95</b>
Assortment of above items served with sliced onions and lemons		
<b>RACK OF LAMB</b>		<b>\$18.95</b>
Lamb marinated overnight in yogurt, ginger, garlic and Indian spices and cooked		
<b>TANDOORI SALMON</b>		<b>\$16.95</b>
Fresh King Salmon cooked in our special tandoori marinade		

<b>LAMB KEEMA KABOB</b>	<b>\$15.95</b>
Ground lamb blended with spices and herbs grilled in tandoor	
<b>PANEER TIKKA KABOB</b>	<b>\$15.95</b>
Grilled cubes of mild, homemade Indian cheese rubbed with Indian herbs and spices, served with slices of onions and lemons	

### *Curry Specialties*

Our curries are prepared with fresh indian herbs and spices, tomatoes and onions. These specialties are served with basmati rice. Please specify : Mild, Medium, or Hot . All curries can be made without dairy upon request. Add vegetables to chicken, lamb, or fish curry for an additional \$1.95.

### *Vegetable Selection*

<b>Daal Maharani (Vegan)</b>	<b>\$10.95</b>
Black Lentils slowly cooked with spices	
<b>Channa Masala (Vegan)</b>	<b>\$10.95</b>
Garbanzo beans cooked with onions, tomatoes, and spices	
<b>Vegetable Curry (Vegan)</b>	<b>\$10.95</b>

Sauteed mixed vegetables topped with curry sauce	
<b>Vegetable Coconut Curry (Vegan)</b>	<b>\$11.95</b>
Rich curry cooked with coconut, ginger, garlic and our special blend of spices	
<b>Vegetable Jalfrazie (Vegan)</b>	<b>\$11.95</b>
Vegetables stir-fried in brown curry with bell peppers, garlic, ginger, tomatoes and onions	
<b>Okra Masala (Vegan)</b>	<b>\$11.95</b>
Okra sauteed with onions and spices	
<b>Punjabi Aloo Phalli (Vegan)</b>	<b>\$11.95</b>
Fresh green bean and potato sauteed with ginger and spices	
<b>Daal Tudka (Vegan)</b>	<b>\$11.95</b>
Yellow lentils cooked in exotic sauce	
<b>Vegetable Masala</b>	<b>\$11.95</b>
Assortment vegetables cooked in creamy tomato masala sauce	
<b>Matar Paneer</b>	<b>\$12.95</b>
Homemade cheese cubes and garden peas cooked in creamy tomato sauce	
<b>Malai Kofta</b>	<b>\$11.95</b>
Grounded cheese and vegetable balls in creamy curry sauce	
<b>Paneer Tikka Masala</b>	<b>\$12.95</b>
Cheese cubes cooked in a tomato creamy curry sauce	
<b>Palak Paneer</b>	<b>\$11.95</b>
Homemade cheese cubes cooked in exotic spinach sauce	
<b>Aloo Palak (Vegan)</b>	<b>\$11.95</b>
Potatoes mixed within an spiced spinach sauce	
<b>Aloo Gobhi (Vegan)</b>	<b>\$11.95</b>
Fresh cauliflower and potatoes sauteed with herbs and spices	
<b>Aloo Matar (Vegan)</b>	<b>\$10.95</b>
Fresh garden peas and potatoes cooked in herbs and spices	
<b>Mushroom Matar (Vegan)</b>	<b>\$11.95</b>
Fresh sliced mushrooms and peas sauteed with ginger and spices	
<b>Baingan Bhartha (Vegan)</b>	<b>\$11.95</b>
Eggplant baked tandoor, in mashed and sauteed with ginger and spices	
<b>Navrattan Korma</b>	<b>\$11.95</b>
Mixed vegetables cooked in a creamy sauce	
<b>Palak Daal (Vegan)</b>	<b>\$11.95</b>
Yellow lentils with spinach	
<b>Palak Mushroom (Vegan)</b>	<b>\$11.95</b>
Spinach mushroom curry	

**Punjabi Aloo Channa Curry (Vegan)**

**\$10.95**

Potato and garbanzo beans cooked Punjabi style

**Palak with Vegetables (Vegan)**

**\$11.95**

Spinach & mixed vegetable cooked with onion, ginger and spices

**Mango Vegetable Curry**

**\$11.95**

Tender vegetables sauteed with Major Grey Mango Chutney and a touch of cream

**Veg Pakoras Curry**

**\$11.95**

Cooked with gram flour & yogurt based curry with vegetable dumpling.

