

## Appetizers

### Alloo Tikki \$5.99

Mashed potato, lentils and herb patties topped with cool whipped yogurt and spices.

### Chana Chaat \$9.99

Combination of chick peas, potatoes and fresh fruits tossed in a sweet and sour sauce. Served cold.

### Chicken Tikka Kabob \$13.99

Chicken breast marinated for 24 hours in a special yogurt & herb sauce. Served BBQ style with peppers, onions and ginger.

### Chicken Pakora \$8.99

Juicy chicken tenders hand breaded in chickpea flour & deep fried to perfection.

### Chicken Manchurian \$13.99

Deep fried chicken cubes cooked with peppers, onions & garlic, tossed in a sweet and savory Indochinese sauce.

### Gobi Pakora \$5.99

Cauliflower fritters deep fried in chick pea batter.

### Vegetable Samosa \$5.99

Crispy fried patties filled with minced potatoes, peas, vegetables, herbs & spices..

### Vegetable Pakora \$5.99

Fresh vegetable fritters with herbs & spices in a chick pea batter.

### Paneer Pakora \$7.99

Homemade cottage cheese slices filled with seasoned potatoes & mouth watering spices.

### Vegetable Platter \$10.99

A combination of vegetarian appetizers.

## Soups and Salads

### Coconut Soup \$5.00

Creamy shredded coconut, Milk, Coconut cream and Pistachio

### Lentil Soup \$5.00.

Wise selection of fresh vegetables, lentils and spices.

### Tomato Soup \$5.00

A flavorful combination of herbs, tomato, light cream and topped with homemade shredded cheese.

### Garden Salad \$5.99

Crisp mixed greens served with choice of dressing.

Add Grilled Chicken \$3.99

Add Shrimps \$5.99

## Appetizers

### Alloo Tikki Chaat \$8.99

Mashed potatoes, lentils and herb patties served on a bed of seasoned chick peas with diced tomatoes, onion, yogurt, crunchy potato noodles with mint & tamarind sauce.

### Chilli Paneer \$13.99

Homemade cottage cheese cubes sauteed with peppers, onions & garlic in sweet and tangy sauce.

### Gobi Manchurian \$12.99

Deep fried cauliflower fritters tossed in a sweet and tangy Indochinese sauce with peppers, onions & garlic

### Chicken 65 \$13.99

A true Hyderabad chicken delight cooked with cumin, mustard seeds, curry leaves, yogurt & spices.

### Samosa Chaat \$8.99

Crispy fried patties filled with minced potatoes, peas, vegetables, herbs & spices served on a bed of seasoned chick peas with diced tomatoes, onion, yogurt, crunchy potato noodles with mint & tamarind sauce.

### Malai Tikka Kabob \$13.99

Boneless chicken cubes marinated in yogurt & cashew paste with herbs, spices. cooked with peppers, onion & garlic in a creamy sauce.

## Breads / Side orders

### Garlic Naan

Tandoori bread topped with fresh minced garlic, cilantro & herbs \$3.50

### Plain Naan

Tandoori bread topped with butter \$2.50

### Basmati Rice

Long grain aromatic Basmati rice cooked with cumin seeds \$2.50

### Riata

Cool whipped yogurt with diced tomatoes, onions, mint, herbs & mellow spices \$2.25

### Spicy Mixed Pickles

A unique blend of fruits and vegetables pickled in mustard oil with earthy herbs & spices. \$2.25

### Papads

Thin crisp round flat bread made with lentils, cumin seeds & black pepper \$1.99

### Extra Gravy

\$6.99



**PUB 122**  
Fine Indian Cuisine

## Chicken Specialties

### Chicken Korma \$14.99

Boneless chicken breast pieces cooked with cream, cashews, sliced almonds, shredded coconut and raisins in a mild sauce.

### Chicken Tikka Masala \$14.99

Tandoori chicken pieces cooked in tangy tomato based sauce with butter, herbs and spices.

### Chicken Tandoori \$14.99

Fresh chicken marinated in tandoori sauce for 24 hours with herbs, spices, peppers, onion and garlic. BBQ-ed in clay oven.

### Chicken Saag \$14.99

Marinated Chicken breast cubes cooked with creamed spinach, tomatoes, ginger, garlic, herbs and spices in a light cream sauce.

### Chicken Jalfarozie \$14.99

Boneless chicken breast cubes cooked with peppers, onions, ginger and green peas in a rustic curry sauce.

### Chicken Vindaloo \$14.99

Chicken breast pieces cooked with potatoes, ginger, garlic in a spicy and tangy sauce.

### Chicken Do Piazza \$14.99

Boneless chicken breast pieces cooked with onions, tomatoes, ginger, peppers, yogurt, herbs and spices in an onion based sauce.

### Chicken Bhuna \$14.99

Chicken curry cooked with onions, tomatoes and spices.

### Chicken mattar malai \$14.99

Marinated Boneless chicken pieces cooked in exotic light cream sauce with green peas, cashew paste, yogurt, black pepper, mild spices and butter.

### Chicken Chili \$14.99

Boneless chicken breast pieces sauteed with onions, tomatoes, peppers, green chilies and homemade spices in a sweet & tangy sauce.

### Chicken Curry \$14.99

Home style chicken curry cooked with ginger, garlic, tomatoes, onions and spices.

