



## APPETIZERS

ONION PAKORA .....	(Onion with Chick Pea Dumpling)
SPINACH PAKORA .....	(Spinach with Chick Pea Dumpling)
CABBAGE PAKORA .....	(Cabbage with Chick Pea Dumpling)
MUSHROOM PAKORA .....	(Mushroom with Chick Pea Dumpling)
EGGPLANT PAKORA .....	(Eggplant Sliced with Chick Pea Dumpling) 4 piece
POTATO PAKORA .....	(Potato Sliced with Chick Pea Dumpling) 4 piece
HOT CHILI PAKORA .....	(Chili with Chick Pea Dumpling) 4 piece
MIXED VEGETABLE PAKORA .....	(Vegetables with Chick Pea Dumpling)
VEGETABLE SAMOOSA .....	(Pastry Stuffed with Vegetable Stuffing) 2 piece
LAMB SAMOOSA .....	(Pastry Stuffed with Ground Lamb & Vegetable) 2 piece
CHICKEN PAKORA .....	(Chicken Bites with Chick Pea Dumpling)
CHILI CHICKEN.....	(Shredded Boneless Chicken Sauteed with Green Chili)
GOBI MANCHURIA .....	(Shredded Cauliflower Sauteed with Green Chili)
MIXED HORS D'OEUVRES .....	(assorted Tandoori Specialties)

## SOUTH INDIAN SPECIALITIES

Served with Sambar, Hot and Mild Sauce

MASALA DOSA .....	(Thin Rice Crepe with Vegetable Stuffing)
SADA DOSA .....	(Thin Rice crepe)
IDLI .....	(Steamed Rice Cake) 4 pieces
RAVA MASALA DOSA.....	(Rice/Wheat Crepe with Vegetable Stuffing)
RAVA DOSA .....	
UTTAPAM .....	Thick Pancake with Onions & Chili)
EVERGREEN COMBO .....	(Masala dosa, Idlie 2 pieces)

## SOUPS AND SALADS

SAMBAR .....	(Thick Lentil Vegetable Soup)
RAITA .....	(Homemade Yogurt with Onions, Tomatoes & Cucumber)
FRESH GREEN SALAD.....	(Lettuce, Tomatoes & Cucumbers)
KACHUMBER SALAD .....	(Lettuce, Tomatoes, Cucumbers & Onions with House Dressing)
CHICKEN SALAD .....	(Lettuce, Tomatoes & Cucumbers with Chicken Breast)





## ENTREES

THALI DINNER -One Main Entree Listed Below. Vegetable Curry of the Day, Dal, Sambar (Soup), Raita, Rice, Nan, Papadam and Desert of the Day ALA CARTE- Served with Rice and Nan.

### VEGETABLE ENTREES

ALOO GOBI .....	(Potatoes & Cauliflower cooked with Special Spices)
VEGETABLE KOORMA .....	(Mixed Vegetables cooked with Coconut & Yogurt)
MIXED VEGETABLE MASALA .....	(Spicy Mixed Vegetable Curry)
MUTTER PANEER .....	(Green Peas & Homemade Cheese Cubes)
CHANNA MASALA .....	(Garbanzo Beans in Special Herbs & Spices)
SPINACHDAL CURRY .....	(Lentils cooked with Spinach & Tomatoes)
EGGPLANT CURRY.....	(Eggplant cooked with Onions, Tomatoes & Spices)
ALOO MUTTER .....	(Peas & Potato Curry)
NAVARATAN KOORMA .....	(Vegetable, Cheese & Nuts in a Mild Cream Sauce)
ALOO SAAG .....	(Potatoes cooked with creamed spinach)
SAAG PANEER .....	(Creamed Spinach & Cheese with Spices)
PANEER BUTTER MASALA ..	(Homemade Cheese Cooked in Cream Sauce & Mild Spice)
BHENDI MASALA .....	(Okra cooked with Tomatoes & Onions)
MALAI KOFTA .....	(Vegetable Rolls Stuffed with Nuts & Spices)
MUSHROOM MUTTER .....	(Peas & Mushroom Curry)
VEGETABLE KARAI .....	(Mixed Vegetable cooked w/Tomatoes, Onion & Bell Pepper in Special Sauce)

### CHICKEN ENTREES

CHICKEN CURRY .....	(Boneless Chicken cooked in Curry Sauce)
CHICKEN MASALA .....	(Boneless Chicken cooked in Special Masala Sauce)
CHICKEN TIKKA MASALA ..	(Boneless Chicken Breast cooked in Special Cream Sauce)
CHICKEN MAKHANI .....	(Boneless Chicken cooked in Tomato Sauce)
CHICKEN SAAG .....	(Boneless Chicken cooked in Creamed Sauce)
CHICKEN VINDALOO .....	(Boneless Chicken & Potatoes cooked in Spicy Sauce)
CHICKEN TIKKA SAAG ....	(Boneless Chicken Breast cooked in Creamed Spinach)
CHICKEN MUSHROOMS ....	(Boneless Chicken cooked in Creamed Sauce)
CHICKEN KARAI .....	(Boneless Chicken cooked with Tomatoes, & Bell Pepper in Special Sauce)
CHICKEN KOORMA.....	(Boneless Chicken cooked with Coconut & Yogurt)
EVERGREEN CHICKEN .....	(Boneless Breast cooked w/coconut & vegetables in Special Creamed Sauce)