**Chana Paneer**

**\$12.95**

Garbanzo beans and cheese cooked with onions, tomatoes and spices

**Veggie Rogan Josh**

**\$11.95**

Kashmiri style dish with tomatoes & onions then roasted with spices in a rich brown curry

**Shimla Paneer**

**\$12.95**

Our special paneer dish consisting of bell peppers, onion, tomato & a blend of unique spices

***Chicken Curries***

**Chicken Curry**

**\$11.95**

Chicken pieces cooked with fresh herbs and spices

**Chicken Vindaloo**

**\$11.95**

Chicken pieces in spicy tangy sauce with peppers and hot chilies

**Chicken Saag**

**\$12.95**

Chicken pieces cooked in succulent spinach sauce

**Chicken Makni**

**\$12.95**

Tandoori chicken cooked in a creamy tomato sauce

**Chicken Korma**

**\$11.95**

Boneless chicken simmered in a spicy creamy sauce

<b>Chicken Jalfrazie</b>	<b>\$12.95</b>
Boneless chicken stir fried with bell peppers, ginger, garlic, and onions with a special blend of spices	
<b>Chicken Tikka Masala</b>	<b>\$12.95</b>
Boneless tandoori chicken breast tikka cooked in special curry sauce	
<b>Karahi Chicken</b>	<b>\$11.95</b>
Chicken pieces cooked with onions, peppers, and hot chilies	
<b>Chicken Mango Curry</b>	<b>\$12.95</b>
Tender chicken sauteed with Major Grey Mango Chutney & a special blend of spices	
<b>Madras Chili Chicken</b>	<b>\$12.95</b>
Cooked in a sauce of tomato, roasted dry chilies, garlic and mild spices	
<b>Kashmiri Chicken</b>	<b>\$12.95</b>
Boneless chicken breast cooked with yogurt, garlic, and mild spices garnished with cashews and almonds	
<b>Butter Chicken</b>	<b>\$12.95</b>
Boneless chicken breast cubes cooked in a creamy tomato sauce	
<b>Coconut Chicken(No dairy)</b>	<b>\$12.95</b>
Boneless chicken cooked with coconut milk	
<b>Chicken Rogan Josh</b>	<b>\$12.95</b>
Chicken pieces cooked in a spicy North Indian dish of cooked yogurt, cream and rich masala	

### *Lamb Curries*

<b>Lamb Curry</b>	<b>\$12.95</b>
Tender cubes of lamb cooked with ground herbs and spices	
<b>Lamb Kofta</b>	<b>\$12.95</b>
Ground lamb meat balls cooked in spicy cream sauce	
<b>Lamb Saag</b>	<b>\$12.95</b>
Lamb sauteed & served in delicate spinach sauce	
<b>Lamb Shahi Korma</b>	<b>\$12.95</b>
Juicy lamb cooked in creamy sauce topped with nuts & raisins	
<b>Lamb Vindaloo</b>	<b>\$12.95</b>
Lamb pieces with potatoes in spicy tangy sauce	
<b>Lamb Boti Masala</b>	<b>\$13.95</b>
Marinated tandoori lamb cooked in mild spicy sauce with a touch of cream and tomato sauce	

<b>Madras Chili Lamb</b>	<b>\$12.95</b>
Cooked in a sauce of tomato, roasted dry chilies, garlic and spices	
<b>Karahi Lamb</b>	<b>\$12.95</b>
Lamb pieces cooked in curry sauce with onions, peppers and chilies	
<b>Lamb Jalfrazie</b>	<b>\$12.95</b>
Boneless lamb stir fried with bell peppers, ginger, garlic and onions	
<b>Lamb Mango Curry</b>	<b>\$13.95</b>
Tender lamb cooked in Major Grey Mango Chutney with a touch of cream, ginger and garlic.	
<b>Kashmiri Lamb</b>	<b>\$13.95</b>
Boneless lamb cooked with yogurt, garlic, and mild spices garnished with cashews & almonds	
<b>Lamb Rogan Josh</b>	<b>\$13.95</b>
lamb pieces cooked in a spicy North Indian dish of cooked yogurt, cream and rich masala	
<b>Beef Curry</b>	<b>\$12.95</b>
Tender cubes of beef cooked with ground herbs and spices	
<b>Goat Meat Curry</b>	<b>\$12.95</b>
Fresh goat meat cooked in onion, garlic, and ginger with fresh tomatoes	

