

Soup

Vegetable Soup	<i>Fresh vegetables, lentil, and roasted organic tomatoes flavoured with basil</i>	3.95
Tomato Seville	<i>Cream of Tomato, garnished with rind julienne</i>	3.95
Chicken Soup	<i>Traditional India chicken soup with sweet spices, ginger juice, and saffron</i>	4.45

Appetizers

Vegetable Samosas	<i>Crispy turnovers with seasoned potatoes and green peas</i>	3.95
Vegetable Bhajia	<i>Crisp, light fritters with onions, baby spinach, and cauliflower</i>	4.95
Paneer Pakoras	<i>Indian cheese stuffed with spicy mint, chick pea batter fried</i>	6.95
Chicken Samosa	<i>Flaky pastry stuffed delicately with spiced chicken and herbs</i>	6.95
Chicken Pakoras	<i>Spiced, batter-fried chicken tenders</i>	7.95
Fish Pakoras	<i>Fish marinated in sun-dried mint, fenugreek seed, carom, and deep-fried</i>	8.95
Shrimp Pakoras	<i>Shrimp marinated in ginger, garlic, and batter fried</i>	9.95
Curried Mussels	<i>A Goan speciality. Succulent mussels in a spicy chilli butter sauce</i>	9.95

Treasures from the Tandoor (Clay Oven)

(All entrees served with chutney and naan)

Tandoori Chicken	<i>Half chicken marinated in traditional Indian spices and char-broiled in a tandoor</i>	12.95
Malai Tulse Tikka	<i>Tender piece of chicken flavoured with King's cumin, cheddar cheese, and basil</i>	14.95
Achari Tikka	<i>Boneless morsels of chicken breast in yogurt, fenugreek, and pickling spices</i>	14.95
Seekh Kabab	<i>Minced Lamb kababs infused with burnt garlic, aromatic herbs, and smoked cashew nuts</i>	14.95
Tandoori Fish	<i>Tandoori spiced smoked fish with carom and cream</i>	15.95
Tandoori Prawns	<i>Juicy jumbo prawns enhanced with sun dried tomatoes and tarragon</i>	17.95
Rack of Spring Lamb	<i>Rack of New Zealand spring lamb, marinated in mustard and mint emulsion</i>	16.95
Paneer Tikka	<i>Exotic kabab of Indian cottage cheese, flavoured with fenugreek</i>	11.95
Mixed Grill	<i>Eclectic platter of India's finest Tandoor dishes: Malai Tulse Tikka, Achari Tikka, Seekh Kebab, Tandoori Fish, and Tandoori Chicken</i>	18.95

Chicken

(All entrees served with rice)

Butter Chicken	<i>Tandoori Chicken Tikka immersed in a spiced, creamy, butter sauce</i>	13.95
Chicken Badami Korma	<i>Char grilled chicken cooked in an almond and cashew sauce flavoured with saffron</i>	14.95
Malwani Curry	<i>Coconut flavoured green chicken curry from West India</i>	14.95
Chicken Do Pyaza	<i>Cubes of boneless chicken cooked in an abundance of onions and spices</i>	14.95
Nilgiri Chicken	<i>Traditional chicken cooked in a blend of spices with mixed greens and herbs</i>	14.95
Chilli Chicken	<i>Boneless pieces of chicken cooked in exotic spices, green chillies, vinegar, onions, and green peppers</i>	14.95
Himalayan Chicken	<i>Chicken and potato in a fiery hot tomato sauce flavoured with whole garam masala</i>	13.95
Chicken Tikka Masala	<i>Pieces of boneless tandoori chicken, cooked in a tomato sauce with Indian herbs</i>	14.95