

Appetizers

Vegetable Samosa (2 pieces) Spicy seasoned potatoes and peas wrapped in a light pastry \$7.14

Samosa Chat Vegetable samosa topped with curried chickpeas, with mint and tamarind chutneys \$11.94

Chicken Pakora Chicken breast strips dipped in tempura batter and spices and deep fried \$13.14

Vegetable Pakora Mix vegetable in chickpea batter and spices and deep fried \$10.74

Meat Samosa Seasoned ground lamb, in pastry and deep fried \$11.94

Soups

Chicken Mulligatawny Soup Traditional chicken & lentil soup flavored with herbs and spices \$10.74

Dall Soup Traditional lentil soup flavored with herbs and spices \$9.54

Chef's Royal Soup Shrimp, chicken and lentil soup flavored with herbs and spices \$11.94

Salads

Garden Fresh Salad Garden greens with cucumbers and tomatoes served with your choice of dressing \$8.34

Chicken Tikka Salad Chicken Breast Tikka served over our garden salad with mango ranch dressing \$15.54



Tandoori Specialties

All entrée's include Basmati Rice

Tandoori Chicken Chicken marinated with ginger, garlic, yogurt and spices then cooked in Tandoori oven \$22.74

Chicken Tikka Chicken Breast marinated with ginger, garlic, yogurt and spices and cooked in Tandoori oven \$22.74

Bombay BBQ Chicken Tikka Chicken Breast medallions in a rich and tangy BBQ sauce \$25.14

Chicken Tikka Tamarind Chicken Breast medallions cooked with tamarind glaze \$25.14

Seekh Kabob Seasoned ground lamb cooked on skewer in clay oven \$25.14

Boti Kabob Medallions of marinated lamb cooked in clay oven , served on sizzler \$27.54

Garlic Cilantro Shrimp Large shrimp marinated in ginger and garlic and sautéed with onion and bell peppers and cilantro \$31.14

Tandoori Mixed Grill Combination of lamb & chicken and large marinated shrimp \$31.14

Curries

Traditional dish of India carefully seasoned with an exotic blend of spices, onion, garlic, ginger, and tomato,

having a medium thick sauce .We do not use curry powder.

Chicken or Chicken Tikka \$23.94

Meat Balls \$25.14

Lamb \$25.14

Shrimp or Fish \$27.54

Masalas

Best of both worlds, involves both tandoori cooking and preparation similar to curry, but having thicker

sauce made from onion gravy and tomato gravy and cream, This is best selling dish in restaurants.

Chicken or Chicken Tikka \$23.94

Meat Balls \$25.14

Lamb \$25.14

Shrimp or Fish \$27.54

Chicken Tikka Mango \$23.94

Kormas

A very special dish tender marinated pieces of boneless meat, cooked with onion gravy, cream, ground almonds and coconut milk, spiced as you wish.

Chicken or Chicken Tikka \$23.94

Meat Balls \$25.14

Lamb \$25.14

Shrimp or Fish \$27.54

Saags

Combining boneless tender meat pieces with chopped spinach and freshly ground spices, garlic, ginger, onion, and cream or yogurt or coconut milk

Chicken or Chicken Tikka \$23.94

Lamb \$25.14

Meat Balls \$25.14

Shrimp or Fish \$27.54

Vindaloos

A very hot dish cooked with potatoes and vinegar and lemon juice. A specialty of Goa, India. This dish was influenced by the Portuguese occupation and a favorite of the goan cuisine, served mild, medium or hot as ordered

Chicken or Chicken Tikka \$23.94

Lamb \$25.14

Meat Balls \$25.14

Shrimp or Fish \$27.54

Mughlai

Is a style of cooking developed in the Indian Subcontinent by imperial kitchens of Mughal Empire. It represents the cooking style of North Indian, mainly Punjab and Kashmir regions. Mughlai food is known for its richness, exotic use of spices, and eggs.

Chicken or Chicken Tikka \$23.94

Lamb \$25.14

Meat Balls \$25.14

Shrimp or Fish \$27.54

Kashmiri

Known for use of fine herbs and fruit and nuts in preparation of lamb, chicken and rice dishes.

