



# SOUPS & SALADS

## SOUPS

Lentil Soup

Tangy Tomato Soup

Cream of Broccoli/Mushroom Soup

Sweet Corn Soup (Veg)

Sweet Corn Soup (Chicken)

## SALADS

Tomato Dill Cheese Salad

Feta Cheese, Lettuce, Tomato, Dill & Ranch

Grilled Shrimp Salad

Grilled Shrimp, Lettuce, Tomato & Ranch

Desi Green Salad

Cucumber, Tomato, Onions, Lemon, Chaat Masala

Organic Green Salad

Lettuce with Mix Organic Greens

Chicken Tikka Salad

Chicken, Lettuce, Honey Mustard or Ranch



# SMALL PLATES

## APPETIZERS

### Potato Pancakes (Aloo Tikki)

Mashed Potato patties mixed with herbs and spices

### Bombay Bhel Puri

Puffed rice with vegetables and tangy tamarind sauce

### Crispy Dough Wafers (Chat Papri)

Prepared with potatoes, chickpeas, chilies, yogurt and tangy sauce

### Vegetable/Chicken Masala Samosa

Crispy turnover filled with potatoes and peas/chicken

### Lasooni Gobi

Cauliflower prepared in a flavorful tomato-garlic sauce

### Chicken Satay

Chicken marinated in peanut sauce

### Malai Chicken

Cubes of chicken marinated with herbs and spices

### Chicken/Lamb Seekh Kabab

Skewers of Ground chicken/lamb with herbs and spices

### Buffalo Wings

Choice of Mild & Hot served with blue cheese

### Mango Grill Scallops

Scallops grilled and flavored with fresh mangoes

### Mediterranean Calamari

Batter coated deep fried squid with tartar sauce

### Crab Cakes

Crab meat and bread crumb patties

### London Fish

Crispy fried fish served with tartar sauce



# FROM THE GRILL

## TANDOOR

Tandoor simply means "oven" –a clay shell, fired in early days with wood and now with charcoal. The Tandoor grills and bakes at the same time. Unlike, barbecue, the moisture released from the food is retained inside the shell.

### ½ Tandoori Chicken

Chicken marinated with yogurt, herbs and spices

### Tandoori Chicken

Chicken marinated with yogurt, herbs and spices

### Mint Chicken Tikka

Sivers of mint flavored chicken, served with mixed greens

### VIP Lamb Chops

Rack of lamb served with mashed potatoes

### Garlic Butter Prawns

Jumbo prawns marinated in yogurt, seasoned with garlic butter

### Carom Fish Tikka

Cubes of fish marinated in yogurt with a flavor of carom seeds

### Bell Pepper Cheese Shaslik

Chunks of delicately seasoned paneer skewered along with bell pepper and perfectly seared

### Tandoori Veg

Assorted vegetables & cheese cooked to perfection



# CHEF SPECIALS PRE PLATED

## Crispy Cauliflower

Crispy Cauliflower in Ginger sauce & herbs, served with crape

## Crispy Eggplant

Crispy Eggplant marinated in Szechwan pepper sauce

## Mango Chicken

Cubes of Chicken Tikka cooked in Alfonso flavored sauce

## Cashew Chicken

Chicken is simmered in a creamy fragrant sauce with onion, garlic, ginger and cashews

## Fire Lamb

Lamb cooked with peppers and chilies in onion and tomato sauce, served with basmati rice

## Lamb Chop Masala

Grilled Lamb Chops cooked in onion, tomato based sauce

## Crispy Salt & Pepper Fish

Crispy Talapia served with wok vegetables

## Cilantro Salmon

Mint & Cilantro flavored Salmon served with vegetables & rice



# FAMILY STYLE SERVING

## **CHICKEN**

### Chicken Curry

Traditional Indian chicken curry

### Chicken Tikka Masala

Cubes of tandoori chicken cooked in a fenugreek flavored tomato sauce

### Chicken Saag

Sauteed spinach cooked with chicken, fenugreek and Indian spices

### Chicken Kali Mirch

Chicken cooked in a black pepper sauce

### Chicken Jalfrezi

Chicken cooked with peppers, tomato and onion

## **LAMB & GOAT**

### Lamb Pasanda

Lamb cooked in a mild cashew sauce, a Kashmir specialty

### Lamb Vindaloo

A Goan specialty, lamb cooked in a fiery sauce of whole red chili paste, and malt vinegar

