

## Appetizers

Vegetable Samosa (2)	Deep fried crisp pastries stuffed with mildly spiced potatoes and green peas	\$2.75
Keema Samosa (2)	Deep fried crisp pastries stuffed with mildly spiced minced chicken	\$3.25
Chicken Pakora	Tender boneless fried chicken marinated with spices	\$4.50
Chicken Dippers	Traditional boneless fried chicken	\$4.25
Chicken Tikka	Boneless marinated chicken breast pieces	\$6.25
Vegetable Pakora	Assorted fresh fritters	\$2.50
Paneer Pakora	Homemade cheese cubes lightly spiced and batter fried	\$3.99
Aloo Tikki	Mildly spiced minced deep fried potatoes	\$2.50
Special Aloo Tikki	Aloo Tikki with chick peas prepared North Indian style	\$4.50
Vegetable Platter	A sampling of vegetarian appetizers	\$4.75
Mixed Platter	A sampling of appetizers including chicken pakora and paneer pakora	\$5.25
Papari Chat	Choley, potatoes, pastry, cilantro and different spices	\$3.25
Papardam	Crispy spicy lentil wafer	\$ .75
Fish Pakora	Mildly spiced fish marinated and fried	\$6.99

## Soups

Dal Soup	Deliciously mild lentil soup	\$2.50
Coconut Soup	Shredded coconut, cream, nuts and sweet spice	\$2.25
Tomato Soup		\$2.99

## Salads *Salads are served with raita*

House Salad	Freshly made tossed salad, herbs and lemon	\$2.75
Tomatoes and Onions	Lightly seasoned	\$1.99

## Side Dishes

Raita	A tangy mixture of cucumbers and tomatoes in fresh home made yogurt	\$2.50
Hot Pickle		\$1.25
Sweet Mango Chutney		\$1.75

## Breads

Chapati (Roti)	Traditional baked whole wheat bread	\$1.99
Plain Paratha	Multi-layered whole wheat bread	\$2.50
Aloo Paratha	Multi-layered whole wheat bread with potato	\$2.75
Poori	Whole wheat bread lightly fried	\$1.50
Bhatura	Crispy layered fried bread	\$1.99

## Nan-A-Tandoori Bread

Nan	Traditional Indian style bread	\$1.95
Onion Nan	Onion stuffed bread	\$2.50
Garlic Nan	Garlic stuffed bread	\$2.50
Chicken Nan	Stuffed with broiled chicken pieces	\$2.99
Aloo Nan	Stuffed with lightly spiced potatoes	\$2.50
Chef's Special	Stuffed with a combination of onions, garlic, potatoes and chicken	\$3.75
Kashmiri Nan	Fruity and nutty bread	\$2.50
Paneer Nan	Stuffed with shredded homemade cheese	\$2.99

## Rice Specialities Dishes *All Biryani served with rice*

Vegetable Biryani	Special rice blend with garden vegetables	\$9.99
Chicken Biryani	Cooked with fresh peas and nuts	\$11.25
Lamb Biryani	Cooked with fresh peas and nuts	\$12.25
Shrimp Biryani	Fresh shrimp lightly tossed with nuts and raisins	\$12.99
Saag Biryani	Chopped spinach cooked with rice, nuts and raisins	\$10.99
Mixed Biryani	Chicken and lamb pieces cooked with rice	\$12.99
Rice Only		\$2.50

## Tandoori Specialities

Chicken Tandoori	Half chicken marinated in yogurt, mild spices and herbs	\$10.50
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Chicken Tikka	Boneless marinated chicken pieces	\$11.99
Paneer Tikka	Homemade marinated cheese cubes	\$11.99
Seesh Kabab	Minced chicken lightly spiced on skewers	\$11.99
Mixed Grill	Assorted Tandoori plates	\$14.99

## Vegetarian Specialities

Aloo Choley	Chick peas and potatoes prepared North Indian style	\$8.99
Saag Choley	Combination of creamed spinach and chick peas	\$9.75
Mater Paneer	Fresh mild cheese gently cooked with tender green peas and spices	\$9.50
Aloo Saag	Potato cubes cooked in spinach and cream	\$8.99
Saag Paneer	Homemade cheese cubes cooked in spinach and cream	\$9.75
Aloo Mater	Peas and potato combination blended with aromatic spices	\$8.99
Malai Kofta	Mixed vegetable balls cooked in an onion and tomato sauce	\$9.75
Mixed Vegetables	Fresh vegetables blended with spices and curry sauce	\$8.99
Dal Makhani	Creamed lentils prepared with butter and a touch of spice	\$8.50
Bhartha	Eggplant cooked with vegetables and mild spices	\$10.50
Nav Rattan Korma	Gentle blend of mixed vegetables, cashews and light cream	\$9.99
Aloo Vindaloo	Potatoes cooked in a tangy hot sauce	\$8.99
Vegetable Jalfrezi	Fresh vegetables cooked with green peppers, tomatoes and onion	\$9.99
Aloo Gobi	Potatoes and cauliflower cooked with spices and tomatoes	\$8.99
Mushroom Mater	Tender mushrooms and green peas cooked with tomatoes, spices and cream	\$9.50
Saag Mushroom	Mushrooms cooked with creamed spinach	\$9.99
Shahi Paneer	Homemade cheese cooked with tomato sauce, cream and nuts for spices	\$10.99
Paneer Chili	Fresh cheese cubes cooked with tomatoes, onions and green chiles	\$10.99
Bhindi Masala	Okra cooked with mild spices	\$10.50
Gajar Mater	Sweet baby carrots with sweet green peas and light spices	\$8.99
Kadahi Ginger Paneer	Made with fresh ginger, onions and bell peppers	\$11.50