### *Fish and Prawn Curries*

<b>Fish or Prawn Curry</b>	<b>\$13.95</b>
Curry with choice of cod or prawns	
<b>Fish or Prawn Vindaloo</b>	<b>\$13.95</b>
Spicy tangy sauce, peppers, and hot chilies with choice of cod or prawns	
<b>Shrimp Masala</b>	<b>\$13.95</b>
Tender shrimp cooked in exotic sauce	
<b>Madras Curry    Fish or Prawns</b>	<b>\$13.95</b>
Tender prawns or cod served in a hot and spicy tangy sauce	
<b>Mango Curry    Fish or Prawns</b>	<b>\$13.95</b>
Mango based curry with your choice of cod or prawns	
<b>Jalfrazie            Fish or Prawns</b>	<b>\$13.95</b>
Choice of cod or prawns sauteed with peppers, ginger and onions	
<b>Shrimp Saag</b>	<b>\$13.95</b>
Tender shrimp with herbs and spices in a delicate spinach sauce	
<b>Kerala Coconut Fish Curry</b>	<b>\$13.95</b>
South Indian style fish curry prepared with coconut, red chillies & tamarind	

**Kashmiri Prawns** **\$13.95**  
Tender prawns cooked with yogurt, garlic and mild spices garnished with cashews and almonds

### *RICE DELICACIES*

**ROYAL BIRYANI (Gluten free)**

A Mughlai Basmati rice dish prepared with saffron, nuts, raisins & spices. Served with Raita.  
Choices are:

**Vegetable Biryani**    **\$12.95**  
**Lamb Biryani**        **\$13.95**  
**Goat Biryani**        **\$13.95**  
**Fish Biryani**         **\$13.95**

**Chicken Biryani** **\$12.95**  
**Shrimp Biryani**   **\$13.95**  
**Paneer Biryani**   **\$13.95**

**PLAIN RICE** **\$2.95**  
Steamed & spiced basmati rice

**MUSHROOM MATAR PULLAO** **\$5.95**  
Basmati rice, fresh green peas & mushrooms delicately flavored

**PEAS PULLAO** **\$4.95**  
Basmati rice, fresh green peas delicately flavored

### *THALI SPECIAL (DINE IN ONLY)*

Your choice of one lunch below served in Thali (Platter). Served with rice, naan, raita, salad, dessert and drink. (Dessert Option: Kheer, Kulfi or Gulab Jamun ) (Drink Options: any type soda, lassi, mango lassi, or chai)

**Vegetarian \$17.95**

Matar Paneer with Aloo Chana

OR

Dal Maharani with Palak Paneer

\*\*\* Without Drink & Dessert \$13.95

**Non-Vegetarian \$17.95**

Chicken Curry with Butter Chicken

OR

Chicken Vindaloo with Lamb Kofta

\*\*\*Without Drink & Dessert \$14.95

### *SIDE ORDERS*

**MANGO CHUTNEY** **\$2.25**  
**COCONUT CHUTNEY** **\$2.25**  
**TAMARIND CHUTNEY** **\$1.50**

<b>MINT CHUTNEY</b>	<b>\$1.50</b>
<b>RAITA</b>	<b>\$3.50</b>
Homemade yogurt mixed with grated cucumber and spices	
<b>Plain Dahi</b>	<b>\$3.25</b>
Plain Yogurt	
<b>MIXED PICKLE</b>	<b>\$2.25</b>
Indian hot-spiced pickle	
<b>GREEN CHILI &amp; SLICED ONIONS</b>	<b>\$2.25</b>

### *SOUTH INDIAN CUISINE*

(Pick up or Dine in only- 20 mins. prep time)

