

SEAFOOD SPECIALTIES*Served with one Naan or flavored Basmati Rice*

- 62. Andhra Fish Curry (Tilapia Fish)** **\$14.95**
Fish cooked slowly in spicy tamarind sauce with onions and curry leaves
- 63. Fish Masala (Salmon Fish)** **\$14.95**
Fish cooked in a hearty blend of tangy tomatoes, onions with aromatic herbs and spices
- 64. Andhra Shrimp Curry (Baby Shrimp)** **\$14.95**
A specialty from coastal Andhra Pradesh. Shrimp cooked in special spicy curry sauce
- 65. Ginger Shrimp** **\$14.95**
Shrimp marinated with ginger, spices and then cooked with tomatoes and onions
- 66. Kadai Shrimp** **\$14.95**
Stir fried shrimp, bell peppers, onion and tomatoes in Kadai (skillet) with traditional spices & herbs
- 67. Shrimp Vindaloo** **\$14.95**
South Indian favorite! Shrimp with potatoes in a spiced and tangy sauce
- 68. Shrimp Masala** **\$14.95**
Marinated shrimp cooked in yogurt, tomatoes and onions with mild creamy sauce
- 69. Chilly Shrimp** **\$15.95**
Shrimp pan fried on low heat with traditional spices, curry leaves, green chillies and onions

GOURMET TANDOOR DELIGHTS*Served with one Naan or flavored Basmati Rice*

- 70. Tandoori Chicken** **\$13.95**
Chicken with bones marinated in yogurt, fresh spices and lemon juices then barbecued in tandoor
- 71. Chicken Tikka** **\$13.95**
Boneless chicken charbroiled to perfection in tandoor to bring out intricate flavor
- 72. Chicken Malai Kabab** **\$13.95**
Cubes of chicken breast marinated in yogurt, herbs and spices then cooked on skewers in tandoor
- 73. Sheekh Kabab** **\$14.95**
Finely minced lamb seasoned with chopped onions, herbs, and spices then cooked on skewers in tandoor
- 74. Lamb Boti Kabab** **\$14.95**
Juicy chunks of lamb marinated in our house special and cooked on skewers in tandoor
- 75. Fish Tikka Kabab (Salmon Fish)** **\$14.95**
Chunks of salmon marinated in yogurt, herbs and spices then barbecued in tandoor
- 76. Tandoori Shrimp** **\$14.95**
Shrimp marinated in freshly ground spices and grilled in tandoor
- 77. Tandoor Mix Grill** **\$15.95**
Combination platter of tandoori- chicken, shrimp & fish, chicken tikka, lamb (sheekh & boti kabab)

VEGETARIAN SPECIALTIES*Served with one Naan or flavored Basmati Rice*

- 78. Tadka Dal** **\$12.95**
Wholesome yellow lentil curry, tempered with butter, whole red chillies, cumin, and mustard seeds
- 79. Dal Makhani** **\$12.95**
A royal lentil dish cooked with fresh ginger, garlic, onions, and shredded butter garnish
- 80. Channa Masala** **\$12.95**
Chick-peas cooked in traditional spices
- 81. Bhindi Masala** **\$12.95**
Okra cooked in a low flame with diced onions, tomatoes and traditional spices.
- 82. Guthi Vankaya (Bagara Baingan)** **\$12.95**
Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices
- 83. Mirchi Ka Salan** **\$12.95**
Green chillies cooked in sesame seed gravy,tamarind sauce
- 84. Masala Aloo Gobi** **\$12.95**
Cubed potatoes, cauliflower cooked with spices& herbs
- 85. Baingan Bartha** **\$12.95**
A classic dish, eggplant roasted over charcoal, blended and tempered with aromatic herbs and spices
- 86. Navaratan Korma** **\$12.95**
Mixed vegetables cooked with mild creamy sauce
- 87. Aloo Palak** **\$12.95**
Spinach cooked with potatoes and spices with thick gravy sauce
- 88. Aloo Mutter (New)** **\$12.95**
Potatoes and tender green peas cooked with spices,herbs
- 89. Veg Gongura** **\$12.95**
Mixed vegetable cooked in creamy sauce with Gongura
- 90. Veg Chettinad (New)** **\$12.95**
Veggies cooked in dry roasted spices, coconut, and coriander
- 91. Channa Saag (New)** **\$12.95**
Chick peas cooked in creamy sauce with saag
- 92. Paneer Kurchan** **\$13.95**
Shredded cottage cheese cooked with onions, tomato, spices and herbs
- 93. Paneer Tikka Masala** **\$13.95**
Cottage cheese cubes cooked with green peppers and onions in a rich creamy gravy
- 94. Palak Paneer** **\$13.95**
Cottage cheese cubes cooked creamy gravy of spinach with spices
- 95. Mutter Paneer** **\$13.95**
Cottage cheese cubes cooked with creamy sauce,tender green peas, and spices

- 96. Kadai Paneer** **\$13.95**
Cottage cheese cubes, bell peepers & tomato's pan finished in special sauce and spices