### Goat Rogan Josh

Goat meat marinated with yogurt and cooked in onion sauce

### Goat Curry

Traditional Indian Goat curry



# FAMILY STYLE SERVING

## SEAFOOD

### Tomato Fish

Fish cooked in tomato sauce and Indian spices

### Ginger Malai Prawns

Shrimp cooked with ginger, coconut milk and spices

## VEGETARIAN

### Saag Paneer/Corn/Channa

Spinach sauteed with a choice of chickpea or home made Indian cheese

### Aloo Gobi Mattar

Cauliflower, peas and potato cooked in a traditional Indian curry

### Navrattan Korma

Assorted vegetables cooked in a mild cashew sauce

### Paneer Makhni

Paneer cooked in a rich fenugreek flavored tomato sauce

### Amritsari Channa Masala

A Punjabi specialty, chickpea cooked in tomato and onion sauce

### Dal Makhni

Black lentils and kidney beans cooked with tomato & spices

### Yellow Tadka Dal

Yellow lentils and spinach cooked with herbs and spices

### Bhindi-do-pyaza

Okra sauteed with onion, tomato and mango powder

### Malai Kofta

Paneer dumplings in a rich cashew sauce

### Khumb Hara Piaz

Mushrooms and Onions come together to make a delightful dish



# RICE, BREAD & SIDES

## **BIRYANI & RICE**

Chicken  
Shrimp  
Lamb  
Goat  
Vegetable Biryani  
Vegetable Farsi  
  
Plain Basmati Rice  
Mint Rice  
Veg Pulao

## **SIDES**

Sirka Onion Salad  
  
Aplam Pappad  
  
Corn Salad  
  
Onions Rings  
  
French Fries  
  
Mango Chutney  
  
Cucumber/Mint Rita

## **BREADS**

Roti  
Whole wheat bread  
  
Poori  
Puffy whole wheat bread  
  
Naan  
White flour bread  
  
Garlic Naan  
Garlic flavored white flour bread  
  
Rosemary Naan  
Rosemary flavored white flour bread  
  
Lacha Parantha  
Whole Wheat bread  
  
Peshawari Naan  
White flour bread stuffed with coconut, almonds,  
raisins and cranberries  
  
Keema Naan  
White flour bread stuffed with minced lamb  
  
Plain Paratha / Mint Paratha  
Plain or mint induced whole wheat bread  
  
Aaloo Paratha  
Plain or Potato flavored whole wheat bread  
  
Onion & Black Pepper Kulcha  
White flour bread stuffed with onion and black pepper  
  
Chicken Tikka & Cheddar Cheese Kulcha  
White flour bread stuffed with shredded chicken  
tikka and mild cheddar cheese



# DRINKS & DESSERTS

Lassi – Mango/Sweet/Salt/Plain

Tea/Coffee (Please Ask for Selection)

Chocolate Cake / Carrot Cake / Cheese Cake

Tiramisu

Mango Mousse

Ice Cream – Strawberry, Vanilla, Chocolate

Gulab Jamun

Rice Pudding

Carrot Pudding

Mango Ginger Kulfi

Chocolate Countiru Mousse

## **Frozen Dessert Drinks**

Frozen Mud Slide

Kahlua, Baileys Irish Cream, Grey Goose & Vanilla Ice Cream

Mythical Long Island

Raspberries Schnapps, Blueberry Schnapps, orange juice,  
mango sorbet