<b>IDLI SAMBAR</b>	<b>\$8.95</b>
Steamed cake from a batter of black lentil and rice. Served with chutney and sambar	
<b>DAHI VADA</b>	<b>\$6.95</b>
Grounded lentils fried and shaped like donuts. Garnished with yogurt, served with house spices and chutney	
<b>SAMBAR VADA</b>	<b>\$6.95</b>
Sambar poured over lentil donuts, garnished with spices. Served with chutney.	
<b>SAMBAR</b>	<b>\$4.95</b>
Mixed vegetables with thick lentils and spices soup, a south Indian tradition	
<b>MASALA DOSA</b>	<b>\$10.95</b>
Thin rice crepe stuffed with potato masala. Served with chutneys and sambar	
<b>PANEER DOSA</b>	<b>\$11.95</b>
Fermented pancake stuffed with paneer. Served with chutneys and sambar.	
<b>CHICKEN DOSA</b>	<b>\$11.95</b>
Fermented pancake stuffed with aromatic chicken pieces. Served with chutneys and sambar.	
<b>LAMB DOSA</b>	<b>\$12.95</b>
Fermented pancake stuffed with tender pieces of lamb. Served with chutneys and sambar.	

### *TANDOORI BREADS*

<b>NAAN</b>	<b>\$2.50</b>	<b>GARLIC NAAN</b>	<b>\$2.95</b>
Tandoor baked leavened		Bread flavored with garlic	
<b>KEEMA NAAN</b>	<b>\$4.50</b>	<b>VEGETABLE NAAN</b>	<b>\$4.50</b>



## BEVERAGES

<b>MASALA CHAI (Refills)</b>	<b>\$2.95</b>
An ancient tea of India, made up of milk, tea powder, cardamom, sugar and fennel	
<b>MANGO LEMONADE</b>	<b>\$2.95</b>
Traditional lemonade with a twist of mango	
<b>PLAIN LASSI(sweet or salty)</b>	<b>\$3.50</b>
Traditional Indian drink made with homemade yogurt, milk and rosewater	
<b>MANGO LASSI</b>	<b>\$3.95</b>
Traditional Indian drink made with mango, homemade yogurt, milk and rosewater	
<b>MANGO SHAKE</b>	<b>\$4.25</b>
Mango puree blended with fresh milk and sugar	

<b>STRAWBERRY LASSI</b>	<b>\$4.00</b>
Traditional Indian drink made with strawberry, homemade yogurt, milk and rosewater	
<b>STRAWBERRY SHAKE</b>	<b>\$4.25</b>
Strawberry puree blended with fresh milk and sugar	
<b>ORANGE JUICE</b>	<b>\$2.95</b>
<b>APPLE JUICE</b>	<b>\$2.95</b>
<b>ASSORTED TEAS (Refills)</b>	<b>\$2.95</b>
<b>COKE, DIET COKE, SPRITE, PEPSI, DEW, ROOT BEER, SEVEN UP (Refills)</b>	<b>\$2.25</b>
<b>ICED TEA</b>	<b>\$2.95</b>
<b>LEMONADE</b>	<b>\$2.95</b>
<b>COFFEE</b>	<b>\$2.95</b>
<b>BOTTLED WATER (regular)</b>	<b>\$1.50</b>
<b>SPARKLING WATER</b>	<b>\$2.75</b>

### *WINE SELECTIONS*

RED WINE GLASS \$4.95    BOTTLE \$19.95

Robert Mondavi Woodbridge Cabernet

Robert Mondavi Woodbridge Merlot

Robert Mondavi Woodbridge Zinfandel

Columbia Crest Merlot

WHITE WINE GLASS \$4.95    BOTTLE \$19.95

Robert Mondavi Woodbridge Chardonnay

Robert Mondavi Woodbridge White Zinfandel

Robert Mondavi Coastal Johannesburg Reisling

Chantrelles Red/White

DOMESTIC BEER SELECTIONS

Small \$3.95

Alaskan Amber, Fat tire, Pyramid Hefeweizen, Redhook ESB, Sierra Nevada Pale Ale,

Budweiser, Cools Light, Blue Moon

Bud Light, Alaskan amber, Corona, Full Sail Amber, Heineken

INDIAN BEERS

Small \$4.50

Large \$7.50

Taj Mahal, Golden Eagle, King Fisher, Haywards, Singha