### Chicken Keema Mattar \$14.99

An ancient recipe of minced chicken cooked in a light cream sauce with peas, fresh herbs, onions, tomatoes, ginger, garlic home made spice blend.

### Chicken Kadai \$14.99

A rustic preparation of chicken with whole spices, tomatoes, onions, garlic and ginger rolled in a thick gravy.

## Lamb Specialties

### Lamb Bhartha \$16.99

Chunks of Lamb cooked with fire roasted Eggplant, tomatoes, ginger, garlic, green peas in a light cream sauce.

### Lamb Do Piazza \$16.99

Pan roasted lamb cooked with onions, tomatoes, green peppers, ginger yogurt and spices in curry sauce.

### Lamb Bhuna \$16.99

Lamb curry cooked with spices, onions and tomatoes.

### Lamb Vindaloo \$16.99

Chunks of tender lamb cooked with potatoes, ginger, garlic in a spicy and tangy sauce.

### Lamb Jalfrozie \$16.99

Chunks of tender lamb cooked with peppers, onions, ginger and green peas in a rustic curry sauce.

### Lamb Korma \$16.99

Lamb cubes cooked with cream, cashews, sliced almonds, shredded coconut and raisins in a mild sauce.

### Lamb Saag \$16.99

Marinated Lamb cubes cooked with creamed spinach, tomatoes, ginger, garlic, herbs and spices in a light cream sauce.

### Lamb Tikka Masala \$16.99

Tandoori Lamb pieces cooked in tangy tomato based sauce with butter, herbs and spices.

### Rogan Josh \$16.99

Chunks of lamb cooked with onions, ginger, garlic and gently simmered in selected spices and yogurt sauce.

### Lamb Curry \$16.99

Home style lamb curry cooked with ginger, garlic, tomatoes, onions and spices.

### Lamb Kadai \$16.99

A rustic preparation of lamb with whole spices, tomatoes, onions, garlic and ginger rolled in a thick gravy.

All entrees are cooked to your choice of mild, medium or hot

Before placing any order, Please inform your Server if you or anyone in your party has any food allergy.

## Seafood Specialties

### Shrimp Mattar Malia \$15.99

Marinated jumbo shrimps cooked in exotic light cream sauce with green peas, cashews paste, yogurt, black pepper, mild spices & butter.

### Shrimp Korma \$15.99

Jumbo shrimps cooked with cream, cashews, sliced almonds, shredded coconut and raisins in a mild sauce.

### Shrimp Bhuna \$15.99

Jumbo shrimps cooked with ginger, garlic, onions, tomatoes, herbs & spices in a curry sauce.

### Shrimp Masala \$15.99

Marinated shrimps cooked in tangy tomato sauce with butter, herbs & spices.

### Shrimp Kadai \$15.99

A rustic preparation of shrimps with whole spices, tomatoes, ginger, garlic & onions cooked in a thick gravy.

### Shrimp Jalfarozi \$15.99

Jumbo shrimps cooked with peppers, onions, green peas in a rich curry sauce with herbs & spices.

### Shrimp Vindaloo \$15.99

Shrimps cooked with potatoes, ginger, garlic, in a spicy and tangy sauce.

## Biryani

Rice specialties cooked with long grain Indian Basmati rice with fresh herbs & spice. Served with a side of raita.

### Vegetable \$15.99

### Chicken \$16.99

### Lamb \$17.99

### Shrimp \$17.99

### House Special \$19.99

## Vegetarian Specialties

### Palak Paneer \$14.99

Delightful ragout of homemade cottage cheese, pureed spinach, tomatoes, ginger, garlic, herbs & spices cooked in a light cream sauce.

### Aloo Cholee \$13.99

A combination of potatoes & over night soaked chickpeas cooked in an onion and tomato based sauce with ginger, garlic, herbs & spices.

### Chana Masala \$13.99

Chick Peas soaked over night and gently cooked in a creamy tomato sauce with garlic, onions, ginger and spices.

### Aloo Mattar \$13.99

Combination of peas and potatoes cooked in a creamy onion based gravy with garlic, ginger, cilantro and spices.

### Mattar Paneer \$14.99

Homemade cottage cheese cooked with green peas in a rich onion and tomato based gravy with herbs and spices.

### Baingan Bhartha \$13.99

A specialty of northern India made using charcoal roasted eggplant seasoned with herbs & spices, onions green peas, ginger and tomatoes.

### Novratana Korma \$13.99

Assorted garden vegetables cooked in a rich gravy with yogurt and spices.

### Malai Kofta \$14.99

Minced Vegetable balls simmered in cardamom, saffron, cashews and light cream sauce.

### Paneer Makhani \$14.99

Homemade cottage cheese cooked with ginger, garlic, herbs & spices in a rich creamy tomato sauce.

### Dal Makhani \$13.99

Whole black lentils and red kidney beans slow cooked for 24 hours and delicately seasoned with butter, herbs and spice.

### Kadai Paneer \$14.99

Home made cottage cheese cubes cooked with pepper, onions, ginger, garlic, tomatoes in a rustic sauce with whole spices.

### Panerr Masalear \$14.99

Homemade cottage cheese cubes cooked in onion & tomato gravy with peppers, onions, ginger, garlic in a tangy gravy.

### Aloo Gobi \$13.99

A north Indian delicacy of cauliflower & potatoes cooked with herbs and spices.

### Chana Saag \$13.99

All entrees are cooked to your choice of mild, medium or hot

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