



Regional Indian Cuisine



Welcome.
We are now featuring regional Indian cuisine. These are the dishes I know and love best over decades exploring the land of my birth.
— Samir Majmudar

Soups & Salads

Bombay Curry Soup

Spicy pureed lentil soup \$6.50

Tomato Basil Soup

Savory tomato soup with sweet basil \$6.50

Corn Cilantro Soup

Sweet corn with fragrant cilantro \$6.50

Cucumber Salad

Cucumber on a bed of greens tossed with lemon dressing \$6

Garden Salad

Tomato, onion, cucumber and radish on a bed of greens with raita dressing \$6

Small Plates

Palak Chaat

Spinach with chickpeas in a tangy tamarind sauce \$7

Paapri Chaat

Wheat chips, chickpeas, onions and potatoes dressed with a sweet tamarind-date sauce and yogurt \$7

Samosa Chaat

Crushed samosa on bed of curried chick peas yogurt and tamrind \$8

Bhel Pouri

A zesty mix of puffed rice, chickpeas and chutneys \$7

Pani Pouri

Puffed semolina pories stuffed with chickpeas and potatoes with spiced mint water \$8

Sev Batata Pouri

Flat mini pories topped with potatoes, onions, tomatoes and chutneys \$7

Paneer Tikka

Homemade cheese marinated in yogurt, cooked in the tandoor on a skewer with onions and green pepper \$8

Vada Pav

Spicy, garlicky potato patty slider \$4

Pav Bhaji

A spicy vegetarian "Sloppy Joe" served on a grilled bun \$6

Hara Bara Chicken Tikka

Chicken with mint and cilantro cooked in the tandoor \$8

Chicken Sixty-five

Spicy chicken fritters \$7

Kabab Chatpata

Chicken Kabab tossed in spicy, garlicky sauce \$8

Kakori Kabab

Spicy minced lamb cooked in the tandoor \$10

Shrimp Balchow

Shrimp in a garlic-chili sauce with black mustard seeds \$11

Tava Machhi

Salmon marinated in lemon and spices, grilled on Tava[skillet] \$13

Appetizers

Samosa

Potatoes and peas in a light, crispy pastry \$3 each

Subji Pakora

Crisp vegetable fritter with chili sauce \$3 for 2

Batata Vada

Spicy, garlicky potato fritter with black mustard seeds \$4 for 2

Onion Bhaji

Onion fritter with coriander and cumin seeds \$3 for 2

Rani Platter

Assortment of all of the above appetizers \$9

Dosa

Rice and lentil crepes served with Sambhar (a savory lentil stew) and coconut chutney

Masala Dosa

stuffed with potatoes, black mustard seeds and turmeric \$13

Subji Dosa

stuffed with spicy mixed vegetables \$13

Paneer Dosa

stuffed with homemade cheese and cumin \$14

Chicken Dosa

stuffed with tandoori chicken, onions and cilantro \$16

Kheema Dosa

stuffed with ground lamb and spices \$18

Biryani

Your choice of meat or vegetables baked with Basmati rice, cashews and spices. Served with Raita (cucumber yogurt).

Vegetable \$16 | Chicken \$18 | Lamb \$19 | Shrimp \$20

Allergy Alert: Please inform your server if a person in your party has a food allergy.

7% meals tax added.