### LAMB ENTREES

LAMB CURRY .....	(Boneless Lamb cooked in Spicy Curry Sauce)
LAMB MASALA.....	(Boneless Lamb cooked in Spiced Cream Sauce)
LAMB PASANDA.....	(Boneless Lamb cooked in Spicy mild Butter Sauce with Nuts & Spices)
LAMB SAAG .....	(Boneless Lamb cooked in creamed Spinach)
LAMB VINDALOO .....	(Boneless Lamb & Potatoes Cooked in Spicy Sauce)
LAM KARAI .....	(Boneless Lamb cooked with Tomatoes, Onions & Bell Pepper in Special Sauce)
LAMB KOORMA.....	(Boneless Lamb cooked with Coconut & Yogurt)
GOAT CURRY .....	(Goat Curry with bones cooked in Curry Sauce)
VEGGIE LAMB.....	(Boneless lamb cooked with vegetables)





## **TANDOORI SPECIALITIES**

THALI DINNER - One Main Entree Listed Below Vegetable Curry of the Day.  
Dal, Sambar (Soup), Raita, Rice, Nan, Papadama and Desert of the Day  
ALA CARTE - Served with Rice and Nan.

Tandoori Items are Prepared in the Famous Tandori Clay Oven and Served Sizzling Hot

- TANDOORI CHICKEN ..... (Half a Chicken marinated in Yogurt Herbs and Spices)  
CHICKEN TIKKAKABAB ... (Boneless Chicken marinated in Yogurt Herbs and Spices)  
SEEKH KABAB ..... (Ground Lamb mixed with Herbs & Spices and Baked on Skewers)  
BOTI KABAB ..... (Boneless Lamb marinated in Yogurt with Special Herbs & Baked)  
TANDOORI SHRIMP ..... (Jumbo Shrimp Baked on Skewers)  
TANDOORI MIXED GRILL .. (A Combination of all the Above Tandoori Dishes & Vegetable)

## **SEAFOOD ENTREES**

- FISH MASALA ..... (Fish cooked in Special Tamarind Sauce)  
SHRIMP CURRY ..... (Shrimp cooked in Spicy Curry Sauce)  
SHRIMP MASALA ..... (Shrimp cooked in Masala Sauce)  
SHRIMP MAKHANI ..... (Shrimp cooked in Tomato Sauce)  
SHRIMP SAAG ..... (Shrimp cooked in Creamed Spinach)  
SHRIMP VINDALOO ..... (Shrimp & Potatoes cooked in Spicy Sauce)  
SHRIMP KOORMA ..... (Shrimp cooked with Yogurt & Coconut)

## **BIRYANI ENTREES**

Served with Raita and Curry Sauce

- VEGETABLE BIRYANI ..... (Basmati Rice with Mixed Vegetable)  
CHICKEN BIRYANI ..... (Basmati Rice with Chicken & Spices)  
LAMB BIRYANI ..... (Basmati Rice with Lamb & Spices)  
SHRIMP BIRYANI ..... (Basmati Rice with Shrimp & Spices)  
GOAT BIRYANI ..... (Basmati Rice with Goat & Spices)





## SIDE ORDERS & BREADS

NAN  
PAPADAM (2)  
ONION KULCHA  
GARLIC NAN  
KEEMA NAN ..... (Nan Stuffed with Ground Lamb)  
PARATHA ..... (Buttered and Layered Wheat Bread)  
KABULI NAN ..... (Nan Stuffed with Dried Fruit)  
CHEESE NAN ..... (Nan Stuffed with Cheese)  
ALOPARATHA ..... (Stuffed with Potatoes & Peas)  
POORIS  
RICE  
MANGO CHUTNEY

## DESSERTS

GULAB JAMUN (2) .....  
RICE KHEER ..... (Rice Pudding)  
MANGO KULFI ..... (Mango Ice Cream with Nuts)  
MANGO FRUIT SALAD

## BEVERAGES

MANGO LASSI  
MANGO JUICE  
SWEET LASSI  
SALT LASSI  
MILK  
PEPSI, DIET PEPSI, SIERRA MIST, DR. PEPPER, LEMONADE AND ICED TEA  
SPICY INDIAN TEA  
TEA  
MADRAS COFFEE ..... (Boiled with Hot Milk)  
BLACK COFFEE ..... (Regular or Decaffeinated)

**BEERS & WINES available**