Chicken or Chicken Tikka \$23.94

Lamb \$25.14

Meat Balls \$25.14

Shrimp or Fish \$27.54

Bollywood Biryani's (Rice Specialties)

All entrée's include Raita

Vegetable Biryani Mixed vegetables sautéed with basmati rice \$22.00

Chicken Biryani Chicken, bell peppers, onions flavored with herbs & spices sautéed with basmati rice \$23.94

Lamb Biryani Lamb, bell peppers, onions flavored with herbs & spices sautéed with basmati rice \$26.27

Shrimp Biryani Shrimp, bell peppers, onions flavored with herbs & spices sautéed with basmati rice \$27.54

Bollywood Special Biryani Shrimp, Lamb & Chicken, bell peppers, onions sautéed with basmati rice \$28.74

Vegetarian Specialties

All entrées include Basmati Rice

Tarka Dall Lentils cooked with tomato, ginger, garlic and spices \$22.00

Dall Makhani Black lentils cooked with cream and spices \$22.00

Aloo Sagg Potatoes cooked with spinach, and with a touch of cream and spices \$22

Aloo Gobi Potatoes, cauliflowers cooked with herbs and spices \$22.00

Chana Masala Chickpeas cooked in a traditional curry sauce \$22.00

Bhartha Makhani Roasted eggplant cooked with green peas, onions, tomatoes, garlic, ginger and a touch of cream \$22.00

Saag Paneer Fresh homemade cheese with spinach, with a garlic cream sauce \$22.00

Vegetable Korma Mixed vegetables with ground almonds and coconut cream sauce \$22.00

Malai Kofta Vegetables balls, fried with ground almonds and coconut cream sauce \$22.00

Bhindi Masala Fresh Okra cooked with tomatoes, onions and spices \$22.00

Matter Paneer Green peas and homemade cheese cooked in a thick curry sauce with fresh tomatoes \$22.00

Aloo Matter Potatoes and peas cooked in thick curry sauce \$22.00

Vegi Masala Potatoes and mixed vegetables in a tomato cream sauce \$22.00

Tandoori Breads

- Cheese Naan** Naan stuffed mixture of cheddar and jack cheese \$6.00
Aloo Naan White flour soft bread stuffed with spiced potatoes \$6.00
Garlic Naan Crushed garlic and cilantro flavored bread \$6.00
Kheema Naan Naan bread stuffed with seasoned ground lamb and spices \$7.20
Kabli Naan Naan stuffed with ground nuts & dried fruits \$6.00
Onion Kulcha Naan stuffed with seasoned mixture of onions \$6.00
Tandoori Roti Whole wheat flat bread \$4.80
Naan White flour soft bread cooked in clay oven \$4.80
Pueblo Chili Naan Seasoned with spices \$6.00

Condiments

- Pickles** mixture of lemon, mango, and chilies pickled in Indian spices \$5.94
Raita seasoned yogurt with grated potato, carrots, cucumber and Indian spices \$5.94
Mango Chutney sweet and spicy raw mango chutney popular as a side condiment \$7.14
Pappadam lentil wafers seasoned with cumin a great appetizer with chutney \$5.94
Side of hot sauce \$6.00
Side of korma or masala sauce \$10.99

Desserts

- Rasmalai** A very popular Indian dairy dessert \$9.54
Rose Ice Cream Homemade rose flavored ice cream \$9.54
Mango Ice Cream Homemade mango flavored ice cream \$9.54
Mango Custard Velvety smooth mango \$9.54
Rice Pudding Basmati rice cooked in milk with cinnamon \$9.54
Gulab Jamlun Milk Balls soaked in a Rosewater Syrup \$9.54
Mango Mousse Mango mousse in light crust pie \$9.54
Mango Cheese Cake Mr Tandoori original with mango rum sauce, **homemade** \$10.74

Beverages

Chai Traditional hot Indian tea, made with milk, cardamoms \$4.20

Ice Tea Special blend of tea and spices, a **Mr Tandoori** original \$4.20

Mango Lassi Mixture of mango pulp and homemade yogurt \$7.20

Rose Lassi Mixture of homemade yogurt and rose flavor \$7.20

Sweet Lassi Homemade yogurt sweetened with cane sugar \$4.80

Sodas Coke, Sprite, Ginger Ale, Dr Pepper \$4.20