Entrees

Entrees are served with Basmati Rice
All entrees are gluten free

Vegetables

Sham Savera

Spinach dumplings stuffed with Paneer in a rich tomato curry \$16

Saag Paneer or Saag Aloo

Spinach cooked with paneer or potatoes \$15

Mutter Paneer or Aloo Mutter

Green peas and paneer or potatoes in a rich tomato gravy \$15

Sukhi Gobhi

Cauliflower and peas sautéed with herbs and spices \$15

Bhindi Masala

Okra and onions sautéed with mild spices \$15

Baigan Bhurta

Mildly spiced mashed eggplant with peas \$15

Paneer Kadhai

Spicy paneer sautéed with tomatoes, onions and green peppers \$16

Malai Kofta

Vegetable croquette in a rich tomato and green pea curry \$16

Vegetable Xacuti

Vegetable medley in tamarind and coconut curry \$16

Mirchi ka Salan

Hot chilies simmered in tamarind-peanut curry \$16

Masala Masoor

French lentils in spicy coconut and onion curry \$15

Aloo Cholé

Tangy chickpeas and potato with garam masala \$15

Chicken

Chicken Tikka Masala

Chicken tikka in a rich tomato curry with dried fenugreek leaves \$17

Butter Chicken

Pulled tandoori chicken in a rich tomato gravy with a touch of honey \$17

Chicken Kohlapuri

A very spicy chicken curry \$17

Chicken Saag

Chicken cooked with spinach and herbs \$17

Murgh Musalam

Grilled chicken layered on minced chicken and herbs topped with a cashew-based sauce \$19

Chicken Khurchan

Pulled tandoori chicken tossed with onion and cilantro. (no sauce) \$18

Chicken Banjara

Chicken curry with onion and garam masala \$17

Lamb

Sali Boti

A savory lamb curry with apricots \$19

Sukhé Lamb

Lamb sautéed with herbs and spices. (no sauce) \$19

Hussainey Lamb

Lamb curry with ginger, garlic and ground cashews \$19

Lamb Vindaloo

Hot and tangy lamb curry \$19

Rogan Josh

Lamb curry with cinnamon, cloves and cardamom \$19

Seafood

Salmon or Shrimp Masala

Salmon or shrimp in a rich tomato curry \$20

Goan Fish Curry

Salmon cooked with green chilis and herbs \$20

Shrimp Xacuti

Shrimp cooked with tamarind and coconut \$20

All styles of Khorma, Saagwala and Vindaloo are available. Ask your server.

Breads

Naan

Handmade bread baked to order in the Tandoor oven

Plain \$3.50 Garlic \$3.75

Onion (onion and nigella seeds) 3.75

Peshawari (cashews and raisins) \$3.75

Assorted Naan Basket

onion, garlic and peshawari \$9

Paratha

Whole wheat cooked in a skillet with butter

Plain \$4.50 | Aloo (stuffed with potato) \$4.75

Poori

Whole wheat deep fried puffy bread \$3.50

Tandoori Roti

Whole wheat bread baked in the Tandoor \$3.25

Tandoor (clay oven)

All Tandoori entrees are

baked in the tandoor at a very high temperature.

Served with freshly baked Naan and Makhani sauce.

Tandoori Chicken

Half chicken marinated with ginger, garlic and garam masala \$19

Chicken Tikka

Boneless chicken marinated in yogurt and spices \$17

Tandoori Shrimp

Shrimp marinated in turmeric and lemon juice \$22

Boti Kabob

Pieces of boneless lamb marinated with yogurt and herbs \$22

Desserts

All desserts are garnished with nuts

Gulab Jamun

A popular evaporated milk dumpling dipped in syrup with a hint of rose \$4

Kheer

Indian rice pudding with cardamom \$4.50

Ras Malai

Cottage cheese dumplings in an evaporated milk sauce \$4.50

Kulfi (Homemade Indian Ice Cream) \$5

Malai (creamy cardamom) | Paan (Betel Leaves) | Mango

Sampler

Combination of Kheer, Gulab Jamun and Ras Malai \$7

Sides

Pappad lentil crisps \$3

Raita herb cucumber yogurt \$3.50

Daal yellow lentils \$6

Saag spinach \$7

Bhurta mashed eggplant \$7

Bhindi okra \$7

Mango Chutney \$3

Mixed Pickle \$3

Beverages

Lassi

A very popular homemade Indian yogurt drink
Mango \$4.25 | Rose \$4.25 | Sweet \$4 | Salted \$4

Juices

orange | cranberry | mango | pineapple \$3

Sodas

Coke | Diet Coke | Ginger Ale | Sprite \$2.50

Sparkling Water

San Pellegrino (25 oz.) \$5 | Aqua Panna (25 oz.) \$5
Perrier (11 oz.) \$3

Freshly Brewed Tea (served in a pot)

Masala Chai

whole leaf B.O.P., brewed with milk, cinnamon, cloves & ginger \$4.50

Bengal Spice

Caffeine-free and gently spiced \$3.25

Green Tea \$4 | Darjeeling \$4 | Assam \$4

Coffee Dark Roast \$3