## Chicken Specialities (Boneless)

Chicken Curry	Mildly spiced with lots of sauce	\$9.99
Chicken Korma	Succulent chicken pieces gently simmered	\$10.99
Chicken Jalfrezi	Tender chicken cooked with green peppers, tomatoes and onions	\$10.99
Chicken Vindaloo	Chicken pieces and potatoes cooked in a tangy hot sauce	\$10.99
Chicken Tikka Masala	Lightly broiled chicken cooked in a savory tomato, onion and butter sauce	\$10.99
Chicken Saag	Chicken pieces cooked with lightly spiced spinach and cream	\$10.99
Chicken Dal	Creamed lentils and chicken pieces blended with spices	\$10.99
Chicken Mater	Tender chicken pieces cooked with green peas and spices	\$10.99
Chicken Tikka Saag	Marinated chicken pieces cooked with creamed spinach	\$11.50
Chicken Makhani	Specially cooked marinated chicken pieces smothered with onions, tomatoes, butter and cream	\$11.50
Kadahi Ginger Chicken	Made with fresh ginger, onions and bell peppers, served in a hot wok	\$11.99
Chicken Mushroom	Tender chicken pieces cooked with mushrooms in a curry sauce	\$10.99
Chicken Sabaji	Chicken cooked with fresh vegetables	\$10.99

## Lamb Specialities

Lamb Curry	Lamb simmered in a thick curry sauce	\$10.99
Lamb Do Piazza	Lamb smothered with tomatoes, onions, peppers and spices	\$11.99
Lamb Korma	Lamb blended with cream, cashews and raisins	\$11.99
Lamb Saag	Lamb cooked with spinach and light cream	\$12.25
Lamb Vindaloo	Lamb simmered with potatoes in a tangy hot sauce	\$11.99
Lamb Gobi	Lamb pieces and cauliflower cooked in a curry spice	\$12.25
Lamb Mushroom	Lamb cooked with mushroom in a curry sauce	\$11.99
Lamb Sabazi	A delicious combination of vegetables and lamb pieces	\$11.99
Kadahi Ginger Lamb	Lamb cooked with fresh ginger, onions and bell peppers served in a hot wok	\$12.99

## Shrimp or Fish Specialties

Traditional Curry	Your choice in thick curry sauce	\$11.50
Masala	Your choice skewered, marinated in yogurt and pan fried with rich tomatoes, curry and cream	\$12.25
Saag	Your choice simmered with spinach in a light cream sauce	\$12.75
Vindaloo	Your choice blended with potatoes in a tangy hot sauce	\$11.99
Korma	Your choice cooked in curry and cream sauce with nuts and raisins	\$11.99
Kadahi Fish	Mahi-Mahi fish cooked with ginger, onions and bell peppers served in a hot wok	\$13.99

## Dinner Specialties *Please allow extra time for preparation*

Vegetarian Thai	Traditional Indian meal with aloo tikki, choley, mater paneer, dal nan, raita, rice and dessert topped with papardamm served on a silver platter	\$12.99
Amul India Special	Aloo tikki and pakora, chicken tandoori, lamb curry, dal, mater paneer, nan, rice and dessert served on a silver platter	\$14.99
Choley Bhatura	Chick peas prepared north Indian style served with bhatura (fried) and rice	\$10.50
Chicken Choley Bhatura	Chick peas cooked with chicken and served with bhatura	\$12.99
Lamb Choley Bhatura	Chick peas cooked with lamb and served with bhatura	\$13.50

## Desserts

Ras Malai	Homemade cheese patty in sweet cream served cold with pistachios	\$2.25
Gulab Jamun	Fried cheese ball soaked in syrup	\$1.99
Kheer	Indian style rice pudding served cold with pistachios	\$1.75
Kulfi	Indian style ice cream with the nutty taste of pistachios and a touch of rose water	\$1.99

## Beverages

Lassi	Refreshing yogurt drink sweetened with rose water or salted crushed cumin seeds	\$1.85
Mango Lassi	Chilled sweet mangoes blended with a touch of rose water and fresh homemade yogurt	\$1.99
Aam Ras	Chilled sweet mango juice	\$1.85
Special Tea	Freshly brewed with cardamom spice and milk	\$1.60
Mango Milk Shake		\$1.99
Soft Drinks, Ice Tea, Hot Tea, Coffee, Milk		\$1.60

Beer, non-alcoholic beer, Indian beer and cocktails are available for our dine-in guests

### *Spicy Hot Scale:*

*Mild, Regular, Medium, Medium Hot, Hot, Extra Hot*

Lunch

Monday-Friday 11:30am-2:30pm

Saturday & Sunday 11:30am-3:00pm

Dinner

Monday-Saturday 5:00pm-10:00pm

Sunday 5:00pm-9:30pm

**We Cater for All Occasions • Serving the Metro Columbus Area**