- 97. Paneer Butter Masala** **\$13.95**
Cottage cheese cubes and pan finished in special sauce and spices
- 98. Malai Kofta** **\$13.95**
Vegetable balls simmered in a creamy sauce
- 99. Gongura Paneer** **\$13.95**
Paneer cooked in creamy sauce with Gongura
- 100. Chilly Paneer** **\$13.95**
Cottage Cheese cubes lightly fried and cooked in homemade special sauce with butter

CHICKEN SPECIALITIES*Served with one Naan or flavored Basmati Rice*

- 101. Chicken Tikka Masala** **\$14.95**
Breast chicken skewered in tandoor (clay oven) and sautéed in a rich creamy sauce
- 102. Andhra Chicken Curry** **\$13.95**
A specialty from coastal Andhra Pradesh! Boneless chicken cooked in special spicy curry sauce
- 103. Gongura Chicken** **\$13.95**
Boneless chicken with gongura(red sorrel leaves) cooked with special spicy curry sauce
- 104. Chicken Chettinad** **\$13.95**
Marinated chicken cooked in dry roasted spices, coconut and coriander leaves.
- 105. Chicken Vindaloo** **\$13.95**
Boneless chicken with potatoes in a spiced and tangy sauce
- 106. Kadai Chicken** **\$13.95**
chicken, bell peppers, onion and tomatoes in Kadai (skillet) with traditional spices and herbs
- 107. Ginger Chicken** **\$13.95**
Boneless chicken sautéed with special ginger sauce along with herbs and spices
- 108. Chicken Saag (Spinach Chicken)** **\$13.95**
Tender pieces of chicken sautéed with deliciously seasoned spinach and fresh herbs
- 109. Chicken do Pyaza** **\$13.95**
Tender pieces of chicken cooked with shredded onions, yogurt and special light creamy sauce
- 110. Chicken Shahi Korma** **\$14.95**
Sweet and spicy curried chicken in creamy sauce
- 111. Chilly Chicken (Indian / Indo-Chinese)** **\$14.95**
Cubes of chicken breast sautéed with soya, onions,green chillies,herbs and exotic spices
- 112. Chicken 65** **\$14.95**
A hyderabad Delight! Breast chicken cubes fried with curry leaves,green chillies, yogurt and spices.
- 113. Mayuri Special Chicken Roast** **\$14.95**
Boneless chicken cooked with curry leaves, green chilies, onions and special spices on slow fire.

BREADS

- 114. Naan** **\$2.50**
Unleavened white bread baked in tandoor clay oven
- 115. Garlic/Onion Naan** **\$3.50**
Unleavened white bread stuffed with fresh minced garlic/onion and herbs, baked in tandoor clay oven
- 116. Kashmiri Naan** **\$4.50**
Unleavened white bread stuffed with paste of cashews, almonds, and raisin, baked in tandoor oven
- 117. Aloo Paratha** **\$3.50**
Whole wheat bread stuffed with mashed potatoes and spices, baked in tandoor clay oven
- 118. Lacha Paratha** **\$3.50**
Layered whole wheat bread, baked in tandoor clay oven
- 119. Tandoori Roti** **\$2.50**
Whole wheat bread, baked in tandoor clay oven
- 120. Poori (one)** **\$3.50**
Crispy, deep fried puffy whole wheat bread
- 121. Assorted Bread Basket** **\$11.95**
(Naan, Onion naan, Garlic naan & Lacha Paratha)

CONDIMENTS

- 122. Basmati Rice** **\$2.50**
- 123. Raita**(Yogurt with tomatoes and onions) **\$2.25**
- 124. Spicy Mango Pickle** Indian style **\$1.00**
- 125. Plain Yogurt** Indian style yogurt **\$2.25**
- 126. Extra Chutney** **\$1.00**
(Mint / Red Onion / Tomato / Tamarind / Coconut)
- 127. Masala Papad (2 pieces)** **\$1.00**
- 128. Extra Sauce / Gravy** **\$7.95**

KIDS MENU

- 129. Boneless Chicken Fingers & French Fries** **\$4.95**
- 130. Boneless Chicken Nuggets & French Fries** **\$4.95**

BEVERAGES

- 131. Mango Lassi** **\$2.95**
- 132. Sweet Lassi /Salt Lassi** **\$2.50**
- 133. Mango Juice** **\$2.50**
- 134. Indian Masala Tea /Madras Coffee(New)** **\$2.50**
- 135. Soda** **\$2.00**
(Coke/Diet Coke/Sprite)
- 136. Mineral Water** **\$1.00**

ICE CREAMS AND DESSERTS

- 137. Ice Creams(Ginger/Vanilla/Chocolate chip)** **\$3.95**
- 138. Kulfi (Mango/Pista)(1 piece)** **\$2.95**
- 139. Rasa Malai(3 Pieces)** **\$3.95**
Cheese patties cooked in milk and served with pistachios
- 140. Gulab Jamun (3 Pieces)** **\$3.95**
Deep fried plum colored dumplings of dried milk and refined flour soaked in sugar syrup
- 141. Gajar Ka Halwa** **\$3.95**
Carrot & milk pudding with nuts and served warm
- 142. Rice Kheer** **\$3.95**
Traditional Indian rice pudding with sweetened milk